

# LOISERBERG 1<sup>QT</sup> RIESLING KAMPTAL DAC 201

WESZELI  
TERRAFACUM

## THE SITE

This south/southeast-facing cru lies on the Loiserberg, which rises in the western part of the town of Langenlois. This is close to the nearby Waldviertel region. The Loiserberg, at 380 meters above sea level, is the highest vineyard site in the Kamptal region.

## THE VINYARD

A simultaneity of contrasts best describes the Loiserberg vineyard. While the southern exposure provides plenty of direct sunlight, the continuous winds from the rugged Waldviertel to the north swirl cool air around the sun-warmed grapes. This tension allows the Riesling to develop rich and powerful aromatics. The meager Gföhler gneiss soil with just a very thin layer of humus forces the vines to root extremely deep into the stony subsoil – and from this, a distinct, fruit-filled character is imparted to the wine. The roses and peonies between the rows of vines, along with the sunflowers, rape, lilac and fruit trees, make the vineyard an absolute paradise for bees and other insects.

## 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 six 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

Elegant fruit melange of citrus fruits and stone fruit with a little pineapple, a bit ciabatta, fragrant, delicately floral, balanced and discreet; juicy middle weight, elegantly built, a lot of fruit in the entree, tighter behind with a fine bite and a pleasantly dry finish.

## THE FACTS

Origin:	Kamptal
Rebsorte:	Riesling
Alcohol:	12.5 %
Residual sugar:	3.5g/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.*