



J **FACTS**

Grape variety: Chardonnay
Soil: Weathered primary rock with thin humus layer
ABV: 12.5 %vol
Ac: 4.6 ‰
RS: 2.0 g/l
Ageing potential: 2027

Chardonnay 2024

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 2024

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 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 the year, we were delighted by a particularly wonderful surprise: Gault Millau named us the "Exceptional Winery of 2025."

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 with fish as well as white meat such as chicken, turkey and veal!



AT-BIO-402
Österreichische Landwirtschaft

