

KÄFERBERG 1^{er} GRÜNER VELTLINER KAMPTAL DAC 2015

WESZELI

TERRAFACUM

THE SITE

The Käferberg vineyard lies at 300 meters above sea level on a southeast-facing slope to the north of Langenlois.

THE VINEYARD

Because of its exposure, the vineyard enjoys sun well into the late afternoon as well as warm, gentle breezes coming from the west. The loose clay marl soil on the surface enables the vines to root very deeply. Because the vineyard lies on the coastline of an ancient sea, marine deposits from that time are found here. The rich chalk and silicate content gives to the Veltliner a strongly expressive acidity structure and elegant minerality. Growing along the parcel are rosehips, berries and hazelnuts. Also adding to the balanced micro-ecosystem are sunflowers, lilacs, an apple tree and an apricot tree. To the north of the vineyard, a neighbouring population of old trees serve as a lookout point for the local kestrels before they begin their hunt in vineyard.

HARVEST, VINIFICATION & MATURATION

The grapes were harvested by hand on 22nd of October 2015 from our vineyards on Käferberg. The transport to the winery was carried out in 350kg boxes of which the grapes were emptied directly into our press. After about 8 hours of mash contact, a very gentle pressing program was started where the grapes were pressed with a pressure of one bar over 5 hours. The grapes were previously slightly squeezed twice, so that a small part of the berries burst. In this way, we achieve that part of the grapes release more tannin into the must. The must ran by gravity from the press house into the lower cellar. The lees filtration took place overnight and on the next day the must was filled into a large used wooden barrel. The fermentation took place spontaneously until the end of January 2016. The wine was aged until shortly before bottling in July 2017 on the fine lees. The Grüner Veltliner Käferberg aged for another 13 months on the bottle before it went on sale in October 2018.

THE 2015 VINTAGE

A moist winter and a nice spring mark the beginning of 2015. Heavy hail in early May also affects large parts of our vineyards. After an almost perfect blossom a hot and dry summer sets in. This especially challenges our young vineyards. Then, in mid-August the long-awaited rain and an optimum progress in ripeness within a short time. Perfect, fully ripe grapes provide for a vintage with density and strength.

THE TASTE

Seducing with a tint of spices, a basket full of ripe red and yellow apples, also rhubarb, fresh leaves, a cool touch, ripe red pepper; very juicy, full-bodied and rich; lots of yellow fruit, also sweet exotic accents, with camomile, strong backbone, structured and contoured, long finish.

THE FACTS

Origin: Kamptal
Grape variety: Grüner Veltliner
Alcohol: 13.0 %
Residual sugar: 4.0 g/l
Acidity: 5.0 g/l
Closure: Natural cork



3h



12-14° C



WESZELI

TERRAFACUM

Weingut Wszeli is focused on creating elegant and fruit-accented white wines of the highest quality. Davis Wszeli builds on the long wine growing tradition of the family and connects this with his own special wine philosophy – The Principle Terrafacum. This means that he places the vineyard itself, with its tremendous biological diversity, at the very center of his work – because that is where the true character of the wines is formed. He supports 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 Wszeli creates wines that bring the unique taste of the terroir into the glass – pure, honest and genuine.