



Belle Naturelle Rosé 2025 Entdeckungen Stefanie & Alwin Jurtschitsch

Like all our wines, the Belle Naturelle Rosé was created through the power of the collective. The significant difference this time, however, was that we had no part in its conception - as we had no idea it was even in the making. In short, Belle Naturelle Rosé is the creation of our team and was poured for us as a surprise at a Christmas party a few years ago. Since we liked the idea and the wine tasted fantastic, the Belle Naturelle Rosé has been an integral part of our portfolio ever since.

Making of Belle Naturelle Rosé

Hand-picked grapes of Zweigelt and Pinot Noir were pressed whole bunch as „blanc de noirs“. The bright juice fermented spontaneously with destemmed grapes of Cabernet Sauvignon in neutral wooden fermenting vats. The skin fermented Cabernet-Sauvignon-grapes brought color and structure. After one week, the wine moved to used oak barrels and then spent about six months on the lees in our 700-year-old cellar. It cleared 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

Belle Naturelle Rosé focuses on freshness and vitality and can be perfectly combined with (almost) any food. The finish is punchy and dynamic.

J FACTS

Varieties: Zweigelt, Pinot Noir,
Cabernet Sauvignon
Soils: Primary rock („Gföhler Gneis“) with loess
ABV: 11.5 %vol
Ac: 5.4 ‰
Rs: 0.7 g/l



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