



WEINGUT
BRÜNDLMAYER

Kamptal Terrassen

Riesling

2021



This Riesling is a blend of wines sourced from different younger, terraced vineyards of our best Kamptal sites. The elevated terraces consist of stonier soils which bring cool, fruit driven wines with mineral nuances and good aging potential. The vines from lower sited terraces grow partly on layered fertile loess and bring earlier maturing wines with more body, which are very expressive in their youth. By combining those two characteristics, we obtain a Riesling that shows great freshness, finesse and a certain vigor.

The grapes are carefully picked by hand and very gently (whole-cluster) pressed, the must fermented in stainless steel at semi-cool temperatures from 15 to 20°C. The young wine matures on the fine lees until blending and filling.

Tasting Note:

A whole bouquet of white and yellow flowers (elder-acacia) rises immediately to the nose with a twist of green lemon peel, followed by some spice (anis, fennel) and mineral yeasty tones; super fresh on the palate, balanced by a touch of residual sugar, very pure, fragrant and yet striking with its light fruit tones like fresh vineyard peaches, a crisp acidity backbone that highlights spice and minerals; this wine is elegant, slender, crisp and perfect in its youth for the summerly terraces but with potential for further maturing to a complete text book Riesling.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Primary rock, Loess, Clay
Elevation: 260 – 380 m
Slope Face: -

Harvest Date: September 2021
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: February 2022

WINE DETAILS

Alcohol: 12 %vol.
Acidity: 8.8 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, veal, pork, Asian Cuisine

Bottled in: 75cl

AT-BIO-402
AT-Landwirtschaft

