

Weingut
JURTSCHITSCH
Langenlois



Sauvignon Blanc 2020

Sauvignon Blanc is an exotic at our winery, but feels very comfortable in the cool Kamptal climate. Youthful fragrance play with various fruit contents; varietal typical elderflower, gooseberry and currant aromas throughout the palate and piquant fruit texture. Above all, the lively fruit acidity has a very animating effect.

The grapes for our Sauvignon Blanc come from a small, high-altitude parcel on the edge of the forest. Here, the gneiss rock is covered with a thin layer of brown earth. The vine roots have to get through the rock cracks and crevices millimeters at a time to reach water and nutrients. This promotes the mineral character of the wine, which is excellently supported by the fine elderberry-gooseberry aroma. The location of the vineyard, with a clear southern exposure, allows the sun's rays to fall on the vines at the optimal angle, while at the same time the site is perfectly protected from the north by a dense pine forest from winds that are too cold.

Making of the wine

The physiologically ripe grapes were harvested by hand in several passages and cold macerated overnight (maceration time). The slow fermentation in stainless steel tanks supports the Sauvignon-aroma spectrum. The subsequent maturation on its fine lees gives the wine elegance and complexity.

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 perfect aperitif and companion to seafood, fish, poultry and Asian cuisine.

J FACTS

Variety: Sauvignon Blanc
Hand picked grapes from organic farming
Soils: Gföhler gneiss
ABV: 12.0 % vol.
Ac: 8.1 ‰
Rs: 3.0 g/l
Ageing potential: 2025

