

ROSNER

Österreich · Kamptal · Langenlois

Ried Spiegel Grüner Veltliner 2019

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



Cellar

Maturing: large wooden barrel

Data

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)

Product Codes

EAN: 9120040333188

Wine Description

Fine herbal scent, minerality in the nose; complex; powerful body, good aging 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.

