

JURIS

"JURIS" is the name for the winery estate of the Stiegelmar family in Gols. The family as center, 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 20 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 of 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 grape varieties, are 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 HOCHREIT
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 colour, cranberry, cornelian cherry, cocoa, fine roasted aromas, full-bodied, taut, dense and precise finish, sloe and cranberry in the aftertaste. <u>Falstaff (94 points):</u> Medium ruby garnet, subtle ocher reflections, wide water rim. Fine cherry fruit, somewhat floral, a hint of tangerine zest, delicate nougat and herbs. Juicy, good complexity, multi-faceted acid structure, velvety tannins, long-lasting, touch of sour cherry on the finish, elegant accompaniment to food. <u>Vinaria: ****</u> Rich, juicy raspberries, fine toasting, milk chocolate; Raspberries, also currants, herbs, tannin bite, minerally firm, powerful, super length.
Food pairing:	Mushroom courts, roasted beef, cheese, game (deer, roe deer, pheasant)
serve at °C:	16
Analysis:	Alcohol in %: 14,0 Residual sugar g/l: 1,2 Acidity in g/l: 5,3
open before drinking:	2 hours
storage potential:	10-15 years
vinification description:	fermentation traditionally in open fermenter punchdowns 5-6 times/day by hand. 1 year in used barriques
bottle size:	0,75 l
Awards:	95 p. á la carte 94 p. Falstaff 4 stars Vinaria