

LANGENLOISER ALTE REBEN GRÜNER VELTLINER 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	Vineyard Selection
Varietal:	Grüner Veltliner 100 %
Sea Level:	260 - 380 m
Soil:	loess granite gneiss



lacon
INSTITUT



WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Spring flowering hail

CELLAR

Harvest:	handpicked October 30 - October 31
Malolactic Fermentation:	yes
Fermentation:	spontaneous small oak barrel 300 L used barrel
Maturing:	large wooden barrel 2500 L used barrel 12 month(s)
Bottling:	beginning/august 2017

DATA

Wine Type:	Still wine white dry
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Alcohol:	13 %
Acid:	7.5 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

AWARDS

Falstaff:	92
Robert Parker:	92

WINE DESCRIPTION

An enchanting bouquet of honeysuckle, Reine Claude plum, pear, exotic nuances and herbal spice over discreetly toasty background. Initially mild and creamy on the palate, then surprisingly concentrated and powerful while simultaneously remaining fresh and appetizing. Juicy, full body with a taut spine of acid. Concentrated and spicy with still youthful tannins on the long finish. An exemplary Langenlois Grüner Veltliner from a sunny vintage. (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.