



Mon Blanc 2024

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 one week. 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.

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 unfined. Before opening, gently turn the bottle upside down and back again.

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."

J FACTS

Varieties: Riesling, Grüner Veltliner,
Pinot Blanc, Gelber Muskateller,
Donauriesling

Soils: Mica schist & gneiss

ABV: 11.5 %vol

Ac: 5.6 %

RS: 0.7 g/l



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