

Jurtschitsch Brut Sekt Rose

THE FACTS

COUNTRY: Austria

REGION: Kamptal

APPELLATION: Kamptal

CEPAGE: 70% Zweigelt, 15% Pinot Noir, 15% Saint Laurent

WINEMAKING: The Zweigelt has a short maceration for color and the Pinot Noir and Saint Laurent are pressed white. 7g/L dosage

ALCOHOL BY VOLUME: 0.0%

AGING: 2.5 years on the lees in the bottle

THE STORY

Weingut Jurtschitsch is one of the most prestigious 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 now leaders of the natural wine movement in the Kamptal.

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.

THE ADJECTIVES

OVERALL: Delightfully refreshing

AROMAS / FLAVORS: Roses, tart cherries & raspberries with a salty minerality

MOUTHFEEL: Delicate and dry with a mineral backbone.

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan, Natural Fermentation

PAIRINGS: Crab Rangoon, Pork Lo Mein, Crunchy Fish Tacos

