


Ried Schenkelbichl Grüner Veltliner 2019

Kamptal DAC, ÖTW Erste Lage

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Schenkenbichl 
Normal	ÖTW Erste Lage
Classification:	
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 33 - 43 years 4500 plants/ha 3500 - 4000 liter/ha south
Geographical	
Orientation:	
Sea Level:	280 - 315 m
Soil:	amphibolite medium sub soil gneiss medium sub soil lime large sub soil

Vineyard Site:

The name Schenkenbichl is derived from "Geschenk" (which means "present") and we are happy about the gifts of nature that this vineyard gives us every year. The soil profile of the site shows a geological diversity: gneiss, amphibolites and limestone. Extraordinary is that again and again small pieces of chalk come to light. The historic southern exposure is laid out in terraces and is very airy, which means that the grapes ripen perfectly while maintaining their freshness.



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

Harvest:	handpicked
Malolactic	yes
Fermentation:	
Skin Contact:	24 hour(s)
Fermentation:	spontaneous oak barrel 1000 L used barrel 6 week(s)
Maturing:	oak barrel 1000 L used barrel 10 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	5.4 g/l
Residual Sugar:	1.1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking	12 - 14 °C
Temperature:	
Aging Potential:	high (15 years)
Optimum Drinking	2020 - 2032

Year:

Wine Description

In the small single-vineyard Schenkenbichl, a special Veltliner type is created every year. A noble variety understatement with spice and white pepper. Its tautness and verticality, paired with juiciness, is the result of the interplay between the calcareous soils and the special climate of the site.

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.