



Belle Naturelle Grüner Veltliner 2022 Entdeckungen Stefanie & Alwin Jurtschitsch

A wine in Adam and Eve costume. Unadorned, unfinned & unfiltered. Gently turn over before opening.

Under the title „Entdeckungen vom Weingut“ (Discoveries from the Winery), special project wines have been vinified and bottled in small quantities at the Jurtschitsch Winery every year since 2007.

Making of Belle Naturelle

Belle Naturelle is the slightly more adventurous alternative to our classic Grüner Veltliner Stein. Like this one, it comes from Grüner Veltliner grapes from high altitude vineyards around Langenlois. Once harvested by hand, the grapes were destemmed and fermented spontaneously on their skins for about two weeks in neutral Austrian oak fermentation vats. No temperature control was used and malolactic fermentation was also spontaneous. The wine matured on the lees in neutral oak (500 to 1000 liter barrels) in our 700 year old wine cellar. It clarified only by sedimentation and was bottled without filtration or fining. Only to keep the wine safe during bottling, a tiny amount of 10 mg of sulfite was added on the day of bottling. Fermentation with a combination of berries gives a unique and complex natural wine with a high diversity of flavors.

Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

Style

Elegant, inviting yet sophisticated. Ripe white fruit combines with cool mineral notes. Captures the coolness of the Kamptal. Lively acidity is complemented by fine tannin, leaving a dynamic, structured and balanced overall impression.

J FACTS

Variety: Grüner Veltliner
Soils: Glimmerschiefer und Gneis
ABV: 11,5 %Vol.
Ac: 5,7 ‰
Rs: 0,7 g/l

