



WEINGUT
BRÜNDLMAYER

Langenloiser Loiser Berg 1^{GR} „Kellerreserve“ Grüner Veltliner 2011



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 sub-soil is geologically defined as “Loisberg zoisite-amphibolite”, which is decomposing (para)-gneiss or mica-schist, mostly covered under loess, brown-earth and/or clay.

The wine was fermented at a moderate 15 to 20° C before being racked into large wooden casks for further maturing. After filling in the summer following the harvest, the bottles have been stored for 10 years under perfect conditions in our cellar.

Tasting Note:

Delicate flavors of honey flowers, quince jelly, and bee wax with hints of ripe stone & pome fruit and herbal spice; dry, soft and fully mature, complex, juicy and powerful, though its delicate structure and noble understatement prevail, impressive length and balance with still a little grip telling the hot vintage.

ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve
Single Vineyard: Langenloiser Loiser Berg
Soil Type: Primary rock
Elevation: 260 – 380 m
Slope Face: SSE

Harvest Date: November 2011
Skin Contact: -
Ageing: Stainless steel/big wooden casks
Bottling Date: September 2012

WINE DETAILS

Alcohol: 14 %vol.
Acidity: 5.7 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: Curry, Wok, Austrian dishes, goose, duck, pork, goose or duck liver, calf's liver

Bottled in: 75cl