

CHARDONNAY RIED KATTERSTEIN LEITHABERG DAC 2023

KIRCHKNOPF
WEINGUT

Wine Description

The Katterstein vineyard comprises many small vineyards surrounded by protective woodland. Cool air from the Leithaberg Forest keeps the area fresh at night and slows the ripening of the grapes. The barren mica schist soil and the unique climate give the Chardonnay its distinctive acidity, minerality, and firm structure. Careful aging in wooden barrels imparts spice, cool elegance, and depth of fruit.

Tasting Notes

Pale greenish-yellow with silvery highlights. Hints of lemon balm, lime zest, white apple, and a mineral touch. Juicy and complex, with notes of white nougat, a delicate acidity, firm and persistent, a refined style that shows good length and aging potential.

Food Pairing

A perfect wine for fish and seafood dishes. Also excellent with hearty dishes, veal, and beef.

Wine Type:	Still wine white dry
Alcohol:	14 %
Residual Sugar:	2.4 g/l
Acid:	5.1 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2025 - 2037

Award

A la Carte Wein-Guide 2026:	94+ Points
Falstaff Weinguide 2025/26:	94 Points
Falstaff Burgunder Trophy 2025:	94 Points

Vineyard

Vineyard Site:

First documented in 1570, the Katterstein vineyard, situated at an elevation of 220 to 300 meters above sea level, is one of the highest mountain vineyards on the Leithaberg and is characterized by many very small vineyard plots. Facing southeast and surrounded on three sides by forest, it boasts a unique microclimate. At night, cool air masses flow in from the adjacent Leithaberg forest, causing dew to form in the morning. This delays the warming of the leaves and grapes. The sparse soil structure, characterized by mica schist, and the high elevation result in spicy white wines with distinctive acidity.

Quality grade:	Leithaberg DAC
Site:	Ried Katterstein (Single Vineyard) 
Varietal	Chardonnay

Harvest and Maturing



Hand-harvested and hand-selected grapes, short maceration, gentle pressing, slow fermentation with natural yeasts in 500-liter wooden barrels, aging and maturation on the fine lees for 18 months.

Product Codes

EAN: 9120055601401

EAN / carton 6: 9120055601418