

RIED LANGENLOISER BERG VOGELSANG GRÜNER VELTLINER 2017

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Berg Vogelsang
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	south west
Sea Level:	260 - 380 m
Soil:	Gföhler Gneis primary rock semiprecious stones mica schist



lacon
INSTITUT



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest: handpicked | October 1 - October 4

Malolactic Fermentation: yes

Fermentation: spontaneous
steel tank | 15 - 20 °C

Maturing: steel tank

Bottling: middle / july 2018

DATA

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Acid: 5.8 g/l

Certificates: LACON
Allergens: sulfites
Drinking Temperature: 8 - 10 °C

WINE DESCRIPTION

Seductive bouquet of jasmine and incense, equally unusual and attractive. Anis spice remains discreet, animated and distinctive. Round and balanced on the palate despite a bit of weight. Elstar apple and yellow fruit accents in the background, crystal clear with promising potential.

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.