

JURIS

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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:	Pinot noir UNGER
winegrowing area:	Neusiedlersee
Vintage:	2009
Enologist:	Axel Stiegelmar
grape variety:	Pinot noir
colour:	Red
Tasting notes:	<u>Juris:</u> medium ruby red, rich berry nose, with brightened toasty, well integrated acidity and fruit game, long, round finish, drinkable, creamy finish, much aging potential.
Food pairing:	Mushroom courts, bovine animal roasted, cheese, game (deer, roe deer, pheasant)
serve at °C:	16
Analysis:	Alcohol in %: 13,5 Residual sugar g/l: 1,0 Acidity in g/l: 4,3
open before drinking:	2 hours
storage potential:	10-15 years
vinification description:	fermantaion traditionally in open tubs. Unterbump of the mushhead 5-6 times/day by hand. 1 year in used barriques
bottle size:	0,75 l
Awards:	