

Weingut
JURTSCHITSCH
Langenlois



Grüner Veltliner Löss 2021

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 2021

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.

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: 1.1 g/l

Ageing potential: 2026

