


Weingut  
**JURTSCHITSCH**  
Langenlois

BRUT  
NATURE  
GRÜNER  
VELTLINER  
2014

Österreichischer Sekt g.U.,  
Große Reserve 

Quality grade:	Österreichischer Sekt g.U.
Site:	Mittelberger vineyard selection
Normal Classification:	Große Reserve
Site Type:	plateau
Varietal:	Grüner Veltliner 100 %   55 years 4000 plants/ha
Geographical Orientation:	south east
Sea Level:	380 m
Soil:	loess   large   top soil lime   large   top soil gneiss   large   sub soil



**Vineyard Site:**

After a few trips to the Champagne region, Stefanie and Alwin set off in search of a suitable vineyard in the Kamptal valley and found a Grüner Veltliner vineyard high above Langenlois, at an altitude of almost 400 m, in the village of Mittelberg. The cool temperatures of the site and the resulting long vegetation period produce wines that are perfectly suited to the region.



**Weather / Climate**

Climate: continental

**Cellar**

Harvest:	handpicked   beginning/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel   2000 L   used barrel   5 week(s)   24 °C
Disgorgement:	cold
Riddling:	manual
Maturing:	bottle   36 month(s)
Time on the Fine Yeast:	42 month(s)

## Data

Wine Type:	Sparkling wine   white   dry
Alcohol:	12%
Acid:	8.5 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 50 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2018 - 2028

## Awards

Falstaff: 93

## Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.