

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.

