

Weingut
JURTSCHITSCH
Langenlois



Riesling Platin 2020

Our Riesling classic presents itself with elegant stylistics, mineral character with clear and delicate stone fruit nuances of peach and apricot; the noble grape variety in youthful expression.

Making of the wine

Only physiologically ripe and healthy grapes were selectively harvested by hand and carefully pressed with low pressure as whole bunches. Without any use of pumps, the must flows from the press house into the 700-year-old natural cellar and is slowly fermented in stainless steel tanks. This mainly enhances the delicate aromas and flavors. The wine then matures for some time on its fine lees.

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

The Riesling Platin finds its ideal complement in modern, light cuisine, in the combination with spicy appetizers, fine vegetable dishes, fish or delicately seasoned, light meat such as chicken or veal.

J FACTS

Variety: Riesling
Soils: gneiss, primary rock
ABV: 12.5 % vol.
Ac: 7.9‰
Rs: 3.0 g/l
Ageing potential: 2025

