

Weingut JURTSCHITSCH Langenlois

GRÜNER
VELTLINER
LANGENLOIS
2021

Kamptal DAC 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Langenloiser loess vineyards
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 25 - 50 years 4500 - 5000 plants/ha
Geographical Orientation:	south east, south
Sea Level:	230 - 300 m
Soil:	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:

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

Harvest:	handpicked
Malolactic Fermentation:	partly
Skin Contact:	12 hour(s)
Fermentation:	partly spontaneous stainless steel tank 1 month(s) temperature control: yes 50 % oak barrel 2000 L used barrel temperature control: yes 50 %
Maturing:	steel tank 5 month(s)

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.8 g/l
Residual Sugar:	1.7 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2022 - 2027

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.