

HEILIGENSTEIN 1^W RIESLING KAMPTAL DAC 2015

WESZELI

TERRAFACUM

THE SITE

The terraced south and southwest facing slope has a unique geological history that has been preserved in this particular area.

THE VINEYARD

The outcropping bedrock consists of a reddish-brown sandstone with a high feldspar content and coarse conglomerates. The sediments formed approximately 250 – 280 million years ago under arid conditions, in lakes, ponds and ephemeral rivers. The rocks contain fossilized plants and gravels with clasts of volcanic rhyolites.

HARVEST, VINIFICATION & MATURATION

The grapes were harvested by hand on 18th of October 2015 from our terraces on Heiligenstein. The transport to the winery was carried out in 350kg boxes of which the grapes were emptied directly into our press. After about 6 hours of mash contact a very gentle pressing program started, where the whole 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 stainless steel tank. The fermentation took place spontaneously until mid-December 2015. The wine was aged until shortly before bottling in July 2017 on the fine lees. The Riesling Heiligenstein aged for another 14 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

Fairly full nose, initially dark notes, almost oily ground spice, porcini mushrooms, moss, crackers, needs air to unfold fruit, then orange zest and a little exotic; Silky-velvety fruit, fairly supple, on the palate nectarines and peach Melba, good extract, remains, harmonious finish.

THE FACTS

Origin: Kamptal
Grape variety: Riesling
Alcohol: 13.0 %
Residual sugar: 6.4 g/l
Acidity: 6.0 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 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.