



Weingut Markus Altenburger.

Jois | Burgenland | Austria



Jungenberg Chardonnay 2018. Leithaberg DAC. BIO.

„White Burgundy wines are the role models of this wine. It is standing alone because of the mineral soil and our low-intervention wine making.“

Persönliches

Name	Jungenberg Chardonnay.
Jahrgang	2018.
Herkunft	Jois Jungenberg.
Terroir	Mica schist limestone loam.
Grape Variety	Chardonnay.
Genre	elegant minerality.

Development

Harvest	by hand August 2018.
Maceration	24 hours destemmed.
Fermentation	spontaneously 1.100l oak barrel & concrete egg.
Ageing	16 months 1.100l oak barrel & concrete egg.
Bottling	minimal sulphur additon January 2020.

In the Glas

Colour	middle gold yellow.
Smell	clear ripe peach lime.
Taste	mineral fine slightly butterly long finish.
Enjoy with	white meat. Pasta & Paella. vegetable.

Technical

Alcohol	13,5%.
Accidity	5,4 g/l.
Sugar	1 g/l.
Organic	YES.
Enjoy	2020 – 2035.