



2012 Langenlois **Spiegel 1**^{WT} Grüner Veltliner 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 helps spice up those hot daytime Kamptal temperatures, which reach up to 38° Celcius.

The soils are just as unique as 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

Selective harvest in small crates; maceration for 12 hours, just low fining and filled into traditional oak casks (2,500 litres). There, it was fermented with natural yeasts from the vineyard. The wine was racked for the first time in April 2013 and is being aged on fine lees in oak casks until bottling in September 2013.

Drinking Recommendation

Decant! (1-2 hours), 12° to 14° C.

Already attractive, starting to get ready to drink, its full potential will be revealed in the next 4-6 years

Full-bodied and ripe wines like Spiegel are wonderful food companions.

Drink 2013-2024



Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene. Already in 2000, through the building of the new cellar, not only in the Kamptal were new dimensions taking shape. The historic cellar, which dates back to the 19th century, acquired a contemporary counterpart. Tradition and innovation – an expression of a philosophy that also can be found in the wines.

2012 - Despite a difficult year, enormous satisfaction!

The conditions in spring were quite difficult. Because of a winter frost, bud break was uneven and somewhat "patchy". Then a late frost in May increased the damage dramatically. On top of that, the dryness did not help matters at all. Summer, however, did as much as possible to counteract what had occurred. Rain and heat helped the vines to recover and the relatively small amount of grapes developed wonderfully. The dry fall weather was ideal to the point that the harvest date could be chosen practically at random - and fantastically ripe grapes could be picked. Even though the quantity was rather modest, we are nevertheless extremely happy with the quality.

Tasting Notes

Multi-dimensional start with generous ripe apple, honey and spice notes, slight reductive touch which makes this wine intriguing; an interplay of dried herbs & fruits, peppery notes, apple and fresh mango, great mouthfeel, powerful, many layers; very long.

Technical Data

Kamptal DAC Reserve

Origin:	Kamptal
Grape variety:	Grüner Veltliner
Alcohol:	14,0 % vol.
Residual sugar:	2,6 g/l
Acidity:	5,4 g/l