

Grüner Veltliner Löss 2017

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: 5.8 g/l

Total Sulfur: < 100 mg

Certificates: organic

Allergens: sulfites

Drinking 10 - 12 °C

Temperature:

Aging Potential: medium (10 years)

Optimum Drinking 2018 - 2022

Year:

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.