



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

GELBER MUSKATELLER 2015

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

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked October 22
Malolactic Fermentation:	yes
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



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INSTITUT



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.