

Weingut  
**JURTSCHITSCH**  
Langenlois



**J FACTS**

Grape variety: Riesling  
Soil: mica slate  
ABV: 12,5 %Vol.  
Ac: 8,9 ‰  
RS: 1,3 g/l  
Ageing potential: 2037+

**Ried Loiserberg 1<sup>er</sup>**  
**Riesling 2022**  
**Kamptal DAC Erste Lage**

In our vineyards in the south-western part of the Langenlois Loiserberg, Riesling vines are rooted in mica-slate soils. Grapes harvested by hand have been carefully transformed into wine and aged in large wooden barrels in our 700-year-old natural cellar.

The steep and meager terraces of the Ried Loiserberg in Langenlois provide perfect conditions for this dense and mineral Riesling with aromatic depth and finesse.

### Ried Loiserberg

The vineyard is situated on the south-south-east side, laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica slate. The Loiserberg is the most westerly elevation in Langenlois towards the Waldviertel region and thus enjoys a very special microclimate. Even on warm summer days, the vines are influenced by cooler winds from the rougher Waldviertel, which gives the wines a ripe acid structure, cool elegance and lightness.

### Making of the wine

The grapes were harvested selectively by hand. The mash was then macerated for several hours to extract the deep aromas from the berries. The naturally sedimented must was then fermented in 2000-litre wooden barrels made from local oak with natural yeasts. We want to intervene in the winemaking process as little as possible and give the wines time to develop as freely as possible. Through this long maturation on the full lees the wine found its inner balance in spring and summer.

### Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

### Recommendation

The distinct fruit particularly emphasises the delicacy of white meat such as poultry or veal and goes very well with many fish dishes.

