



WEINGUT
BRÜNDLMAYER

Chardonnay Reserve

Ried Steinberg

2022

In the mid-'80s, Willi Bründlmayers first Chardonnay won a competitive tasting of the "World Best Chardonnays" in Franciacorta/Italy even though the wine had only been secretly introduced by a German journalist as a "pirate". This event created more worldwide interest in Bründlmayer wines. The international style has since found its way to an individual expression with tight structure, charming but restrained "Austrian" fruit, perfect balance and, depending on the vintage, more or less body.

"Ried Langenloiser Steinberg" is located on a high plateau bordering the top cru Steinmassl to the South. Consequently, one also encounters paragneiss/mica schist subsoils often covered with quite heterogenic layers of loess, loam and sand.

Grapes are gently pressed and filled into 300l oak barrels without pre-sedimentation. The wine stays 5-6 months on the lees with hardly any bâtonnage and undergoes malolactic fermentation. Then, it is raked into 2.500 liters wooden barrels or inox-tank for further maturation before bottling.

Tasting Note:

A juvenile wine, pure and still restrained, showing hints of green walnuts, vanilla pods and reduced yeasty, flinty and spicy tones; opens very slowly in the glass with a fragrant but more and more radiating bouquet of hay-flowers, freshly cut apple and stone fruit; dry, very fresh and sappy on the palate, medium bodied though tightly woven, reminds again of green apples, citrus & fresh peaches, hints of toasty and yeasty tones accompany the long and animating salty, mineral draft. Decant for several hours of aeration or give it some more years in the cellar.



AT-BIO-402
AT-Landwirtschaft



ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess & sandy loam on Paragneis/mica schist
Elevation: 300-340 m
Slope Face: Plateau

Harvest Date: 16th – 18th September 2022
Skin Contact: -
Ageing: wooden casks, stainless steel tank
Bottling Date: January 2024

WINE DETAILS

Alcohol: 13 %vol.
Acidity: 6,7 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: fish, veal, pork, Asian Cuisine if not too spicy

Bottled in:
75cl – 150cl – 300cl