



WEINGUT
BRÜNDLMAYER

Kamptal Terrassen

Grüner Veltliner

2021



This Grüner Veltliner is a blend of wines sourced from different terraced vineyards around Langenlois. The elevated terraces consist of stonier soils (granite, mica slate). The wines from there generally display aromatic expression, good acidity, elegant stone and pome fruit and lots of minerals. The lower sited terraces mostly of layered fertile loess show more body and ripeness. By combining those two characteristics we get a really classic Grüner Veltliner with both finesse and a certain vigor.

The wines are fermented in stainless steel at semi-cool temperatures from 15 to 20° C and then mature on the fine lees until blending and filling.

Tasting Note:

Attractive, juvenile bouquet of fine density, purely flavored, fresh citrus peel and pome fruit flavors accompanied by fragrant notes of hay- & acacia flowers, slightly yeasty, dry and super fresh with moderate body and a fine grip showing a quite firm structure; again sappy pome and stone fruit tones; hints of green tea, spice and salinity in the mouthwatering finish. Classic western Kamptal style in a great, cool vintage.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Primary rock, Loess
Elevation: 260 – 380 m
Slope Face: -
Harvest Date: October 2021
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: January 2022

WINE DETAILS

Alcohol: 12 %vol.
Acidity: 6.9 g/l
Residual Sugar: dry
Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, veal, pork, Asian Cuisine, cream cheese
Bottled in:
37,5cl – 75cl

AT-BIO-402
AT-Landwirtschaft

