



Ried Langenloiser Spiegel

Grau- & Weißburgunder

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 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:

Fine-tuned - this time as a Cuvée with the Grauburgunder (Pinot Gris) making up the lion's share. Notes of caramel and cotton candy, also a little cornelian cherry; intense yet elegant. A powerful, firm body; polished and straightforward; uncomplicated on a high level. With a delicate touch of yeast underneath; good persistent length. A good prognosis!

ORIGIN & VINIFICATION

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

Harvest Date: 16. – 17. September 2015
Skin Contact: -
Ageing: wooden casks & stainless steel
Bottling Date: August 2016

WINE DETAILS

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

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

Bottled in:
75cl – 150cl