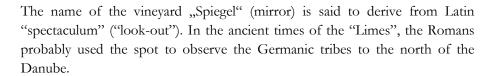


Ried Langenloiser Spiegel

Grau- & Weißburgunder 2022



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

AT-Landwirtschaft

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