



WEINGUT  
BRÜNDLMAYER

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

Grüner Veltliner

2016



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 end 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:

A noble, charismatic wine with a vast array of scents and flavours, from brioche to lime to ripe fig; extremely complex and filled with fine detail. A touch of wood is already nearly integrated. Focused and multi-layered with high extract sweetness; yet for all its power, the wine is characterized mainly by finesse. Very vivacious with an exotic tone - especially pineapple - before the long finish. Racy and promising; once again, a very big Veltliner.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC Reserve  
**Single Vineyard:** Kammerner Lamm  
**Soil Type:** Clay  
**Elevation:** 215 – 285 m  
**Slope Face:** S

**Harvest Date:** 29. October 2016  
**Skin Contact:** up to 2 hours  
**Ageing:** small/big wooden casks  
**Bottling Date:** August 2017

### WINE DETAILS

**Alcohol:** 13 %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