



WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

Ried Käferberg 1^{ÖTW} Grüner Veltliner 2024



The soil of this single vineyard is different than any other site on our estate and similar to Château Petrus in Pomerol. Situated on a rise of marine deposits this exposed soil decomposed over the ages to create sandy clay and produces an extremely potent wine, but is difficult to work. Necessary plowing can be done only during certain periods, when it is neither too dry nor too wet.

The vineyard occupies a warm, sheltered site between 300 and 345 meters above sea level, with a southerly and southeasterly aspect. The soils are variable, depending on the nature of the underlying bedrock: within a small area one can find crystalline rocks such as amphibolite, gneiss, and mica schist, alternating with much younger clay marl, sands, and rare gravels that were deposited in the ancient paratethys sea 16 million years ago.

This vineyard, although perfectly suited for red wine, also bears old Grüner Veltliner vines that produce wines with a unique weight, concentration, and extract sweetness. This wine is usually fermented in used (2 to 3 years old) 300-liter Austrian oak barrels. For further maturation, it is racked into 2.500-liter casks (also 2 to 3 years old).

Tasting Note:

Very fresh with a subtle but nonetheless mind-blowing varietal bouquet, showing hints of hay-flowers, yeast and fresh cuts of ripe pome fruit, dried and candied orange peel, aniseed and some ginger spice; fresh, dry, medium-bodied, balanced, with a fine-grained texture. Hints of yellow fruit (see above), very agile and persistent; well-presenting in it's youth, though great aging-potential.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Käferberg 1^{ÖTW}
Soil Type: mixed composition
Elevation: 310 – 345 m
Slope Face: SE

Harvest Date: 30.09. & 02.10.2024
Skin Contact: -
Ageing: small/big wooden casks
Bottling Date: 11th of March 2026

WINE DETAILS

Alcohol: 13.0 %vol.
Acidity: 6.2 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: fish, poultry, veal, pork, Asian Cuisine

Bottled in:
75cl – 150cl – 300cl

AT-BIO-402
AT-Landwirtschaft

