

Weingut
JURTSCHITSCH
Langenlois



J FACTS

Grape variety: Grüner Veltliner
Soil: Loess and bedrock soils
ABV: 11.5 % vol.
Ac: 5,8 %
RS: 1,2 g/l
Ageing potential: 2025

GrüVe® 2022

Art and wine have once more come together and enter into their thirty-sixth edition. The dynamic label-image of Christian Ludwig Attersee with the title „GrüVe-Ankunft“ (GrüVe arrival) refers to the feisty and vivacious character which is typical to our buoyant Grüner Veltliner. The standards are high: moderate yields, manual harvesting and a diligent vinification ensure an energetic, inciting, fruity and refreshing wine which goes well as aperitif and together with the classics of Austrian cuisine.

The vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

The making of the wine

The grapes were selectively picked by hand end of September, carefully destemmed, and pressed at very low pressure. Without the use of pumps, the clarified must flowed from the press house into the natural cellar below and was slowly fermented. The delicate fragrances and flavors were thereby retained. The freshness and fruit of the classic Veltliner are emphasized by maturation in a steel tank.

Drinking & food pairing recommendations

GrüVe is a brilliant aperitive, a delicious refreshment on hot days, as well as a hearty accompaniment to fresh, healthy dishes.

