



WEINGUT  
BRÜNDLMAYER

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

Grüner Veltliner

2017



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.

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:

Initially reductive with a yeasty background, then followed with fruity fireworks led by Mirabelle plum and yellow peach. Concentrated and expressive with an exotic touch. Oak is quickly integrated. Powerful body, but finely chiseled and defined. Already quite open, exuding sweet fruit and all indications of a great Grüner Veltliner. Salty caramel notes linger on the long finish.

### ORIGIN & VINIFICATION

**Region:** Kamptal DAC  
**Single Vineyard:** Langenloiser Spiegel  
**Soil Type:** Loess  
**Elevation:** 260 – 270 m  
**Slope Face:** ESE  
  
**Harvest Date:** 19. October 2017  
**Skin Contact:** -  
**Ageing:** wooden casks & stainless steel  
**Bottling Date:** August 2018

### WINE DETAILS

**Alcohol:** 12.5 %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 – 150cl – 300cl – 600cl