

Ried Loiserberg Grüner Veltliner 2016

Kamptal DAC, ÖTW Erste Lage ↵

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Loiserberg
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 35 - 45 years 4500 - 5500 plants/ha
Geographical Orientation:	south, south west
Sea Level:	350 - 380 m
Soil:	mica schist large top soil loess medium top soil mica schist large sub soil

Vineyard Site:

The vineyard is situated on the south-south-east side, laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica slate. home mountain stems from the Proterozoic eon and is an estimated 800 million-years-old. Grüner Veltliner drives its roots into mica-schist high on the mountain slope where the vines are exposed to constant winds that provide optimal aeration.



Weather / Climate

Climate: continental



Average Rainfall Per Vintage:	450 mm
Cellar Harvest:	handpicked end/september
Malolactic Fermentation:	partly
Mazeration:	squashed 6 hour(s)
Skin Contact:	6 - 8 hour(s)
Fermentation:	spontaneous large wooden barrel 2000 L used barrel
Maturing:	oak barrel 2000 L used barrel 10 month(s)
Time on the Full Yeast:	10 month(s)
Time on the Fine Yeast:	1 month(s)
Bottling:	screw cap end/august

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2019 - 2036

Awards

Falstaff:	93
Gault Millau:	17
Vinaria awards:	***
A la Carte:	94

Product Codes

EAN:	9007951607129
EAN / carton 6:	9007951607122

Wine Description

The grapes were selectively harvested by hand. Then the mash was macerated for several hours to extract the deep aromas from the berries. The naturally sedimented must was then fermented in 2000-litre wooden barrels made from local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines the time to develop as independently as possible. Through this long maturation on the full yeast, the wine found its inner balance in spring and summer.

Food Pairing

An ideal culinary companion for starters, poultry, savoury fish dishes or meat dishes.

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.