

# 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: Strohwwein  
Winegrowing area: Neusiedlersee  
Vintage: 2011  
Enologist: Axel Stiegelmar  
Grape variety: Blaufränkisch

Colour: red

Tasting note:

**JURIS:**

Deep dark berry red, spicy nose of black berries, dark, sweet chocolate notes on the palate with fine tannins and flavors, long finish of ripe cherry-chocolate-nougat.

**Wirt und Winzer; (5 glasses):**

Herbal spice with some tar, cherry yoghurt and sultanas, extreme lime-mineralic in endless starting with a great, youthful acidity and future decades.

Food pairing: Ideal for slight, adstringend desserts like creme brulée, chocolate, pana cotta

Serve at °C: 9

Analysis: Alcohol in %: 13  
Residual sugar g/l: 72,1  
Acidity in g/l: 6,5

Open before drinking: yes

Storage potential: 20-25 years

Vinification description: Fully ripe berries are dried on straw mats for several months. Concentration of sugars and flavours because of evaporation (passito method), no botrytis, hand crafted

Bottle size: 0,375 l

Awards: Wirt und Winzer, 5 glasses

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