

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:	Blaufränkisch UNGERBERG
winegrowing area:	Neusiedlersee
Vintage:	2017
Enologist:	Axel Stiegelmar
grape variety:	Blaufränkisch
colour:	Red
Tasting notes:	A la carte (94+):

Strong color core, slightly ripe edge, pronounced berry fruit, blackberries and cranberries, blood orange, fine spicy oak, full-bodied, firm, dense and lively structure, fine-grained finish, kumquat in the aftertaste.

Falstaff (94 points):

deep dark ruby garnet, violet reflections, delicate lightening of the edges, ripe cherry fruit underlaid with some precious wood spice, dark wild berry fruit, hint of nougat, delicate aniseed, juicy, firm, good complexity, close-meshed, fine tannins, tobacco-like, plums on the finish, mineral notes in the aftertaste, good potential

Vinaria: ** tip**

Salty, spicy fruit, cassis, blackberries, lots of herbs, tannin bite, blackberries and cassis in equal measure, smoky herbal spiciness, mint, powerful.

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: 1,3 Acidity in g/l: 5,8
open before drinking:	2 hours
storage potential:	10-15 years
vinification description:	fermentation traditionally in open tubs. Unterbump of the moshhead 5-6 times/day by hand. 1 year in used barriques
bottle size:	0,75 l, 1,5 l
Awards:	Á la carte and falstaff 94+ points

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