



WEINGUT
BRÜNDLMAYER

Langenloiser Käferberg ^{1^{er}} Grüner Veltliner 2012



The vineyard occupies a warm, sheltered site between 300 and 345 meters above sea level, with a southerly and southeasterly aspect. The soils are variable, depending on the nature of the underlying bedrock: within a small area one can find crystalline rocks such as amphibolite, gneiss, and mica schist, alternating with much younger clay marl, sands, and rare gravels that were deposited in the ancient Paratethys sea 16 million years ago.

The soil here differs from that of all other sites in the region. It is similar to that of the famous Château Petrus in Pomerol, and produces an extremely dense wine, although it is difficult to work with. The elevation contributes good acidity structure also in warm vintages and late harvests.

This vineyard, although perfectly suited for red wine, also bears old Grüner Veltliner vines that produce wines with a unique weight, concentration, and extract sweetness. This wine is usually fermented in used (2 to 3 years old) 300 liter Austrian oak barrels. For further maturation, it is raked into 2.500 liter casks (also 2 to 3 years old).

Tasting Note:

Lively and stimulating, bright flavours of yellow fruit like pears and peaches, very good grip, but elegant and noble as well, powerful and at the same time tightly structured, tobacco notes only in the finish, immensely expressive and long lasting, great aging potential.

ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve
Single Vineyard: Langenloiser Käferberg
Soil Type: mixed composition
Elevation: 310 – 345 m
Slope Face: SE

Harvest Date: November 2012
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: June 2013

WINE DETAILS

Alcohol: 13,5 %vol.
Acidity: 5 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: fish, poultry, veal, pork, duck, Asian Cuisine

Bottled in: 75cl