

2007 SPIEGEL – Grüner Veltliner

Sites and Climate

The interplay of soil and climate form the basic character of the wines from the Kamptal. The influence of the Pannonian climate from Hungary to the east brings hot, dry days to the area. And the cool air currents from the Waldviertel region to the north help spice up those hot daytime Kamptal temperatures, which reach up to 38° Celcius.

The soils are just as unique - and ideal - for wine growing. Found here is Gföhler gneiss, the primary rock of which the hills of the Kamptal are composed. This is covered by a layer of brown soil, though, at various points, a chalky layer is nestled between them. Also in the area is loess, airborne dust deposited during the ice age and that metamorphosed into fertile soil. And finally, there are clay soils, which are found along the banks of the Kamp river.

Spiegel

Spiegel, a southerly-exposed site at about 250 meters above sea level, stretches just in front of the town of Langenlois, in view of the river Danube. It extends over a vast layer of loess (up to 40 meters), which has a light and sandy surface. Thanks to the deep, well-drained soils, the vines have formed deeply penetrating root systems, thus overcoming even long periods of draught without damage. This site is ideal for growing Grüner Veltliner. The grapes marry so well with the terroir, that they yield highly aromatic, concentrated wines. A massive Grüner with a long life ahead.

Vinification

In order to retain as much terroir in the wine as possible, the must did not undergo fining, but was put directly into traditional oak casks (2,500 liters). There, it was fermented with natural yeasts from the vineyard. The wine was racked for the first time in February 2008, and is being aged on the lees until bottling in September 2008.

Technical Data

Qualitätswein	
Origin:	Langenlois, Spiegel Kamptal, Austria
Grape variety:	Grüner Veltliner
Alcohol:	13.5 % vol.
Residual sugar:	5,9 g/l
Acidity:	5,5 g/l

Tasting Notes

Highly concentrated aromas of stone fruit, citrus and herbs. Despite its dense fruitiness and enormous body, this wine initially seems closed; when it is aerated, however, its true flavours are revealed. A thrilling, never-ending finish completes this monumental wine, so rich in finesse.

Drinking Recommendation

Decant! (2 hours)

12° bis 14° C; not for drinking too cold

A wonderful companion for meat as well as generously spiced seafood.

Best to drink: 2009 - 2012.

Vintage

The budburst started extremely early and precipitation was just fine. April was again very mild, even warm and also dry. In May, it continued with warm weather where the average temperature was above normal. Rainfall was sufficient in these two months.

July started ordinary but the second half was certainly hot which made the work in the vineyards not pleasant, at all.

In September, everyone thought that it will be a very early and short harvest but a strong rainfall and a cool period gave hope to the vintners and the dryness was partially reduced. The vines were certainly relieved. A pleasant Indian summer followed which continued up until the most part of October and basically made the vintage.

Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene.

The Spiegel was bottled as a single site wine for the first time in 1991. Many following vintages received impressive recognition and good ratings.

As both a wine lover and quality fanatic, Fred Loimer says: *"I am glad that wine now rates so highly with the young generation. In fact, sometimes very formal tastings go against the grain with me. Wine is about having fun; enjoying life. Too much academic seriousness is simply not a good thing."*

