

Amour Fou 2022

Wein aus Österreich, natural wine 

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| Origin: | Austria, Kamptal |
| Quality grade: | natural wine, Wein aus Österreich |
| Site: | Vineyard selection from the Kamptal terraces |
| Site Type: | |
| Varietal: | Grüner Veltliner 100 % 31 - 41 years 3500 liter/ha |
| Geographical Orientation: | south east |
| Sea Level: | 260 - 325 m |
| Soil: | 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:



2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Cellar

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

Data

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| Wine Type: | Still wine white dry |
| Alcohol: | 0 % |
| Acid: | 0 g/l |
| Residual Sugar: | 0 g/l |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Optimum Drinking Year: | 2025 - 2035 |

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.