



WEINGUT  
BRÜNDLMAYER

## Ried Kammerner Lamm <sup>1<sup>er</sup></sup>

Grüner Veltliner

2015



The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in the wine-growing region. The soil which is calcareous and loamy, has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbinger Formation, which contain little or no lime, reach close to the surface.

Grapes from this site reach a high degree of ripeness and concentration, which bring a generous expression more generally associated with Burgundy varieties. While “Lamm” is the quintessence of a monumental Grüner Veltliner, it abandons the lightness and prickle that Grüner Veltliner usually stands for.

Physiologically ripe and botrytis-free grapes were harvested in small cases at the beginning of October and transported as expediently as possible into the winery. Grapes are handled carefully without the use of pumps, then slowly and gently pressed to allow some skin contact yet avoiding the transfer of too harsh tannins or cloudy residues into the must.

The must ferments in 2 to 3 years old 300 liter Austrian oak (and partly new acacia) casks. After fermentation the wine is racked into 2.500 liter oak or acacia barrels, together with 5 to 10 % of the lees where it remains until bottling at the end of August of the following year.

### Tasting Note:

Practically exploding with notes of blossom honey, brioche and sugar melon, countless nuances come to the surface. Mature, but not too opulent; almost impetuous, deep fruit facets that sway between yellow and red; extremely dense and emissive with tones of candied fruit, especially pineapple, and exotic fruit – all supported by surprisingly racy acidity. A great Veltliner developing endless reserves.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC Reserve  
**Single Vineyard:** Kammerner Lamm  
**Soil Type:** Clay  
**Elevation:** 215 – 285 m  
**Slope Face:** S  
  
**Harvest Date:** 5. – 6. October 2015  
**Skin Contact:** up to 2 hours  
**Ageing:** small/big wooden casks  
**Bottling Date:** July 2016

### WINE DETAILS

**Alcohol:** 13,5 %vol.  
**Acidity:** 7 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, poultry, veal, pork, duck, Asian Cuisine  
  
**Bottled in:**  
75cl – 150cl – 300cl – 600cl