

# PET NAT

## RIESLING 2018

# 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 VINEYARD

A simultaneity of contrasts best describes the Loiser-berg 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

Pét Nat stands for pétillant naturel, which simply means "naturally bubbly" in German. We love Pét Nats, which is why we have decided to nail one for the first time. Although a young phenomenon, Pét Nats are actually the product of a traditional way of making sparkling wine. In a few words - the must starts fermenting in the barrel and is filled during fermentation into bottles, encapsulated and finishes fermentation in it. Since the CO2 produced during fermentation can no longer escape, carbon dioxide is naturally formed.

What sounds simple, has its pitfalls, but makes it tremendous fun, if everything works out. Pét Nats are alive and encouraging. They animate the spirits, shoot energy into your veins abruptly and dispel cloudy thoughts. At least that's the case with us. Our first Pét Nat Riesling grapes come from the late harvest from the coolest plots on the Loiserberg.

### 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

Invigorating & animating. White flowers, grapefruit and peach. Fine perlage. Fresh and inviting. Balanced texture infused with ripe, yellow fruit. Subtle sweetness combined with a structuring acidity. Flows straight and straight over the palate. Sounds cool and vibrant.

### THE FACTS

Origin	Kamptal
Grape variety:	Riesling
Alcohol:	11,5 %
Residual sugar:	4,5g/l
Acidity:	7,0g/l
Closure:	Screwcap

 8-10° C



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*Das Weingut Weszeli setzt seinen Schwerpunkt auf elegante und fruchtbetonte Weißweine mit höchstem Anspruch. Davis Weszeli baut auf der langen Weinbautradition der Familie auf und verbindet sie mit seiner eigenen Philosophie: dem Prinzip Terrafacum. Er stellt den Weingarten mit seiner großen biologischen Vielfalt selbst ins Zentrum der Arbeit – dort formt er den Charakter seiner Weine. Nach allen Kräften unterstützt er das Zusammenspiel von Flora und Fauna und lässt bei der schonenden und puristischen Vinifikation den gleichen Respekt vor der Natur walten. So entstehen im Weingut Weszeli Weine, die den einzigartigen Geschmack des Terroirs ins Glas bringen – pur, ehrlich, unverfälscht.*