


Brut Nature Grüner Veltliner 2017

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 % 58 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

Malolactic yes

Fermentation:

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.