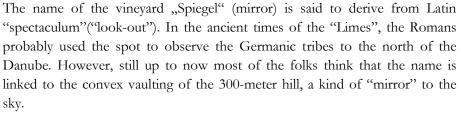


## Ried Langenloiser Spiegel 19 Vincent

Grüner Veltliner

2019



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:  $10 - 12^{\circ}$  C Food Pairing: fish, poultry, veal, pork, duck, Asian Cuisine

**Bottled in:** 75cl - 150cl - 300cl - 600cl





WEINGUT BRÜNDLMAYER LANGENLOIS - OSTERREICH

Ried Spiegel <sup>1%</sup> Vincent Grüner Veltliner 2019

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