



MANTLERHOF GRÜNER VELTLINER SPIEGEL

Region	Soil	Elevation	Alcohol
Kremstal, Austria	Löss	225 Meters	13.5%

Vineyard This vineyard has the longest tradition in our winery, being vinified and bottled separately for over 100 years. The oldest bottles in our stock date back to 1947. Nowadays terraces were laid out in 1986 and planted with own Grüner Veltliner Selections. The Name “Spiegel” is an old word for “very good spot, in the mid of a slope with a nice view”. Another etymological source is “herausspiegeln”, which means, to prove its worth over time.

Grape Varieties Grüner Veltliner

Vinification Berries are destemmed, crushed and pressed gently. Transferred to traditional large barrels to ferment with their own yeasts. Left sur lie for 9 months. Bottled in August following vintage.

Age of Vines 50-60 years

Tasting Notes Spiegel is a perfect example for well structured, powerfull but straight Grüner Veltliner. Round melon, clear notes of ripe orchard fruits, pepper. This style is the ideal and beacon for the other wines of our estate. All Grüner Veltliner vines in our vineyards are selections taken out of Spiegel. Immense maturing potential.

Reviews

2019 Vintage
Robert Parker: 93 Points

2018 Vintage
James Suckling: 93 Points

2017 Vintage
Wine Enthusiast: 93 Points
Robert Parker: 93 Points
James Suckling: 94 Points

2016 Vintage
Wine Enthusiast: 94 Points
Robert Parker: 92 Points