



WEINGUT
BRÜNDLMAYER

Ried Steinberg Chardonnay Reserve 2020



In the '80s, the Bründlmayer Chardonnay won a competitive 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 the wines of Willi Bründlmayer. The international style has since found its way to an individual expression with tight structure, charming but restrained "Austrian" fruit and, depending on the vintage, one time fuller, the other time leaner.

“Ried Langenlosier Steinberg” 2020 is the first single vineyard Chardonnay ever produced at Bründlmayer. The site is located on a high plateau bordering the top cru Steinmassl to the South. Consequently, one also encounters paragneiss/mica schist subsoils often covered with quite heterogenic layers of loess, loam and sand.

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

Tasting Note:

A juvenile wine, pure and still restrained, at first it is fresh, shows green (wal)nuts, a hint of vanilla pods and reduced yeasty spice witnessing its youth; opens slowly in the glass with a fragrant bouquet of white flowers, green apple and stone fruit; fresh and sappy, medium bodied, yet tightly woven, again hints of green apples, citrus, and fresh peaches, persistent in its finish with an animating salty mineral draft. This is a worthy representative of an outstanding cool vintage ‘still before budbreak’. Decant or give it some more time in the cellar.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess & sandy loam on Paragneis/mica schist
Elevation: 300-340 m
Slope Face: Plateau
Harvest Date: 23rd October 2020
Skin Contact: several hours
Ageing: wooden casks, stainless steel tank
Bottling Date: January 2022

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 7.3 g/l
Residual Sugar: dry
Serving Temperature: 10 – 12° C
Food Pairing: fish, veal, pork, Asian Cuisine if not too spicy
Bottled in:
75cl – 150cl – 300cl

AT-BIO-402
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