

Weingut
JURTSCHITSCH
Langenlois

**GELBER
MUSKATELLER
2016**
Kamptal Ortswein

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal Ortswein
Site:	Langenloiser vineyard selection
Site Type:	plateau
Varietal:	Gelber Muskateller 100 % 20 years 4000 - 4500 plants/ha
Sea Level:	320 m
Soil:	primary rock medium top soil loess medium top soil primary rock large sub soil



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | end/september

Malolactic Fermentation: no

Skin Contact: 24

Fermentation: partly spontaneous
steel tank | 4 week(s) | 20 °C

Maturing: steel tank

Time on the Full Yeast: 4 month(s)

Time on the Fine Yeast: 1 month(s)

Bottling: beginning/march

Data

Wine Type: Still wine | white | dry

Alcohol:	11.5%
Residual Sugar:	1.6 g/l
Acid:	6.4 g/l
Total Sulfur:	< 100 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (10 years)

Wine Description

Dry Muscat blanc á petits grains with excellent varietal character: plenty of elderflower and lemon balm, robust and spicy, fresh wine grape finesse, good palate presence and an elegant finish.

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.