

GRÜNER VELTLINER URGESTEIN 2024



Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	terraces vineyards around Langenlois
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 28 - 53 years
Geographical Orientation:	south east, south, south west
Sea Level:	260 - 360 m
Soil:	gneiss mica primary rock

Vineyard Site:

The vines are rooted in small plots in very high altitude vineyards, in primary rock soils characterized by gneiss and mica schist. Due to the high elevations and proximity to the forest edge, the climate is noticeably cooler, with pronounced temperature differences between day and night.

WEATHER / CLIMATE

Climate:	continental
Seasons 2024:	Spring

Vintage description:

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine base began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them—from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of this challenging year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

CELLAR

Harvest:	handpicked beginning/september
Fermentation:	spontaneous
Malolactic Fermentation:	no
Maturing:	steel tank 6 month(s)
Bottling:	screw cap middle/january 2025

DATA



Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.7 g/l
Residual Sugar:	10 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2025 - 2031

WINE DESCRIPTION

The grapes were selectively harvested by hand and brought to the press house unharmed in stackable boxes, destemmed and pressed at low pressure after a few hours of maceration. Vinification was carried out in stainless steel in the 700-year-old natural cellar. Subsequently, the wine was matured for some time on its fine lees, which again emphasized the complexity.

FOOD PAIRING

A wine for a broad range of occasions. As a soloist to enjoy as an aperitif as well as with light appetizers, hearty pasta and fine fish dishes. A great companion to fresh vegetable recipes such as asparagus, turnip and much more.

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.