

Ried Dechant Grüner Veltliner 2017

Kamptal DAC Reserve, ÖTW Erste Lage

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Dechant
Normal	ÖTW Erste Lage
Classification:	
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 71 years 4000 plants/ha
Geographical	
Orientation:	south east, south
Sea Level:	235 - 300 m
Soil:	loam loess lime

Vineyard Site:

The vineyard is characterised by deep loamy loess, which ensures an optimal nutrient supply for the vines. The Veltliner vineyard with south-eastern exposure is sheltered from the wind from the north-east, which allows the grapes to ripen evenly. The old, mighty vines have particularly deep roots here.



Weather / Climate

Climate: continental

Cellar

Malolactic Fermentation: yes
Skin Contact: 24 hour(s)
Fermentation: spontaneous
oak barrel | 2000 L | used barrel | 8 week(s)
Maturing: oak barrel | 2000 L | used barrel | 10 month(s)
Time on the Full Yeast: 10 month(s)

Data

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 1.5 g/l
Acid: 5.7 g/l
Certificates: organic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2018 - 2030

Buying Sources

Eggers & Franke: Germany, <http://www.egfra.de>
Wein & Co: Europe, <http://www.weinco.at>

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.