

SEEBERG 1^{er} RIESLING KAMPTAL DAC 2015

WESZELI

TERRAFACUM

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 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 45-year-old vines penetrate the extremely weathered and brittle garnet mica schist and continue all the way to a vast reservoir of pure chalk. The vineyard is particularly loved by the Smaragd, little emerald-coloured lizards that sunbathe on the hot stones. They also find shelter in the many cracks and crevices and enjoy nature's provision of berries and shrubs for their plentiful food supply.

HARVEST, VINIFICATION & MATURATION

The grapes were harvested by hand on 18th of October 2015 from our vineyards on Seeberg. The transport to the winery was carried out in 350kg boxes of which the grapes were emptied directly into our press. After about 8 hours of mash contact a very gentle pressing program started. The whole grapes were pressed with a pressure of one bar over 5 hours, whereas 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-February 2016. The wine was aged until shortly before bottling in July 2017 in a used wooden barrel on the fine lees. The Riesling Seeberg aged for another 13 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

Fresh with herbal spiciness, mushrooms, the fruit takes time and air, lots of citrus, then more and more peach and peach peels, spicy, a touch of navel orange and satsumas, cool background; juicy, on the one hand elegant ripeness, on the other hand still somewhat encapsulated, catchy, very contoured, a lot of citrus on the finish, bite and grip, long, needs some time, patience.

THE FACTS

Origin: Kamptal
Grape variety: Riesling
Alcohol: 13.0 %
Residual sugar: 3.5 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 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.