



WEINGUT
BRÜNDLMAYER

Rawländer

Pinot Gris (skin fermented, unfiltered)

2019



Grauburgunder, Pinot Gris or locally also called 'Ruländer', is a "twin sister" of Pinot Noir. The name of the vineyard Spiegel (mirror) is said to derive from Latin *spectaculum* (observation point). In the ancient times of the "Limes", the Romans probably used the spot to observe the Germanic tribes to the north of the Danube River. Despite this, most people believe that the name is linked to the convex shape of the 300-metre hill, which acts as a "mirror" to the sun. The vineyards occupy an elongated ridge south of Langenlois. The deep, calcareous soils comprise a thick underlying layer of loess with a balanced mineral composition. Occasional thin layers of sandy gravels and palaeosols indicate different climatic phases during the deposition of the loess.

Fermentation takes place similar to red wine with 2 weeks maceration on the colour spending skins in used 300-litre Austrian oak barrels. The must and the fine lees are returned to the barrels after pressing and matured with little movement and long lees contact, which is a natural protection against oxidation. During this time amino acids, proteins and sulphides are released, similar to autolysis. For this reason, no sulphur dioxide additions are necessary during maturation.

Tasting Note:

Brilliant delicate raspberry red, youthful yeast haze. Opens quickly and develops an increasingly beguiling bouquet comprised of hay flower, forest berry, cherry and plum with notes of vanilla bean and elegant noble toasty aromas. Initially gentle and dry, then pleasantly fresh and juicy, medium bodied, elegantly structured, and very balanced with fine-grained tannins. The finish features fascinating extract sweetness with fruit aromas that develop into chocolate-covered cherry and Damson plum with delicate toasty-spicy nuances. Quite approachable now, although still at the beginning of its development.

ORIGIN & VINIFICATION

Region: Niederösterreich
Vineyard: Langenloiser Spiegel
Soil type: Loess
Elevation: 260 – 270 m
Aspect: ESE

Harvest date: 21. September 2019
Ageing: used oak barrels
Bottling Date: Juli 2020

WINE DETAILS

Alcohol: 12 %vol.
Acidity: 5.3 g/l
Residual sweetness: dry

Serving temperature: 10 – 12° C
Food pairing: fish, poultry, veal, beef, pork,
Asian cuisine

Bottled in: 75cl