



Mon Blanc 2021

RR | GV | WB | MU | DR

Entdeckungen

Stefanie & Alwin Jurtschitsch

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.

Each generation of young winemakers has the task of rediscovering their terroir and interpreting it for themselves personally. The only constant is change. This is also true for the terroir. Not only the climate in which our vines grow has changed in recent decades. Sensitive experiments in the vineyard and in the cellar give rise to wines that often surprise us ourselves and sharpen our sensitivity to the manifold expressive possibilities of the Kamptal terroir.

Making of Mon Blanc

A blend of Riesling, Grüner Veltliner, Pinot Blanc, Gelber Muskateller and Donauriesling grapes. The vines are rooted in high-altitude vineyards at up to 400 meters above sea level in gneiss and mica schist. The hand-picked grapes were harvested together, destemmed and fermented spontaneously without temperature control in wooden fermentation vats made of Austrian oak and left on the skins for two weeks. Then the free-run wine was matured in large used wooden barrels for about 6 months until it was bottled without any filtration and fining with minimal sulfite added.

Fermentation with berries. The result was a unique and exciting white wine. An idea, a thought, in search of the diversity of flavors in wine.

This wine is naturally cloudy, unfiltered and unfined. Before opening, gently turn the bottle upside down and back again.

J FACTS

Varieties:

Riesling | Grüner Veltliner | Weißburgunder | Gelber Muskateller |
Donauriesling

Hand picked grapes from organic farming

Soils: mica schist and gneiss

ABV: 12 % vol.

Ac: 6.2 ‰

Rs: 0.7 g/l

