



WEINGUT
BRÜNDLMAYER

Chardonnay

Reserve

2019

In the '80s, the Bründlmayer Chardonnay won a competition tasting of the "Best Chardonnays in the World" in Franciacorta on the occasion of the Vinitaly 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, Steinmassl und Loiserberg. Some of the vines are trained in a Lyre trellis system (Steinmassl), the others in the Guyot method planted in a density of 5.000 to 6.000 plants per hectare.

Grapes are gently pressed and filled into 300l oak barrels without pre-fermentation. The wine stays 5-6 months on the lees, with hardly any bâtonnage and undergoes malolactic fermentation. Then it is racked into 2.500 liters wooden barrels or inox-tank for further maturation.

Tasting Note:

Bright, light golden yellow, with a green-grey hue, a juvenile wine, 'just before budbreak', pure and still restrained, vanilla pods and fresh (hazel) nut, a whiff of Brioche, opens slowly in the glass, with a fragrant bouquet of white flowers, green apple and fresh stone fruit, starting soft and dry, then sappy and fresh, medium bodied, elegant yet tightly woven with finely chiselled fruit tones emerging (again green apples, citrus, and fresh peaches), very balanced structure, while fine toasty aromas and yeasty spice witness its youth, an almost saline, mineral freshness characterizes the long finish. This is a worthy representative of an outstanding vintage. Decant or give it some more time in the cellar.



ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess
Elevation: 260 – 340 m
Slope Face: -
Harvest Date: 21st – 22nd September 2019
Skin Contact: -
Ageing: wooden casks, stainless steel tank
Bottling Date: 19. November 2020

WINE DETAILS

Alcohol: 13.5 %vol.
Acidity: 7 g/l
Residual Sugar: dry
Serving Temperature: 10 – 12° C
Food Pairing: fish, veal, beef, pork, goose liver, Asian Cuisine
Bottled in:
 75cl – 150cl – 300cl

AT-BIO-402
AT-Landwirtschaft

