## Weingut JURTSCHITSCH Langenlois



# GrüVe® 2024

Art and wine have once more come together and enter into their thirty-eighth edition. The dynamic label-image of Christian Ludwig Attersee with the title "GrüVe-Herzen" (GrüVe hearts) refers to the feisty and vivacious character which is typical to our buoyant Grüner Veltliner.

#### 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 base 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 this challenging year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

#### The making of the wine

The grapes were picked beginning of September, carefully destemmed, and pressed at very low pressure. The freshness and fruit of the classic Grüner Veltliner are emphasized by maturation in a steel tank.

#### Drinking & food pairing recommendations

GrüVe is a brilliant aperitive, as well as a hearty accompaniment to fresh, healthy dishes and together with the classics of Austrian cuisine.

### J FACTS

Grape variety: Grüner Veltliner Soils: Loess soil and primary rock ABV: 11.5 %vol. Ac: 5.4 ‰ RS: 1.8 g/l Ageing Potential: 2027



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