

Weingut  
**JURTSCHITSCH**  
Langenlois

**GRÜVE**  
2017  
Qualitätswein  
🔊

Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	vineyard selection
Varietal:	Grüner Veltliner 100 %
Soil:	primary rock loess



## Cellar

Harvest:	handpicked   middle/september
Malolactic Fermentation:	no
Skin Contact:	6 hour(s)
Fermentation:	selected yeast steel tank   20 °C
Maturing:	steel tank   4 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	1 month(s)

## Data

Wine Type:	Still wine   white   dry
Alcohol:	11.5 %
Residual Sugar:	1.2 g/l
Acid:	6.1 g/l
Total Sulfur:	< 100 mg
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C
Aging Potential:	small (4 years)
Optimum Drinking Year:	2018 - 2019



## 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.