

Riesling Quelle 2018

Kamptal DAC 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Heiligenstein
Site Type:	terraces
Varietal:	Riesling 100 % 37 years 5500 plants/ha
Geographical Orientation:	south
Sea Level:	340 m
Soil:	sandstone large top soil sandstone large sub soil Zöbinger Permian large sub soil

Vineyard Site:

A few years ago we discovered through careful observation of our vineyards that the flora and geology in a small plot on the east side of Ried Heiligenstein is different from the rest of the site. In old records and through information from the previous owner we discovered that a small source rises here, which has a decisive influence on the vineyard.



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	yes
Fermentation:	
Skin Contact:	24 hour(s)
Fermentation:	spontaneous
	oak barrel 600 L used barrel 6 22 °C
Maturing:	oak barrel 600 L used barrel 18 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	7.1 g/l
Residual Sugar:	3.8 g/l
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Aging Potential:	medium (10 years)

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.