

KAMPTAL TERRASSEN GRÜNER VELTLINER 2017

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Sea Level:	260 - 380 m
Soil:	primary rock loess



lacon
INSTITUT



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest: handpicked | September 21 - October 17

Malolactic Fermentation: yes

Fermentation: spontaneous

steel tank

Maturing:

steel tank

DATA

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Acid: 6 g/l

Certificates: LACON

Allergens: sulfites
Drinking Temperature: 8 - 10 °C

WINE DESCRIPTION

Good overall ripeness, inviting bouquet of elder & acacia flowers, green walnut, then citrus & apple(peels), hints of yeast, very dry and surprisingly fresh with quite some body, dense structure, also hints of leafy and peppery spice, rye bread and malt, accompanied by flavors of fresh grapes, pome and stone fruit, classic Kamptal (Löss) type, with an outstanding mineral backbone and mouthwatering 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.