

RIESLING LANGENLOIS 2024



Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Langenloiser terraces vineyards
Site Type:	terraces
Varietal:	Riesling 100 % 33 - 58 years
Geographical Orientation:	south east, south, south west
Sea Level:	260 - 360 m
Soil:	gneiss primary rock mica schist

Vineyard Site:

The grapes come from selected parcels in the high-altitude vineyard sites around Langenlois, with the aim of capturing Langenlois in all its geological, topographical and climatic diversity. The rocky soils, the exposures of the vineyards and the special climate around Langenlois provide ideal terrain for the Riesling vines. The old vines are rooted in mica schist and gneiss soils and enjoy an interplay of sunny summer days and cool nights.

WEATHER / CLIMATE

Seasons 2024: Spring

Vintage description:

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine base began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them—from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of this challenging year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

CELLAR

Harvest:	handpicked middle/september
Fermentation:	partly spontaneous
Malolactic Fermentation:	no
Maturing:	stainless steel tank Batonnage: 1 time per day
Bottling:	screw cap end/january 2025



DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.4 g/l
Residual Sugar:	2.1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (10 years)
Optimum Drinking Year:	2025 - 2031

WINE DESCRIPTION

The Riesling grapes for the Langenlois Ortswein were selectively harvested by hand. After a few hours of maceration, the wine was vinified in stainless steel, with gentle bâtonage on the fine lees.

FOOD PAIRING

Goes well with a variety of dishes such as poultry, veal and fish and also with spicy Asian 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.