



Amour Fou Grüner Veltliner

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

In the search for a timeless Veltliner with great ageing potential that is not characterized by volatile primary fruit, since 2009 we have been working with Grüner Veltliner using a maceration similar to that used in the production of our Pinot Noir. The berries (from the Loiserberg) were gently destemmed, fermented in a 500 liter stainless steel tank, and left on the skins for 10 weeks. Only the free flowing, light, and initially very reductive finished wine (no pressing) was subsequently put into into a small neutral oak barrel for 6 months.

Week after week, the fruit - under the influence of oxygen from the wood – became ever more precise and finer. The aim of the maceration was to get the most possible structure and excitement on the palate, even in warmer years when the acidity in Grüner Veltliner often disappears quickly.

Fermentation with the berries. The result is a timeless Veltliner with great ageing potential. An idea, a thought in the search for diversity of flavors in wine.

J **FACTS**

Grape variety: 100% Grüner Veltliner

ORGANIC

Soil: primary rock (Gfoehler Gneiss), thin humus layers

ABV: 12.0%

Ac: 5.3‰

RS: 1.0g/l

Ageing potential: 2025

