



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
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.



lacon
INSTITUT

