

Weingut  
**JURTSCHITSCH**  
Langenlois



## Spätlese Riesling

Ried Loiserberg 2019

**In our vineyards in the southwestern part of the Langenloiser Loiserberg, Riesling vines are rooted in mica slate soils. The grapes for this Spätlese were harvested by hand on October 10, 2019.**

The steep and meager terraces of the Loiserberg provide the best conditions for this residually sweet, dense and mineral-driven Riesling with aromatic ripeness and finesse as well as lively fruit-acid balance.

### Ried Loiserberg

The vineyard, which is situated on the south to southwest side, is laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica schist. The Loiserberg is the most westerly elevation in Langenlois towards the Waldviertel region and therefore enjoys a very special microclimate. Even on warm summer days, the vines here are surrounded by cooler winds from the rougher Waldviertel region, which gives the wines a ripe acid structure, cool elegance and lightness.

### Making of the wine

The grapes were selectively harvested by hand. The mash was then macerated for several hours to extract the profound aromas. The naturally sedimented must then fermented in a 1000-liter wooden barrel made of local oak with natural yeasts. We want to intervene as little as possible in the evolution of the wine and give the wines the time to develop as independently as possible.

### Recommendation

The pronounced fruit, lively acidity and elegant residual sweetness particularly emphasizes the piquancy of dishes with fine spiciness. Great with curries of all kinds. A versatile companion also to pâtés, savory cheeses and fruity desserts such as "Zwetschkenknödel" (plum dumplings).

### J FACTS

Grape variety: Riesling  
Hand picked grapes from organic farming  
Vineyard: Ried Loiserberg  
ABV: 11 % vol.  
Ac: 8.8 ‰  
RS: 78 g/l  
Ageing potential: 2029

