



## Ried Langenloiser Spiegel

Grau- & Weißburgunder

2022

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 height and exposure of this ‘sun-caressed’ vineyard with perfect aeration allow to harvest the burgundy varieties a bit later and give both physical ripeness and freshness to a clean fruit.

Both varieties ferment partly in steel tank, partly in used 300 liter Austrian and French oak barrels and then mature in 2.500 l Austrian barrels before assemblage.

### Tasting Note:

A bouquet of refined, yellow fruit accents, hay flowers and juvenile yeast underlined with a hint of brioche; first a silky mouthfeel, then dry and very fresh but quite juicy, medium bodied, with hints of pome fruit and a subtle dash of mango, elegant grip, a touch of herbs, a lot of spice and minerals in the finale. A highly pleasurable, Burgundian-style of wine; this is an extremely versatile food-companion that might equally please red- and white wine drinkers, should they wish to agree on one single bottle for the meal.



AT-BIO-402  
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### ORIGIN & VINIFICATION

**Region:** Qualitätswein  
**Single Vineyard:** Langenloiser Spiegel  
**Soil Type:** Loess  
**Elevation:** 260 – 270 m  
**Slope Face:** ESE  
  
**Harvest Date:** 24. September 2022  
**Skin Contact:** -  
**Ageing:** wooden casks & stainless steel  
**Bottling Date:** 15. Mai 2024

### WINE DETAILS

**Alcohol:** 12.5 %vol.  
**Acidity:** 6 g/l  
**Residual Sugar:** dry  
  
**Serving Temperature:** 10 – 12° C  
**Food Pairing:** fish, poultry, veal, beef, pork, Asian Cuisine  
  
**Bottled in:** 75cl