

ROSNER

Österreich · Kamptal · Langenlois

RIED SPIEGEL GRÜNER VELTLINER 2016

Wine Description

Mittleres Gelbgrün, Silberreflexe. Mit feiner Kräuterwürze unterlegte frische gelbe Apfelfrucht, ein Hauch von Pfirsich, mineralischer Touch. Komplex, straffe Textur, weiße Kernobstnuancen, salzige Mineralität, gutes Reifepotenzial. Peter Moser, Falstaff

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Acid:	5.8 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2017 - 2037

Award

Falstaff:	92
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Vineyard

Vineyard Site:

Ried Spiegel is located in the south of Langenlois on the way to the next village Gobelsburg. The soil consists of several layers of loess soil from different climatic phases. The highly limy soil contains a very balanced mixture of minerals. These excellent conditions are the basis for our Grüner Veltliner Spiegel.

Origin:	Austria, Kamptal DAC, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Langenloiser Spiegel
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 40 - 50 years 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	290 - 300 m
Soil:	loess medium sandy little

Weather / Climate

Climate:	continental
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Harvest and Maturing

Harvest:	handpicked middle/october
Grape Sorting:	manual
Malolactic Fermentation:	yes



Fermentation: spontaneous
Pre Clarification: no
oak barrel | 1200 L | used barrel | 17 - 23 °C

Maturing: oak barrel | 1200 L | used barrel | 9 month(s)

Time on the Full Yeast: 9 month(s)

Bottling: natural cork | middle/august 2017

Winery

Experience in making wine for more than a century, the excellent soil in Langenlois and various established varieties characterize our family-owned winery. Passionately we expend a lot of effort every year to finish our wines with a personal touch, which is important to us. Working in line with nature out in the vineyards is self-evident for us. This is why we have pursued sustainable wine growing throughout decades and we had our estate certified organic in 2010.