



# JURTSCHITSCH

## Kamptal, Austria

Weingut Jurtschitsch is one of the most prominent wineries in Austria. Having previously been run by the three brothers Edwin, Paul and Karl Jurtschitsch, the family-owned winery has now been in the hands of Alwin Jurtschitsch and his wife, Stefanie Hasselbach (of Gunderloch fame in the Rheinhessen) for more than ten years.

Alwin and Stef are leaders of the natural wine movement in the Kamptal. It's unique because they happen to have the oldest winery in the area, dating back to the sixteenth century. When Alwin and Stef started working in 2006, they insisted with Alwin's father and uncles on converting all the vineyards to organic viticulture. In the vineyards, they are continually improving how they work: replanting more densely, using whey to treat for 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." Wild life is abundant in the Jurtschitsch vineyards, with many fruit trees, grass, garlic, wildflowers and butterflies dancing amongst 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. The wines shine in multi-faceted elegance, offering drinking pleasure at highest level without being baroque and heavy.



### Mon Blanc 2019 12/750ml

Blend of Gruner, Riesling, Weissburgunder, and Muskateller - all from the Loiserberg vineyard. Made in the same way as the Belle Naturelle - ten days on skins in open top red wine fermenters. Must goes into 600 L oak barrels. Unfined, unfiltered. Use 10mg/L of sulfur at bottling.

### Technical Specifications

**Product Type:** White Wine

**Farming Type:** Organic