



Beerenauslese 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.

Beerenauslese

Substantial, invigorating, and concentrated, the forward acidity grabs you, revealing a luscious body of sweet deep fruit structures. The aromas are expansive and, apart from the fruit, are underlaid with spice and honey, with a long and lingering finish.

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 Beerenauslese was aged in wooden barrels and filled with 10 % alcohol and 197 g/l residual sugar.

Recommendation

Sweet or savoury tarts and quiches- for example, pumpkin or with leek and bacon. Sounds mad but tastes good! If you want to be on the safe side the Beerenauslese combines fantastically with sweet cakes.

J FACTS

Grape variety: Grüner Veltliner

Vineyard / Site: Ried Spiegel . ORGANIC

ABV: 10.0 % vol.

Ac: 8.6 ‰

RS: 197 g/l

Ageing potential: 2027

95 points Falstaff

