# Weingut JURTSCHITSCH

Langenlois



Grape variety: Grüner Veltliner Soil: primary rock and loess ABV: 12,00 %Vol. Ac: 5,6 ‰ RS: 1,3 g/l Ageing potential: 2027

# Grüner Veltliner 2022 Terrassen

Characterized by the special climate of the Danube region, with its pronounced day-night temperature differences, the vines for Grüner Veltliner Terrassen are rooted in diverse soil types ranging from gneiss to loess. Yellow with green reflections, fresh apple aroma with delicate citrus notes on the nose, delightful peppery spiciness with fresh fruit on the palate. A perfect drinking experience for many occasions.

## Making of the wine

The grapes were harvested by hand and brought to the press house unharmed in stackable boxes, destemmed and pressed at low pressure after a short maceration period. Without the use of pumps, the clarified must flowed into the 700-year-old natural cellar, where it was slowly fermented in stainless steel tanks. This mainly promoted the delicate aromas and flavors. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the complexity.

#### 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

A versatile food companion! Goes very well with appetizers, poultry, savory salads and white meat, whether grilled, roasted or fried. Also accompanies vegetable dishes and stews very well and as a typical Austrian Grüner Veltliner the wine is a great culinary companion to Wiener Schnitzel.

