



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

BRÜNDLMAYER BRUT RESERVE N.V.

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Sekt aus Österreich
Site:	Vineyard Selection
Normal Classification:	Reserve
Site Type:	hillside
Varietal:	Pinot Noir 15 - 20 years 4000 plants/ha 6500 liter/ha Chardonnay Grauburgunder Weißburgunder Grüner Veltliner
Geographical Orientation:	south east
Sea Level:	260 - 380 m
Soil:	calcareous



lacon
INSTITUT



WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Spring flowering hail

CELLAR

Harvest:	handpicked beginning/september 25 kg cask
Malolactic Fermentation:	yes
Press:	pneumatic drained juice 7 hours Max Pressure: 1 bar 68 %

Fermentation:	partly spontaneous steel tank 10 - 14 day(s) 14 °C
Disgorgement:	Storage Time: 24 months
Riddling:	manual
Dosage:	8 g/L sweet wine
Maturing:	20 % small oak barrel 300 L used barrel 6 month(s) 30 % oak barrel 2500 L used barrel 6 month(s) 50 % steel tank 6 - 36 month(s)
Time on the Fine Yeast:	28 month(s) 28 month(s)

DATA

Wine Type:	Sparkling wine white dry
Alcohol:	11.5 %
Acid:	7 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2018 - 2022

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.