



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

ZWEIGELT 2015

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Zweigelt 100 %
Sea Level:	260 - 380 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked September 26 - October 5
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 2 week(s)
Maturing:	oak barrel used barrel
Bottling:	end/september 2016

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Acid:	5.5 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C

WINE DESCRIPTION

Satte Kirschfrucht und etwas Orangenzeste sowie Granatapfel, rund und fleischig; saftig bei mittlerem Volumen, schon früh ausgeglichen, angenehme Fruchtsüße, deutliche Tannine im Abgang, noch sehr jung, einiger Trinkspaß garantiert. (Viktor Siegl)

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.



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