

"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.



Wine:	Pinot noir HAIDE	
winegrowing area:	Neusiedlersee	
Vintage:	2021	
Enologist:	Axel Stiegelmar	
grape variety:	Pinot noir	
colour:	Red	
Tasting notes:	<u>À la carte (95 points):</u> Medium carmine garnet, violet reflections, broad ochre rim. Black cherries, a hint of blackberries, delicate ethereal nuances of mint, fresh mandarin zest. Medium complexity, red cherries, fine tannins, good freshness, a hint of raspberries on the finish, already well-developed and approachable. <u>Falstaff: (92 points)</u> Medium carmine garnet, ochre reflections, broad rim. Fine strawberry jam, delicate herbal spice, with a hint of vanilla and white nougat. Lean, red berry jam, present tannins, fresh structure, mineral, subtle toasty aromas on the finish, needs some more time.	
Food pairing:	Mushroom courts, roasted beef, cheese, game (hare, duck, pheasant)	
serve at °C:	16	
Analysis:	Alcohol in %:	12,0
	Residual sugar g/l:	1,1
	Acidity in g/l:	4,4
open before drinking:	2 hours	
storage potential:	10-15 years	
vinification description:	Fermentation traditionally in open tubs. Unterbump of the mshhead 5-6 times/day by hand. 1 year in used barriques	
bottle size:	0,75 l, 1,5 l	
Awards:	92 points falstaff 95 points á la carte	