

Weingut
JURTSCHITSCH
Langenlois

PINOT NOIR
LANGENLOIS
2017
Qualitätswein

Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	Langenloiser vineyards
Site Type:	plateau
Varietal:	Pinot Noir 100 % 31 years 3500 plants/ha 3500 liter/ha
Sea Level:	300 m
Soil:	loess medium top soil mica schist medium top soil gneiss large sub soil



Vineyard Site:

Our Pinot Noir vines are rooted in gneiss-based soils on windswept plateaus in between Langenlois and Schiltern - which lies northwest from Langenlois. The grapes are hand harvested in early September and then immediately transported in small perforated boxes to the winery. The grapes are crushed by foot, filled into open fermentation tanks with stalks and stems and left to spontaneously ferment without temperature control.

Weather / Climate

Climate: continental

Cellar

Malolactic Fermentation:	yes
Mash Fermentation:	partly destemming Stems: 0 % 4 week(s) 50 % Semi Carbonic fermentation Stems: 100 % 50 %
Fermentation:	spontaneous open fermentation vat 2000 L used barrel
Maturing:	small wooden barrel 500 L used barrel 12 month(s) steel tank

Data

Wine Type:	Still wine red dry
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2023

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.

