

Bründlmayer L&T Grüner Veltliner Kamptal Austria 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021

GRAPE Grüner Veltliner

GEOGRAPHY Europe

COUNTRY Austria

LARGER REGION Weinland

SMALLER REGION
Niederösterreich

SUB REGION Kamptal

Rationale

Native to and most commonly found in Austria, the country's most significant white wine variety, Grüner Veltliner (called 'Groo-vee' by many and uber-hip wine drinker) translates to "Green Wine of Veltlin". Veltlin was an area in the lower Alps during the 1600s that is now part of Valtellina, Italy. While the grape has been around for some time, it is only in the past decade or so that it has attracted much attention from sommeliers, epicures, and those who seek new flavors and taste experiences.

Styles can range with some displaying aromas and flavors of white pepper, caraway, lentil, and green bean, while others are punctuated by notes of green pepper, white tea, ginger, and lime.

Kamptal is a small, increasingly prestigious wine district located 35 miles northwest of Vienna, northern Austria. Steep, sunbaked, sparsely soiled terraced vineyards overlook the river Kamp. They produce some of the world's finest white wines including quite notably rich, spicy Grüner Veltliner. Here GV is aromatic and intense, marked by zesty citrus notes and nuances of white pepper and (often) caraway.

Named in 2009 by Wine & Spirits Magazine "the best Austrian winemaker of the last 25 years," Willi Bründlmayer farms 223 acres of Grüner Veltliner, Riesling, St. Laurent, Zweigelt and Burgundian varieties from an impressive collection of grand cru vineyards around Langenlois. As of 2019, Bründlmayer is certified organic by LACON, an outside, objective, certifying body. During harvest, multiple selections through the vineyard are made, as botrytis is never accepted. Grapes are never de-stemmed or crushed, and they are handled as minimally as possible.

Sight

BRIGHTNESS Brilliant

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Yuzu *Condition: Fresh Part: Flesh*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Pear (Asian) *Condition: Fresh, Ripe*

STONE FRUIT Plum (Green/Yellow) *Condition: Fresh*

TROPICAL FRUIT Mango • Melon (Green) • Kiwi *Condition: Under Ripe / Tart, Fresh*

FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

GREEN VEGETABLE Salad Greens • Spring Peas

OTHER VEGETABLE Radishes • Ginger / Root • Lentils

HERBAL Chive • Verbena

OTHER SPICES White Pepper • Caraway

INORGANIC EARTH Mineral / Rock • Flint / Slate

OAK AGING No

OXIDATION/NUTTINESS Pinenut • Macadamia • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact