



Auslese Grüner Veltliner

Ried Spiegel 2018

Nature gives us whether sweet wine is produced in special years. Only when the conditions are perfect, there are these rare specialties at the winery.

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 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 were meticulously hand harvested on several occasions, afterwards the grapes were gently pressed. Due to the water loss on the vine only a small amount of highly concentrated juice was released when pressed. The fermentation of the partly healthy, partly botrytised grapes started spontaneously. The Grüner Veltliner Auslese was aged in stainless steel barrels.

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

Hand picked grapes from organic farming

Vineyard / Site: Ried Spiegel

ABV: 10.5 % vol.

Ac: 7.2 ‰

RS: 88,1 g/l

Ageing potential: 2028

