

Riesling Quelle 2016

Kamptal DAC 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Heiligenstein
Site Type:	terraces
Varietal:	Riesling 100 % 35 years 5500 plants/ha
Geographical Orientation:	south
Sea Level:	340 m
Soil:	sandstone large top soil sandstone large sub soil Zöbinger Permian large sub soil

Vineyard Site:

A few years ago we discovered through careful observation of our vineyards that the flora and geology in a small plot on the east side of Ried Heiligenstein is different from the rest of the site. In old records and through information from the previous owner we discovered that a small source rises here, which has a decisive influence on the vineyard.



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | beginning/october

Malolactic Fermentation: yes

Fermentation:

Skin Contact: 24 hour(s)

Fermentation: spontaneous

oak barrel | 600 L | used barrel | 6 | 22 °C

Maturing: oak barrel | 600 L | used barrel | 18 month(s)

Time on the Full 18 month(s)

Yeast:

Bottling: beginning/april



Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	6.8 g/l
Residual Sugar:	5.6 g/l
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
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.