

Amour Fou 2019

Wein aus Österreich, natural wine 

Origin:	Austria, Kamptal
Quality grade:	natural wine, Wein aus Österreich
Site:	Vineyard selection from the Kamptal terraces
Site Type:	
Varietal:	Grüner Veltliner 100 % 28 - 38 years 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	260 - 325 m
Soil:	mica schist loess

Vineyard Site:

The hand-picked grapes for the Amour Fou come from a vineyard in Langenlois, the Loiserberg. In search of the variety of flavours of the grape variety, combined with the idea of exploring the potential of Grüner Veltliner, we fermented the ripe but not overripe berries on the mash, partly in wooden barrels and partly in a ceramic egg.



Weather / Climate

Vintage description:



Das Jahr 2019 war bis zum Ende der Lese wärmer als 2018, vor allem aufgrund des milden, trockenen Winters im Kamptal. Im Mai brachte kaltes, nasses Wetter eine Verzögerung im Wachstum, während der Sommer warm, aber nicht extrem war, was eine kontinuierliche Entwicklung der Reben ermöglichte. Mitte August begannen wir mit den Vorbereitungen für die Lese, die wenige Tage später startete. Nach Regenfällen ging die Ernte Anfang September unter idealen Bedingungen weiter. Riesling und Grüner Veltliner fanden schnell ihr perfektes Gleichgewicht, und die Lese konnte Ende September abgeschlossen werden. Insgesamt sind wir mit den Bedingungen des Jahres zufrieden, die sich in temperamentvollen, terroirgeprägten und langlebigen Weinen zeigen werden.

Cellar

Harvest:	handpicked
Malolactic	yes
Fermentation:	
Mash Fermentation:	complete destemming wooden fermentation stand used barrel 3 week(s) 100 %
Press:	pneumatic
Fermentation Process:	manual punch down 1 - 2 x day
Filter:	unfiltered
Maturing:	large wooden barrel 1000 L used barrel 18 month(s) stoneware 500 L 18 month(s)
Time on the Full	18 month(s)
Yeast:	18 - 18 month(s)
Bottling:	natural cork SO2 added: 10 mg
Certification:	Yes

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2 g/l
Acid:	5.8 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2022 - 2032

Product Codes

EAN: 900795190795

Wine Description

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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.