



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

PINOT NOIR 2015

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Dechant, Käferberg
Site Type:	terraces
Varietal:	Blauburgunder 100 %
Geographical Orientation:	south east
Sea Level:	260 - 340 m
Soil:	calcareous loess loam primary rock scree clayey marine sediments sand

WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked October 25 - October 26
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	small oak barrel 300 L used barrel oak barrel 2500 L used barrel
Bottling:	end/september 2016

DATA

Wine Type:	Still wine red dry
Alcohol:	13 %
Acid:	6 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C

WINE DESCRIPTION

Bright ruby red with garnet reflections and a slightly transparent rim, brilliant bouquet, pure black- & sour cherry and white currants, forest berries with a touch of herbal spice and decent toasting, soft at the beginning with moderate weight, then sappy, fresh and fruity carried by an elegant backbone of still juvenile tannins and animating acidity, elegant yet tightly woven with a long delicate finish.



lacon
INSTITUT



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.