



WEINGUT  
BRÜNDLMAYER

## Ried Langenloiser Steinmassl 1<sup>er</sup>

Riesling

2018



The Riesling vines of the Steinmassl vineyard grow on primary rock with mica-schist. This geological formation of Austria's southern forest district possesses as classic and traditional a soil type as one is likely to find anywhere Kamptal, Kremstal or Wachau. The vines are partially trained in the Lyre-system.

The meager, stony soil provides small berries with concentrated flavor. As far as Riesling is concerned, an important part of the flavor is stored in the grape skins and is set free only by extremely slow pressing of up to 8 hours duration or prolonged skin contact overnight. Fermentation is done in stainless steel and maturation is completed on 5 to 10% of the lees.

### Tasting Note:

Lime & gooseberry dominate the graceful aromatic arc, delicate & bright fruit nuances; this vintage is particularly elegant, with delicate focus & prominent minerality, beautiful fruit of vineyard peach with acidity to match, all in fine balance.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Langenloiser Steinmassl  
**Soil Type:** Primary rock  
**Elevation:** 240 – 340 m  
**Slope Face:** SSE

**Harvest Date:** 16. – 18. October 2018

**Skin Contact:** -

**Ageing:** Stainless steel

**Bottling Date:** August 2019

### WINE DETAILS

**Alcohol:** 12.5 %vol.

**Acidity:** 7.8 g/l

**Residual Sugar:** dry

**Serving Temperature:** 8 – 10° C

**Food Pairing:** fish & seafood, poultry, veal, Pork, duck, goose, Asian Cuisine

**Bottled in:** 75cl

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