

PURUS GRÜNER VELTLINER KAMPTAL DAC 2016

WESZELI

TERRAFACUM

THE SITE

The grapes for the Grüner Veltliner Purus come from the Kittmannsberg, located in the southwest part of the town of Langenlois.

THE VINEYARD

An exceptionally deep loess soil defines the Kittmannsberg. Dating to the Ice Age, this soil is very fine-grained and is able to store the sun's heat well. It also provides richness in body and smooth acidity to the wine. There is limestone content as well, and this brings a distinct mineral note to the roster of aromas and flavours in the wine. With a massive elderberry bush, and hornbeam, witchweed and blueberries, this vineyard is an attractive and multi-coloured habitat for many animals. Especially deer are seen here quite often.

HARVEST, VINIFICATION & MATURATION

The grapes were harvested by hand on 28th of October 2016 from our terraces at Kittmannsberg. The transport to the winery was carried out in 350kg boxes of which the grapes were emptied directly into our press. After 7 hours of mazeration in the closed press, the grapes were pressed with a pressure of one bar over 5 hours. The must ran by gravity from the press house into the lower cellar. The lees filtration took place overnight and the next day the must was filled into a large used wooden barrel and a stainless steel tank. The fermentation took place spontaneously until mid-December 2016. The wine was aged until shortly before bottling in July 2018 on the fine lees. The Grüner Veltliner Purus aged for another 15 months on the bottle before being it went on sale in October 2019.

THE 2015 VINTAGE

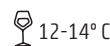
The vintage of 2016 presents elegant wines with low alcohol content - wines, which are distinguished by their clear fruit and finesse, as well as their drinking pleasure. After a fairly dry winter, a mild phase with precipitation came, which promoted the vegetation very well. In mid-April we had three extreme frost nights. The summer comprised changing weather conditions with beautiful mild periods and almost weekly rain events. The weather in September was exceptionally warm and very dry, perfect for harvesting. Aromatic and perfectly mature grapes were the reward for the hard work this year.

THE TASTE

Profound, dense and creamy. Contoured and crystal clear. Ripe yellow fruit flavors set the tone, which is successively expanded by floral notes and a fine spice. In spite of its power, never exaggerates, harmonious and carefree. Combines depth with elegance. Ends juicy, soft and balanced.

THE FACTS

Origin: Kamptal
Grape variety: Grüner Veltliner
Alcohol: 12.5%
Residual sugar: 1.5 g/l
Acidity: 5.0 g/l
Closure: Natural cork



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Weingut Weszeli is focused on creating elegant and fruit-accented white wines of the highest quality. Davis Weszeli 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 Weszeli creates wines that bring the unique taste of the terroir into the glass – pure, honest and genuine.