

Weingut
JURTSCHITSCH
Langenlois

RIED
KÄFERBERG
GRÜNER
VELTLINER
2017

Kamptal DAC, ÖTW Erste
Lage ↵

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Käferberg
Normal Classification:	ÖTW Erste Lage
Site Type:	hillside
Varietal:	Grüner Veltliner 100% 61 years 4500 plants/ha
Geographical Orientation:	south
Sea Level:	310 - 345 m
Soil:	gneiss mica schist primary rock



Vineyard Site:

The Käferberg vineyard is sloping to the south. The vines in our plots were planted more than 50 years ago and root in meager amphibolite soil. It is an airy site on top of the hill, which keeps the grapes healthy until late autumn. The temperature differences between day and night are very pronounced, resulting in an exceptional balance between fruit and spice.



Cellar

Harvest:	handpicked beginning/october
Malolactic Fermentation:	yes
Skin Contact:	12 hour(s)
Fermentation:	spontaneous oak barrel 1000 L used barrel 8 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:	1 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

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.