

Riesling Langenlois 2016

Kamptal DAC 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Langenloiser terraces vineyards
Site Type:	terraces
Varietal:	Riesling 100 % 25 - 50 years 4000 - 5000 plants/ha
Geographical Orientation:	south east, south, south west
Sea Level:	260 - 360 m
Soil:	gneiss primary rock mica schist



Vineyard Site:

The grapes come from selected parcels in the high-altitude vineyard sites around Langenlois, with the aim of capturing Langenlois in all its geological, topographical and climatic diversity. The rocky soils, the exposures of the vineyards and the special climate around Langenlois provide ideal terrain for the Riesling vines. The old vines are rooted in mica schist and gneiss soils and enjoy an interplay of sunny summer days and cool nights.



Cellar

Harvest:	handpicked beginning/october
Malolactic	no
Fermentation:	
Skin Contact:	12 hour(s)

Fermentation:	partly spontaneous steel tank large wooden barrel 2000 L used barrel
Maturing:	large wooden barrel 2000 L used barrel steel tank
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:	2.7 g/l
Acid:	6.8 g/l
Total Sulfur:	< 100 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
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.