## Weingut JURTSCHITSCH

Langenlois

# **GRÜNER VELTLINER STEIN 2021**

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Quality grade:
Site:
Site Type:
Varietal:
Geografical Orientation:
Sea Level:
Soil:

Austria, Kamptal Kamptal DAC terraces vineyards around Langenlois terraces Grüner Veltliner 100 % | 25 - 50 years 4000 - 5200 plants/ha south east, south, south west 260 - 360 m gneiss mica primary rock





#### Vineyard Site:

Origin:

The vines are rooted in small plots in very high altitude vineyards, in primary rock soils characterized by gneiss and mica schist. Due to the high elevations and proximity to the forest edge, the climate is noticeably cooler, with pronounced temperature differences between day and night.

### 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

**Residual Sugar:** 

**Certificates:** 

Harvest:	handpicked
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank   5 week(s) large wooden barrel   2000 L   used barrel   5 week(s)
Maturing:	steel tank   6 month(s)
DATA	
Wine Type:	still wine   white   dry
Alcohol:	12.5 %
Acid:	5.7 g/l

1.2 g/l

organic



**JURTSCHITSCH** 



Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2022 - 2028

## WINE DESCRIPTION

Grüner Veltliner Stein impresses with its precise and balanced interplay of spice and fruit, with notes of ripe apples and an elegant herbaceous nose. The freshness and pepperiness continue on the palate. A lively acid structure gives the wine length and freshness, with vibrant vertical structure.