



Quelle Riesling 2015 Kamptal DAC

DISCOVERIES FROM LANGENLOIS

Every year, special project wines are produced at the Jurtschitsch winery under the name „Discoveries from Langenlois“ and bottled in small amounts. Each of these wines, of which often only a small barrel is created, begins in the mind. An idea, a thought in the search for diversity of flavors in wine.

Each generation of young winemakers has the task of rediscovering and interpreting their terroir personally, for themselves. The only constant is change. This is also true for the terroir: not only the climate in which our vines grow has changed in the last 40 years. Sensitive experiments in the vineyard and in the cellar have produced wines that often surprise us and sharpen our sensitivity to the varied expressions of terroir.

The Making of the Wine

The real source flows among the terraces of Heiligenstein, specifically where the mountain slopes are so steep that they could almost be called waterfalls, and where the north wind from the Waldviertel guarantees freshness and coolness. You can leave your tractor safe in the garage, as the Riesling slopes in the far west of the Langenlois Monument allow only manual labor. This takes place in virtually untouched surroundings, where interference with the functioning of nature is avoided as much as possible. In the cellar, the situation is similar. Fermentation starts spontaneously, aging follows through months on the lees in large, used oak barrels, clarification is done just as little as filtering, and sulfurization takes place at the absolute minimum.

A wine grown around a small spring on Zöbinger Heiligenstein. Unfined and unfiltered.

J **FACTS**

Grape variety: 100% Riesling
ORGANIC
ABV: 13.0% Vol
Ac: 6.8‰
RS: 5.6g/l
Ageing potential: 2025

