

STEINMASSL 1^{er} RIESLING KAMPTAL DAC RESERVE 2011

WESZELI

TERRAFACUM

THE SITE

The Steinmassl is positioned just above the Steinhäus on a south/southeast-facing slope in western Langenlois.

THE VINEYARD

Waldviertel gneiss with a high iron content comprises the solid subsoil that gives the wines their generous mineral character. Because of the loose stones in the brown earth covering, the vines are able to root very deeply and fully absorb the flavour potential of the terroir. The direction of the slope protects the vineyard from the cold northerly winds. Along with the vines, there are sunchoke, buckwheat, echinacea, gorse and birthwort flourishing here. Together, the different flowers and plants create a wonderful habitat for vineyard snails and butterflies – especially the beautiful Southern Festoon butterfly.

HARVEST, VINIFICATION & MATURATION

The grapes themselves specified the harvest date. When they reached just the right ripeness in colour, taste and consistency, they were gathered by hand and placed in small buckets before being brought carefully to the winery's cellar in harvest boxes. Without delay, the grapes were transferred directly from the boxes to the press. At a pressure of 1 bar, the whole bunches were gently pressed without any damage to the ridges. The juice flowed into steel fermenters, where the controlled and temperature-regulated fermentation took place. Then the wine was matured in stainless steel tanks for 18 months before being filled into bottles, where it spent another six months resting. After a total of 24 months in the cellar, the Riesling was released for sale.

THE 2011 VINTAGE

The very dry Winter was followed by a Spring with sufficient rainfall. Summer was warm and dry, yielding healthy grapes free from rot. In sun-filled September, the grapes boasted significant sugar ripeness. The high quality of the 2011 vintage is captivating: clear wines with complex fruit and balanced acidity.

THE TASTE

Reserved with notes of citronella, dried lemon peel, aranzini (candied orange peel) and, for the time being, many herbal tones. Discreet, showing beautiful piquancy and green apricots. Medium-bodied with good extract; quite robust yet exudes an understated juiciness. Vibrant fruit, slight sweet tinge and a long finish.

THE FACTS

Origin: Kamptal
Grape variety: Riesling
Alcohol: 13 %
Residual sugar: 4 g/l
Acidity: 6.5 g/l
Closure: Natural cork



3 h



12-14° C



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Weingut Weszeli is focused on creating elegant and fruit-accented white wines of the highest quality. Davis Weszeli and Rupert Summerer build on the long wine growing tradition of the Summerer family and connect this with their own special wine philosophy – The Principle Terrafacum. This means that they place the vineyard itself, with its tremendous biological diversity, at the very center of their work – because that is where the true character of the wines is formed. They support the interaction of flora and fauna with every effort. And this kind of respect is employed even through the gentle vinification process. With such a close relationship to nature, Weingut Weszeli creates wines that bring the unique taste of the terroir into the glass – pure, honest and genuine.