

# Ried Käferberg Grüner Veltliner 2018

Kamptal DAC, ÖTW Erste Lage 

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Käferberg
<b>Normal</b>	ÖTW Erste Lage
<b>Classification:</b>	
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   62 years 4500 plants/ha
<b>Geographical</b>	
<b>Orientation:</b>	south
<b>Sea Level:</b>	310 - 345 m
<b>Soil:</b>	gneiss mica schist primary rock

## Vineyard Site:

The Käferberg vineyard is sloping to the south. The vines in our plots were planted more than 50 years ago and root in meager amphibolite soil. It is an airy site on top of the hill, which keeps the grapes healthy until late autumn. The temperature differences between day and night are very pronounced, resulting in an exceptional balance between fruit and spice.



## Weather / Climate

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

<b>Harvest:</b>	handpicked
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Skin Contact:</b>	12 hour(s)
<b>Fermentation:</b>	spontaneous oak barrel   1000 L   used barrel   8 week(s)
<b>Maturing:</b>	oak barrel   1000 L   used barrel   10 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking</b>	12 - 14 °C
<b>Temperature:</b>	
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking</b>	2019 - 2031

**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.