

Weingut
JURTSCHITSCH
Langenlois

**RIED
DECHANT
GRÜNER
VELTLINER
2016**

Kamptal DAC, ÖTW Erste
Lage ↵

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Dechant
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Grüner Veltliner 100% 71 years 4000 plants/ha
Geographical Orientation:	south east, south
Sea Level:	235 - 300 m
Soil:	loam loess lime



Vineyard Site:

The vineyard is characterised by deep loamy loess, which ensures an optimal nutrient supply for the vines. The Veltliner vineyard with south-eastern exposure is sheltered from the wind from the north-east, which allows the grapes to ripen evenly. The old, mighty vines have particularly deep roots here.



Weather / Climate

Climate:	continental
Seasons 2016:	Spring

Cellar

Harvest:	handpicked end/october
Malolactic Fermentation:	yes
Maceration:	squashed 6 hour(s)
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous large wooden barrel 2000 L used barrel 6 week(s)
Maturing:	large wooden barrel 2000 L used barrel 10 month(s)
Bottling:	end/august 2017

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.2 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	20 years
Optimum Drinking Year:	2019 - 2036

Buying Sources

Eggers & Franke:	Germany, http://www.egfra.de
Wein & Co:	Europe, http://www.weinco.at

Product Codes

EAN:	9007951607143
EAN / carton 6:	9007951606146

Wine Description

The fully ripe grapes were carefully hand-picked at the end of October, selected, and brought to the press house in small crates. There, the grapes were gently destemmed and left to macerate as mash for a few hours to release the more subtle Veltliner aromas. Afterward, the juice was extracted with a pneumatic press at very low pressure. The naturally clarified must was fermented slowly in a large wooden barrel, and the wine was then optimally aged on its fine lees in the 700-year-old natural cellar at a constant 11°C before being bottled in August.

Food Pairing

Due to its richness, this Grüner Veltliner is a perfect companion to grilled meat dishes and also pairs very well with cheese.

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.