

# 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:	St. Laurent HOCHREIT
	winegrowing area:	Neusiedlersee
	Vintage:	2015
	Enologist:	Axel Stiegelmar
	grape variety:	St. Laurent
	colour:	Red
	Tasting notes:	<b><u>JURIS:</u></b> fine St. Laurent nose with dark berry notes of sour cherry and elderberry, powerful tannins with a nice acidity and fruit brilliance, powerful finish with a strong finish on the palate.
	Food pairing:	Mushroom courts, bovine animal roasted, cheese, game (deer, roe deer, pheasant)
	serve at °C:	16
	Analysis:	Alcohol in %: 14,5 Residual sugar g/l: 1,0 Acidity in g/l: 5,7
	open before drinking:	2 hours
	storage potential:	10-15 years
	vinification description:	fermentaion 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:	