

# Ried Käferberg Grüner Veltliner 2019

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 %   63 years<br>4500 plants/ha |
| <b>Geographical</b>    |   |
| <b>Orientation:</b>    | south   |
| <b>Sea Level:</b>      | 310 - 345 m   |
| <b>Soil:</b>           | gneiss<br>mica schist<br>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:



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>    | yes  |
| <b>Fermentation:</b> |  |
| <b>Skin Contact:</b> | 12 hour(s)   |
| <b>Fermentation:</b> | spontaneous<br>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>Alcohol:</b>         | 13 %                     |
| <b>Acid:</b>            | 5.9 g/l                  |
| <b>Residual Sugar:</b>  | 1.7 g/l                  |
| <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> | 2020 - 2032              |
| <b>Year:</b>            |                          |

## Wine Description

The Grüner Veltliner Käferberg shines with its crystalline minerality and Kamptaler coolness. It is strong in character and multi-layered with intense fruit aromas, paired with lots of fresh spice and reflects the expressiveness of the variety with persistence and tension.

## 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.