

Pinot Noir Langenlois 2018

Qualitätswein

Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	Langenloiser vineyards
Site Type:	plateau
Varietal:	Pinot Noir 100 % 32 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

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

Fermentation: spontaneous

Malolactic yes

Fermentation:

Mash Fermentation:	partly destemming Stems: 0 % open fermentation vat 2 week(s) 50 % Semi Carbonic fermentation Stems: 100 % open fermentation vat 2 week(s) 50 %
Filter:	unfiltered
Maturing:	small wooden barrel 500 L used barrel 12 month(s)
Time on the Full	12 month(s)
Yeast:	
Bottling:	natural cork
Data	
Wine Type:	Still wine red dry
Alcohol:	12 %
Acid:	4.9 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2019 - 2024

Wine Description

Fresh red berry aromas set the tone, complemented by an autumnal earthy note. There is a lively acidity which does not overpower the soft and reserved tannins, contributing greatly to the structure of this delicate wine.

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.