

2010 Langenlois Spiegel Grüner Veltliner 1^{GW} Kamptal DAC Reserve

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 2011, and is being aged on the lees until bottling in September 2011.

Technical Data

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| Kamptal DAC Reserve | |
| Origin: | Kamptal, Austria |
| Grape variety: | Grüner Veltliner |
| Alcohol: | 13,5 % vol. |
| Residual sugar: | 5,5 g/l |
| Acidity: | 7,2 g/l |



Fred Loimer Estate

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

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

The 2010 Vintage

"Not a year for weak nerves!" It certainly was a year of extremes, with one eye smiling and one eye weeping. There was a long, cold winter, a fine and hope-filled April, and a cold and wet May and June with a long, delayed flowering period. The hot July days compensated for the rather strenuous vegetation, though August was up and down, and the Autumn was much too cold. Despite all of this, the result was healthy grapes with sufficient sugar and generous acidity. The low-quantity harvest, from mid-October to mid-November, brought intense wines with fruitiness and flavour, with character and range - just like the year itself.

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° to 14° C; not for drinking too cold.
A wonderful companion for meat as well as generously spiced seafood.