

# Grüner Veltliner Langenlois 2019

Kamptal DAC 

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Langenloiser loess vineyards
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Grüner Veltliner 100 %   23 - 48 years 4500 - 5000 plants/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	230 - 300 m
<b>Soil:</b>	loess   large   top soil calcareous   large   top soil loess   large   sub soil

## Vineyard Site:

The grapes come from selected, historic vineyard parcels with calcareous loess soils, located south and southeast of Langenlois. During the Ice Age, loess was deposited as fly ash from the "Kalkalpen" mainly by the wind. The vines can root extremely deep in it and absorb the finest elements of the calcareous soils. In addition to the altitude differences and exposures of the vineyard parcels, the pronounced day-night temperature differences and the cool winds also shape the vines and the wines.



## Weather / Climate

**Climate:** continental

**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

<b>Harvest:</b>	handpicked
<b>Malolactic</b>	partly
<b>Fermentation:</b>	
<b>Skin Contact:</b>	12 hour(s)
<b>Fermentation:</b>	partly spontaneous steel tank   1 month(s)   temperature control: yes   50 % oak barrel   2000 L   used barrel   temperature control: yes   50 %
<b>Maturing:</b>	steel tank   5 month(s)

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking</b>	10 - 12 °C
<b>Temperature:</b>	
<b>Aging Potential:</b>	medium (6 years)
<b>Optimum Drinking</b>	2020 - 2025
<b>Year:</b>	

## 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.