

Grüner Veltliner Löss 2018

Kamptal DAC

Origin: Austria, Kamptal
Quality grade: Kamptal DAC
Site: Loess vineyards
Site Type: plateau
Varietal: Grüner Veltliner 100 % | 26 - 46 years
4500 - 5000 plants/ha
Sea Level: 230 - 330 m
Soil: loess | large | top soil
lime | medium | sub soil



Vineyard Site:

Loess soils provide the special geological conditions for this typical Kamptal Veltliner. The vines are rooted in vineyards exposed to the south and southeast. During the Ice Age, loess was deposited from the "Kalkalpen", mainly by the wind. The vines can root extremely deep in it and can absorb the finest elements of the calcareous soils.



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 middle/september - end/september
Malolactic Fermentation:	no
Skin Contact:	12 hour(s)
Fermentation:	partly spontaneous steel tank 4 week(s) temperature control: yes 20 °C
Maturing:	steel tank 4 - 6 month(s)
Time on the Full Yeast:	4 - 6 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.8 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2019 - 2023

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.