



Ried Langenloiser Spiegel

Grau- & Weißburgunder

2016



The name of the vineyard „Spiegel“ (mirror) is said to derive from Latin “spectaculum” (“look-out”). In the ancient times of the “Limes”, the Romans probably used the spot to observe the Germanic tribes to the north of the Danube.

However, still up to now most of the folks think that the name is linked to the convex vaulting of the 300 meter hill, a kind of “mirror” to the sky. The height and exposure of the vineyard with perfect aeration allow to harvest the burgundy varieties a bit later and give both physical ripeness and freshness to a clean fruit.

Both varieties ferment in 300 liter Austrian oak barrels and then mature in 2.500 l barrels before assemblage.

Tasting Note:

Finely-tuned is this Pinot Gris/Pinot Blanc cuvee , “Grauburgunder” accounting for the lion’s share, subtle and inviting bouquet with hints of brown sugar, red berries, hay flowers and some juvenile yeasty notes; dry, fresh and tightly woven, then smooth and fleshy with medium body; some fruit sweetness, well balanced, just getting ready to drink with good length and potential.

ORIGIN & VINIFICATION

Region: Qualitätswein
Single Vineyard: Langenloiser Spiegel
Soil Type: Loess
Elevation: 260 – 270 m
Slope Face: ESE

Harvest Date: 6. – 17. October 2016
Skin Contact: -
Ageing: wooden casks & stainless steel
Bottling Date: December 2017

WINE DETAILS

Alcohol: 12,5 %vol.
Acidity: 5,9 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: fish, poultry, veal, beef, pork, Asian Cuisine

Bottled in: 75cl