



KAMPTAL TERRASSEN GRÜNER VELTLINER 2019

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Sea Level:	260 - 380 m
Soil:	primary rock loess

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank
Maturing:	steel tank
Bottling:	screw cap

DATA

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

WINE DESCRIPTION

Good overall ripeness, inviting bouquet of elder & acacia flowers, green walnut, then citrus & apple(peels), hints of yeast, very dry and surprisingly fresh with quite some body, dense structure, also hints of leafy and peppery spice, rye bread and malt, accompanied by flavors of fresh grapes, pome and stone fruit, classic Kamptal (Löss) type, with an outstanding mineral backbone and mouthwatering 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.



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