

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:	Ina'mera Reserve
winegrowing area:	Neusiedlersee
Vintage:	2021
Enologist:	Axel Stiegelmar
grape variety:	30 % Cabernet Sauvignon 30 % Merlot 40 % Blaufränkisch
colour:	red
Tasting notes:	<u>Falstaff: (95 points)</u> Dark ruby garnet, violet reflections, delicate edge lightening, some dried fruit, with orange peel underneath, a hint of nougat, a hint of blackberries, underlaid with wood spice. Juicy, firm, velvety tannins, balanced, cassis on the finish, tobacco finish, secure development potential. <u>Vinaria: (16.9 points)</u> Rich fullness, blackberries, cassis and black cherries, velvety, couverture, cake icing, velvety and dense, fully ripe, very nicely balanced, deep, powerful, powerful, medium-bodied substance, considerable fullness, ripe, very dense, rich substance, powerfully long, fiery .
Food pairing:	beef, wild fowl (pheasant, partridge), lamb roasted, wild boar
serve at °C:	16
Analysis:	Alcohol in %: 15,0 Residual sugar g/l: 1,0 Acidity in g/l: 5,4
open before drinking:	2 hours
storage potential:	15-20 years
vinification description:	Storage 1 year in Barrique Alliera new, 1/2 year in big oak barrel
bottle size:	0,75 l, 1,5 l, 3 l, 5 l, 0,375 l
Awards:	Falstaff 95 points Vinaria 16,9 points