

# Weingut JURTSCHITSCH

Langenlois

CHARDONNAY  
CLASSIC 2016  
Qualitätswein 

Origin:	Austria, Kamptal
Quality grade:	Qualitätswein
Site:	Langenloiser hill vineyards
Site Type:	hilly land
Varietal:	Chardonnay   25 - 35 years 4500 plants/ha
Geographical Orientation:	south east, south
Sea Level:	300 m
Soil:	loess primary rock

## Vineyard Site:

The grapes come from a high altitude vineyard above the town of Langenlois. Clayey, cohesive loam and Gföhler gneiss reaching just to the soil surface characterize the vineyard. The cohesive soil allows very good water storage and thus guarantees an optimal water supply throughout the growing season.



## Weather / Climate

Climate: continental

## Cellar

Harvest:	handpicked   end/september
Malolactic Fermentation:	partly
Skin Contact:	12 hour(s)
Fermentation:	partly spontaneous steel tank   4 week(s)   20 °C large wooden barrel   1000 L   used barrel   3 - 4 week(s)   22 °C
Maturing:	steel tank large wooden barrel   1000 L   new barrel
Time on the Full Yeast:	4 month(s) 4 month(s)
Time on the Fine Yeast:	1 month(s) 1 month(s)
Bottling:	beginning/march



## Data

Wine Type:	Still wine   white   dry
Alcohol:	12.5 %
Residual Sugar:	1.8 g/l
Acid:	6.5 g/l
Total Sulfur:	< 100 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

## Wine Description

A classic un-oaked Chardonnay with ripe fruit aromas and elegant intensity - an international variety with regional Kamptal charm.

## Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.