

RIED LANGENLOISER BERG VOGELSANG GRÜNER VELTLINER 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Berg Vogelsang
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	south west
Sea Level:	260 - 380 m
Soil:	Gföhler Gneis primary rock semiprecious stones mica schist

WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Spring flowering hail

CELLAR

Harvest:	handpicked October 15 - October 16
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 15 - 20 °C
Maturing:	steel tank
Bottling:	end/february 2017

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.5 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

WINE DESCRIPTION

Seductive bouquet of jasmine and incense, equally unusual and attractive. Anis spice remains discreet, animated and distinctive. Round and balanced on the palate despite a bit of weight. Elstar apple and yellow fruit accents in the background, crystal clear with promising potential.

WINERY



lacon
INSTITUT



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.