



WEINGUT  
**BRÜNDLMAYER**  
LANGENLOIS – ÖSTERREICH

## Langenlois Alte Reben

### Grüner Veltliner

2024



“Alte Reben” means “old vines” and designates a wine sourced from renowned vineyards, all situated around Langenlois and its plants averaging 45 years. So, here we are speaking of an “Ortswein”, a very fine “local wine” in a reserve style. (On a Burgundy label this level of quality would be expressed by “Village Vieilles Vignes”). Older vines are less productive, forming fewer and smaller grapes which then profit from a well-developed root system, reaching deeply into the ground. “Alte Reben” supply their fruit easier with water and potent nourishment. As a consequence, wines of these vineyards can be extremely flavorful and concentrated.

Grapes were harvested parcel by parcel throughout September with a meticulous hand selection. The must was partly fermented in used Austrian oak barrels as well as in stainless steel tanks and was finally racked into big oak casks for further maturation.

#### Tasting Note:

Lively Bouquet, fresh, pleasantly fruity and delicate, with hay flowers, ripe pome fruit and fresh cut citrus peels, as well as a hint of peppery spice; fresh and dry, with juicy fruit – apples, hints of tropical fruits; dried herbs, and many more nuances, great balance and texture softly “melting down” on the palate towards a long, spicy finish.

#### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** -  
**Soil Type:** Loess, Granite, Gneiss  
**Elevation:** 260 – 380 m  
**Slope Face:** -

**Harvest Date:** 08<sup>th</sup> - 19<sup>th</sup> of September 2024

**Skin Contact:** -

**Ageing:** small/big wooden casks

**Bottling Date:** 30<sup>th</sup> of June 2025

#### WINE DETAILS

**Alcohol:** 13 %vol.

**Acidity:** 6.4 g/l

**Residual Sugar:** dry

**Serving Temperature:** 10 – 12° C

**Food Pairing:** fish, poultry, veal, beef, pork,  
Asian Cuisine

**Bottled in:**

75cl

AT-BIO-402  
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