

Brundlmayer

Bründlmayer Grüner Veltliner Kammerner Lamm is a monumental expression of Austria's signature grape, offering a rich, concentrated, and refined profile that transcends the typical lightness of Grüner Veltliner.

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Gruner Veltliner Kammerner Lamm 2021

Kamptal, Austria

Region and Vineyards

The **Kammerner Lamm** vineyard is located on the **southeastern slope** of the **Heiligenstein** mountain, one of the warmest and most prized vineyard sites in the **Kamptal DAC**. This unique microclimate ensures a long ripening period, enabling the grapes to achieve extraordinary levels of **ripeness** and **concentration**.

The vineyard soils consist of **calcareous clay and loam**, derived from underlying **loess deposits**, which contribute richness and texture to the wine. In the higher parts of the vineyard, closer to the Heiligenstein, **siltstones and sandstones** from the **Zöbinger formation** add minerality and subtle structure.

These conditions allow **Grüner Veltliner** to develop a weight and depth more typically associated with **Burgundy varieties**, making Kammerner Lamm one of the most prestigious sites for the grape.

Winemaking

The grapes for **Grüner Veltliner Kammerner Lamm** are hand-harvested in small cases at the end of **October** to ensure optimal ripeness. Only **botrytis-free**, fully ripe grapes are selected, preserving the wine's clarity and precision.

The grapes undergo gentle handling, avoiding pumps, to prevent the extraction of harsh tannins or cloudy residues. They are lightly pressed with up to **2 hours of skin contact** to enhance flavor and depth while maintaining freshness.

Fermentation occurs in **300-liter Austrian oak** casks, some of which are new **acacia barrels**. The wine is then racked into larger **2,500-liter oak or acacia barrels**, where it rests on its fine lees for **5 to 10 months**, adding texture and complexity. Bottling takes place in **July** of the following year.

Alcohol :14,50 %

Composition: 100% Grüner Veltliner

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Tasting Notes

- **Color**: Bright golden yellow with crystalline clarity.
- **Aroma**: Complex and layered, featuring notes of **hazelnut leaves**, ripe **apricots**, and a touch of **bergamot orange**. Subtle hints of oak lend depth and elegance.
- **Palate**: Broad and intense, with flavors of **stone fruit**, a fine touch of **chocolate**, and lingering **oak tannins**. Despite its richness and power, the wine remains refined, with **finesse** and minerality defining the long, lingering finish.

Did You Know?

The **Kammerner Lamm** site's unique combination of calcareous clay and loess soils makes it one of the warmest and most sought-after vineyards in the Kamptal. The resulting wines are often described as **Burgundian** in style, with exceptional richness and age-worthiness.

Wine Pairing Ideas

- **Grilled veal with mushroom cream sauce**: The wine's richness and structure perfectly balance the creamy texture of the sauce.
- **Duck breast with orange glaze**: Its complex aromas of apricot and bergamot complement the fruity-sweet glaze.
- **Roasted pork loin with herbs**: The depth and finesse of the wine enhance the savory flavors of pork.
- **Asian cuisine**: Pair with dishes like Thai curry or miso-marinated cod, where the wine's weight and balance shine.

96 James Suckling

James Suckling (JS) : 96 Points (2019)

Intensly herbal, but also subtle with very interesting smoky and sweet vegetal (think snow pea and chickpea) notes. This is a powerful but graceful wine that has great, citrusy and mineral freshness running through it. Stunning finish that leaves no doubt. Great aging potential. Drink or hold.

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Robert Parker (RP) : 96 Points (2019)

The intensely yellow colored 2019 Ried Lamm 1ÖTW Kamptal Grüner Veltliner is deep, refined and pure on the very complex and intense nose that reveals a potpourri of aromas, including dried fruits, honey bread and flint stones. Pure, round, intense and salty on the palate, this a rich and powerful, tight and grippy Lamm that needs lots of time to start singing. Despite several tries in summer and autumn this year, I can't really articulate the true character of the 2019, which is quite ripe on the one hand but without the mineral, tension and vitality of the Käferberg or even the Langenloiser Alte Reben, yet there are some fights in the depth that probably need an outcome for a better performance. So for now, the finish is tight and almost a bit astringent and still doesn't sing or, at least, indicate anything but reasonable hope for a better future. Since the Lamm has never disappointed me (and is definitely the most complex of the GVs from this domaine), I am full of respect but have to conclude that this Lamm seems to be in a phase that doesn't show the best virtues of the 2019 yet. 13% alcohol. Natural cork. Tasted between June and October 2021.

Wines & Spirits (W&S) : 95 Points (2018)

Ried Lamm sits at the far eastern edge of the Heiligenstein vineyard, a warm spot with deep soils of chalky clay and loess. In 2018, the Bründlmayers harvested their parcel at the end of October, when the grapes were very ripe yet still free of botrytis; they then fermented the juice in 300-liter casks (mostly Austrian oak, with some new acacia barrels), leaving it on the fine lees until the following summer. Right now, the oak is the first thing that reads in the wine, a rich, deep scent of freshly sawed wood. But give it a few hours open, and the oak subsides, revealing a delicious mix of smoky lees, browned butter and lemon supported by a firm mineral base. It's a huge wine, Burgundian in its leesy, wood-driven character, grüner in its soil-driven texture and flavors, and absolutely delicious when taken all together.