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Variety: Grüner Veltliner
Soils: Mica schist and gneiss
ABV: 11.5 %vol
Ac: 6.1 %
Rs: 0.7 g/l

Belle Naturelle Grüner Veltliner 2025 Entdeckungen Stefanie & Alwin Jurtschitsch

A wine in Adam and Eve costume. Unadorned, unfinned & 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 2025

The vines started the 2025 wine year with a good water reserve. Bud break was a little later than usual, but flowering began in early June. Rainfall at just the right time during a warm but not extreme summer allowed the vines and grapes to thrive beautifully. The weather at the start of the harvest end of August could hardly have been better: sunny days and cool nights. This was also reflected in the taste of the grapes – full of vitality and freshness, with a ripe acidity structure and the finest aromas. In mid-September, brief rainfall brought cooler temperatures and wind, but slowed down the selective hand harvest as we consistently sorted out any botrytis. After six weeks of intense concentration, emotions and incredible team spirit, calm finally returned to the vineyards. Even shortly after the harvest, the young wines were already displaying elegance, precision and vibrancy, and we are delighted with the great 2025 vintage.

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. Turn gently before opening.



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