



## Ried Langenloiser Spiegel <sup>1<sup>er</sup></sup> Vincent

Grüner Veltliner

2014



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 “Vincent's 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:

Refreshing, refined developing aroma of herbs and wild flowers, hints of spices, Veltliner-typicity; animating acid backbone, mid-weighted on the palate but with good density and structure, yellow vineyard peach, ripe Golden Delicious apple, lots of vivacity and juiciness to be found until the lingering finish. A rather finely woven Grüner Veltliner with a certain individuality.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Langenloiser Spiegel  
**Soil Type:** Loess  
**Elevation:** 260 – 270 m  
**Slope Face:** ESE  
  
**Harvest Date:** September 2014  
**Skin Contact:** -  
**Ageing:** wooden casks & stainless steel  
**Bottling Date:** July 2015

### WINE DETAILS

**Alcohol:** 13,5 %vol.  
**Acidity:** 6.3 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, poultry, veal, pork, duck, Asian Cuisine  
  
**Bottled in:**  
75cl