

# Brundlmayer

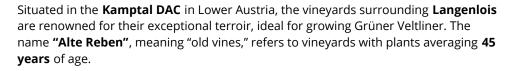
Bründlmayer Grüner Veltliner Langenloiser Alte Reben is an exceptional wine crafted from old vines, averaging 45 years of age, showcasing remarkable concentration and elegance.



## Gruner Veltliner Langenloiser Alte Reben 2022

Kamptal, Austria

### Region and Vineyards



These older vines produce **fewer, smaller grapes** that benefit from an extensive root system, capable of drawing water and nutrients from deep within the soil. The result is fruit of exceptional **concentration** and **flavor**. The vineyards feature soils of **loess**, **granite**, and **gneiss**, lending minerality and structure to the wine, while the elevations between **260 to 380 meters** allow for slow, balanced ripening.

The unique combination of age, terroir, and meticulous vineyard management produces a wine with **depth**, **complexity**, and a true sense of place.



The grapes for **Langenloiser Alte Reben** were harvested **parcel by parcel** throughout **October** with a meticulous **hand selection** to ensure only the best fruit was used. This attention to detail highlights the importance of preserving purity and expression in the wine.

The must was partially fermented in **used Austrian oak barrels** to introduce subtle texture and complexity, while the remainder was vinified in **stainless steel tanks** to retain freshness and fruit precision. After fermentation, the wine was racked into **large oak casks** for further maturation, allowing it to integrate and develop structure without overpowering the varietal character.



Alcohol:13,50 %

Composition: 100% Grüner

Veltliner







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### **Tasting Notes**

- **Color**: Bright pale yellow with shimmering green reflections.
- Aroma: Lively and fresh, with enticing notes of hay flowers, pome fruits (apple, pear), stone fruits, and hints of pink grapefruit and citrus peel, alongside delicate touches of vanilla and white pepper.
- Palate: Fresh, juicy, and well-balanced, offering flavors of green apple, citrus zest, and subtle spices. The texture is silky, melting gracefully on the palate, leading to a long, spicy finish with lingering minerality and depth.

#### Did You Know?

The phrase "Alte Reben" (old vines) designates wines made from mature vineyards. These older vines produce smaller yields, resulting in wines of greater **concentration**, flavor intensity, and complexity. For Grüner Veltliner, such vineyards often reflect a profound expression of their terroir.

### Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs**: The wine's vibrant acidity and citrus notes enhance the delicate flavors of the fish.
- **Roast veal with creamy mushroom sauce**: The juicy texture and spice complement the richness of the sauce.
- **Thai green curry with chicken**: The fresh fruit and peppery notes balance the dish's spice and coconut creaminess.
- **Pork tenderloin with apple compote**: The wine's pome fruit character harmonizes beautifully with the dish's sweet-savory elements.



#### James Suckling (JS): 94 Points (2021)

A complex and elegant gruner veltliner with white pepper, summer meadow and tree fruit aromas which we expect from this grape when it fully ripens, but doesn't tip over into opulence. Wonderful freshness and delicacy at the long finish in spite of the moderate acidity.



#### Robert Parker (RP): 94 Points (2021)

From vines averaging 40 years of age in the 1er crus Schenkenbichl, Spiegel and Käferberg and bottled in July of this year, the 2021 Grüner Veltliner Langenloiser Alte Reben shows deep, clear and elegant fruit with flinty as well as fresh-cut grass aromas, all wonderfully intense but refined. Full-bodied, intense and lush on the palate, this is a refined, elegant and finely tannic, mineral and substantial Veltliner with a long, complex and stimulating, sustainably saline, salivating and bitter finish.







# Gruner Veltliner Langenloiser Alte Reben 2022

Wines & Spirits (W&S): 93 Points (2020)



Bright acidity cuts through this wine's smoky reduction, giving it a fresh, energetic feel. It's chalky and mineral, with a distinctly saline streak intensifying its savor. The wine lasting on succulent notes of lemon, quince and green pear. (4/2022)



