



2022 Ried SPIEGEL 1^{ÖW} Feuersbrunn Grüner Veltliner

We have about eight hectares of Grüner Veltliner which grow in the vineyard SPIEGEL, this quantity allows us to use only the best grapes from the oldest and best roots - grapes for one of our flagship veltliners. The ever-high extract is due to the deep roots, the intensity and deep spiciness of its southern exposure, the vitality and succulence of the biodynamic cultivation. Thick lime-permeated loess walls provide a further component in the complex interplay of textures and aromas.

100% biodynamic - 100% handpicked grapes - 100% basket press

Variety:	Grüner Veltliner
Origin:	Feuersbrunner Spiegel 1 ^{ÖW} Wagram
Soil:	Loess Soil with gravel
Age of the vines:	up to 60 years old
Fermentation:	spontaneous
Vinification:	2 winters on the full yeast in Big Wooden Barrels
Bottling:	June 2024
Alcohol:	13 %
Residual Sugar:	2,6 g/l
Acid:	5,6 g/l
Drinking Temperature:	8° - 12° C
Maturity:	Up to 20 years and more!