

# Grüner Veltliner Löss 2016

Kamptal DAC 

**Origin:** Austria, Kamptal  
**Quality grade:** Kamptal DAC  
**Site:** Loess vineyards  
**Site Type:** plateau  
**Varietal:** Grüner Veltliner 100 % | 25 - 45 years  
4500 - 5000 plants/ha  
**Sea Level:** 230 - 330 m  
**Soil:** loess | large | top soil  
lime | medium | sub soil



## Vineyard Site:

Loess soils provide the special geological conditions for this typical Kamptal Veltliner. The vines are rooted in vineyards exposed to the south and southeast. During the Ice Age, loess was deposited from the "Kalkalpen", mainly by the wind. The vines can root extremely deep in it and can absorb the finest elements of the calcareous soils.



## Weather / Climate

**Climate:** continental

## Cellar

**Harvest:** handpicked | middle/september - end/  
september

**Malolactic** no

**Fermentation:**

**Skin Contact:** 6 hour(s)

**Fermentation:** partly spontaneous  
steel tank | 4 | 20 °C  
**Maturing:** steel tank | 4 - 6 month(s)  
**Time on the Fine** 1 month(s)

**Yeast:**

**Bottling:** beginning/march

## **Data**

**Wine Type:** Still wine | white | dry

**Alcohol:** 12.5 %

**Residual Sugar:** 1 g/l

**Acid:** 5.7 g/l

**Total Sulfur:** < 100 mg

**Certificates:** organic

**Allergens:** sulfites

**Drinking** 10 - 12 °C

**Temperature:**

**Aging Potential:** medium (10 years)

## **Winery**

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.