



## Ried Langenloiser Spiegel <sup>1<sup>er</sup></sup> Vincent Grüner Veltliner 2018



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 “Vincent's 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.

### 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