

Weingut
JURTSCHITSCH
Langenlois



J **FACTS**

Grape variety: Grüner Veltliner
Soil: mica slate
ABV: 12,5 %Vol.
Ac: 5,9 ‰
RS: 1,0 g/l
Ageing potential: 2037+

Ried Loiserberg 1st Grüner Veltliner 2022 Kamptal DAC Erste Lage

In our vineyards in the south-eastern part of the Langenloiser Loiserberg, Veltliner-vines are rooted deeply in mica slate interspersed with loess. Hand-picked grapes were carefully transformed into wine and matured in our 700-year-old natural cellar in large wooden barrels.

The very steep and meager terraces of the Loiserberg vineyard provide the best conditions for an ideal Grüner Veltliner with a distinct character, deep fruitiness and an elegant style.

Ried Loiserberg

The vineyard is situated on the south-south-east side, 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 slate. The Loiserberg is the most westerly elevation in Langenlois towards the Waldviertel region and thus enjoys a very special microclimate. Even on warm summer days, the vines are influenced by cooler winds from the rougher Waldviertel, which gives the wines a ripe acid structure, cool elegance and lightness.

Making of the wine

The grapes were selectively harvested by hand. Then the mash was macerated for several hours to extract the deep aromas from the berries. The naturally sedimented must was then fermented in 2000-litre wooden barrels made from local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines the time to develop as independently as possible. Through this long maturation on the full yeast, the wine found its inner balance in spring and summer.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Recommendation

An ideal culinary companion for starters, poultry, savoury fish dishes or meat dishes.

