

Weingut
JURTSCHITSCH
Langenlois

**BRUT
ROSÉ
N.V.**
Österreichischer
Sekt g.U. 

Origin:	Austria, Kamptal
Quality grade:	Österreichischer Sekt g.U.
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Zweigelt 70 % Pinot Noir 15 % St. Laurent 15 %
Sea Level:	250 - 350 m
Soil:	loam medium top soil primary rock large sub soil



Vineyard Site:

Our cooler, high altitude vineyards, characterized by the unique Kamptal style, provide the foundation for our Brut Rosé Klassik and bring freshness, acidity, structure and finesse to the grapes.



Weather / Climate

Climate:	continental
Average Rainfall Per Vintage:	450 mm

Cellar

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 2000 L used barrel 5 week(s) bottle
Disgorgement:	cold manual Storage Time: 30 months
Maturing:	bottle 6 month(s)

Bottling:	natural cork
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Data

Wine Type:	Sparkling wine rose dry
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2017 - 2022

Wine Description

Blauer Zweigelt, Pinot Noir and St. Laurent are the trio of grape varieties in our Rosé Sparkling Wine. The Zweigelt brings juiciness and brilliant color, Pinot Noir and St. Laurent provide berryiness and elegance.

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.