JURTSCHITSCH
"MON ROUGE"

VINTAGE	2023
COUNTRY	Austria
REGION	Kamptal
WINE TYPE	Red Wine
VARIETIES	Zweigelt, Pinot Noir & St. Laurent
ORGANIC	No
SOIL	Calcareous loamy loess soil / primary rock
VINIFICATION	With only a short maceration period, the red wine presents itself with a delicate and soft tannin structure. The "house blend" consisting of the traditional Kamptal grape varieties Zweigelt, Pinot Noir & St. Laurent are vinified, together with a portion of whole grapes, into a fruity, light bodied red wine. Skin and pulp give the wine its fine-fruity aroma, which develop further during aging in neutral wooden barrels.
ABV%	12% RS: 1.4 g/l
CLOSURE	Natural cork
BOTTLE UPC	9007951237777
TI-HI	9 cases/layer
BOX ORIENTATION	Horizontal
VEGAN	Yes, not certified

JURTSCHITSCH
LANGENLOIS & KAMPTAL

Alwin and Stef Jurtschitsch took over the family winery in 2006 and immediately got to work, converting all of the vineyards to organic viticulture, replanting more densely, using whey to treat mildew instead of using copper sulphate, and working with new pruning methods. All the vineyards are certified organic and protecting biodiversity has always been a priority. Jurtschitsch explains that, "The more life you have in the vineyard, the more stable the entire system is." Wildlife is abundant in the Jurtschitsch vineyards, with many fruit trees, grass, garlic, wildflowers and butterflies fluttering among the vines.

Jurtschitsch aims for a classic style of Kamptal wines, but more like an old-style of classic, that was made by their grandparents. This means, emphasizing the cool climate of Austria and making wines with finesse that strike a balance of ripe fruit and fresh acidity. Stefanie Jurtschitsch manages the winemaking and she is making wines which let the vineyards and soils speak for themselves. They only use spontaneous fermentations and work without any additions, aside from minimal sulfur. The entry-level wines are made in stainless steel, but all the single vineyard Erste Lagen wines are aged in large oak foudres.

As of 2016, they have started a second line of wines called, 'Discoveries of Langenlois' which are bottled under "Alwin und Stefanie Jurtschitsch". These wines push boundaries and allow them to play outside of the classic style, opting for skin contact, and low to no sulfur. Although the two lines show different expressions, the wines are coming from the same vineyards, farming is the same, and both are low intervention in the cellar; they are two sides to the same coin. The wines shine in multi-faceted elegance, offering drinking pleasure at highest level without being baroque and heavy.