

Riesling Kamptaler Terrassen

WEINGUT
BRÜNDLMAYER
LANGENLOIS - ÖSTERREICH

Origin

Country	Austria
Wine Region	Kamptal
Winery	Bründlmayer

Technical Data

Grape Varieties	Riesling
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	The ripe grapes are hand-picked in small boxes and processed very gently with a pneumatic press. The wine is fermented between 15° and 20 °C in stainless steel tanks and then filled directly from the fine lees.
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Ageing	In stainless steel tanks.
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Description

In Brief	The Riesling Kamptaler Terrassen is very expressive even as a young wine and shows an extremely compact structure. The terraces of the Kamptal are characterised by their barren primary rock soils (which, on the lower terraces, are covered with loess and loam), and the climate: the vineyards are located at an altitude of between 200 and 300 meters at the crossroads of the Danube valley and Kamptal. Due to the ample daily warmth, the grapes enjoy ripeness and fullness, while the suction effect of the Kamptal during the evening and night brings the cool air from the north - the Waldviertel - down into the vineyards to preserve the freshness and fruitiness.
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Tasting notes	A whole bouquet of white and yellow flowers (elder-acacia) rises immediately to the nose with a twist of green lemon peel, followed by some spice (anis, fennel) and mineral yeasty tones; super fresh on the palate, balanced by a touch of residual sugar, very pure, fragrant and yet striking with its light fruit tones like fresh vineyard peaches, a crisp acidity backbone that highlights spice and minerals; this wine is elegant, slender, crisp and perfect in its youth for the summerly terraces but with potential for further maturing to a complete textbook Riesling.
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Food Pairing	Seafood, cold starters, grilled fish, white meat, fried or roasted chicken and different Asian dishes (Wok) if not too hot.
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