

Weingut
JURTSCHITSCH
Langenlois

**CABERNET
SAUVIGNON
RESERVE
2018**

Qualitätswein, Reserve



Origin:	Austria, Kamptal
Quality grade:	Qualitätswein
Site:	Langenloiser Thal
Normal Classification:	Reserve
Site Type:	terraces
Varietal:	Cabernet Sauvignon 100 % 38 years 3000 liter/ha
Geographical Orientation:	south
Sea Level:	240 - 250 m
Soil:	loess little top soil loess large sub soil

Vineyard Site:

This south-facing site is particularly rich in nutrients and has a thick humus layer of up to 80 cm, with medium-heavy loess underneath. This deep soil allows the vines to take root particularly deeply, which means that they can survive long dry periods without damage. Here, the grapes particularly absorb the minerals of the terroir and produce wines with a high concentration of aromas.



Weather / Climate

Climate: continental

Vintage description:

In 2018, we experienced one of the longest summers in recent weather history, with temperatures reaching 30°C as early as April. The high temperatures and increasing dryness shaped the year, but there were no major incidents like frost or hail. Despite the challenges, we were rewarded with excellent quality and good grape yields. The winter started normally with rain and snow, but it became very cold at the end of February, which delayed the bud break. In April, the second warmest in 251 years, the vines began flowering by mid-May – nearly three weeks earlier than usual. On August 16th, we began harvesting the first grapes to create the base for sparkling wines. The high temperatures led us to harvest in the early mornings and transport the grapes in small crates. After three days of rain in early September, the harvest was paused to wait for the flavor of the berries to return. We carefully selected only the best grapes to enter the cellar. Perfect harvesting conditions with cool nights followed, which enhanced the aromatic profile of our Erste Lagen wines. We finished harvesting the Grüner Veltliner by the end of September, while the Riesling grapes at Heiligenstein ripened for another week. The last ten days of harvest were dedicated to the noble rot grapes for our sweet wines.

Cellar

Harvest:	handpicked
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0% 3 week(s) 100%
Fermentation:	spontaneous steel tank temperature control: yes
Maturing:	small wooden barrel 500 L used barrel 24 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13.5%
Acid:	5.1 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2021 - 2031

Wine Description

The wine has a deep dark colour with a delicate purple ruby edge, fruity charm with intense aromas, sweet and soft on the palate, endowed with delicate, velvety tannins.

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.