

Chardonnay classic 2018

Qualitätswein 

Origin: Austria, Kamptal
Quality grade: Qualitätswein
Site: Langenloiser hill vineyards
Site Type: hilly land
Varietal: Chardonnay | 27 - 37 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

Vintage description:



In 2018, we experienced one of the longest summers in recent weather history, with temperatures reaching 30°C as early as April. The high temperatures and increasing dryness shaped the year, but there were no major incidents like frost or hail. Despite the challenges, we were rewarded with excellent quality and good grape yields. The winter started normally with rain and snow, but it became very cold at the end of February, which delayed the bud break. In April, the second warmest in 251 years, the vines began flowering by mid-May – nearly three weeks earlier than usual. On August 16th, we began harvesting the first grapes to create the base for sparkling wines. The high temperatures led us to harvest in the early mornings and transport the grapes in small crates. After three days of rain in early September, the harvest was paused to wait for the flavor of the berries to return. We carefully selected only the best grapes to enter the cellar. Perfect harvesting conditions with cool nights followed, which enhanced the aromatic profile of our Erste Lagen wines. We finished harvesting the Grüner Veltliner by the end of September, while the Riesling grapes at Heiligenstein ripened for another week. The last ten days of harvest were dedicated to the noble rot grapes for our sweet wines.

Cellar

Harvest:	handpicked middle/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 6 month(s) large wooden barrel 1000 L used barrel 6 month(s)
Time on the Full	6
Yeast:	
Bottling:	screw cap middle/march 2019
Data	
Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.3 g/l
Acid:	6.3 g/l
Certificates:	organic
Allergens:	sulfites
Drinking	10 - 12 °C
Temperature:	
Aging Potential:	medium (6 years)
Optimum Drinking	2019 - 2025
Year:	

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.