

Brundlmayer

Brundlmayer Grüner Veltliner Kamptaler Terrassen is a classic expression of Austria's most beloved grape, offering a vibrant balance of minerality, pome fruit , and the hallmark peppery spice of Grüner Veltliner.

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Gruner Veltliner Kamptaler Terrassen 2025

Kamptal, Austria

Region and Vineyards

The **Kamptal DAC** in Lower Austria is one of the country's most distinguished wine-growing regions, known for its picturesque, terraced vineyards. The region takes its name from the **Kamp River**, which influences the microclimate, providing the ideal conditions for slow ripening.

The grapes for **Grüner Veltliner Kamptaler Terrassen** are sourced from terraced vineyards surrounding **Langenlois**, the region's viticultural heart. The terraces feature two key types of soils that shape the wine's character:

- **Primary rock soils** in the upper terraces, composed of granite and mica slate, lend the wine a pronounced **minerality** and freshness.
- **Loess soils** in the lower terraces contribute richness, **body**, and ripe fruit flavors, adding to the wine's complexity.

This blend of terroirs and elevations results in a wine that balances vigor and elegance, perfectly expressing the Kamptal region's unique qualities.

Winemaking

The grapes for **Grüner Veltliner Kamptaler Terrassen** are hand-harvested to ensure precision and quality. Following careful sorting, the juice undergoes fermentation in **stainless steel tanks** at controlled, cool temperatures. This preserves the wine's vibrant fruit character and lively acidity.

To enhance texture and complexity, the wine is matured **on its fine lees** for several months before bottling. This method maintains the wine's freshness while introducing subtle layers of richness and finesse, ensuring a pure and authentic expression of Grüner Veltliner.

Alcohol :12,50 %

Composition: 100% Grüner Veltliner

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Tasting Notes

- **Color**: Bright, pale yellow with greenish highlights.
- **Aroma**: Fresh and youthful, with inviting notes of **green apple**, **citrus zest**, and delicate hints of **white flowers** and **herbs**. Subtle undertones of **spice** and minerality complete the bouquet.
- **Palate**: Crisp and refreshing, with flavors of **pear**, **apple**, and a touch of **lime**. The wine's lively acidity and fine texture are beautifully complemented by a gentle hint of **white pepper** on the finish, leaving a lasting impression of elegance and minerality.

Did You Know?

Grüner Veltliner, Austria's flagship grape variety, is renowned for its versatility and ability to age gracefully. Wines from Kamptal, particularly those grown on the terraces, are prized for their **crisp acidity**, **spice**, and clear expression of terroir.

Wine Pairing Ideas

- **Grilled fish with lemon and herbs**: The vibrant acidity and minerality of the wine enhance the delicate flavors of grilled seafood.
- **Sushi and sashimi**: Its crisp, clean profile pairs beautifully with the fresh, subtle umami of raw fish.
- **Asian-inspired dishes with mild spice**: The wine's white pepper notes complement dishes like Thai green curry or ginger soy chicken.
- **Wiener Schnitzel**: A classic Austrian pairing, where the wine's freshness balances the richness of the dish.

93 James Suckling

James Suckling (JS) : 93 Points (2023)

Cool and elegant, yet juicy and wonderfully fresh, this medium-bodied gruner vetliner has the garden herb and celery aromas of the grape. As lightly as this skips over the palate, and as crisp as it is in the finish, there's very good substance here. It should stay fresh for quite a few years. From organically grown grapes. Drink or hold. Screw cap.

92

Robert Parker (RP) : 92 Points (2023)

Just bottled with 12.5% stated alcohol, the incredibly charming 2023 Grüner Veltliner Terrassen opens with an irresistible, pure, bright and intense as well as coolish and aromatic bouquet of white seed fruits yet also a saline background. Lean, fresh and juicy on the palate, this is a medium-bodied, saline, savory and highly stimulating Veltliner that will probably never tastes as attractive as in its first year after bottling. It's an irresistible picture-book Veltliner. Screw cap. Tasted end of March 2023.(SR)

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Gruner Veltliner Kamptaler Terrassen 2025

92 James Suckling

James Suckling (JS) : 92 Points (2022)

A medium-bodied white with crushed stones, sliced apples, white rosemary and white cherries on the nose, with some blanched almonds. Creamy, firm and mineral, with a dry and stony finish. From organically grown grapes. Drink or hold. Screw cap.