

"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.

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| Wine: | Pinot noir BREITENTEIL |
| winegrowing area: | Neusiedlersee |
| Vintage: | 2017 |
| Enologist: | Axel Stiegelmar |
| grape variety: | Pinot noir |
| colour: | Red |
| Tasting notes: | <u>A la carte (95 points)</u> |

Youthful, transparent ruby, complex nose, candied blood orange, raspberry, verbena, delicately smoky, full-bodied Pinot noir, elegant drinking pleasure, fine tannins, cornelian cherry in the aftertaste.

Falstaff (94 points):

Strong ruby garnet, violet reflections, broader edge lightening, fine red berry confit, fine cherry fruit, a hint of orange peel, inviting bouquet, smoky touch, good complexity, juicy, firm, fine heart cherry fruit, peppery touch on the finish, a versatile food accompaniment with potential.

Vinaria: ***

Lots of herbal spice, a bit salty, light berries, relatively firm; Currants and dark raspberries, firm, chalky, dark chocolate, salted almonds, firm, demanding tannins.

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.

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| Food pairing: | Mushroom courts, roasted beef, 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: 5,0 |
| 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: | 95 points á la carte 94 points falstaff |

