

# 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:	Pinot noir Reserve	
winegrowing area:	Neusiedlersee	
Vintage:	2015	
Enologist:	Axel Stiegelmar	
grape variety:	Pinot noir	
colour:	red	
Tasting notes:	<b>Falstaff (92 P.):</b> strong ruby garnet, violet reflexes, broad brightening. Delicately smoky infused herbal spice, fine plum fruit, a hint of dried fruit, candied orange zest, juicy, elegant, delicate red berry fruit, integrated tannins, subtle extract sweetness in the finish, remains sticky, has maturing potential.	
Food pairing:	Mushroom courts, roasted beef, cheese, game (deer, wild boar, pheasant)	
serve at °C:	16	
Analysis:	Alcohol in %:	13,5
	Residual sugar g/l:	1,2
	Acidity in g/l:	5,0
open before drinking:	2 hours	
storage potential:	15-20 years	
vinification description:	extended skincontact with the fermentation, thereby compact and ripe body, storage: 1 year of Barrique, ½ year of big oaken barrel	
bottle size:	0,75 l	
Awards:	Falstaff 92 points	