2022 Ried Spiegel Feuersbrunn Gruner Veltliner

Weingut Bernhard Ott , Wagram, Austria

Product details

Vintage:	2022	**Drinking:**	2025 2040
Producer:	Weingut Bernhard Ott	**Alcohol:**	13.00%
Region:	Wagram	**Variety:**	Gruner veltliner
Country:	Austria		

ORG Organic BIO Biodynamic

Tasting notes

"The 2022 Grüner Veltliner Spiegel comes from a cooler, very windy site on calcareous Danubian gravels and loess, made from more than 50-year-old vines at up to 340 meters altitude. It was aged for 20 months on fine lees in a 7,500-liter barrel. The wine opens with an exquisite nose that combines white miso, sun-warmed split pine, lichen and peppery moss. These aromas carry onto a beautifully svelte palate that is fluid, savory, bright and long."
95, Anne Krebiehl, MW, Vinous

"
Greenish straw. Classical Grüner Veltliner with no showiness, as one would expect for the price! Really intensely ripe and almost rich with a hint of bitterness on the very long finish. Real weight on the palate. This should be well worth cellaring. Lots of energy tightly wound there, too, with a strong mineral element. Positively pungent!"
17.5+, Jancis Robinson. JancisRobinson.com

About the producer

Weingut Bernhard Ott is one of Austria’s most innovative producers of Grüner Veltliner. The Ott estate, founded in 1889 and still family-run, farms 50 hectares of certified biodynamic vineyards. Bernhard Ott’s approach is firmly rooted in low-intervention winemaking: whole-cluster maceration, 100% stem inclusion, and spontaneous fermentations in a mix of Stockinger fuders. Ott was also a founding member of respekt-BIODYN in 2007, alongside Johannes Hirsch and Fred Loimer—a group now synonymous with the advancement of biodynamic viticulture in Austria. The winery is based in Feuersbrunn, in the south-western Wagram, with vineyard holdings just north of the village as well as a small but significant parcel in the Stein vineyard across the Kamptal border.