

Grüner Veltliner Terrassen 2016

Qualitätswein 

Origin: Austria, Niederösterreich
Quality grade: Qualitätswein
Site: Niederösterreich
Varietal: Grüner Veltliner 100 %
Soil: primary rock
loess



Weather / Climate

Average Rainfall Per 450 mm

Vintage:

Cellar

Harvest: handpicked | middle/september - end/
september

Malolactic no

Fermentation:

Skin Contact: 6 hour(s)
Fermentation: selected yeast
steel tank | 5 week(s) | 20 °C

Maturing: steel tank

Time on the Full 4 month(s)

Yeast:

Time on the Fine 1 month(s)

Yeast:

Bottling: end/february

Data

Wine Type: Still wine | white | dry



Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Total Sulfur:	< 100 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2018 - 2022

Wine Description

Gelb mit Grünreflexen, frisches Apfelaroma mit zarten Zitrusnoten im Duft, angenehme pfeffrige Würze mit anregender Frucht im Geschmack. Ein perfektes Trinkerlebnis für viele Gelegenheiten.

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.