

The fall of communism has re-opened Eastern Europe and things that once had a common history are now growing back together again. This is particularly true in Burgenland along the border to Hungary where relationships with our neighbours to the east are deepening.

Family Stiegelmar purchased a mountain vineyard on Lake Balaton in 1995. The wine growing area Badacsony consists of a range of small, extinct volcanoes stretching along the west side of the lake. The soil composition is very interesting with basalt rock interspersed with Pannonian clay.

The JURIS VILLA Winery produces fruity, mineraly white wine from Pinot gis grapes sourced from south-facing slopes of the largest volcano, Badacsony. A second wine from a historic variety is the Syrah with the first vintage 2007.

The Cistercian monks brought Pinot Gris to this region 1000 years ago. The variety is known by the synonym Szürkebarat, which means "gray monk", and has become a classic grape of the region.

	Wine:	Pinot gris – JURIS Villa
Jures Vill	winegrowing area:	Hungary - Badacsony
	Vintage:	2011
	Enologist:	Georg Stiegelmar
	grape variety:	Pinot gris
	colour:	white
	Tasting notes:	Falstaff (90 points): Bright green-yellow. Tender for orange zest, backed by subtle hints of melon, delicate blossom honey. Elegant, lush, silky texture, finesse acid arc mineral and well sustained, balanced, light-footed acting food companion.
	Food pairing:	Duck liver pate with caramelised strawberries, creamy chestnut, soup with grilled kingprawns
	serve at °C:	7
	Analysis:	Alcohol in %: 13,5 Residual sugar g/l: 1,1 Acidity in g/l: 6,9
JURIS VILLA	open before drinking:	no
	storage potential:	5-10 years
	vinification description:	Wine from small white wine area in Balaton lake, grown on basalt, volcanic rocks. The vineyard was planted in 2001 and the first harvest was in 2003.
	bottle size:	0,75 l
	Awards:	