PURUS RIESLING KAMPTAL DAC 2016



THE SITE

The Seeberg lies on a steep south-facing slope to the west of the village of Zöbing. Six vast terraces comprise the vineyard site. The two lowest terraces are used for Riesling Purus.

THE VINEYARD

Riesling Purus, Riesling Seebergs little brother. The vast Seeberg terraces are characterized by very particular microclimates. The two lowest terraces are built on deep slate as well, however, the proximity to the valley bottom and the magnificent trees around cause a significant difference in average temperature compared to the above terraces. Therefore we harvest the grapes of these terraces a little earlier and get our nimble yet profound Riesling Purus.

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 temperatureregulated fermentation took place. After fermentation the wine matured in a stainless steel tank and was bottled after another 16 months ageing on the fine lees. Bottle ageing took place for another 12 Months until we released the Riesling Purus to the market in April 2019.

THE 2016 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 vear.

THE TASTE

Spicy Riesling bouquet with lots of fruit and fine smoky notes, candied pineapple and pink grapefruit, subtle, some layers; Juicy, creamy, fine fruit bite, silky creamy, again pink grapefruit, and ripe, integrated acidity, harmonious, pithy and refreshing.

THE FACTS

Origin: Kamptal
Grape variety: Riesling
Alcohol: 12.5 %
Residual sugar: 3.0 g/l
Acidity: 7.0 g/l
Closure: Natural cork



₹ 12-14° C



WESZELI TERRAFACTUM

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.