



Mon Blanc 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- and Gelber Muskateller-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 one week. 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.

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. Before opening, gently turn the bottle upside down and back again.

Recommendation

A wine with deep, complex aromas that pairs perfectly with traditional Austrian dishes such as „Backhendl“ (fried chicken) or the classic „Butterschnitzel“ (minced veal schnitzel), but also goes wonderfully with dishes with miso, kimchi, or a vegetable tajine. It also accompanies hard cheeses excellently.

J FACTS

Varieties: Riesling, Grüner Veltliner,
Pinot Blanc, Gelber Muskateller
Soils: Mica schist & gneiss
ABV: 11.5 %vol
Ac: 4.8 %
RS: 0.7 g/l



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