

# Chardonnay classic 2024

Qualitätswein 

**Origin:** Austria, Kamptal  
**Quality grade:** Qualitätswein  
**Site:** Langenloiser hill vineyards  
**Site Type:** hilly land  
**Varietal:** Chardonnay | 33 - 43 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  
**Seasons 2024:** Spring  
**Vintage description:**



With a good cushion of winter moisture in the soil, vegetation got off to a very early start in 2024. When winter returned at the end of April, we were once again reminded of how unpredictable nature can be. Frost damage in some vineyards required swift action and a great deal of patience. The flowering, which began very early at the end of May, already indicated a potentially early harvest. The warm summer with well-distributed rainfall allowed the vineyards to thrive beautifully, and even during the heat of August, the vines remained vital. The harvest of the first grapes for sparkling wine base began as early as August 21. The main harvest demanded all our expertise and was marked by swift work, variable weather, and intensive selection. As winemakers, we embrace challenges, and in this unpredictable year, we managed to overcome them—from frost to heavy rainfall and a flooding Kamp River. By November, the young wines were already showing beautifully vibrant and full of promise. Shortly before the end of this challenging year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

## Cellar

<b>Harvest:</b>	handpicked
<b>Malolactic</b>	partly
<b>Fermentation:</b>	
<b>Skin Contact:</b>	12 hour(s)
<b>Fermentation:</b>	partly spontaneous steel tank   4 week(s)   20 °C large wooden barrel   1000 L   used barrel   3 - 4 week(s)   22 °C
<b>Maturing:</b>	steel tank   6 month(s) large wooden barrel   1000 L   used barrel   6 month(s)
<b>Bottling:</b>	screw cap
<b>Data</b>	
<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	0 %
<b>Acid:</b>	0 g/l
<b>Residual Sugar:</b>	0 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking</b>	10 - 12 °C
<b>Temperature:</b>	
<b>Aging Potential:</b>	medium (6 years)
<b>Optimum Drinking</b>	2025 - 2031
<b>Year:</b>	

## Wine Description

A classically vinified Chardonnay with ripe fruit aromas and elegant density - the variety of the great wine world with Kamptal charm. The high mineral content of the soil makes for dense wines with a fine spiciness and thus delivers Chardonnays that are particularly suited to the terroir.

## 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.