



# LANGENLOISER ALTE REBEN GRÜNER VELTLINER 2016

Österreichischer Qualitätswein

**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  
**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  
**Alcohol:** 13 %

<b>Acid:</b>	7.5 g/l
<b>Certificates:</b>	LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C

## AWARDS

<b>Falstaff:</b>	92
<b>Robert Parker:</b>	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.