

Langenloiser Spiegel Grüner Veltliner

Beerenauslese

2013



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. The name of the vineyard “Spiegel“ (which translates as “mirror”) is said to derive from the Latin “spectaculum”(“view point”).

The height and exposure of the vineyard allow for perfect aeration and, with that, a later harvest with both physiological ripeness and freshness of clean fruit. It is very rare for noble rot to occur on the grapes.

In 2013, Vincent made a first selection of only healthy grapes for his Vincent Spiegel dry Grüner. The remaining grapes, showing just the first signs of botrytis, were left hanging on the vines in the hope of acquiring more concentration by the precious fungus. These were harvested finally in December 2013 and were fermented partly in steel tank.

Tasting Note:

Pale yellow straw hue with green and gold reflections. Clean & youthful with still-restrained exotic fruit and spice notes. Complex on the palate. The high residual sweetness is perfectly balanced by crisp but elegant acidity; flowery (reminiscent of a meadow with a whiff of elderflower); also apple, pear, lime and some preserved stone fruit tones; a touch of vanilla and herbal spice. Very elegant with a long and mineral finish.

ORIGIN & VINIFICATION

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

Harvest Date: 20. November 2013
Skin Contact: -
Ageing: stainless steel/small wooden casks
Bottling Date: July 2014

WINE DETAILS

Alcohol: 9 %vol.
Acidity: 9 g/l
Residual Sugar: sweet

Serving Temperature: 10 – 12° C
Food Pairing: desserts, fresh cheese, Asian Cuisine, Berlin liver

Bottled in: 37,5cl