

ROSNER

Österreich · Kamptal · Langenlois

Ried Spiegel Grüner Veltliner 2018

Origin:	Langenlois
Quality grade:	Kamptal DAC Reserve
Site:	Langenloiser Spiegel
Soil:	loess medium sandy little



Cellar

Maturing:	oak barrel large wooden barrel
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Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	< 1 g/l
Acid:	5.5 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)

Awards

Falstaff:	92
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Product Codes

EAN:	9120040333188
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Wine Description

Fine herbal scent with yellow fruits, a hint of peach; complex; straight forward body, good potential

Vineyard

In the south east of Langenlois, towards the neighbouring village Gobelsburg, the hill and single vineyard (Ried) Spiegel is located. Loess soil with a slightly higher amount of sand makes up most of the soil structure. Old vines with lower annual yields deliver very concentrated berries, which are selected by hand before reaching the cellar.

Wine Making

After gently pressing the grapes, the juice runs freely into pre-used big wooden barrels made from Austrian oak. The wine remains there on its full lees until its bottled with a minimum of intervention. This means very late and low sulfur addition, long yeast contact and making use of gravitation.

