

"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:	St. Georg Reserve						
winegrowing area:	Neusiedlersee						
Vintage:	2009						
Enologist:	Axel Stiegelmar						
grape variety:	Pinot noir, St. Laurent						
colour:	red						
Tasting notes:	<p>Falstaff (90 p.): Deep ruby with purple reflections delicate edge brightening. Delicate herbs spices, orange zest, dark berries, tobacco nuances. Bodied, delicately spicy backed plumfruit, present tannins, dark berry fruit on the finish, dark mineral taste in the back.</p> <p>Vinaria (16 p.): Smoky bouquet of ivy and tea, tarry, wild, fireworks, currently restrained fruit, vistula, bulky, heavy, strong fusion medium, robust, spicy, vegetal notes, wait behind more coarse.</p> <p>Vinaria Jungweinatlas (TIP): Gingerbread, delicate spice, fresh and juicy berry fruit, plum, burgundy comes out good, full-bodied, Laurent's beautiful structure to the rear lot burgundy heart and character, smoky flavor, very drinkable and bite.</p> <p>Weinpur: Full-bodied, ripe plum and blueberry. Much fine-grained tannins provides precise framework. Sweet, velvety fruit fills the mouth. Dark berries, chocolate and tobacco sheds after intense and long.</p>						
Food pairing:	Beef, game birds (pheasant, partridge), roasted lamb, wild boar						
serve at °C:	16						
Analysis:	<table> <tr> <td>Alcohol in %:</td><td>14,0</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 %:	14,0	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 years						
vinification description:	Storage: 1 year barriques, ½ year hogshead and 1 years bottle aging						
bottle size:	0,75 l						
Awards:	<p>Falstaff, 90 points</p> <p>Vinaria 16 points</p>						