



Ried Spiegel (Langenlois) 1^{ÖTW} Vincent Grüner Veltliner 2023



AT-BIO-402
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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 paleosols 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.

After whole cluster pressing, the must fermented on the full lees in one new Austrian (2500l) and two French (300l) oak barrels, followed by only little stirring until Christmas and then left in peace until racking into steel tank in July 2022. It remained there on the fine lees until filling in spring 2025.

Tasting Note:

A noble, complex, tight bouquet, starting with a hint of tobacco spice, then, still laying in wait, bright fruity partly exotic aromas, fragrant blossom honey and yellow plum with a touch of quince jelly, papaya and pepper that tickles the nose. Bundled and multi-faceted, powerful, creamy and yet marked by cool elegance and balance, a vibrant acidity and extract sweetness. Possesses all the prerequisites for an icon Grüner Veltliner from a first class Kamptal loess vineyard.

Region: Kamptal DAC
Single Vineyard: Spiegel
(Langenlois) 1^{ÖTW}
Soil Type: Loess
Elevation: 260 – 270 m
Slope Face: ESE

Harvest Date: 17th of October 2023
Skin Contact: -
Ageing: wooden casks & stainless steel
Bottling Date: 11th of February 2025

Alcohol: 13.5 %vol.
Acidity: 6.5 g/l
Residual Sugar: dry

Serving Temperature: 10 – 12° C
Food Pairing: fish, poultry, veal, pork, duck,
Asian Cuisine

Bottled in:
75cl – 150cl – 300cl