

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	partly
Fermentation:	
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 4 month(s)
Yeast: 4 month(s)
Time on the Fine 1 month(s)
Yeast: 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 10 - 12 °C
Temperature:

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.