



Ried Langenloiser Spiegel ^{1^{er}} Vincent Grüner Veltliner 2015



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 vineyards occupy an elongate ridge in the south of Langenlois. The deep, calcareous soils here are derived from a thick underlying layer of loess with a balanced mineral composition. Occasional thin layers of sandy gravels and palaeosols indicate different climatic phases during the deposition of the loess.

This vineyard perfectly suited for red wine, also bears old Grüner Veltliner vines that produce wines with a unique weight, concentration, and extract sweetness. Vincent Bründlmayer took over this Grüner Veltliner vineyard from his family in 2010 and produced his first “Vincents Spiegel” in 2011.

Immediately after whole cluster pressing, the must enters on the one hand wooden barrels (Manhartsberg oak, acacia, French Barrique) and on the other hand a stainless steel tank (30 %). After fermentation, the wine is stirred on the lees weekly over 3 months. Finally, the several casks were racked into one big wooden barrel for further maturation.

Tasting Note:

Fruit interplay – as clear as a bell - also very floral with a rose scent; also melon and pear; highly elegant with a cool undertone, beautiful concentration - but first and foremost is the finesse; extremely tight and finely woven, the bright fruit nuances remain all the way through to the long, racy finish. Very individual, with plentiful reserves.

ORIGIN & VINIFICATION

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

Harvest Date: 18. October 2015
Skin Contact: -
Ageing: wooden casks & stainless steel
Bottling Date: July 2016

WINE DETAILS

Alcohol: 13,5 %vol.
Acidity: 6,5 g/l
Residual Sugar: dry

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

Bottled in:
75cl – 150cl – 300cl – 600cl