

JURIS

"JURIS" is the name for the Stiegelmar family estate in Gols, for a more precise name and for elimination of future confusions. The family as nucleus, in the last centuries always has been our refuge of energy. This structure remained alive until today. Axel und Herta Stiegelmar have led the winery to the highest level of Austrian estates. Consistency and strength in all wine categories, offering regularly high quality with dry white wines, highly profiled red wines and sweet wines are some reasons for their success.

JURIS comprises about 18 ha (2/3 for red wines and 1/3 for white wines) of vineyards, which are situated all over Gols. This small but nevertheless famous wine-village is located in 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 strives 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 reward of the "Robert Mondavi World Wine Trophy" for the Winemaker of the year 1995 (International Wine & Spirit Competition) in London.



Wine:	Chardonnay RIED ALTENBERG
winegrowing area:	Neusiedlersee
Vintage:	2020
Enologist:	Axel Stiegelmar
grape variety:	Chardonnay
colour:	White
Tasting notes:	<u>Falstaff (93 points)</u> Light golden yellow, silver reflections. Delicate wood nuances, a hint of vanilla, fine yellow tropical fruit, a hint of herbal spice and orange zest. Medium body, fresh stone fruit nuances, subtle fruit sweetness, some mango on the finish, balanced, appears surprisingly light-footed and balanced. <u>Vinaria: (4 stars)</u> Chalky-calcareous, appears taut, spicy toasting, fruit only subtle; fine fullness, finely integrated wood, increasingly Burgundian, mushrooms, salted almonds, grated nuts, powerful.
Food pairing:	Caramelized foie gras, veal steak on black nuts with parsnip puree
serve at °C:	16
Analysis:	Alcohol in %: 14,0 Residual sugar g/l: 1,3 Acidity in g/l: 5,6
open before drinking:	2 hours
storage potential:	2024/10-15 years
vinification description:	selective harvest, fermented in barriques and aged on the lees for 13 months, malolactic fermentation.
bottle size:	0,75 l, 1,5 l, 3,0 l Á la carte 93 points Weinburgenland 93,5 points Vinaria 4 stars
Awards:	