

JURIS

"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:	St. Georg Reserve
Winegrowing area:	Neusiedlersee
Vintage:	2012
Enologist:	Axel Stiegelmar
Grape variety:	70 % Pinot noir 30 % St. Laurent
colour:	red

Description:

Falstaff: (92 points)

Dark ruby with purple reflexes, delicate edge brightening. Inviting aromas of roasting, black berries, mineral touch, blackberries and cherries on sound. Complex, full-bodied, black Waldbeerkonfit, tannins, some chocolate on the finish, a juicy food companion with potential.

Vinaria:

Calcareous, chalky, soft, bright Kurschfrucht; velvety sweet, nice and round and juicy, smoky spice, fine mesh, drinkable at medium length.

à la carte: (93 points)

Medium depth of color, inviting fruit flavors, cherry, cranberry, delicate smoky notes, balanced on the palate wine, elegant texture, fine fruity creamy, cranberry and roasted flavors in the finish, good length.

Food pairing:	Beef, pheasant, partridge, roasted lamb, wild boar
Serve at °C:	16
Analysis:	Alcohol in %: 14,0 Residual sugar g/L: 1,0 Acidity in g/L: 5,0
Open before drinking:	2 hours
Storage potential:	15-20 years
Vinification description:	12-months maturation in small oak barrels, 6-months maturation in large wooden casks
Accolades	Falstaff 92 points à la carte 93 points