



## J **FACTS**

Grape variety: Grüner Veltliner  
Fermentation in the bottle  
ABV: 12,00 %Vol.  
Ac: 8,0 ‰  
RS: 1,9 g/l  
Ageing potential: 2038

## Jurtschitsch Blanc de Noirs 2013 Sekt g.U. Große Reserve

The sparkling wine production at the Jurtschitsch winery has a long tradition. The oldest historical bottles in the family's wine cellar are Alwin's great-grandfather's sparkling wines from 1936. In 2007, this long-forgotten tradition was revived. Stefanie and Alwin, after several trips to Champagne, searched for a suitable vineyard in Kamptal and found two vineyards with crisp, fresh grapes in the heart of the winegrowing region.

For our Blanc de Noirs, we selected Pinot Noir and St. Laurent grapes of excellent quality from an outstanding vintage, harvested by hand in small crates with low fill height. The freshly harvested grapes were quickly brought to the cellar and gently pressed. After spontaneous fermentation, the wine matured for several months in a large barrel made of local oak before being filled into bottles for secondary fermentation. Time took care of the rest. Patience played a crucial role in the development of our Blanc de Noirs, as our special vintage sparkling wine aged on lees until October 2023 to unfold its balance and finesse. After manually riddling each bottle for several weeks, we expelled the yeast and refilled the bottles with the same sparkling wine post-disgorgement. Truly Brut Nature, to tell the vineyard's story as purely as possible. Lastly, we sealed the bottles with natural cork and a natural paper band.

### Vintage 2013

High snowfall coupled with recurring winter rains provided ample soil moisture at the beginning of the year. The significantly delayed bud break and a late flowering could be attributed to the low temperatures in spring. The summer brought very hot, dry weather, and thanks to well-hydrated soils, the grapes grew healthy and strong. Cool September nights ultimately led the grapes to a harmonious ripening finale with noticeably crisp, fresh acidity. A perfect interplay of warm and cold – a dream vintage for Austrian sparkling wine.

### Recommendation

We believe that our Blanc de Noirs Brut Nature can be enjoyed in all circumstances – before, during, or after a meal, or even on its own. It pairs exceptionally well with various fish dishes, poultry, or veal and complements a variety of creative vegetable dishes. Wishing you much joy!