

Pinot Noir Langenlois 2016

Qualitätswein

Origin: Austria, Niederösterreich
Quality grade: Qualitätswein
Site: Langenloiser vineyards
Site Type: plateau
Varietal: Pinot Noir 100 % | 30 years
3500 plants/ha | 3500 liter/ha
Sea Level: 300 m
Soil: loess | medium | top soil
mica schist | medium | top soil
gneiss | large | sub soil



Vineyard Site:

Our Pinot Noir vines are rooted in gneiss-based soils on windswept plateaus in between Langenlois and Schiltern - which lies northwest from Langenlois. The grapes are hand harvested in early September and then immediately transported in small perforated boxes to the winery. The grapes are crushed by foot, filled into open fermentation tanks with stalks and stems and left to spontaneously ferment without temperature control.

Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september

Malolactic yes

Fermentation:

Mash Fermentation: partly destemming | Stems: 0 % | 4 week(s) | 50 %

Semi Carbonic fermentation | Stems: 100 % | 50 %

Fermentation: spontaneous

Maturing: open fermentation vat | 2000 L | used barrel
small wooden barrel | 500 L | used barrel | 12 month(s)

steel tank

Time on the Full 12 month(s)

Yeast:

Data

Wine Type: Still wine | red | dry

Alcohol: 12.5 %

Acid: 5.8 g/l

Residual Sugar: 1 g/l

Certificates: organic

Allergens: sulfites

Drinking 15 - 17 °C

Temperature:



Aging Potential: medium (6 years)

Optimum Drinking 2017 - 2022

Year:

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.