

Belle Naturelle 2016



Origin: Austria, Kamptal
Site: Terrassenweingärten
Site Type: terraces
Varietal: Grüner Veltliner 100 %
Geographical Orientation: south east, south
Sea Level: 250 - 350 m
Soil: gneiss | medium | sub soil
mica schist | medium | top soil
loess | medium | top soil

Vineyard Site:
Hochgelegene Bergweingärten



Cellar

Harvest: handpicked
Malolactic Fermentation: yes
Mash Fermentation: Carbonic fermentation | wooden fermentation stand | 2000 L | used barrel | 2 week(s)
Fermentation: spontaneous
wooden fermentation stand | 5000 L | 4 week(s)
Maturing: oak barrel | 500 - 1000 L | used barrel | 6 month(s)
oak barrel | 600 L | used barrel | 6 month(s)
Time on the Full Yeast: 6 month(s)
6 month(s)

Bottling: SO2 added: 10 mg

Data

Wine Type: Still wine | white | dry

Alcohol: 12 %

Acid: 5.1 g/l

Residual Sugar: 1.4 g/l

Certificates: organic

Allergens: sulfites

Aging Potential: medium

Product Codes

EAN: 900795160790

EAN / carton 6: 900795160690

Wine Description

Belle Naturelle is the slightly more adventurous alternative to our classic Grüner Veltliner Stein. Like this one, it comes from Grüner Veltliner grapes from high altitude vineyards around Langenlois. Once harvested by hand, the grapes were destemmed and fermented spontaneously on their skins for about two weeks in neutral Austrian oak fermentation vats. No temperature control was used and malolactic fermentation was also spontaneous. The wine matured on the lees in neutral oak (500 to 1000 liter barrels) in our 700 year old wine cellar. It clarified only by sedimentation and was bottled without filtration or fining. Only to keep the wine safe during bottling, a tiny amount of 10 mg of sulfite was added on the day of bottling. Fermentation with a combination of berries gives a unique and complex natural wine with a high diversity of flavors.

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.