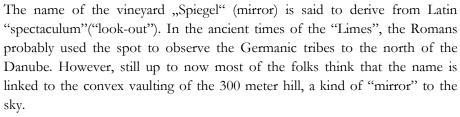


Ried Langenloiser Spiegel 1 Vincent

Grüner Veltliner

2016



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:

Somewhat reductive for the time being, and still accented by the wood - but quickly opens with notes of grains à la cornflakes and muesli along with tones of rich, yellow fruit such as nectarine. Round and complex; fine in fruit sweetness and density, very focused with an unfolding elegance. All elements are present, even a candied fruit note. Invigorating and vibrant. Simply needs more bottle ageing; a long and promising wine.



ORIGIN & VINIFICATION

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

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

Harvest Date: 31. October 2016

Skin Contact: -

Ageing: wooden casks & stainless steel

Bottling Date: August 2017

WINE DETAILS

Alcohol: 13 %vol. Acidity: 7,5 g/l Residual Sugar: dry

Serving Temperature: 10 – 12° C

Food Pairing: fish, poultry, veal, pork, duck,

Asian Cuisine

Bottled in:

75cl - 150cl - 300cl