

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:	Pinot noir RIED HERRSCHAFTSWALD	
winegrowing area:	Neusiedlersee	
Vintage:	2022	
Enologist:	Gregor Stiegelmar	
grape variety:	Pinot noir	
colour:	Red	
Tasting notes:	Falstaff (93 points): Deep carmine garnet, violet reflections, broad ochre rim. Delicate herbal spice, a hint of red Morello cherries, a touch of nougat, candied orange zest. Juicy, elegant, delicate fruit sweetness, fine, supportive tannins, mineral and already well-developed, a versatile food wine with good aging potential.	
Food pairing:	Caramelized foie gras, veal steak on black nuts with parsnip puree	
serve at °C:	16	
Analysis:	Alcohol in %:	13,0
	Residual sugar g/l:	1,0
	Acidity in g/l:	5,6
open before drinking:	2 hours	
storage potential:	2026/10-15 years	
vinification description:	The single vineyard Herrschaftswald is located on the high plateau of the Parndorfer Platte - a cool, wind-exposed reed with Danube gravel in the topsoil and calcareous loam in the subsoil. Grapes from our family selection and a selection massale from the Vosne Romane were processed for this. In order to preserve the freshness and elegance of this wine, every single berry was carefully picked from the vine on August 29, 2020. After three weeks, the stalks, which had become lignified on the stick, were harvested and added to the berries during fermentation. Have fun enjoying this wine! Fermentation traditionally in open vats. Punching down the top of the mash 5-6 times a day by hand. 1 year in used barriques	
bottle size:	0,75 l, 1,5 l	
Awards:	93 points falstaff	