

Weingut
JURTSCHITSCH
Langenlois

**RIESLING
PLATIN
2016**
Qualitätswein 

Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Riesling 100% 20 - 40 years 4000 - 4500 plants/ha
Soil:	primary rock gneiss mica schist



Weather / Climate

Climate:	continental
Average Rainfall Per Vintage:	450 mm

Cellar

Harvest:	handpicked end/september - beginning/october
Malolactic Fermentation:	no
Skin Contact:	12 hour(s)
Fermentation:	selected yeast steel tank 3 - 5 week(s)
Maturing:	steel tank
Time on the Full Yeast:	4 month(s)
Time on the Fine Yeast:	2 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.5%
Residual Sugar:	1.9 g/l
Acid:	6.8 g/l
Total Sulfur:	< 100 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C



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.