

Wine Description

Fine herbal scent, minarality in the nose; complex; powerful body, good aging potential



Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2.3 g/l
Acid:	5.1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)

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 % 43 - 53 years
Geographical Orientation:	south east
Sea Level:	290 - 300 m
Soil:	loess medium sandy little

Weather / Climate

Climate:	continental
Rainfall 2019:	450 mm

Harvest and Maturing

Malolactic Fermentation:	yes
Mazeration:	completely destemmed 12 hour(s)
Fermentation:	spontaneous with pied de cuve oak barrel 1200 L used barrel 17 - 23 °C large wooden barrel 500 L used barrel 17 - 23 °C
Maturing:	large wooden barrel 500 L used barrel 12 month(s)



Bottling: natural cork
SO2 added: 40 mg

Product Codes

EAN: 9120040333188

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.

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 sulphur addition, long yeast contact and making use of gravitation.