

LANGENLOISER LOISER BERG GRÜNER VELTLINER 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Loiser Berg
Normal Classification:	ÖTW Erste Lage
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	south east, south
Sea Level:	260 - 380 m
Soil:	loess marble rock brown earth crystalline rocks paragneiss Gföhler Gneis mica schist amphibolite

WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Spring flowering hail

CELLAR

Harvest:	handpicked October 17 - October 21
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 15 - 20 °C
Maturing:	steel tank large wooden barrel used barrel
Bottling:	beginning/august 2017

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	7.5 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

WINE DESCRIPTION

Snow peas and rhubarb in the bouquet, slightly restrained, but subsequently reveals multiple nuances. Sponge cake and candied orange zest on the palate, middle bodied, quite nuanced and delicately woven, a statement in elegance.



lacon
INSTITUT



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.