

# Ried Dechant Grüner Veltliner 2016

Kamptal DAC, ÖTW Erste Lage 

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

<b>Climate:</b>	continental
<b>Seasons 2016:</b>	Spring



## Cellar

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

## Data

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

## Buying Sources

<b>Eggers &amp; Franke:</b>	Germany, <a href="http://www.egfra.de">http://www.egfra.de</a>
<b>Wein &amp; Co:</b>	Europe, <a href="http://www.weinco.at">http://www.weinco.at</a>

## Product Codes

<b>EAN:</b>	9007951607143
<b>EAN / carton 6:</b>	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.