



WEINGUT
BRÜNDLMAYER

Ried Kammerner Lamm ^{1^{er}}

Grüner Veltliner

2017

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 raked 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:

What a spectrum of aromas, from walnut leaf and ginger to lime and heirloom apple varieties. Even with all its youthful yeasty restraint, crystal clear and bracing. Oak is hardly perceptible this time. Opens beautifully in the glass, sweetly extracted and packing a punch. Despite all concentration, defined by finesse. Already revealing many layers and even a touch of pineapple on the long aftertaste. Tremendous potential for many years of bottle maturation, simply world class.



ORIGIN & VINIFICATION

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

Harvest Date: 6. – 7. October 2017
Skin Contact: up to 2 hours
Ageing: small/big wooden casks
Bottling Date: August 2018

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 6.9 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: fish, poultry, veal, pork, duck, Asian Cuisine

Bottled in:
75cl – 150cl