



WEINGUT
BRÜNDLMAYER
LANGENLOIS – ÖSTERREICH

Ried Loiserberg 1^{ÖTW} **Grüner Veltliner** **2025**



AT-BIO-402
AT-Landwirtschaft



Loiserberg is situated to the far west of the Kamptal, with vineyards rising up to 380 meters. Quite exposed to the south-west one finds our “Berg Vogelsang”, maybe the coolest and scarcest primary rock site of the area. Ried Loiserberg is a neighboring south to southeast facing slope, less exposed to the winds. The soil stems from primary rock geologically defined as “zoisite-amphibolite”, a kind of decomposing granite or “paragneiss” or mica-schist, under some clay, loess or sometimes non-calcareous brown-earth.

As with the Berg Vogelsang, the grapes are harvested when they are physiologically ripe, from midst to end of October. The wine is fermented at a moderate 15 to 20° C before being racked into large wooden casks for further maturing. Actually, the main difference to Berg Vogelsang is the exposition also responsible for a slightly higher soil fertility and a marginally warmer, more protected microclimate.

Tasting Note:

Intriguingly fresh granny smith entrée, white grapefruit, a hint of red berries and hay flowers, subtle body, showing purity and intensity without getting crowded in terms of alcohol and body. On the palate again, flavors of pomaceous fruit, citrus, dried hay, a touch of anise, combined with a lot of spice. Well balanced cool climate Grüner, persuaded by its refreshing acidity, and distinctively savory finish!

Region: Kamptal DAC
Single Vineyard: Loiserberg 1^{ÖTW}
Soil Type: Primary rock
Elevation: 260 – 380 m
Slope Face: SSO

Harvest Date: 21st of October 2025
Skin Contact: -
Ageing: Stainless steel/big wooden casks
Bottling Date: 23th of June 2026

Alcohol: 12.5 %vol.
Acidity: 5.6 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, salads, poultry, veal, pork, duck, Asian Cuisine, cream cheese

Bottled in: 75cl