WEINGUT
BRÜNDLMAYER
LANGENLOIS – ÖSTERREICH

Ried Steinberg

Chardonnay

2024



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 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 on the lees for almost one year with hardly any bâtonnage and undergoes malolactic fermentation. Then, it is racked into neutral vats for further maturation before bottling.

Tasting Note:
A juvenile wine, pure and still restrained, showing hints of green to brown colored walnuts, reduced yeasty, flinty and spicey tones; opens very slowly in the glass with a fragrant but more and more radiating bouquet of hay-flowers, freshly cut apple, hints of granola; dry, very fresh and sappy on the palate, medium bodied though tightly woven, reminds again of fresh apple slices, citrus, 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.

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

Harvest Date: 7th – 19th September 2024
Skin Contact: -
Ageing: Small wooden casks
Bottling Date: 7th of April 2026

Alcohol: 13 %vol.
Acidity: 6,9 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

AT-BIO-402
AT-Landwirtschaft

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