

"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:	Pinot noir Reserve						
winegrowing area:	Neusiedlersee						
Vintage:	2009						
Enologist:	Axel Stiegelmar						
grape variety:	Pinot noir						
colour:	red						
Tasting notes:	<p>Falstaff (92 points): Medium ruby with violet reflections, wide edge brightening. Tender-leaved tobacco backed cherry fruit, subtle touch nougat takes his time. Juicy, fresh cherry fruit, solid tannins, some caramel in the finish, mineral, salty reverberation, good development potential.</p> <p>Vinaria (16.7 points): Maturity, good volume, slopes, raspberries and sour cherries, spice, trace bean pods, oranges, juicy and meaty, a little brisk tannins, but a lot of red berry fruit, bite, bundled, still rough, long, be patient.</p> <p>Vinaria-Jungweinatlas: (FUN) Initially shy fruit, blueberries, pine needles, medium weight, fine-grained tannins, cherries, dark raspberry, rhubarb crisp tannins in the background, medium length, very youthful and savory finish.</p> <p>Weinpur: Heather, leather and fine hardwood forest scent. Dark berries with delicate balsamic notes. Much maskulne, fleshy tannins on the middle palate. Slightly smoky, wild mordant in satin worn finish.</p> <p>Host and wine (4 glasses): Highly colored with opaque core, raspberry, blackberries, cranberry in the nose as on the palate, dense and full-bodied, delicate fruit sweetness, mineral notes, and needs air time.</p>						
Food pairing:	Mushrooms, roasted beef, cheese, venison (deer, boar, pheasant)						
serve at °C:	16						
Analysis:	<table> <tr> <td>Alcohol in %:</td><td>13,5</td></tr> <tr> <td>Residual sugar g/l:</td><td>1,0</td></tr> <tr> <td>Acidity in g/l:</td><td>4,7</td></tr> </table>	Alcohol in %:	13,5	Residual sugar g/l:	1,0	Acidity in g/l:	4,7
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Residual sugar g/l:	1,0						
Acidity in g/l:	4,7						
open before drinking:	2 hours						
storage potential:	15-20 Jahre						
vinification description:	extended maceration during fermentation, more compact and mature body, storage: 1 year barriques, half year large oak barrels						
bottle size:	0,75 l						
Awards:	<p>Falstaff, 92 points</p> <p>Vinaria, 16,7 points</p>						