



## Jurtschitsch

*Große Reserve*

**Brut Nature**

**Grüner Veltliner Sparkling 2014**

### DISCOVERIES FROM LANGENLOIS

Every year, special project wines are produced at the Jurtschitsch winery under the name „Discoveries from Langenlois“ and bottled in small amounts. Each of these wines, of which often only a small barrel is created, begins in the mind. An idea, a thought in the search for diversity of flavors in wine.

Each generation of young winemakers has the task of rediscovering and interpreting their terroir personally, for themselves. The only constant is change. This is also true for the terroir: not only the climate in which our vines grow has changed in the last 40 years. Sensitive experiments in the vineyard and in the cellar have produced wines that often surprise us and sharpen our sensitivity to the varied expressions of terroir.

### The Making of the Jurtschitsch Brut Nature

A high, cool single vineyard provided the foundation, and brings freshness, acidity, structure and finesse into the bottle.

After fermentation in the bottle, this sparkling wine was left on the lees for four and a half years. It was disgorged in October 2017. The Brut Nature is produced without dosage.

### J **FACTS**

Grape variety: 100% Grüner Veltliner  
Fermentation in the bottle, 4 1/2 years on the lees  
ORGANIC  
ABV: 12.0%  
Ac: 8.5‰  
RS: 0 g/l  
Ageing potential: 2031

