



WEINGUT
BRÜNDLMAYER

Ried Langenloiser Spiegel 1^{GW} Vincent Grüner Veltliner 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 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. Occasional thin layers of sandy gravels and palaeosols indicate different climatic phases during the deposition of the loess.

This vineyard perfectly suited for red wine, also bears old Grüner Veltliner vines that produce wines with a unique weight, concentration, and extract sweetness. Vincent Bründlmayer took over this Grüner Veltliner vineyard from his family in 2010 and produced his first “Vincents Spiegel” in 2011.

Immediately after whole cluster pressing, the must enters on the one hand wooden barrels (Manhartsberg oak, acacia, French Barrique) and on the other hand a stainless-steel tank (30 %). After fermentation, the wine is stirred on the lees weekly over 3 months. Finally, the several casks were racked into one big wooden barrel for further maturation.

Tasting Note:

Begins with tobaccoey spice, a veritable firework of bright fruity aromas, fragrant blossom honey and mirabelle plum with a touch of pepper that tickles the nose. Bundled and multi-faceted, powerful and yet marked by cool elegance, snappy acidity and sweetly extracted fruit. Possesses all the prerequisites for a classy Grüner Veltliner.

ORIGIN & VINIFICATION

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

Harvest Date: 1. October 2019
Skin Contact: -
Ageing: wooden casks & stainless steel
Bottling Date: July 2020

WINE DETAILS

Alcohol: 13.5 %vol.
Acidity: 7.9 g/l
Residual Sugar: dry

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

Bottled in:
75cl – 150cl – 300cl – 600cl

AT-BIO-402
AT-Landwirtschaft

