



WEINGUT
BRÜNDLMAYER

Ried Langenloiser Käferberg 1^{GW} Grüner Veltliner 2017



The soil of this single vineyard is different than any other site on our estate and similar to Chateau Petrus in Pomerol. Situated on a rise of marine deposits this exposed soil decomposed over the ages to create sandy clay and produces an extremely potent wine, but is difficult to work. Necessary plowing can be done only during certain periods, when it is neither too dry nor too wet.

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.

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:

Extremely youthful and exuberant, beginning smoky and yeasty, but also corpulent. Reine Claude plum fruit and creamy delicacy are backed on the palate with multiple nuances including Burgundian notes, chestnut and walnut. Tightly woven and agile, much more chiseled than in previous years, vibrant and lively all the way through the racy finish – highest expectations.

ORIGIN & VINIFICATION

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

Harvest Date: 6. – 7. October 2017
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: August 2018

WINE DETAILS

Alcohol: 13.5 %vol.
Acidity: 6 g/l
Residual Sugar: dry

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

Bottled in:
75cl – 150cl