

# Amour Fou 2021

Wein aus Österreich, natural wine 

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	natural wine, Wein aus Österreich
<b>Site:</b>	Vineyard selection from the Kamptal terraces
<b>Site Type:</b>	
<b>Varietal:</b>	Grüner Veltliner 100 %   30 - 40 years 3500 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	260 - 325 m
<b>Soil:</b>	mica schist loess

## Vineyard Site:

The hand-picked grapes for the Amour Fou come from a vineyard in Langenlois, the Loiserberg. In search of the variety of flavours of the grape variety, combined with the idea of exploring the potential of Grüner Veltliner, we fermented the ripe but not overripe berries on the mash, partly in wooden barrels and partly in a ceramic egg.



## Weather / Climate

Vintage description:



2021 was a particularly varied year in the vineyards and once again demanded a lot of experience, sensitivity and intuition. After a cool spring and late flowering, the summer was very varied: sometimes sunny, sometimes rainy, but without heat waves. As changeable as the year had been until then, the weather remained stable during the harvest. The exceptionally beautiful and consistent autumn weather gave us the opportunity to harvest our parcels with absolute precision. The condition of the grapes was just perfect and the ripeness, acidity and aroma indicate an exceptional vintage that will be reflected in vibrant terroir-driven wines with longevity.

## Cellar

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Mash Fermentation:</b>	complete destemming   wooden fermentation stand   used barrel   3 week(s)   100 %
<b>Press:</b>	pneumatic
<b>Fermentation</b>	manual punch down   1 - 2 x day
<b>Process:</b>	
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   1000 L   used barrel   18 month(s) stoneware   500 L   18 month(s)
<b>Bottling:</b>	natural cork SO2 added: 10 mg
<b>Certification:</b>	Yes

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.7 g/l
<b>Residual Sugar:</b>	1.8 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking</b>	12 - 14 °C
<b>Temperature:</b>	
<b>Optimum Drinking</b>	2024 - 2034
<b>Year:</b>	

## Product Codes

**EAN:** 900795190795

## Wine Description

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## **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.