



Belle Naturelle Grüner Veltliner 2024 Entdeckungen Stefanie & Alwin Jurtschitsch

A wine in Adam and Eve costume. Unadorned, unfined & unfiltered. 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 Urgestein. 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 one week in neutral Austrian oak fermentation vats. No temperature control was used. 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. Fermentation with a combination of berries gives a unique and complex natural wine with a high diversity of flavors.

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

Style

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

J FACTS

Variety: Grüner Veltliner
Soils: Mica schist and gneiss
ABV: 11.5 %vol
Ac: 5.3 ‰
Rs: 0.7 g/l



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