

RIED LANGENLOISER VINCENTS SPIEGEL GRÜNER VELTLINER 2017

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Spiegel
Normal Classification:	ÖTW Erste Lage
Site Type:	hilly land
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	east, south east
Sea Level:	260 - 270 m
Soil:	deep calcareous loess mineral gravel



lacon
INSTITUT



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest: handpicked | October 19

Malolactic Fermentation: yes

Fermentation: spontaneous
oak barrel | 2500 L | used barrel
small oak barrel | 225 L | used barrel
acacia barrel | used barrel
steel tank

Maturing: large wooden barrel | used barrel

Bottling: beginning/august 2018

DATA

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Acid: 6.3 g/l

Certificates: LACON

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

WINE DESCRIPTION

Initially reductive with a yeasty background, then followed with fruity fireworks led by Mirabelle plum and yellow peach. Concentrated and expressive with an exotic touch. Oak is quickly integrated. Powerful body, but finely chiseled and defined. Already quite open, exuding sweet fruit and all indications of a great Grüner Veltliner. Salty caramel notes linger on the long 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.