



Belle Naturelle

Grüner Veltliner 2021

Entdeckungen

Stefanie & Alwin Jurtschitsch

A wine in Adam and Eve costume. Unadorned, unfined & unfiltered. Gently turn over before opening.

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.

Making of Belle Naturelle

Belle Naturelle is the slightly more adventurous alternative to our classic Grüner Veltliner Stein. Like this one, it comes from Grüner Veltliner grapes from high altitude vineyards around Langenlois. Once harvested by hand, the grapes were destemmed and fermented spontaneously on their skins for about two weeks in neutral Austrian oak fermentation vats. No temperature control was used and malolactic fermentation was also spontaneous. The wine matured on the lees in neutral oak (500 to 1000 liter barrels) in our 700 year old wine cellar. It clarified only by sedimentation and was bottled without filtration or fining. Only to keep the wine safe during bottling, a tiny amount of 10 mg of sulfite was added on the day of bottling. Fermentation with a combination of berries gives a unique and complex natural wine with a high diversity of flavors.

Style

Elegant, inviting yet sophisticated. Ripe white fruit combines with cool mineral notes. Captures the coolness of the Kamptal. Lively acidity is complemented by fine tannin, leaving a dynamic, structured and balanced overall impression.

J FACTS

Variety: Grüner Veltliner

Hand picked grapes from organic farming

Soils: mica schist and gneiss

ABV: 12 % vol.

Ac: 6.2 ‰

Rs: 0.7 g/l

