



Belle Naturelle Rosé 2022 Entdeckungen Stefanie & Alwin Jurtschitsch

Like all our wines, the Belle Naturelle Rosé was created through the power of the collective. The significant difference this time, however, was that we had no part in its conception - as we had no idea it was even in the making. In short, Belle Naturelle Rosé is the creation of our team and was poured for us as a surprise at a Christmas party a few years ago. Since we liked the idea and the wine tasted fantastic, the Belle Naturelle Rosé has been an integral part of our portfolio ever since.

Making of Belle Naturelle

Hand-picked grapes of Zweigelt and Pinot Noir were pressed whole bunch as „blanc de noir“. The bright juice fermented spontaneously with destemmed grapes of Cabernet Sauvignon in neutral wooden fermenting vats. The skin fermented Cabernet -Sauvignon grapes brought color and structure to the wine. After two weeks, the wine moved to used oak barrels where malolactic fermentation ended and then spent about six months on the lees in our 700-year-old cellar. It cleared 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

Juicy and refreshing, Belle Naturelle Rosé focuses on freshness and vitality and can be perfectly combined with (almost) any food. The finish is punchy, dynamic and makes you want more.



J FACTS

Variety: Zweigelt, Pinot Noir,
Cabernet Sauvignon
Soils: Primary rock (Gföhler Gneis) with loess
ABV: 11 %Vol.
Ac: 5,5 ‰
Rs: 0,7 g/l