

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:	Icewine	
Winegrowing area:	Neusiedlersee	
Vintage:	2012	
Enologist:	Axel Stiegelmar	
Grape variety:	Gewürztraminer	
Colour:	white	
Tasting note:	JURIS: yellow amber, oily streaks, mature honey nose with typical Traminer-nose, opulent, expansive, finely contoured elegant fruit flavors with well-integrated acidity. Long- lasting, sweet wine with a long finish.	
Food pairing:	Ideal for slight, adstringend desserts like creme brulée,	
Serve at °C:	9	
Analysis:	Alcohol in %:	11,5
	Residual sugar g/l:	157,4
	Acidity in g/l:	5,8
Open before drinking:	yes	
Storage potential:	20-25 years	
Vinification description:	Ultimately, temperatures that are at around – 7 ° C (for at least several hours) will freeze the water crystals in the grapes. This is when the grapes must be harvested and pressed. In the press, the water remains as clumps of ice while only the concentrated must flows out. Eisweins are recognised by their elegant, piquant fruit and racy acidity. Plus the varietal character is still clearly present as well.	
Bottle size:	0,375 l	
Awards:		