

Weingut
JURTSCHITSCH
Langenlois



Grüner Veltliner Stein 2020

Kamptal DAC

Grüner Veltliner Stein is a typical Kamptal wine. Down-to-earth, but with precision and drinkability, it reflects the Kamptal spiciness, freshness and minerality. The vines are rooted in small plots in very high altitude vineyards, in primary rock soils characterized by gneiss and mica schist. Due to the high elevations and proximity to the forest edge, the climate is noticeably cooler, with pronounced temperature differences between day and night.

Grüner Veltliner Stein impresses with its precise and balanced interplay of spice and fruit, with notes of ripe apples and an elegant herbaceous nose. The freshness and pepperiness continue on the palate. A lively acid structure gives the wine length and freshness, with vibrant vertical structure.

Making of the wine

The grapes were selectively harvested by hand and brought to the press house unharmed in stackable boxes, destemmed and pressed at low pressure after a few hours of maceration. Vinification was carried out in stainless steel in the 700-year-old natural cellar. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the 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 wine for a broad range of occasions. As a soloist to enjoy as an aperitif as well as with light appetizers, hearty pasta and fine fish dishes. A great companion to fresh vegetable recipes such as asparagus, turnip and much more.

J FACTS

Variety: Grüner Veltliner

Hand picked grapes from organic farming

Soils: gneiss and primary rock

ABV: 12.5 % vol.

Ac: 6.4 ‰

Rs: 1.0 g/l

Ageing potential: 2025

