


Brut Nature Grüner Veltliner 2014

Österreichischer Sekt g.U., Große Reserve 

| | |
|------------------------|--|
| Quality grade: | Österreichischer Sekt g.U. |
| Site: | Mittelberger vineyard selection |
| Normal | Große Reserve |
| Classification: | |
| Site Type: | plateau |
| Varietal: | Grüner Veltliner 100 % 55 years 4000 plants/ha |
| Geographical | south east |
| Orientation: | |
| 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 | yes |
| Fermentation: | |
| 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 | 42 month(s) |
| Yeast: | |
| 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.