

# GELBER MUSKATELLER 2015

Österreichischer Qualitätswein

<b>Origin:</b>	Austria, Niederösterreich, Langenlois
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Steinmassel, Spiegel, Sauberg
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Gelber Muskateller 100 %
<b>Geographical Orientation:</b>	east, south east, south
<b>Sea Level:</b>	260 - 340 m
<b>Soil:</b>	primary rock loess



lacon  
INSTITUT



## WEATHER / CLIMATE

**Climate:** continental

## CELLAR

**Harvest:** handpicked | October 22

**Skin Contact:** 2 hour(s)

**Fermentation:** spontaneous  
steel tank | 17 - 20 °C

**Maturing:** steel tank

**Bottling:** beginning/may 2016

## DATA

**Wine Type:** Still wine | white | dry

**Alcohol:** 12.5 %

**Acid:** 5.8 g/l  
**Certificates:** LACON  
**Allergens:** sulfites  
**Drinking Temperature:** 8 - 10 °C

## WINE DESCRIPTION

Rich, spicy, concentrated, fully ripe, and quite yeasty with open-hearted aromas of chamomile, apple, cherry, red berries and marzipan. Incredibly juicy with crisp citrus that beautifully highlights the fruit. Creamy pineapple, incense and candied mandarin zest wrapped around a refreshing, lively core. Oak is still perceptible. Fleur de sel joins in on the long racy finish.

## WINERY

Weingut Bründlmayer is situated in Langenlois, some 70km north-west of Vienna, upstream along the Danube in the Lower Austrian Kamp Valley. The wooded hills of the Waldviertel protect the vineyards from the cold north-westerly winds. During the day, the sun warms the stony terraces, while at night the fresh, fragrant forest air drifts through the Kamp Valley into the Langenloiser Arena.