

CHARDONNAY LAGENWERK® LEITHABERG DAC 2024

KIRCHKNOPF
WEINGUT

Wine Description

The grapes for this Chardonnay come from select small plots in limestone-rich vineyards. The result is an authentic, complex Leithaberg wine with a delicate minerality and subtle fruit aromas. Thanks to traditional winemaking and extended aging in oak barrels, it develops structure, depth, and character. A long-lasting, refined Chardonnay that embodies the character of its terroir in every nuance.

Tasting Notes

Yellow, delicately spiced pear, hints of citrus zest, pink grapefruit, brioche, and salty notes. Dense and well-structured, with a lovely arc of tension, very balanced, full of finesse, and a delicately smoky finish.

Food Pairing

Pairs perfectly with veal dishes, pasta, seafood, and fish.

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	3,6 g/l
Acid:	5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2025 - 2035

Vineyard

Quality grade:	Leithaberg DAC
Varietal	Chardonnay

Harvest and Maturing

Hand-harvested and hand-selected grapes, short maceration, gentle whole-cluster pressing, slow fermentation with native yeasts in 500-liter wooden barrels, aging and maturation on the fine lees for 12 months.

Product Codes

EAN:	9120055601241
EAN / carton 6:	9120055601258

