



## J **FACTS**

Grape variety: Grüner Veltliner  
Soil: mica slate  
ABV: 12.5 %vol  
Ac: 6.5 ‰  
Rs: 0.7 g/l

## **Amour Fou** Grüner Veltliner 2022 Entdeckungen Stefanie & Alwin Jurtschitsch

Under the title „Entdeckungen vom Weingut“ (Discoveries from the Winery), special project wines are vinified and bottled in small quantities at the Jurtschitsch Winery every year since 2007. Each of these wines, of which often only a small barrel is vinified, begins in the mind.

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

### **Creation of Amour Fou**

The hand-picked grapes for the Amour Fou come from a vineyard in Langenlois, the Loiserberg. In search of the variety of flavours of the grape variety, combined with the idea of exploring the potential of Grüner Veltliner, we fermented the ripe but not overripe berries on the mash, partly in wooden barrels and partly in a ceramic egg. Every day we tasted until the optimum of complexity, aroma and depth was reached. After about two weeks we decided to separate the wine from the mash and to store it on the yeast for 18 months. We do not want to overload our natural wines with tannins, but rather tell a story of their variety, the elegant Kamptal fruit and its origin.

Fermentation with berries has created a timeless Grüner Veltliner with tension and structure on the palate. An idea, a thought, in search of the diversity of taste in wine.

### **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.



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