

GRÜNER VELTLINER TERRASSEN 2024



Origin:	Austria, Niederösterreich
Quality grade:	Qualitätswein
Site:	Niederösterreich
Varietal:	Grüner Veltliner 100 %
Soil:	primary rock loess

WEATHER / CLIMATE

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:	selected yeast
Malolactic Fermentation:	no
Maturing:	steel tank 6 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.2 g/l
Residual Sugar:	1.2 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	small (5 years)
Optimum Drinking Year:	2025 - 2030

WINE DESCRIPTION

Gelb mit Grünreflexen, frisches Apfelaroma mit zarten Zitrusnoten im Duft, angenehme pfeffrige Würze mit anregender Frucht im Geschmack. Ein perfektes Trinkerlebnis für viele Gelegenheiten.

FOOD PAIRING

Ein vielseitiger Speisenbegleiter! Passt sehr gut zu Vorspeisen, Geflügel, herzhaften Salaten und hellem Fleisch, ob gegrillt, gebraten oder gebacken. Begleitet auch sehr gut Gemüsegerichte und Eintöpfe und ist als typisch österreichischer Grüner Veltliner auch ein großartiger kulinarischer Begleiter zum Wiener Schnitzel.

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.