

BELLE FLEUR Riesling 2018

WESZELI

TERRAFACUM

THE SITE

The grapes for the Riesling Belle Fleur are a selection of the young Seeberg terraces.

THE VINEYARD

The influence of the cool Waldviertel region nearby is clearly evident here. The big temperature differences between day and night result in the very slow ripening of the grapes, which ultimately gives the Riesling an intensely fruity note. This freshness and tangy character are joined by very spicy and mineral tones extracted from the depth of the terroir. The roots of the vines penetrate the extremely weathered and brittle garnet mica schist and continue all the way to a vast reservoir of pure chalk. 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 various animals, such as 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. The fermentation was then stopped through cooling. Then the wine was matured in stainless steel tanks for 10 months before being filled into bottles and released.

THE 2018 VINTAGE

The year 2018 has definitely entered the wine history. After a brilliant start of vegetation and enormously fast growth during summer, we already started harvesting on the 23rd of August. Since we had little rainfall in July and August, the rain was very welcome in early September. With these water reserves in the soil, we went into the final phase of maturation. Partly our grapes were allowed to even enjoy the October sun in the vineyards. We were rewarded with premium grape material and finished our harvest on October 18th. Due to these special vegetation circumstances, the year 2018 combines both the characteristics of a warmer and a cooler vintage.

THE TASTE

Crystal clear, precise and aromatic. Peach notes in the beginning. On the palate, the aroma spectrum then expands to ripe yellow apples, citrus fruits, candy, salt and floral nuances. Has a gripping acidity, which is perfectly absorbed by a well integrated residual sweetness. Far from being a classic sweet wine, the Belle Fleur unites a concentrated texture with lightness and drinking flow. The finale is animating, juicy and extremely lively.

THE FACTS

Origin:	Kamptal
Grape variety:	Riesling
Alcohol:	9.0 %
Residual sugar:	45.5 g/l
Acidity:	6,0 g/l
Closure:	Screwcap



1 h



9-11° C



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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 Terrafactum. 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.