

Weingut
JURTSCHITSCH
Langenlois



Langenlois Grüner Veltliner 2020

Kamptal DAC

In our Grüner Veltliner "Ortswein" we try to reflect Langenlois in liquid form. The grapes for it come from selected, historic vineyard parcels with calcareous loess soils, located south and southeast of Langenlois. During the Ice Age, loess was deposited as fly ash from the Kalkalpen mainly by the wind. The vines can root extremely deep in it and absorb the finest elements of the calcareous soils. In addition to the altitude differences and exposures of the vineyard parcels, the pronounced day-night temperature differences and the cool winds also shape the vines and the wines.

The Langenlois Grüner Veltliner is a typical Kamptal wine. It impresses with juicy elegance, multi-layered finesse and herbaceous spiciness. A traditional Grüner Veltliner- lively, precise and with lots of juiciness.

Making of the wine

The grapes for Grüner Veltliner Langenlois Ortswein were carefully harvested by hand. After a few hours of maceration, the wine was vinified in stainless steel and in neutral, large oak barrel, with gentle bâtonage on the fine lees.

Vintage 2020

A truly classic vintage. Sun, wind and rain found a good balance during the year and the vineyards developed calmly and thoughtfully. All together provided for vital vines, but also required a lot of manual work. The result is a vintage typical for Kamptal, which is characterized by finesse, elegance, liveliness and character.

Recommendation

A great companion to a wide variety of dishes. Goes very well with light appetizers, savory salads, white as well as dark meat and many fish dishes.

J FACTS

Variety: Grüner Veltliner
Hand picked grapes from organic farming
Soil: calcareous loess soil
ABV: 12.5 % vol.
Ac: 5.7 ‰
Rs: 1.1 g/l
Ageing potential: 2026

