



Belle Naturelle Rosé 2024 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 Rosé

Hand-picked grapes of Zweigelt and Pinot Noir were pressed whole bunch as „blanc de noirs“. 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. After one week, the wine moved to used oak barrels 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. Fermentation with a combination of berries gives a unique and complex natural wine with a high diversity of flavors.

Vintage 2024

With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them - from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

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 and dynamic.

J **FACTS**

Varieties: Zweigelt, Pinot Noir,
Cabernet Sauvignon
Soils: Primary rock („Gföhler Gneis“) with loess
ABV: 11,5 %vol
Ac: 4,9 ‰
Rs: 1,0 g/l



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