

RIED LANGENLOISER VINCENTS SPIEGEL GRÜNER VELTLINER 2016

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Spiegel
Normal Classification:	ÖTW Erste Lage
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	east, south east
Sea Level:	260 - 270 m
Soil:	deep calcareous loess mineral gravel

WEATHER / CLIMATE

Climate:	continental
Seasons 2016:	Spring flowering hail

CELLAR

Harvest:	handpicked October 31
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 2500 L used barrel small oak barrel 225 L used barrel acacia barrel used barrel steel tank
Maturing:	large wooden barrel used barrel
Bottling:	beginning/august 2017

DATA

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

AWARDS

Falstaff:	94
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WINE DESCRIPTION



lacon
INSTITUT



Initially reductive with a yeasty background, then followed with fruity fireworks led by Mirabelle plum and yellow peach. Concentrated and expressive with an exotic touch. Oak is quickly integrated. Powerful body, but finely chiseled and defined. Already quite open, exuding sweet fruit and all indications of a great Grüner Veltliner. Salty caramel notes linger on the long finish.

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.