

Weingut
JURTSCHITSCH
Langenlois

RIED LOISERBERG GRÜNER VELTLINER 2020



Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Loiserberg
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 39 - 49 years 4500 - 5500 plants/ha
Geographical Orientation:	south, south west
Sea Level:	350 - 380 m
Soil:	mica schist large top soil loess medium top soil mica schist large sub soil



Vineyard Site:

The vineyard is situated on the south-south-east side, laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica slate. Home mountain stems from the Proterozoic eon and is an estimated 800 million-years-old. Grüner Veltliner drives its roots into mica-schist high on the mountain slope where the vines are exposed to constant winds that provide optimal aeration.

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	partly
Fermentation:	spontaneous oak barrel 2000 L used barrel
Maturing:	oak barrel 2000 L used barrel 10 month(s)

DATA

Wine Type:	still wine white dry
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2021 - 2033

WINE DESCRIPTION

Hand-picked grapes were carefully transformed into wine and matured in our 700-year-old natural cellar in large wooden barrels. The very steep and meager terraces of the Loiserberg vineyard provide the best conditions for an ideal Grüner Veltliner with a distinct character, deep fruitiness and an elegant style.

