

# RIED LANGENLOISER STEINMASSEL RIESLING 2016

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Steinmassel
<b>Normal Classification:</b>	ÖTW Erste Lage
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Riesling 100 %
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	240 - 340 m
<b>Soil:</b>	Gföhler Gneis primary rock mica schist paragneiss amphibolite granite gneiss crystalline rocks rock brown earth lime karg stony



lacon  
INSTITUT



## WEATHER / CLIMATE

<b>Climate:</b>	continental
<b>Seasons 2016:</b>	Spring   flowering   hail

## CELLAR

<b>Harvest:</b>	handpicked   October 22 - October 24
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous steel tank
<b>Maturing:</b>	steel tank
<b>Bottling:</b>	beginning/august 2017

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	7.4 g/l
<b>Certificates:</b>	LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C

## AWARDS

<b>A la Carte:</b>	94
<b>Falstaff:</b>	93
<b>Robert Parker:</b>	92

## WINE DESCRIPTION

The Steinmassl, formerly understandably categorized as Reserve, offers a brilliant opening act: an elegantly drawn blend of gooseberry and red peach, lively and already multi-layered with a robust base note that continues on the palate with crystal clear, pale fruit nuances. Exhilarating, yet also simultaneously deep; impressive substance pairs with a fine, racy play of acid. Long finish and plenty of potential for further development. Unquestionably the best Steinmassl ever.

## 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.