

Weingut
JURTSCHITSCH
Langenlois

**SAUVIGNON
BLANC 2016**
Qualitätswein 

Origin:	Austria, Kamptal
Quality grade:	Qualitätswein
Site:	Vineyard selection
Site Type:	hilly land
Varietal:	Sauvignon Blanc 100% 30 years 4500 plants/ha
Geographical Orientation:	south east, south
Sea Level:	320 m
Soil:	loess Gföhler Gneis Gföhler Gneis



Vineyard Site:

The grapes for our Sauvignon Blanc come from a small, high-altitude parcel on the edge of the forest. Here, the gneiss rock is covered with a thin layer of brown earth. The location of the vineyard, with a clear southern exposure, allows the sun's rays to fall on the vines at the optimal angle, while at the same time the site is perfectly protected from the north by a dense pine forest from winds that are too cold.



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september - end/september

Malolactic Fermentation: partly

Skin Contact: 12 hour(s)

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:	end/march

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.6 g/l
Acid:	7.7 g/l
Total Sulfur:	< 100 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C

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.