

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:	Cabernet Sauvignon Reserve	
winegrowing area:	Neusiedlersee	
Vintage:	2024	
Enologist:	Axel Stiegelmar	
grape variety:	Cabernet Sauvignon	
colour:	rot	
Tasting notes:	JURIS: Dark ruby garnet, violet reflections, delicate edge lightening. Black wild berries, delicate cassis, fine blackberry nuances, a touch of precious wood and figs in the background. Full-bodied, good complexity, fine fruit sweetness, well-integrated tannins, mineral, a hint of nougat in the finish, shows length and potential.	
Food pairing:	Roasted beef, game (deer, wild boar), spicy hard cheese	
serve at °C:	16	
Analysis:	Alcohol in %:	13,0
	Residual sugar g/l:	1,1
	Acidity in g/l:	6,2
open before drinking:	2 hours	
storage potential:	15-20 Jahre	
vinification description:	Storage: 1 year of Barrique anew, 1/2 year of barrel	
bottle size:	0,75 l	
Awards:		