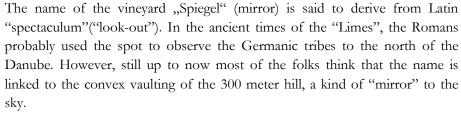


Ried Langenloiser Spiegel 1 W Vincent

Grüner Veltliner

2015



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:

Fruit interplay – as clear as a bell - also very floral with a rose scent; also melon and pear; highly elegant with a cool undertone, beautiful concentration - but first and foremost is the finesse; extremely tight and finely woven, the bright fruit nuances remain all the way through to the long, racy finish. Very individual, with plentiful reserves.



ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve **Single Vineyard:** Langenloiser Spiegel

Soil Type: Loess Elevation: 260 – 270 m Slope Face: ESE

Harvest Date: 18. October 2015

Skin Contact: -

Ageing: wooden casks & stainless steel

Bottling Date: July 2016

WINE DETAILS

Alcohol: 13,5 %vol. Acidity: 6,5 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