



WEINGUT
BRÜNDLMAYER

Ried Langenloiser Steinmassl ^{1^{GW}}

Riesling

2019



The Steinmassl is situated on the rocky fringe of the southern “Waldviertel” (i.e. paragneiss, mica-schist sometimes dark amphibolite), a typical soil of the Kamptal, Kremstal or Wachau areas. The highest standing vines are trained in the Lyre-system.

The meager, stony soil provides small berries with concentrated flavor. As far as Riesling is concerned, an important part of the flavor is stored in the grape skins and is set free only by extremely slow and soft (whole cluster) pressing or prolonged skin contact for a very carefully chosen time span. Fermentation is done in stainless steel and maturation is completed there on 5 to 10% of the lees.

Tasting Note:

Citrus peel, white flowers, stone fruit and gooseberry dominate the graceful aromatic arc, delicate and bright fruit nuances on the palate, dry, fresh and pure with more yellow fruit and great acidity to match leading to a mineral and slightly spicy finish.

ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Langenloiser Steinmassl
Soil Type: Primary rock
Elevation: 240 – 340 m
Slope Face: SSE

Harvest Date: 1. – 3. October 2019
Skin Contact: -
Ageing: Stainless steel
Bottling Date: July 2020

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 7.6 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, poultry, veal,
Pork, duck, goose, Asian Cuisine

Bottled in: 75cl

AT-BIO-402
AT-Landwirtschaft

