

Chardonnay

2015



In the '80s, the Bründlmayer Chardonnay won a competition tasting of the "Best Chardonnays in the World" (Veronelli) at the Vintaly wine fair – even though the wine actually had been introduced by a German journalist as a "pirate". This event can be regarded as a prelude to the worldwide interest in Willi Bründlmayer wines. The international style has since found its way to an individual expression with tight structure and charming "Austrian" fruit, with the body, depending on the vintage, sometimes fuller or sometimes leaner.

This wine stems predominantly from the vineyards Spiegel, Steinmassel und Loiser Berg. Some of the vines are trained in a Lyre trellis system (Steinmassel), the others in the Guyot method planted in a density of 5.000 to 6.000 plants per hectare.

At the beginning of September a selection of the grapes is picked for the sparkling wine production. The remaining grapes increase in intensity and the resulting wine is very concentrated.

Fermentation takes place in the barrels where the wine is stirred on the lees weekly over 5 to 6 months. Then it is raked into 2.500 liters wooden barrels. This wine always undergoes malolactic fermentation.

Tasting Note:

Elegantly floral with a subtle oak tone, also some hazelnut and biscuit notes accompanied by stewed apricot. Balanced, mature and powerful with more light-toned fruit – plenty of citrus. Maintains its full, vibrant density with a beautiful backbone. Very promising.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess
Elevation: 260 – 340 m
Slope Face: -
Harvest Date: 22. Sep. – 6. Oct. 2015
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: July 2016

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 6,5 g/l
Residual Sugar: dry
Serving Temperature: 10 – 12° C
Food Pairing: fish, veal, beef, pork, goose liver, Asian Cuisine
Bottled in:
 37,5cl – 75cl – 150cl