



WEINGUT  
BRÜNDLMAYER

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

Riesling

2020



The Steinmassl is situated on the rocky fringe of the southern “Waldviertel” (i.e. paragneiss, mica-schist sometimes dark amphibolite), a typical soil of the Kamptal, Kremstal or Wachau areas. The highest standing vines are 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 and soft (whole cluster) pressing or prolonged skin contact for a very carefully chosen time span. Fermentation is done in stainless steel and maturation is completed there on 5 to 10% of the lees.

### Tasting Note:

Sparkling clean, ‘grapy’-zesty Riesling bouquet including notes of juniper & Braeburn apples, fresh and dry, juicy though still a bit reduced in its first years, red-berry aromas on the palate, super straight, one would like to say ‘slim fit’ with a fragrant touch of fruity sweetness before the long finish.

### ORIGIN & VINIFICATION

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

**Harvest Date:** 22. Oktober 2020  
**Skin Contact:** -  
**Ageing:** Stainless steel  
**Bottling Date:** July 2021

### WINE DETAILS

**Alcohol:** 12.5 %vol.  
**Acidity:** 7.6 g/l  
**Residual Sugar:** dry

**Serving Temperature:** 8 – 10° C  
**Food Pairing:** fish & seafood, poultry, veal,  
Pork, duck, goose, Asian Cuisine

**Bottled in:** 75cl

AT-BIO-402  
AT-Landwirtschaft

