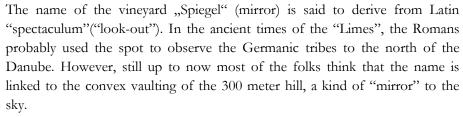


Ried Langenloiser Spiegel 1 Vincent

Grüner Veltliner

2018



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:

Brilliant right from the beginning: fine floral fragrance combined with ripe aromas of nectarine & yellow peach; asparagus-like spice also plays into the great complexity. Powerful & concentrated, the bright fruit nuances return redoubled, characterised by elegance & cool freshness, gets right down to work on the palate, good persistent length & cellaring potential.



Ried Spiegel ** Vincent Grüner Veltliner 2018 EAMPTAL

ORIGIN & VINIFICATION

Region: Kamptal DAC

Single Vineyard: Langenloiser Spiegel

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

Harvest Date: 30. Sep. - 2. Oct. 2018

Skin Contact: -

Ageing: wooden casks & stainless steel

Bottling Date: August 2019

WINE DETAILS

Alcohol: 14,5 %vol. Acidity: 7.6 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