



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

CHARDONNAY 2016

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Spiegel, Steinmassel, Loiser Berg
Site Type:	hilly land
Varietal:	Chardonnay 100 %
Geographical Orientation:	east, south east, south
Sea Level:	260 - 340 m
Soil:	loess

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked October 11 - October 14
Malolactic Fermentation:	yes
Fermentation:	spontaneous small oak barrel 300 L new barrel
Maturing:	large wooden barrel used barrel
Bottling:	middle/october 2017

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	6 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

WINE DESCRIPTION

Hints of flowers, mocha, caramel as well as yeast, then apples and lime; still quite juvenile and dry on the palate, with medium body, good substance & structure backed by nice acidity, supporting the idea of apple and lime fruit, then spice and salty minerals following through to the finish, good length. Promising.

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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