

Ried Heiligenstein Riesling Alte Reben 2017

Kamptal DAC, ÖTW Erste Lage 

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Zöbing Heiligenstein
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 56 - 66 years 4500 - 5500 plants/ha
Geographical Orientation:	south
Sea Level:	300 m
Soil:	Zöbinger Permian large top soil sandstone large top soil lime little top soil sandstone large sub soil

Vineyard Site:

With its very rare geological formation, Ried Zöbinger Heiligenstein is one of the best Riesling sites in the region. The Zöbinger Perm rock is a meager, reddish and weathered desert sandstone with conglomerates of volcanic components from the Permian period (270 million years old). The vineyards are located in a nature conservation area. Between the vineyards there are protected dry grassland areas with rare flora and fauna.



Cellar

Harvest: handpicked | beginning/october



Malolactic Fermentation: no
Skin Contact: 24 hour(s)
Fermentation: spontaneous
oak barrel | 1000 L | used barrel | 6 week(s)
Maturing: oak barrel | 1000 L | used barrel | 10 month(s)
Time on the Full Yeast: 10 month(s)

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 3.9 g/l
Acid: 6.1 g/l
Certificates: organic
Allergens: sulfites
Drinking Temperature: 10 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2018 - 2028

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.