



WEINGUT  
BRÜNDLMAYER

## Ried Langenloiser Spiegel

Grau- & Weißburgunder

2019



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 this ‘sun-caressed’ 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 partly in steel tank, partly in used 300 liter Austrian and French oak barrels and then mature in 2.500 l Austrian barrels before assemblage.

### Tasting Note:

A bouquet of refined, herbal and yellow fruit accents, hay flowers and just a hint of brioche; first a silky, fully present, mouthfeel, then dry and fresh, medium bodied and quite juicy with hints of ripe apple and stone-fruit, elegant grip, a touch of herbs, spice and minerals in the long finale. A highly pleasurable, Burgundian-style of wine, this is an extremely versatile food-companion that might equally please red- and white wine drinkers, should they wish to agree on one single bottle for the meal.

### ORIGIN & VINIFICATION

**Region:** Qualitätswein  
**Single Vineyard:** Langenloiser Spiegel  
**Soil Type:** Loess  
**Elevation:** 260 – 270 m  
**Slope Face:** ESE  
  
**Harvest Date:** 5. & 20. September 2019  
**Skin Contact:** -  
**Ageing:** wooden casks & stainless steel  
**Bottling Date:** End of February 2022

### WINE DETAILS

**Alcohol:** 12.5 %vol.  
**Acidity:** 5.8 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, poultry, veal, beef, pork, Asian Cuisine  
  
**Bottled in:** 75cl

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