

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:	2012
Enologist:	Axel Stiegelmar
grape variety:	40 % Cabernet Sauvignon 30 % Merlot 30 % Blaufränkisch
colour:	red
Tasting notes:	Falstaff (95 P.): Dark ruby with violet reflections, delicate edge brightening. Mature plumfruit, blackkonfit, a touch of herbs and spices, candied orange zest. Firm tannins, lined with black berry fruit, dark nougat sounds, and acts as a bit rough, will certainly benefit from bottle aging, fine toasty aromas in the aftertaste. Vinaria: (Tip) Sweet Fruity, Gingerbread, cassis notes, youthful; crispy, smoky spice, black berries, good texture, good length. á la carte: (94 points) Bright color, complex aromas, blueberry, licorice, subtle toasty aromas, balanced on the palate wine, elegant texture, fine fruity creamy, cranberry and roasted flavors in the finish, good length
Food pairing:	beef, wild fowl (pheasant, partridge), lamb roasted, wild boar
serve at °C:	16
Analysis:	Alcohol in %: 14,5 Residual sugar g/l: 1,0 Acidity in g/l: 4,5
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, 1,5 l, 3 l, 5 l, 0,375 l
Awards:	Falstaff 95 points á la carte 94 points