

GRÜVE 2024



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|----------------|---------------------------|
| Origin: | Austria, Niederösterreich |
| Quality grade: | Qualitätswein |
| Site: | vineyard selection |
| 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

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|--------------------------|-------------------------------------|
| Harvest: | handpicked beginning/september |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | no |
| Maturing: | steel tank 4 month(s) |
| Bottling: | screw cap beginning/december 2024 |

DATA

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|------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Alcohol: | 11.5 % |
| Acid: | 5.4 g/l |
| Residual Sugar: | 1.8 g/l |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 9 - 12 °C |
| Aging Potential: | medium (4 years) |
| Optimum Drinking Year: | 2025 - 2028 |

WINE DESCRIPTION

The grapes were picked beginning of September, carefully destemmed, and pressed at very low pressure. The freshness and fruit of the classic Grüner Veltliner are emphasized by maturation in a steel tank.

FOOD PAIRING

GrüVe is a brilliant aperitive, as well as a hearty accompaniment to fresh, healthy dishes and together with the classics of Austrian cuisine.

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.