

Weingut  
**JURTSCHITSCH**  
Langenlois

BELLE  
NATURELLE  
2017

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
Fermentation:	spontaneous wooden fermentation stand   5000 L   4 week(s)
Maturing:	oak barrel   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)

## Data

Wine Type:	Still wine   white   dry
Alcohol:	12 %
Acid:	5.09 g/l
Residual Sugar:	1.4 g/l
Total Sulfur:	< 10 mg



Certificates:	organic
Allergens:	sulfites
Aging Potential:	medium (6 years)

## 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.