

RIED LANGENLOISER STEINMASSEL RIESLING 2017

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Steinmassel
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 %
Geographical Orientation:	south east, south
Sea Level:	240 - 340 m
Soil:	Gföhler Gneis primary rock mica schist paragneiss amphibolite granite gneiss crystalline rocks rock brown earth lime karg stony

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked September 29 - October 5
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank
Maturing:	steel tank
Bottling:	middle/june 2018

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	7.9 g/l
Certificates:	LACON
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C

WINE DESCRIPTION



lacon
INSTITUT



The Steinmassl, formerly understandably categorized as Reserve, offers a brilliant opening act: an elegantly drawn blend of gooseberry and red peach, lively and already multi-layered with a robust base note that continues on the palate with crystal clear, pale fruit nuances. Exhilarating, yet also simultaneously deep; impressive substance pairs with a fine, racy play of acid. Long finish and plenty of potential for further development. Unquestionably the best Steinmassl ever.

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.