

RIED KAMMERNER LAMM GRÜNER VELTLINER 2017

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Kammerner Lamm
Normal Classification:	ÖTW Erste Lage
Site Type:	hillside
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	south
Sea Level:	215 - 285 m
Soil:	calcareous loamy sandy silt loess sandstone

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked October 6 - October 7
Malolactic Fermentation:	yes
Fermentation:	spontaneous acacia barrel 300 L used barrel small oak barrel 300 L used barrel
Maturing:	large wooden barrel 2500 L used barrel
Bottling:	beginning/august 2018

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	6.9 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

WINE DESCRIPTION

What a spectrum of aromas, from walnut leaf and ginger to lime and heirloom apple varieties. Even with all its youthful yeasty restraint, crystal clear and bracing. Oak is hardly perceptible this time. Opens beautifully in the glass, sweetly extracted and packing a punch. Despite all concentration, defined by finesse. Already revealing many layers and even a touch of pineapple on the long aftertaste. Tremendous potential for many years of bottle maturation, simply world class.



lacon
INSTITUT



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.