



J FACTS

Grape variety: Grüner Veltliner
Fermentation in the bottle
ABV: 12,00 %Vol.

Jurtschitsch **Brut Nature 2017 Grüner Veltliner** Sekt g.U. Große Reserve

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 a suitable vineyard in the Kamptal valley. The first idea was to use the classic French grape varieties such as Chardonnay and Pinot Noir, but most of our vineyards with these varieties were planted many years ago in rather warmer plots to make great still-wines.

The terroir is more important to us than the grape variety. Geology and climate are the elementary components of a great sparkling wine. And so we went in search of the highest and coolest locations in the area and found a Grüner Veltliner vineyard high above Langenlois, at an altitude of almost 400 m, in the village of Mittelberg. The cool temperatures of the site and the resulting long vegetation period produce wines that are perfectly suited to the region. Finesse, elegance and precision are important to us and for this we need a lively acidity structure and slowly developing aromas in the berries. We get both there by cultivating the vineyard with about 50-year-old vines from pruning to harvesting for sparkling wines. We started in 2007 and have been enthusiastic ever since.

Much of what we tried out at that time we took over for the later vinification, we polished and changed other things. Today we harvest our Veltliner grapes by hand in small boxes with a low pouring height, which we quickly bring to the cellar, where we immediately press them gently. After spontaneous fermentation, the wine matured for several months in a large wooden barrel made of Austrian oak before being bottled for secondary fermentation. The rest was done by time. Patience plays a decisive role in the development of our sparkling Veltliner, and so the Grüner Veltliner, as a Große Reserve, is stored on the yeast in our 700-year-old cellar for at least 36 months. It needs sensitivity and time until fruit, spice and yeast are in balance in Grüner Veltliner and therefore we taste regularly to find the ideal time for degorgement. Finally, after manually turning the individual bottles for several weeks, we shoot the yeast out of the bottle and refill it with the same sparkling wine after the degorgement.

We believe that our Grüner Veltliner Brut Nature can be enjoyed in all situations, before eating, at mealtimes, after meals or on its own. It is a great companion to all kinds of fish dishes, poultry or veal and goes perfectly with a variety of creative vegetable dishes. Enjoy it!