

Ried Loiserberg Grüner Veltliner 2017

Kamptal DAC, ÖTW Erste Lage

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Loiserberg
Normal	ÖTW Erste Lage
Classification:	
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 36 - 46 years 4500 - 5500 plants/ha
Geographical	
Orientation:	south, south west
Sea Level:	350 - 380 m
Soil:	mica schist large top soil loess medium top soil mica schist large sub soil

Vineyard Site:

The vineyard is situated on the south-south-east side, laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica slate. home mountain stems from the Proterozoic eon and is an estimated 800 million-years-old. Grüner Veltliner drives its roots into mica-schist high on the mountain slope where the vines are exposed to constant winds that provide optimal aeration.



Weather / Climate

Climate: continental



Average Rainfall Per Vintage:	450 mm
Cellar	
Harvest:	handpicked beginning/october
Malolactic Fermentation:	partly
Skin Contact:	12 hour(s)
Fermentation:	spontaneous oak barrel 2000 L used barrel
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:	12.5 %
Residual Sugar:	2.1 g/l
Acid:	5.7 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 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.