

Weingut
JURTSCHITSCH
Langenlois

GRÜNER VELTLINER LÖSS 2021

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Loess vineyards
Site Type:	plateau
Varietal:	Grüner Veltliner 100 % 29 - 49 years 4500 - 5000 plants/ha
Sea Level:	230 - 330 m
Soil:	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.

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
Fermentation:	partly spontaneous steel tank 4 week(s)
Filter:	filtered
Maturing:	steel tank 4 - 6 month(s)
Bottling:	screw cap

DATA

Wine Type:	still wine white dry
Alcohol:	0 %
Acid:	5.9 g/l
Residual Sugar:	1.1 g/l
Certificates:	organic
Allergens:	sulfites



Drinking Temperature: 10 - 12 °C

Optimum Drinking Year: 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.