

Weingut
JURTSCHITSCH
Langenlois



Langenlois Riesling 2021

Kamptal DAC

In our Riesling "Ortswein" we try to reflect Langenlois in liquid form. The grapes for it come from selected parcels in the high-altitude vineyard sites around Langenlois, with the aim of capturing Langenlois in all its geological, topographical and climatic diversity. The rocky soils, the exposures of the vineyards and the special climate around Langenlois provide ideal terrain for the Riesling vines. The old vines are rooted on mica schist and gneiss soils and enjoy an interplay of sunny summer days and cool nights, giving the wines a distinct dynamism and liveliness.

The Langenlois Riesling is a typical Kamptal wine. This wine impresses with fruity elegance and mineral character. A wine with vibrant, ripe acid structure and length.

Making of the wine

The Riesling grapes for the Langenlois Ortswein were selectively harvested by hand. After a few hours of maceration, the wine was vinified in stainless steel, with gentle bâtonage on the fine lees.

Vintage 2021

2021 was a particularly varied year in the vineyards and once again demanded a lot of experience, sensitivity and intuition. After a cool spring and late flowering, the summer was very varied: sometimes sunny, sometimes rainy, but without heat waves. As changeable as the year had been until then, the weather remained stable during the harvest. The exceptionally beautiful and consistent autumn weather gave us the opportunity to harvest our parcels with absolute precision. The condition of the grapes was just perfect and the ripeness, acidity and aroma indicate an exceptional vintage that will be reflected in vibrant, terroir-driven wines with longevity.

Recommendation

Goes well with a variety of dishes such as poultry, veal and fish and also with spicy Asian cuisine.

J FACTS

Variety: Riesling

Hand picked grapes from organic farming

Soils: mica schist and gneiss

ABV: 12.5 % vol.

Ac: 8.3 ‰

Rs: 3.1 g/l

Ageing potential: 2027

