



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

KAMPTAL TERRASSEN RIESLING 2017

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

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked September 25 - October 10
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank 15 - 20 °C
Maturing:	steel tank

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	8.5 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

WINE DESCRIPTION

A whole bouquet of white and yellow flowers (elder-acacia) rises immediately to the nose, followed by some mineral and yeasty tones, dry and surprisingly fresh on the palate, pure, fragrant and again striking with its light fruit tones like fresh vineyard peaches, also a fresh acidity backbone that highlights some spice and minerals, elegant, slender yet complete Riesling version, perfect for the summerly terraces.

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.



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