

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. Laurent Reserve

winegrowing area: Neusiedlersee

Vintage: 2016

grape variety: St. Laurent

colour: red

Tasting notes: **Falstaff: (93 points)**

strong ruby garnet, violet reflexes, brighter marginal whitening. Delicate precious wood flavor underlays cherry fruit, some meadow herbs, mineral, citrus nuances, floral touch. Juicy, fresh structure, velvety tannins, red berry fruit on the finish, salty in the reverberation, versatile food companion.

Vinaria: (tip)

Super abundance, Eichsel-Zwetschken fruit, tobacco leaves, light spice, a lot of herbal spiciness; very taut, sinewy, a lot of spice from the wood, good Satur, sour cherries, slightly more acid in the back, literally explodes with air, lots of sour cherry notes, fun, great underlaid tannins, long finish.

Food pairing: Pies, wild fowl (pheasant, partridge)

serve at °C: 16

Analysis: Alcohol in %: 13,5
Residual sugar g/l: 1,0
Acidity in g/l: 4,8

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 years of big barrel.

Awards: Falstaff 93 points