



L & T (LEICHT & TROCKEN) GRÜNER VELTLINER 2017

Origin: Austria, Niederösterreich, Langenlois
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Selection
Varietal: Grüner Veltliner 100 %
Sea Level: 260 - 380 m
Soil: primary rock
loess



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest: handpicked | October 6 - October 19

Malolactic Fermentation: yes

Fermentation: spontaneous

steel tank

Maturing:

steel tank

DATA

Wine Type: Still wine | white | dry

Alcohol: 11 %

Acid: 5.9 g/l

Certificates: LACON

Allergens: sulfites

lacon
INSTITUT



Drinking Temperature: 8 - 10 °C

WINE DESCRIPTION

Appealing nose of apples, fresh citrus and mild flowery aromas, as well as rosewood, green peas and asparagus, fresh and crisp, sappy fruit on the palate followed by a hint of minerals and spice in the 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.