



## Jurtschitsch Blanc de Blancs N.V. Sekt g.U. Brut

Sparkling wine production has a long tradition at the Jurtschitsch Winery. The oldest, historical bottles in the family vinothèque are sparkling wines made by Alwin's great-grandfather in 1936. In 2007 we revived this tradition. After a few trips to the Champagne region, Stefanie and Alwin set off in search of suitable vineyards in the Kamptal valley.

Our cooler, high altitude vineyards, characterized by the unique Kamptal style, provide the foundation for our Blanc de Blancs and bring freshness, acidity, structure and finesse to the grapes. Grüner Veltliner, Weißburgunder und Chardonnay are the trio of grape varieties in our Blanc de Blancs. Located at Loiserberg, these grape varieties bring elegance, coolness and precision into our sparkling wine.

### Vinification Jurtschitsch Blanc de Blancs

We pick our grapes selectively by hand and bring them in small boxes with low pouring height to our cellar, where we press them gently. After the spontaneous fermentation, the wine matures for some time in large wooden barrels before being bottled for secondary fermentation and then aged for a minimum of 24 months on the yeast. Before degorgement, each bottle is turned by hand for several weeks. Finally, the Blanc de Blancs is filled up with a dosage.

A sparkling wine for many occasions. On the sunny terrace, as an aperitif, at a picnic in the vineyards or as a versatile culinary companion to starters, vegetable dishes and light fish and poultry recipes. Enjoy it!

### J **FACTS**

Grape variety: Grüner Veltliner, Weißburgunder,  
Chardonnay  
Fermentation in the bottle  
ABV: 12,00 %Vol.  
Ac: 7,5 ‰  
SR: 3,8 g/l  
Ageing potential: 2028