

Ried Langenloiser Spiegel

Grau- & Weißburgunder

2018

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:

A bouquet of refined, herbal and white fruit accents, hay flowers and just a hint of brioche; dry and fresh and quite juicy with a good grip and a fully present mouthfeel, ripe apple and pear characters on the front palate, a hint of herbs and spice in the long finale. A highly pleasurable, Burgundian-style of wine.



ORIGIN & VINIFICATION

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

Harvest Date: 07.-09., 21.-22. Sept. 2018
Skin Contact: -
Ageing: wooden casks & stainless steel
Bottling Date: 26th November 2019

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 6.3 g/l
Residual Sugar: dry

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

Bottled in: 75cl