

# 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:	2019	
Enologist:	Axel Stiegelmar	
grape variety:	Pinot noir	
colour:	Red	
Tasting notes:	<b>Falstaff (94 points):</b> Strong crimson garnet, violet reflections, broader ocher edge brightening. Delicate woody spice, red wild berries, nuances of cherries and raspberries, inviting, multi-faceted bouquet. Complex, juicy, red wild berry fruit, well-integrated tannins, mineral-salty finish, shows length, cherries in the aftertaste, good aging potential.	
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:	4,7
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:	94 points Falstaff	