

Amour Fou 2017

Wein aus Österreich, natural wine 

Origin:	Austria, Kamptal
Quality grade:	natural wine, Wein aus Österreich
Site:	Vineyard selection from the Kamptal terraces
Site Type:	
Varietal:	Grüner Veltliner 100 % 26 - 36 years 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	260 - 325 m
Soil:	mica schist loess

Vineyard Site:

The hand-picked grapes for the Amour Fou come from a vineyard in Langenlois, the Loiserberg. In search of the variety of flavours of the grape variety, combined with the idea of exploring the potential of Grüner Veltliner, we fermented the ripe but not overripe berries on the mash, partly in wooden barrels and partly in a ceramic egg.



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming wooden fermentation stand used barrel 3 week(s) 100 %
Press:	pneumatic



Fermentation Process:	manual punch down 1 - 2 x day
Filter:	unfiltered
Maturing:	large wooden barrel 1000 L used barrel 18 month(s) stoneware 500 L 18 month(s)
Bottling:	natural cork SO2 added: 10 mg
Certification:	Yes

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.9 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2020 - 2030

Product Codes

EAN: 900795190795

Wine Description

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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.