



WEINGUT  
BRÜNDLMAYER

## L & T Grüner Veltliner 2024



AT-BIO-402  
AT-Landwirtschaft



It is sourced from elevated and therefore slightly cooler terraces with light, stony soils. The formation of sugar in the grapes develops more slowly in these sites. We harvest the grapes at a time when the taste is already there, yet the natural sugar and potential alcohol content are still comparatively low. This is always the lightest Grüner Veltliner of the vintage.

Fermentation takes place cool, but not too cold, in stainless steel tanks.

The primary fruit is preserved in the wine through particularly gentle whole-grape pressing and early bottling. Other valuable substances that are reminiscent of the grapes and the fermentation yeast can also be found in it.

### Tasting note:

Our young Grüner Veltliner L & T 2024 is fresh and already very harmonious, with pome fruit notes, citrus and floral scents, juicy on the palate with a hint of apple and citrus, vineyard peach and peppery spice.

### ORIGIN & VINIFICATION

**Region:** Niederösterreich

**Single Vineyard:** -

**Soil Type:** Primary rock, Loess

**Elevation:** 260 – 380 m

**Slope Face:** -

**Harvest Date:** September 2024

**Skin Contact:** -

**Ageing:** Stainless steel tank

**Bottling Date:** 10<sup>th</sup> of December 2024

### WINE DETAILS

**Alcohol:** 11 %vol.

**Acidity:** 5.7 g/l

**Residual Sugar:** dry

**Serving Temperature:** 8 – 10° C

**Food Pairing:** fish & seafood, salads, poultry,  
Asian Cuisine

**Bottled in:** 75cl