

Chardonnay

2018



In the '80s, the Bründlmayer Chardonnay won a competition tasting of the "Best Chardonnays in the World" in Franciacorta on the occasion of the Vinitaly wine fair – even though the wine actually had been introduced by a German journalist as a "pirate". This event can be regarded as a prelude to the worldwide interest in Willi Bründlmayer wines. The international style has since found its way to an individual expression with tight structure and charming "Austrian" fruit, with the body, depending on the vintage, sometimes fuller or sometimes leaner.

This wine stems predominantly from the vineyards Spiegel, Steinmassl und Loiser Berg. Some of the vines are trained in a Lyre trellis system (Steinmassl), the others in the Guyot method planted in a density of 5.000 to 6.000 plants per hectare.

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.

Tasting Note:

Bright golden yellow colour with a refined grey-green hue. Youthful in its aroma, moderate spice nuances with elegant, ripe apple and white peach tones, slightly restrained yeasty notes on the palate. Typical stone fruit aromas as well as fine blossom hints. Discreet roasted characters and an overall soft approach. Dry, full bodied with a tender texture, still youthful but without any overly expressive fruit attributes. This wine finishes with pure salinity and a really pleasant spice character.

ORIGIN & VINIFICATION

Region: Niederösterreich
Single Vineyard: -
Soil Type: Loess
Elevation: 260 – 340 m
Slope Face: -
Harvest Date: 10 – 11th September 2018
Skin Contact: -
Ageing: small/big wooden casks, Stainless steel tank
Bottling Date: November 2019

WINE DETAILS

Alcohol: 13.5 %vol.
Acidity: 6.7 g/l
Residual Sugar: dry
Serving Temperature: 10 – 12° C
Food Pairing: fish, veal, beef, pork, goose liver, Asian Cuisine
Bottled in:
 75cl – 150cl – 300cl