

Grüner Veltliner Langenlois 2016

Kamptal DAC 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Langenloiser loess vineyards
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 20 - 45 years 4500 - 5000 plants/ha
Geographical Orientation:	south east, south
Sea Level:	230 - 300 m
Soil:	loess large top soil calcareous large top soil loess large sub soil

Vineyard Site:

The grapes come from selected, historic vineyard parcels with calcareous loess soils, located south and southeast of Langenlois. During the Ice Age, loess was deposited as fly ash from the "Kalkalpen" mainly by the wind. The vines can root extremely deep in it and absorb the finest elements of the calcareous soils. In addition to the altitude differences and exposures of the vineyard parcels, the pronounced day-night temperature differences and the cool winds also shape the vines and the wines.



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | end/september - beginning/
october



Malolactic Fermentation:	partly
Skin Contact:	12 hour(s)
Fermentation:	partly spontaneous steel tank oak barrel 2000 L used barrel
Maturing:	large wooden barrel 2000 L used barrel
Time on the Full Yeast:	5 month(s)
Time on the Fine Yeast:	1 month(s)
Bottling:	beginning/april
Data	
Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	4.9 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 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.