



## Riesling Quelle 2019

### Entdeckungen

### Stefanie & Alwin Jurtschitsch

The vines for this wine are rooted beside a small source on Ried Heiligenstein, on 250 million years old Permian rock. Aged for 18 months on the lees in a wooden barrel, unfiltered.

Under the title „Entdeckungen vom Weingut“ (Discoveries from the Winery), special project wines are vinified and bottled in small quantities at the Jurtschitsch Winery every year since 2007. Each of these wines, of which often only a small barrel is vinified, begins in the head.

Each generation of young winegrowers has the task of rediscovering their terroir and interpreting it for themselves. The only constant is change. This is also true of the terroir. Not only the climate in which our vines grow has changed in recent decades, but also the soils respond gratefully to organic farming. Sensitive experiments in the vineyard and in the cellar give rise to wines that often surprise us and sharpen our sensitivity for the diverse expressive possibilities of the terroir.

### Creation of Riesling Quelle

A few years ago we discovered through careful observation of our vineyards that the flora and geology in a small plot on the east side of Ried Heiligenstein is different from the rest of the site. In old records and through information from the previous owner we discovered that a small source rises here, which has a decisive influence on the vineyard. It is said that there was once a stone hut with a water basin fed by the source, where the winegrowers used to soak the straw to tie up the vines. The vegetation here is exceptional: water-loving plants thrive, such as reeds, which are not found elsewhere on Heiligenstein. Due to the special conditions above and below the ground, the source ensures an optimal supply of water for the vines even in dry, warm years, which supports their vitality. Water as the elixir of life releases essential minerals and nutrients from the depths of the 250 million year old Permian rock, which are absorbed by the fine vine roots. The water very finely covers the Permian rock and thus brings chalk into the soil.

For the Riesling Quelle, vines in the immediate vicinity of this source are selected and the grapes are carefully picked by hand. After a short maceration period, the Riesling was fermented spontaneously and then matured for 18 months on full lees in a used wooden barrel. Bottled unfiltered and unfiltered.

### J **FACTS**

Grape Variety: Riesling  
Soil: Primary rock (Gfoehler Gneis) with  
Loess  
Alk: 12,5 %Vol.  
Sre: 6,3 %  
RZ: 2,5 g/l

