

"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: Pinot noir HAIDE

winegrowing area: Neusiedlersee

Vintage: 2015

Enologist: Axel Stiegelmar

grape variety: Pinot noir

colour: Red

Tasting notes: **JURIS:**
fine burgundy nose on light berry notes, delicately integrated tannin structure good length, nice acidity and fruit brilliance, nice touch, a lot of potential, a long finish, very extravagant.

Food pairing: Mushroom courts, roasted beef, cheese, game (hare, duck, pheasant)

serve at °C: 16

Analysis: Alcohol in %: 13,5
Residual sugar g/l: 1,2
Acidity in g/l: 5,1

open before drinking: 2 hours

storage potential: 10-15 years

vinification description: Fermentation traditionally in open tubs. Unterbump of the mushhead 5-6 times/day by hand. 1 year in used barriques

bottle size: 0,75 l, 1,5 l

Awards: