

Brundlmayer

Crafted from high-altitude vineyards on primary rock soils, this Grüner Veltliner stands out for its purity, vibrant citrus notes, and a refreshing, savory finish.

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Gruner Veltliner Ried Loiserberg 2024

Kamptal, Austria

Region and Vineyards

The **Ried Loiserberg** vineyard is located in the far western part of the **Kamptal DAC**, a prestigious wine region in Lower Austria. Rising to altitudes of up to **380 meters**, Loiserberg benefits from its **southern to southeastern exposure**, which provides excellent sunlight while maintaining a cooler microclimate protected from strong winds.

The soils of **Ried Loiserberg** are composed of **primary rock**, geologically defined as **zoisite-amphibolite**—a type of decomposed granite, paragneiss, or mica-schist—often covered with a thin layer of **clay** or **non-calcareous brown-earth**. This rocky foundation contributes to the wine's **distinct minerality** and purity, while the slight clay content adds depth and structure.

The combination of altitude, exposure, and soil fertility creates an ideal terroir for **Grüner Veltliner**, enabling slow ripening and the development of complex aromas and flavors without excessive weight or alcohol.

Winemaking

The grapes for **Ried Loiserberg Grüner Veltliner** are harvested at optimal physiological ripeness, typically from **mid-October to late October**. This late harvest ensures the perfect balance of acidity and flavor concentration.

Fermentation occurs at moderate temperatures of **15 to 20°C** to preserve the fresh fruit character and aromatic vibrancy of the wine. After fermentation, the wine is gently racked into **large wooden casks** and stainless steel tanks for maturation, allowing for subtle textural development while retaining its bright, cool-climate personality.

Bottling takes place in **July 2023**, ensuring a well-rounded, balanced wine ready to express its full potential.

Alcohol :13,00 %

Composition: 100% Grüner Veltliner

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Tasting Notes

- **Color**: Pale yellow with bright green reflections.
- **Aroma**: Fresh and invigorating, with notes of **Granny Smith apple**, **white grapefruit**, and hints of **red berries** and **hay flowers**.
- **Palate**: Pure and intense, featuring flavors of **pomaceous fruit** (apple, pear), **citrus zest**, and a touch of **dried hay**. Subtle hints of **anise** and **spice** add complexity, while the wine's **refreshing acidity** leads to a distinctly savory, clean finish.

Did You Know?

The **Ried Loiserberg** vineyard is known for its cooler microclimate and unique primary rock soils, which provide the perfect foundation for **Grüner Veltliner**. The precision and clarity of this wine are a direct reflection of the vineyard's high-altitude terroir and meticulous vineyard management.

Wine Pairing Ideas

- **Grilled fish and seafood**: The vibrant acidity and citrus notes of the wine complement the delicate flavors of grilled or steamed seafood.
- **Roasted poultry with herbs**: The wine's minerality and subtle spice pair beautifully with tender, herbed chicken or turkey.
- **Pork medallions in creamy mustard sauce**: The acidity of the wine balances the richness of creamy dishes, enhancing the overall harmony.
- **Asian-inspired cuisine**: The fresh fruit notes and savory finish make it an excellent match for dishes like Thai green curry or stir-fried noodles with vegetables.

91

Robert Parker (RP) : 91 Points (2022)

The 2022 Grüner Veltliner Ried Loiserberg 1ÖTW is clear and fresh on the nose but buys this with green apple and citrus notes. It is firm, fresh and reductive on the palate but elegant and with a yeasty intensity. This is a restrained, rather greenish wine that needs time to gain complexity and color. 12.5% stated alcohol. Natural cork. Tasted in Grafenegg, September 2023.

95
James Suckling

James Suckling (JS) : 95 Points (2021)

Very cool nose with a lot of subtle wildflower and herb aromas. Sleek and youthful with stunning mineral vitality, this leaps and bounds across the palate. Stunning vibrancy is married to a slew of wet-stone and Amalfi-lemon character at the very long and straight finish. From organically grown grapes. Drink or hold. (9/2022)

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Gruner Veltliner Ried Loiserberg 2024

Wine Enthusiast (WE) : 96 Points (2019)

Citrus, stone and crushed herb unite on the subtle nose, leaving you thinking of lemon, sage and potentilla. The palate adds fresh, green pear to the mix and pits these flavors against a lovely backdrop of supple, springy and smooth yeastiness. Those herb notions have a salty echo on the long finish. (AK) (3/2021)