

Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	vineyard selection
Varietal:	Grüner Veltliner 100 %
Soil:	primary rock loess



## 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

Harvest:	handpicked
Malolactic Fermentation:	no
Skin Contact:	6 hour(s)
Fermentation:	steel tank   temperature control: yes   22 °C
Maturing:	steel tank   4 month(s)

## Data

Wine Type:	Still wine   white   dry
Allergens:	sulfites
Drinking Temperature:	9 - 12 °C
Aging Potential:	medium (4 years)
Optimum Drinking Year:	2022 - 2025

## Wine Description

Moderate yields, manual harvesting and a diligent vinification ensure an energetic, inciting, fruity and refreshing wine which goes well as aperitif and together with the classics of Austrian cuisine.

## 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.

