

ROSNER

Österreich · Kamptal · Langenlois

Ried Spiegel Grüner Veltliner 2017

Origin:	Austria, Kamptal DAC, Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Langenloiser Spiegel
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 41 - 51 years 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	290 - 300 m
Soil:	loess medium sandy little



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.

Weather / Climate

Climate: continental

Cellar

Malolactic Fermentation: yes

Fermentation: spontaneous

Pre Clarification: no

oak barrel | 1200 L | used barrel | 17 - 23 °C

large wooden barrel | 500 L | used barrel

Maturing: 25 % | oak barrel | 1200 L | used barrel | 9 month(s)
75 % | large wooden barrel | 500 L | used barrel | 9 month(s)

Time on the Full Yeast: 9 month(s)
9 month(s)

Data

Wine Type: Still wine | white | dry

Alcohol: 13.5 %

Certificates: organic

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: high (25 years)

Optimum Drinking Year: 2018 - 2038

Awards

Falstaff: 92



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

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.