

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:	Gewürztraminer URSPRUNG
winegrowing area:	Neusiedlersee
Vintage:	2019
Enologist:	Axel Stiegelmar
grape variety:	Gewürztraminer
colour:	white
Tasting notes:	<u>Vinaria:</u> New, mash-fermented variant, bell-clear varietal typicality, subtle after spices and mushrooms, fine yeast notes, little, bananas, rose petals; looks more filigree, but clearly more tannic, orange zest, good balance, independent, good acidity.
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: 1,0 Acidity in g/l: 5,3
open before drinking:	
storage potential:	5-10 years
vinification description:	Fermented on the mash for 4 days and expanded on the fine yeast in a large used wooden barrel
bottle size:	0,75 l
Awards:	