



# LANGENLOISER ALTE REBEN GRÜNER VELTLINER 2017

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>Sea Level:</b>	260 - 380 m
<b>Soil:</b>	loess granite gneiss

## WEATHER / CLIMATE

<b>Climate:</b>	continental
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## CELLAR

<b>Harvest:</b>	handpicked   October 18 - October 24
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous small oak barrel   300 L   used barrel
<b>Maturing:</b>	large wooden barrel   2500 L   used barrel   12 month(s)
<b>Bottling:</b>	beginning/august 2018

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.3 g/l
<b>Certificates:</b>	LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C

## WINE DESCRIPTION

An enchanting bouquet of honeysuckle, Reine Claude plum, pear, exotic nuances and herbal spice over discreetly toasty background. Initially mild and creamy on the palate, then surprisingly concentrated and powerful while simultaneously remaining fresh and appetizing. Juicy, full body with a taut spine of acid. Concentrated and spicy with still youthful tannins on the long finish. An exemplary Langenlois Grüner Veltliner from a sunny vintage. (Viktor Siegl)

## WINERY



lacon  
INSTITUT



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.