

# 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:	2019	
Enologist:	Axel Stiegelmar	
grape variety:	Blaufränkisch	
colour:	Red	
Tasting notes:	<b><u>Falstaff (94 points):</u></b> Dark ruby garnet, violet reflections, delicate ocher edge lightening. Dark berry fruit, fine herbal spices, a touch of precious wood, underlined with blackberries and plums. Powerful, juicy, red cherries, strong, ripe tannins, some nougat on the finish, lingers well, a full-bodied food companion with aging potential.	
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:	fermentaiton 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:	94 points falstaff	

JURIS Axel Stiegelmar, Marktgasse 12-18, A-7122 Gols, BURGENLAND - ÖSTERREICH

Tel: +43 (0)2173/2748, Fax: +43 (0)2173/3323, office@juris.at, [www.juris.at](http://www.juris.at)