

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:	St. Laurent GOLDBERG
winegrowing area:	Neusiedlersee
Vintage:	2021
Enologist:	Axel Stiegelmar
grape variety:	St. Laurent
colour:	Red
Tasting notes:	<u>Falstaff: (94 points)</u> Deep ruby garnet, violet reflections, subtle ochre rim. Red cherries with a delicate floral touch, candied mandarin zest, an inviting bouquet. Juicy, with delicate minty notes of red forest berries, fine tannins, mineral, good freshness and length, an invigorating food wine. <u>À la carte: (94 points)</u> Ripe cherries, beautiful varietal character with good spice, gingerbread; juicy, cool aromatics, a robust Laurent with a smooth fullness, drinkable and fruity charm, dried berries, juniper, bay leaf.
Food pairing:	Mushroom courts, bovine animal roasted, cheese, game (deer, roe deer, pheasant)
serve at °C:	16
Analysis:	Alcohol in %: 12,5 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 tubs. Unterbump of the mushroom 5-6 times/day by hand. 1 year in used barriques
bottle size:	0,75 l, 1,5 l
Awards:	94 points Falstaff 94 points à la carte