

Ried Langenloiser Berg Vogelsang Grüner Veltliner 2018



The Langenloiser Berg Vogelsang is situated on the Loiser Mountain. The vineyard bends towards the southwest and borders a mixed forest. It hosts a very diverse population of birds.

The soil consists of a variety of mica schist called “Gföhler Gneis” some of the amphibolite stones in the vineyards even contain garnets.

Grapes are normally harvested physiologically ripe at the middle of October. The wine is fermented at semi-cool temperatures between 15° to 20° C before being racked into large oak casks for a few weeks of further maturation. To retain its primary fruit this Veltliner is bottled rather early, just at the point when the acidity has lost its aggressive touch.

Tasting Note:

This year the Bründlmayer monopole brings unusual depth of fruit to the table right from the start, and the familiar anise spice is once more present. The wine heads straight for the depths and offers profound fruit reminiscent of heirloom apple varieties; clear & puristic, rich & mellifluous fruit flavours, especially stone fruit with smoky underpinnings, quite charming and already harmonious – a very complete wine.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Langenloiser Berg Vogelsang
Soil Type: Primary rock
Elevation: 260 – 380 m
Slope Face: SW

Harvest Date: 24 – 26. September 2018
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: June 2019

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 5.7 g/l
Residual Sugar: dry

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

Bottled in: 75cl

