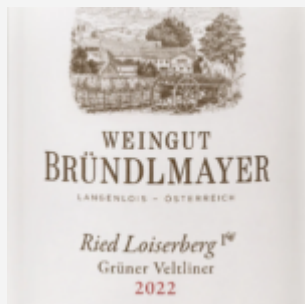


## Bründlmayer Grüner Veltliner Ried Loiserberg Erste Lage Kamptal Austria 2022

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



### Final Deductions

**VINTAGE** 2022

**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 drinkers) 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 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, 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. This single vineyard, organic Gruner comes from the south to south-east facing Loiserberg vineyard and is categorized as an Erste Lage (First Growth) wine, a prestigious label only given to dry, single vineyard Riesling and Gruner Veltliners.

### Sight

**BRIGHTNESS** Star Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Straw

**HIGHLIGHTS** Green

**BUBBLES** No

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Medium

**PHENOLS** None

**TEXTURE** Lean / Tart

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

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

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

**STONE FRUIT** Plum (Green/Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh*

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

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

**GREEN VEGETABLE** Spring Peas • Grass / Alfalfa • Caper • Celery / Root

**OTHER VEGETABLE** Radishes • Ginger / Root • Lentils

**HERBAL** Lemon Grass • Chervil • Chicory

**OTHER SPICES** White Pepper • Caraway • Sesame / Candy

**INORGANIC EARTH** Mineral / Rock

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Neutral / Large Oak

**OXIDATION/NUITNESS** Pinenut • Macadamia

**CHEMICAL COMPOUNDS** Sulfur / Reduction

**PERCEIVED WINEMAKING CHOICES** Lees Contact