

"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.



Name:	Ursprung
Anbaugebiet:	Neusiedlersee
Vintage:	2023
Cellar master:	Axel Stiegelmar
Varieties:	Traditional white Grape varieties Traminer, Muskat, Sauvignon blanc, Chardonnay
Colour:	Goldgelb bis Orange
Description:	<u>Falstaff: (92 points)</u> Medium orange-gold with silver highlights. Intense bouquet of Traminer rose and nutmeg, hints of ripe apricot and mango, an inviting aroma. Juicy, with notes of ripe stone fruit, a touch of marshmallows, good freshness, dry finish, a unique food pairing wine.
Serving suggestion:	to hearty dishes with rich sauces, Wiener Schnitzel and also pasta dishes with bold toppings.
Servingtemperatur in C:	12 degree
Analysis results:	Alcohol content in %: 13,0 sugar in g/l: 1,0 Acid in g/l: 5,5
Open before:	Open 1 hours before
trinkable/Storage:	2025 / 5-10 years
Winemaking:	Aging: 12 months in a large oak barrel
Bottle size:	0,75 l
Awards:	92 Punkte Falstaff