



## Ried Langenloiser Spiegel

Grau- & Weißburgunder

2017



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:

Refined, slightly lifted herbal and white fruit accents in the aroma, elegantly interwoven with roasted hazelnuts and bay leaves; firm acid structure but well rounded, ripe apple and pear characters on the front palate, good texture, delicate fruit referring to the Pinot Blanc, well rounded, not fleshy but fully present mouthfeel through the Pinot Gris, a hint of herbs and spice, juicy finale. A highly pleasurable, not too serious Burgundian-style of wine.

### ORIGIN & VINIFICATION

**Region:** Qualitätswein  
**Single Vineyard:** Langenloiser Spiegel  
**Soil Type:** Loess  
**Elevation:** 260 – 270 m  
**Slope Face:** ESE  
  
**Harvest Date:** 12. & 25. September 2017  
**Skin Contact:** -  
**Ageing:** wooden casks & stainless steel  
**Bottling Date:** October 2018

### WINE DETAILS

**Alcohol:** 12.5 %vol.  
**Acidity:** 5.4 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, poultry, veal, beef, pork, Asian Cuisine  
  
**Bottled in:** 75cl