

CHARDONNAY KALK & SCHIEFER LEITHABERG DAC 2025

KIRCHKNOPF
WEINGUT

Wine Description

Chardonnay from Leithaberg, our signature white wine. Sourced from many small plots across various vineyards, this Chardonnay embodies the unique limestone and slate terroir of Leithaberg. Careful aging in large oak barrels allows for the development of complex aromas with crisp fruit and delicate Burgundian spice. An impressive ambassador of its origin.

Tasting Notes

Lively notes of peach, pineapple, and delicately crisp pear, underpinned by a hint of yellow apple, with subtle tobacco-like nuances. Medium complexity paired with juicy yellow fruit and a delicate acidity, mineral and spicy with good length. A versatile wine that pairs well with a variety of dishes.

Food Pairing

Hearty appetizers, pasta, pan-fried fish and seafood, and Austrian beef specialties such as boiled beef and roast veal.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	2.1 g/l
Acid:	4.5 g/l
Certificates:	Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2026 - 2034

Vineyard

Quality grade:	Leithaberg DAC
Varietal	Chardonnay

Harvest and Maturing

Hand-harvested and hand-selected grapes, short maceration, gentle pressing, slow fermentation with natural yeasts in large wooden barrels (500-2,000 liters), aging and maturation for 8 months on the fine lees.

Product Codes

EAN:	9120055600770
EAN / carton 6:	9120055600787

