


Weingut
JURTSCHITSCH
Langenlois

**BRUT
NATURE
GRÜNER
VELTLINER
2017**

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 % 58 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

Malolactic Fermentation: yes

Fermentation: spontaneous
oak barrel | 2000 L | used barrel | 5 week(s) | 24 °C

Disgorgement: cold | manual
Storage Time: 36 months

Riddling: manual

Maturing: bottle | 36 month(s)

Bottling: natural cork

Data

Wine Type: Sparkling wine | white | dry

Certificates: organic

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2021 - 2031

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.