

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: 2016
Enologist: Axel Stiegelmar
Grape variety: 70 % Pinot noir
30 % St. Laurent

colour: red

Description:

Falstaff: (93 points)

Strong ruby garnet, violet reflexes, broad brightening. Delicate noble wood spice, fresh heart cherries, a touch of orange zest, mineral touch. Juicy, good complexity, sweet berry fruit, integrated tannins, mineral and well-adhering, salty finish, fine nougat caramel in the back taste.

vinaria:

Initially a bit closed, benefits with air, has a lot of tasting, tannins, smoky notes, fruit only discreetly: dark chocolate, very roasted, brown bread, good plants, blackberries, ripe red cherries, concentrated fullness, needs a lot of air relatively long.

á la carte: (93 points)

Juvenile color, medium depth of color, nuanced bouquet, cranberry, herbs, sour cherry, full-bodied, lively structure, firm tannin, fruity finish, lingering finish, cranberry aroma in the back aroma.

Food pairing:

Beef, pheasant, partridge, roasted lamb, wild boar

Serve at °C:

16

Analysis:

Alcohol in %: 13,5
Residual sugar g/L: 1,0
Acidity in g/L: 4,7

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 and á la carte 93 points