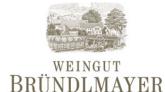


## Brundlmayer

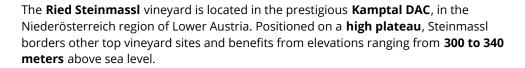
A harmonious balance of white flowers, citrus zest, and fine herbs makes this a standout Austrian Riesling with excellent aging potential.



## Riesling Ried Steinmassl 2019

Kamptal, Austria

### Region and Vineyards



The subsoil is primarily **paragneiss and mica schist**, contributing to the wine's signature minerality and precision. This ancient bedrock is often covered with diverse layers of **loess**, **loam**, and **sand**, providing excellent drainage and balance between fruit concentration and freshness.

In the past, the site was dedicated to early-ripening varietals. However, with the warming climate, Riesling and Chardonnay have flourished, achieving outstanding results and expressing the vineyard's unique personality.



The grapes for **Ried Steinmassl Riesling** are harvested **by hand** with great care to preserve their quality and aromatic potential. After harvesting in **October**, the fruit undergoes several hours of skin contact, which enhances texture and flavor extraction.

The must is gently pressed and allowed to ferment **spontaneously** in **stainless steel** tanks, ensuring a pure and unadulterated expression of the fruit and terroir. The wine is matured in stainless steel and neutral large oak barrels to maintain its freshness while allowing subtle complexity to develop.

Bottling occurs in **March** of the following year, capturing the wine's vibrancy and elegance.





Alcohol: 12,50 %

Composition: 100% Riesling







# Riesling Ried Steinmassl 2019

## **Tasting Notes**

- Color: Pale yellow with bright golden hues.
- Aroma: A fragrant bouquet of white flowers, citrus peels, fresh peach, and subtle notes of wild herbs.
- Palate: Silky and smooth on entry, transitioning to a vibrant, fresh profile with medium body. The wine's well-integrated acidity highlights the flavors of citrus and ripe stone fruit, leading to a fine, mineral-driven finish.

#### Did You Know?

The **Steinmassl vineyard** is known for its combination of ancient rocky soils and diverse top layers, which contribute to the wine's signature minerality and complexity. The name "Steinmassl" reflects the stony nature of the site, perfectly suited to growing world-class Riesling.

### Wine Pairing Ideas

- **Grilled trout with lemon butter**: The wine's citrus and mineral notes beautifully complement the delicate flavors of grilled fish.
- **Veal medallions with herb sauce**: The Riesling's freshness balances the richness of the veal and the herbal sauce.
- **Roasted pork with apple compote**: The stone fruit flavors in the wine pair harmoniously with the sweet and savory elements of the dish.
- **Asian cuisine** (mild spice): The wine's vibrant acidity and fruit profile make it a perfect match for dishes like steamed dumplings or stir-fried shrimp.



#### Robert Parker (RP): 95 Points (2019)

The 2019 Ried Steinmassel 1ÖTW Kamptal Riesling opens clear, intense and snappy on the nose, quite open and with floral fruit aromas but also a very ripe and dried raisin aroma intermingled with crystalline (para-gneiss and amphibolite) and black pepper notes. Dense and juicy on the palate, this is a concentrated, firmly structured, crystalline, very elegant and tensioned Riesling with a dried stone fruit aroma and very firm phenolics. A wine to age for at least 5-6 years. There are crunchy tannins on the finish that might come from the reduction rather than the pressing, which was whole clusters and pressed at 6 p.m. when they started to fill at 11 a.m. Picked on October 17th. 12.5% alcohol. Tasted at Schloss Gobelsburg in June 2021.



#### James Suckling (JS): 95 Points (2019)

At once intense and mellow, which is a weird thing to write, but this is a special wine. Delicate white-fruit aromas. Excellent structure and racy minerality make this really exciting. Very long, crystalline finish that promises a very long life. Drink or hold.



