

# Grüner Veltliner Urgestein 2024

Kamptal DAC 

<b>Origin:</b>	Austria, Kamptal
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	terraces vineyards around Langenlois
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   28 - 53 years 4000 - 5200 plants/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	260 - 360 m
<b>Soil:</b>	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

<b>Climate:</b>	continental
<b>Seasons 2024:</b>	Spring
<b>Vintage description:</b>	

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  
**Malolactic** no  
**Fermentation:**  
**Skin Contact:** 6 hour(s)  
**Fermentation:** spontaneous  
steel tank | 5  
large wooden barrel | 2000 L | used barrel | 5  
week(s)  
**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** 10 - 12 °C  
**Temperature:**  
**Aging Potential:** medium (8 years)  
**Optimum Drinking** 2025 - 2031

Year:

## Product Codes

**EAN:** 9007951247110  
**EAN / carton 6:** 9007951246113

## 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.