

Weingut  
**JURTSCHITSCH**  
Langenlois



## Grüner Veltliner Löss 2020

Kamptal DAC

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. 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.

### Making of the wine

The grapes were harvested by hand and brought unharmed to the press house in stackable crates, crushed and pressed at low pressure. Without the use of pumps, the must flows from the press house into the 700-year-old natural cellar and was slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavors. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the complexity.

### Vintage 2020

A truly classic vintage. Sun, wind and rain found a good balance during the year and the vineyards developed calmly and thoughtfully. All together provided for vital vines, but also required a lot of manual work. The result is a vintage typical for Kamptal, which is characterized by finesse, elegance, liveliness and character.

### Recommendation

A great companion to many dishes such as poultry, savory salads or white meats, grilled, roasted or fried. Excellent also with many vegetable dishes and spicy stews.

### J FACTS

Variety: Grüner Veltliner  
Hand picked grapes from organic farming  
Soils: loess and weathered primary rock  
ABV: 12.5 % vol.  
Ac: 5.9 ‰  
Rs: 1.0 g/l  
Ageing potential: 2025

