

Gruner Veltliner Kamptaler Terrassen

WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

Origin

Country	Austria
Wine Region	Kamptal
Winery	Brundlmayer

Technical Data

Grape Varieties	Gruner Veltliner
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap
Vinification	The wine is fermented at semi-cool temperatures between 15-20°C.
Ageing	In stainless steel tanks.

Description

In Brief This Gruner Veltliner is a blend of wines sourced from different terraced vineyards. The elevated terraces consist of stonier soils (schisted granite). The vines there show aromatic expression, good acidity, elegant stone fruit and lots of minerals. The lower sited terraces mostly of layered fertile loess show more body and ripeness. By combining those two characteristics we get a really classic Gruner Veltliner with both finesse and a certain vigour.

Tasting notes Attractive, juvenile bouquet of fine density, purely flavoured, fresh citrus peel and pome fruit flavours accompanied by fragrant notes of hay & acacia flowers, slightly yeasty, dry and super fresh with moderate body and a fine grip showing a quite firm structure; again sappy pome and stone fruit tones; hints of green tea, spice and salinity in the mouth-watering finish. Classic western Kamptal style in a great, cool vintage.

Food Pairing A perfect companion to many starters such as smoked trout, ham, cold vegetables, sea food, tapas, or fresh marinated goat cheese with herbs; also very good with fish barbecue, or roasted chicken, Asian dishes if not too hot such as Dim Sum, or Wok, fine with 'Vegan Cuisine'.

Notes

