

Weingut
JURTSCHITSCH
Langenlois



Langenlois Riesling 2020

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 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

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: 7.6 ‰

Rs: 2.6 g/l

Ageing potential: 2026

