



Auslese Spiegel

Grüner Veltliner 2017

Sweet wines happen. They cannot be planned; they are rare and tiny miracles. Their creation depends on countless naturally occurring factors, including the careful hand of the winemaker. At their best, they are meditation wines that have roots long before any written history appeared, and that can be enjoyed for centuries. Sweet wines invite you to reflect and expand the aromatic spectrum of a grape variety many times over. Moreover, they are unique and extreme drinking experiences that can open worlds that have disappeared into the niche. We believe this has to change.

Auslese

Balanced, dynamic, and straight-lined. Our Auslese uses a mixture of fresh and sweet grapes, which delivers the best of both worlds. The animating acidity is embedded in a dense and juicy mouth-feel, with sweet and alluring fruit in addition to lasting spiced finish on the palate.

Botrytis cinerea & the appellation Ried Spiegel

Botrytis cinerea, a type of fungus better known under the name noble rot, is the crucial building block for sweet wine. It affects ripe grapes by penetrating the skin with microscopic pores which subsequently dries out the berry. The loss of water leads to natural chemical reactions that change and concentrate both the aromas of the grapes and their acidity. Botrytis cinerea only develops under special meteorological conditions, warm daytime temperatures combined with a lot of moisture, followed by cool nights and continuous ventilation. The best location for Grüner Veltliner based sweet wines in the Kamp Valley is the Ried Spiegel appellation, which due to its positioning on a high open plateau, allows wind to flow throughout the vineyards fulfilling all these necessary conditions.

The making of the wine

Our noble rot grapes are meticulously hand harvested on several occasions, afterwards the grapes are gently pressed. Due to the water loss on the vine only a small amount of highly concentrated juice is released when pressed. The fermentation of the partly healthy, partly botrytised grapes starts spontaneously. The Grüner Veltliner Auslese was aged in stainless steel barrels and filled with 9.5 % alcohol and 125 g/l residual sugar.

Recommendation

It can accompany sweet as well as sour, whether as a lively aperitif with salted almonds, with a duck pâté or in combination with warm desserts, for example bread and butter pudding or the famous Austrian Kaiserschmarren (shredded pancake dish).

J FACTS

Grape variety: Grüner Veltliner

Vineyard / Site: Ried Spiegel . ORGANIC

ABV: 9.5 % vol.

Ac: 7.2 ‰

RS: 125 g/l

Ageing potential: 2027

