



WEINGUT  
BRÜNDLMAYER

## Ried Langenloiser Loiser Berg <sup>1<sup>GW</sup></sup> Grüner Veltliner 2015



This wine derives from a vineyard on the Loiser Berg wherein one also finds the site Berg Vogelsang. The difference is that the Grüner Veltliner from Loiser Berg grows on a south to southeast facing slope, which is less exposed to the winds. The soil stems from primary rock geologically defined as zoisite-amphibolite, which is decomposing granite consisting of gneiss, mica-schist, and some clay and loess.

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

### Tasting Note:

Black bread and quince notes, though still somewhat reserved with a yeast note underneath. Fleshy and supple, balanced – also reductive and restrained with some stone fruit tones.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Langenloiser Loiser Berg  
**Soil Type:** Primary rock  
**Elevation:** 260 – 380 m  
**Slope Face:** SSO  
  
**Harvest Date:** 11. – 12. October 2015  
**Skin Contact:** -  
**Ageing:** Stainless steel/big wooden casks  
**Bottling Date:** End of July 2016

### WINE DETAILS

**Alcohol:** 12,5 %vol.  
**Acidity:** 5,9 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