



Bründlmayer Grüner Veltliner 2018

Qualitätswein Niederösterreich

Variety: 100 % Grüner Veltliner

Yield: approx. 4.000 Liters per Hectare

Trellis System: Guyot

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

Analysis:

12,5 %vol. Alcohol

5,9 g/l Acidity

Dry

Tasting note:

A hint of lemon, apples and some stone fruit, hay flowers, with a spicy peppery background, fragrant wine, fresh and sappy on the palate, mineral nuances, good structure and balance, medium body and length.

Food pairing:

A perfect aperitif and a companion to many starters such as smoked trout, ham, cold and warm vegetables such as asparagus, tapas, or fresh marinated goat cheese with herbs; also very good with pork, fish barbecue, sea food, or roasted chicken.

