

STEINMASSL 1^{er} RIESLING KAMPTAL DAC 2015

WESZELI

TERRAFACUM

THE SITE

The Steinmassl is positioned just above the Steinhäus on a south/southeast-facing slope in western Langenlois.

THE VINEYARD

Waldviertel gneiss with a high iron content comprises the solid subsoil that gives the wines their generous mineral character. Because of the loose stones in the brown earth covering, the vines are able to root very deeply and fully absorb the flavour potential of the terroir. The direction of the slope protects the vineyard from the cold northerly winds. 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 vineyard snails and butterflies – especially the beautiful Southern Festoon butterfly.

HARVEST, VINIFICATION & MATURATION

The grapes were harvested by hand on 17th of October 2015 from our terraces on the Steinmassl. The transport to the winery was carried out in 350kg boxes of which the grapes were emptied directly into our press. After about 10 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 in a stainless steel tank. The fermentation took place spontaneously until the end of January 2016. The wine was aged until shortly before bottling in July 2017 on the fine lees. The Riesling Steinmassl aged for another 13 months on the bottle before it went on sale in October 2018.

THE 2015 VINTAGE

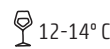
A moist winter and a nice spring mark the beginning of 2015. Heavy hail in early May also affects large parts of our vineyards. After an almost perfect blossom a hot and dry summer sets in. This especially challenges our young vineyards. Then, in mid-August the long-awaited rain and an optimum progress in ripeness within a short time. Perfect, fully ripe grapes provide for a vintage with density and strength.

THE TASTE

Quite creamy and full-bodied in the fragrance, a lot of peach fruit, subtle meadow herb notes, calm and set, a touch of vanilla and biscuit, very harmonious; on the palate rich fruit of vineyard peaches with elegant notes of sweet pastries, fine shortcrust pastry, in the background fine acid bite, velvety-long finish.

THE FACTS

Origin: Kamptal
Grape variety: Riesling
Alcohol: 13.0 %
Residual sugar: 7.0 g/l
Acidity: 6.0 g/l
Closure: Natural cork



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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.