

"JURIS" is also the name for the family estate Stiegelmar in Gols, for a more precise name and for elimination of future confusion. The family as germ-cell, in the last centuries always has been our refuge of energy. This structure remained alive until today's time. Axel und Herta Stiegelmar has led the winery on the highest level of Austrian estates. Two aspects are responsible for this: One of them is the consistency and strength in all wine categories, offering regularly high quality with dry white wines, highly profiled red wines and sweet wines.

JURIS comprises about 18 ha (2/3 for red wines and 1/3 for white wines) of vineyards, which are situated all over the wine-region of Gols. Gols is located in the wine region Burgenland between Vienna and Budapest in the warm Pannonian climate with permeable soils of gravel and sand. Caused by the geologic conditions in our area, a great number of the grape varieties growing in Austria, are also planted in our estate. It has however crystallised, that the family of the Pinot-varieties is cultivated very often. JURIS strive to produce wines with character and style that are well balanced and possess complexity, aging potential, and a certain elegance.

The highlight of father - Georg Stiegelmar - was the international rewards of the "Robert Mondavi World Wine Trophy" for the Winemaker of the year 1995 (International Wine & Spirit Competition) in London.



Wine: Gewürztraminer winegrowing area: Neusiedlersee

Vintage: 2011

Enologist: Axel Stiegelmar grape variety: Gewürztraminer

colour: white

Tasting notes: <u>Medianet (5 glasses):</u>

Herbal spicy and complex already in the nose, orange zest, and Nashi-pear lychees on the nose as the palate, some hop, creamy and full-bodied, good acid gives maintenance, long-

tasting finish.

Vinaria-new wine atlas:

Soft nose, roses, some exotic notes, pineapple, orange zest, delicate spice, very smooth bit chubby, but behind it was also robust, Traminer more than Gewürztraminer, rear relatively slim.

Food pairing: Truffled foie gras, soft cheese, spicy Asian

noodle and rice dishes, seafood, spicy food

serve at °C: 7

Analysis: Alcohol in %: 13,0

Residual sugar g/l: 10,5 Acidity in g/l: 4,9

open before drinking:

storage potential: 5-10 years

vinification description: Expansion in the temperature-controlled

stainless steel tanks

bottle size: 0,75 l

Awards: Medianet, 5 glasses