



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

PINOT NOIR RESERVE 2015

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Dechant, Käferberg
Normal Classification:	Reserve
Site Type:	terraces
Varietal:	Blauburgunder 100 % 25 - 45 years 3500 - 4000 plants/ha 2500 - 3000 liter/ha
Geographical Orientation:	south east
Sea Level:	265 - 345 m
Soil:	calcareous loess loam



lacon
INSTITUT



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked September 18 - September 26 25 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	partly destemming Stems: 30 % 18 day(s) 100 % complete destemming Stems: 0 % 70 %

Maturing: 70 % | small wooden barrel | 300 L | used barrel | 18 month(s)
30 % | small wooden barrel | 300 L | new barrel | 18 month(s)
Time on the Fine Yeast: 18 month(s)
Bottling: natural cork | beginning/may 2017

DATA

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 5.9 g/l
Certificates: LACON
Allergens: sulfites
Drinking Temperature: 15 - 18 °C

AWARDS

The Wine Enthusiast: 93

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.