



WEINGUT
BRÜNDLMAYER

Ried Steinberg Riesling 2019



The site is located on a high plateau bordering the top cru Steinmassl to the South. Consequently, one also encounters paragneiss/mica schist subsoils, but often covered with quite heterogenic layers of loess, loam and sand. In former days, only very early ripening varieties were growing there. Today, as a consequence of the warmer climate, also Chardonnay and Riesling show excellent results.

Grapes are carefully harvested by hand, gently pressed, and spontaneously fermented and matured in steel tank (gravity system).

Tasting Note: (July 2022)

Fragrant bouquet of white flowers and citrus peels with a touch of fresh peach & wild herbs; soft and silky at first, then fresh and dry with medium body, beautiful fruit (see above), well integrated acidity and fine, mineral finish.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess & sandy loam on Paragneis/mica schist
Elevation: 300-340 m
Slope Face: Plateau
Harvest Date: October 2020
Skin Contact: several hours
Ageing: stainless steel tank, neutral big oak
Bottling Date: march 2020

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 7.4 g/l
Residual Sugar: dry
Serving Temperature: 10 – 12° C
Food Pairing: fish, veal, pork, Asian Cuisine if not too spicy
Bottled in: 75cl

AT-BIO-402
AT-Landwirtschaft

