

# Grüner Veltliner Langenlois 2020

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 %   24 - 49 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:**



Nach dem trocknen und kühlen Start ins Jahr, erwachte die Natur mit den ersten Niederschlägen im April. Auch die Blüte ließ heuer wieder etwas auf sich warten und brachte ein aus Sonne und Wolken wechselndes Frühjahr mit sich. Durch den heißen, trockenen Sommer konnten die Trauben harmonisch heranreifen. Anfang September starteten wir voller Freude mit der Sekt-Lese. Kurz hielten wir den Atem an, als uns am 13. September ein Hagelunwetter traf. Der Rest der Lese verlief wie im Bilderbuch und wir schauen dem großartigem Jahrgang 2023 mit glücklichen Gesichtern entgegen.

## Cellar

<b>Harvest:</b>	handpicked
<b>Malolactic</b>	partly
<b>Fermentation:</b>	
<b>Skin Contact:</b>	12 hour(s)
<b>Fermentation:</b>	partly spontaneous stainless 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>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.7 g/l
<b>Residual Sugar:</b>	1.1 g/l
<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>	2021 - 2026

**Year:**

## Wine Description

The Langenlois Grüner Veltliner is a typical Kamptal wine. It impresses with juicy elegance, multi-layered finesse and herbaceous spiciness. A traditional Grüner Veltliner - lively, precise and with lots of juiciness.

## 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.