

Weingut  
**JURTSCHITSCH**  
Langenlois



**Jurtschitsch**  
**Brut Rosé**  
**Sekt g.U. Klassik**

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 Brut Rosé Klassik and bring freshness, acidity, structure and finesse to the grapes. Blauer Zweigelt, Pinot Noir and St. Laurent are the trio of grape varieties in our Rosé Sparkling Wine. The Zweigelt brings juiciness and brilliant color, Pinot Noir and St. Laurent provide berryiness and elegance.

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 on the yeast. As an Austrian sparkling wine "Klassik" for at least nine months. Before degorgement, each bottle is turned by hand for several weeks. Finally, the Brut Rosé Klassik is filled up with a sweet wine 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 varieties : 70 % Zweigelt, 15 % Pinot Noir, 15 % St. Laurent  
Hand picked grapes from organic farming  
Fermentation in the bottle  
ABV: 12.0 % Vol.  
Ac: about 7.0 ‰  
RS: about 2.5 g/l

