

Grüner Veltliner Stein 2016

Kamptal DAC 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	terraces vineyards around Langenlois
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 20 - 45 years 4000 - 5200 plants/ha
Geographical Orientation:	south east, south, south west
Sea Level:	260 - 360 m
Soil:	gneiss mica primary rock

Vineyard Site:

The vines are rooted in small plots in very high altitude vineyards, in primary rock soils characterized by gneiss and mica schist. Due to the high elevations and proximity to the forest edge, the climate is noticeably cooler, with pronounced temperature differences between day and night.



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september - end/
september

Malolactic Fermentation: no

Skin Contact:	6 hour(s)
Fermentation:	partly spontaneous steel tank large wooden barrel used barrel
Maturing:	steel tank large wooden barrel used barrel 4 - 6 month(s)
Time on the Full	4 month(s)
Yeast:	4 month(s)
Time on the Fine	1 month(s)
Yeast:	1 month(s)
Bottling:	beginning/march

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.2 g/l
Acid:	6 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.