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CHARDONNAY



CHARDONNAY

2024

This Chardonnay grows in the loess-rich vineyards of Kräften and Steinriegel, where soils are deep, limestone-heavy, and layered with gravel and sand. The vines benefit from the balance of warm sun and cooling winds, producing a wine with fine acidity and subtle fruit expression. On the palate, it delivers a silky, creamy texture that reflects both terroir and careful winemaking.

Weindaten

SORTE Chardonnay	HERKUNFT Carnuntum DAC / Regional designation	BODEN Loess with high limestone content, gravel and sand components
ERnte Manual selection	AUSBAU 2024	TRINKREIFE 2024-2030
ANALYSE Alc. 13.0% vol., RS 2,5 g/l, TA 5,8 g/l	GEBINDE 0.75 l	VERSCHLUSS Screw cap
	EMPFOHLENE TRINKTEMPERATUR 6-8 °C	

Ernte & Ausbau

Whole-cluster pressing, including stems, allowed for gentle, low-pressure juice extraction. This minimalist approach preserves the wine's natural fruit purity and crisp acidity. Roughly 10% of the wine matured in 500-litre oak barrels, adding texture and depth, while the rest was fermented and aged in stainless steel. The barrel-aged portion remained on full lees for around six months. The result is an elegant, focused Chardonnay with layered complexity.

Jahrgang 2024

After a dry winter, steady rainfall from April onwards created ideal growing conditions. By harvest time, vine water reserves were approximately 80% full. Early budbreak in mid-April narrowly avoided frost, with Carnuntum remaining unaffected. As in previous years, the summer was hot, prompting an early harvest starting around 20 August. Small, concentrated berries defined the vintage. Overall, 2024 is similar to the excellent 2018 vintage, but with improved water availability.



ZUM WEBSHOP