

JURIS

"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:	Ina ´mera Reserve
winegrowing area:	Neusiedlersee
Vintage:	2011
Enologist:	Axel Stiegelmar
grape variety:	Cabernet Sauvignon, Merlot, Blaufränkisch
colour:	red
Tasting notes:	JURIS: Dark ruby, deep purple reflexes, deep dark berry flavors of ripe cherries and wild berries blackberries, soft caramel and chocolate notes with well integrated tannins and a long finish, good aging potential. Falstaff (94 P.): Dark ruby with violet reflections, delicate edge whitening, fine caramel touch, pleasant toasty, dark berry fruit, dark minerality, smoky nuances. Juicy, elegant, fine extract sweetness, finesse structure, well-integrated tannins, cherries on the finish, showing good length safe aging potential.
Food pairing:	beef, wild fowl (pheasant, partridge), lamb roasted, wild boar
serve at °C:	16
Analysis:	Alcohol in %: 14,0 Residual sugar g/l: 1,0 Acidity in g/l: 5,4
open before drinking:	2 hours
storage potential:	15-20 years
vinification description:	Storage 1 year in Barrique Alliera new, 1/2 year in big oak barrel
bottle size:	0,75 l
Awards:	Falstaff 94 Punkte