

Weingut
JURTSCHITSCH
Langenlois



J **FACTS**

Varieties: Riesling, Grüner Veltliner,
Weißburgunder, Gelber Muskateller,
Donauriesling

Soils: Mica schist & gneiss

ABV: 11 %Vol.

Ac: 5,0 ‰

RS: 0,7 g/l

Mon Blanc 2022
RR | GV | WB | MU | DR
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, Gelber Muskateller and Donauriesling 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 two weeks. 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 with minimal sulfite added.

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. This wine is naturally cloudy, unfiltered and unfinned. Before opening, gently turn the bottle upside down and back again.

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.

