

Ried Loiserberg Grüner Veltliner 2019

Kamptal DAC, ÖTW Erste Lage 

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Loiserberg
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 38 - 48 years 4500 - 5500 plants/ha
Geographical Orientation:	south, south west
Sea Level:	350 - 380 m
Soil:	mica schist large top soil loess medium top soil mica schist large sub soil

Vineyard Site:

The vineyard is situated on the south-south-east side, laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica slate. home mountain stems from the Proterozoic eon and is an estimated 800 million-years-old. Grüner Veltliner drives its roots into mica-schist high on the mountain slope where the vines are exposed to constant winds that provide optimal aeration.



Weather / Climate

Climate: continental



Average Rainfall Per 450 mm

Vintage:

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 partly

Fermentation:

Skin Contact: 12 hour(s)

Fermentation: spontaneous

oak barrel | 2000 L | used barrel

Maturing: oak barrel | 2000 L | used barrel | 10 month(s)

Data

Wine Type: Still wine | white | dry

Alcohol: 13 %

Acid: 6 g/l

Residual Sugar: 1.5 g/l

Certificates: organic

Allergens: sulfites

Drinking 12 - 14 °C

Temperature:

Aging Potential: high (20 years)

Optimum Drinking 2020 - 2032

Year:

Wine Description

Hand-picked grapes were carefully transformed into wine and matured in our 700-year-old natural cellar in large wooden barrels. The very steep and meager terraces of the Loiserberg vineyard provide the best conditions for an ideal Grüner Veltliner with a distinct character, deep fruitiness and an elegant style.

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.