



Jurtschitsch Brut Nature 2015 Grüner Veltliner

Discoveries from the winery

Every year, special project wines are produced at the Jurtschitsch winery under the name "Discoveries from the winery" and bottled in small amounts. Each of these wines, of which often only a small barrel is created, begins in the mind. An idea, a thought in the search for diversity of flavors in wine.

Each generation of young winemakers has the task of rediscovering and interpreting their terroir personally, for themselves. The only constant is change. This is also true for the terroir: not only the climate in which our vines grow has changed in the last 40 years. Sensitive experiments in the vineyard and in the cellar have produced wines that often surprise us and sharpen our sensitivity to the varied expressions of terroir.

Background

A high, cool single vineyard provided the foundation, and brings freshness, acidity, structure and finesse into the bottle.

After fermentation in the bottle, this sparkling wine was left on the lees for three and a half years. It was disgorged in June 2019. The Brut Nature is produced without dosage.

J **FACTS**

Grape variety: 100% Grüner Veltliner . ORGANIC

Fermentation in the bottle, 4 years on the lees

ABV: 12,0 %

Ac: 7,3‰

RS: <1,0g/l

Ageing potential: 2028

