

Weingut
JURTSCHITSCH
Langenlois

RIED
LOISERBERG
RIESLING
2019

Kamptal DAC, ÖTW
Erste Lage 

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|---------------------------|---|
| Origin: | Austria, Kamptal, Langenlois |
| Quality grade: | Kamptal DAC |
| Site: | Loiserberg |
| Normal Classification: | ÖTW Erste Lage |
| Site Type: | terraces |
| Varietal: | Riesling 100% 28 - 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, which is situated on the south to southwest side, is 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 schist. The Loiserberg is the most westerly elevation in Langenlois towards the Waldviertel region and therefore enjoys a very special microclimate. Even on warm summer days, the vines here are surrounded by cooler winds from the rougher Waldviertel region, which gives the wines a ripe acid structure, cool elegance and lightness.



Weather / Climate

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| Climate: | continental |
| Average Rainfall Per Vintage: | 450 mm |
| 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

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| Harvest: | handpicked |
| Malolactic Fermentation: | no |
| Skin Contact: | 12 hour(s) |
| Fermentation: | spontaneous oak barrel 2000 L used barrel 10 week(s) |
| Maturing: | oak barrel 2000 L used barrel 10 month(s) |

Data

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|------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 13 % |
| Acid: | 7.4 g/l |
| Residual Sugar: | 3.7 g/l |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | high (15 years) |
| Optimum Drinking Year: | 2020 - 2032 |

Wine Description

The steep and meager terraces of the Ried Loiserberg in Langenlois provide perfect conditions for this dense and mineral Riesling with aromatic depth and finesse.

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.