



WEINGUT
BRÜNDLMAYER

Ried Langenloiser Spiegel ^{1^{er}} Vincent

Grüner Veltliner

Maischegärung

2015

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.

The fermentation was done in a similar fashion as in the production of red wine. The wine macerated with its skins for two weeks in 300ltr barrels of Austrian (Manhartsberg) and French origin. After pressing, the wine rested in barrels until late summer of the following. The extended lees contact lent additional structure and density to the wine. It was subsequently bottled unfiltered and with minimal addition of sulphur dioxide.

Tasting Note:

Multi-layered aromatic spectre, dried herbs, hey and floral notes, very present, yellow fruit underlined by a hint of earthiness; the palate offers a lively acid-spice-play from the beginning onwards, dense fruit profile of quince and ripe citrus fruit, full mid-palate without being heavy, rather subtle with a fine nuance of meadow herbs, dried hey, persistent structure which stays until the very end...

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: May 2017

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

