



## Mon Blanc 2019

RR | GV | WB | MU | DR | JO

### DISCOVERIES FROM THE WINERY

Every year at the Winery Jurtschitsch a special wine-project, called "Discoveries from the winery", encompasses wines that are vinified and bottled in small quantities. The journey begins with an idea. The idea is to search for the diversity of taste in wine by sometimes only producing a small singular barrel.

Every generation of young winegrowers has the task to rediscover their terroir and to reinterpret wine for themselves. Not only the climate in which our vines grow changed in the last 40 years, but also the terroir. Sensitive experiments in the vineyard and in the cellar give rise to wines that often surprise us and sharpen our sensitivity to the varied expressive possibilities of the terroir.

### The Making of the Wine

A mélange of Riesling, Grüner Veltliner, Pinot Blanc, Gelber Muskateller, Donauriesling and Johanniter. The grapes were fermented together in a large wooden fermentation barrel and left for two weeks on the skins. Afterwards, only the free-flowing wine was used and stored in large neutral wooden barrels for further maturation. In spring the wine was bottled without any filtration or fining.

Fermentation with a combination of berries results in a unique and exciting white wine. An idea, a thought in search of the diversity of taste of wine.

### J FACTS

Grape varieties: Riesling | Grüner Veltliner | Weißburgunder | Gelber Muskateller | Donauriesling | Johanniter

Soil: primary rock (Gfoehler Gneiss)

ABV: 12.0 % vol.

Ac: 5.8 ‰

RS: 0.8 g/l

Ageing potential: 2023

