

Weingut  
**JURTSCHITSCH**  
Langenlois

## GRÜNER VELTLINER LÖSS 2021

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Loess vineyards
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   29 - 49 years 4500 - 5000 plants/ha
<b>Sea Level:</b>	230 - 330 m
<b>Soil:</b>	loess   large   top soil lime   medium   sub soil



### Vineyard Site:

Loess soils provide the special geological conditions for this typical Kamptal Veltliner. The vines are rooted in vineyards exposed to the south and southeast. During the Ice Age, loess was deposited from the "Kalkalpen", mainly by the wind. The vines can root extremely deep in it and can absorb the finest elements of the calcareous soils.

### CELLAR

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	partly spontaneous steel tank   4 week(s)
<b>Filter:</b>	filtered
<b>Maturing:</b>	steel tank   4 - 6 month(s)
<b>Bottling:</b>	screw cap

### DATA

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	0 %
<b>Acid:</b>	5.9 g/l
<b>Residual Sugar:</b>	1.1 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2022 - 2026



### WINE DESCRIPTION

Yellow fruit aromas with a hint of citrus spice complement a fresh, spicy structure and peppery notes. A typical Kamptal Veltliner with expression, finesse, liveliness and pronounced juiciness.