

Weingut
JURTSCHITSCH
Langenlois

**RIED
HEILIGENSTEIN
RIESLING 2017**
Kamptal DAC, ÖTW Erste
Lage 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Heiligenstein
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100% 26 - 61 years 4500 - 5500 plants/ha
Geographical Orientation:	south
Sea Level:	300 - 340 m
Soil:	sandstone large top soil sandstone large sub soil Zöbinger Permian large sub soil

Vineyard Site:

With its very rare geological formation, Ried Zöbinger Heiligenstein is one of the best Riesling sites in the winegrowing region. The Zöbing Perm 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 protection area. Between the vineyards there are preserved dry grassland areas with rare flora and fauna.



Weather / Climate

Climate: continental

Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	partly
Skin Contact:	12 hour(s)
Fermentation:	spontaneous oak barrel 2000 L used barrel 6 week(s)
Maturing:	oak barrel 2000 L used barrel 10 month(s)
Time on the Full Yeast:	10 month(s)
Bottling:	beginning/august 2018

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	3.8 g/l
Acid:	6.4 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

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.