



WEINGUT
BRÜNDLMAYER

Kamptal Terrassen

Riesling

2016



This Riesling is a blend of wines sourced from different younger terraced (= high quality) vineyards. The elevated terraces consist of stonier soils that bring fruit driven wines with mineral nuances and good aging potential. The vines from lower sited terraces grow partly on layered fertile loess and bring earlier maturing wines that are very expressive in their youth.

By combining those two characteristics, we obtain a Riesling that shows both finesse and certain vigor.

Tasting Note:

Puristic fruit play with notes of white peach, joined by a delicate but very present lilac scent. A high charm factor on the palate, focused and finely woven. A very animated wine underscored by an attractive nervous acidity; already offering plenty of drinkability. A peppy, lean Riesling for warm summer evenings.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: -
Soil Type: Primary rock, Loess, Clay
Elevation: 260 – 380 m
Slope Face: -

Harvest Date: 13. – 15. October 2016
Skin Contact: -
Ageing: Stainless steel tank
Bottling Date: End of February 2017

WINE DETAILS

Alcohol: 12,5 %vol.
Acidity: 7,5 g/l
Residual Sugar: dry

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

Bottled in: 75cl