# Weingut JURTSCHITSCH Langenlois

RTSCHIT JURTSCHITSCH 2022 CHARDONNAY CLASSIC Langenlois

## J FACTS

Grape variety: Chardonnay Soil: Weathered primary rock with thin humus layer ABV: 12,5 %Vol. Ac: 5,0 ‰ RS: 1,5 g/l Ageing potential: 2026

# Chardonnay 2022

Chardonnay has been cultivated in our family vineyards for a long time. The grape variety feels very comfortable in the climatic and geological conditions of Kamptal vineyards. A classically vinified Chardonnay with ripe fruit aromas and elegant density - the variety of the great wine world with Kamptal charm.

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. 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.

### Vintage 2022

2022 was both challenging and exciting. After a spring which was long in coming and then marked by extreme drought, May brought the hoped-for rainfall. The sensible bloom was characterized by sun and rain and special attention in the vineyard was needed. At this time, the weather in the Kamptal area was particularly muggy which sporadic lead to natural reduction in yield. The couluring brought loose-bunched grapes, which will prove to be from great advantage during harvest time. The very warm summer in the Kamptal was accompanied by rain, lightning and thunder. In September we started with our harvest, where we were able to pick healthy, aroma-rich grapes by hand and then turn them into something great in the cellar.

#### Making of the wine

The ripe grapes were carefully harvested selectively by hand and gently transported to the press house in stackable boxes. The destemmed grapes were macerated in the mash for a few hours to absorb the fine aromas. To preserve them, the must was fermented in large wooden barrel and the wine was then matured for some time on its fine lees.

#### Recommendation

Especially well suited to vegetable stews, mild curries but also very fine wish fish as well as white meat such as chicken, turkey and veal!

