

# KÄFERBERG 1<sup>er</sup> GRÜNER VELTLINER KAMPTAL DAC 2016

# WESZELI

## THE SITE

You'll find fingerprints from several geological eras on the Käferberg. About 350 million years ago, crystalline rocks were formed – and these constitute the foundation of many of the vineyards today.

However, the waves of the primeval Parathetys Sea broke on the slopes around 16 million years ago, depositing sand, pebbles, clay and especially shell limestone in its soils. A few million years later, loess also settled over the geological mosaic; blown over from the Alpine region, it often formed impressive walls of the hollows in the Käferberg.

## THE GROUND

Our Grüner Veltliner vines are rooted mainly in shell limestone, which is covered by a thick layer of clay. This, together with the south-facing orientation and the altitude of the vineyards, is responsible for the distinctive texture and lively acidity that are inherent in the Veltliner from the Käferberg, even in warm years.

## THE VINEYARD

It is nice to imagine that where our Veltliner vines are growing now – was once a great sea. That was 16 million years ago, but the traces can still be detected today. Under thick clay soils is the shell limestone that forms the foundation for the roots of our vines. And sometimes fossils can be found. The terraces of the Käferberg are protected from the northern winds as they face towards the south. Although the summer sun here can be relentless, the grapes actually ripen slowly due to the fresh,

cool nights – and thus supplement their dense consistency also in warm years with an invigorating, structured acidity.

## THE TASTE

Finely chiselled and precise. The most elegant Käferberg in recent years. Bundles its strength and density in a compact but light-footed texture. Dark spicy. Cool, ripe and crystal clear pome fruit aromas. The acid gives direction to the wine. Good pressure on the palate. Harmonious and juicy in the finish.

## THE FACTS

**ORIGIN:** Kamptal

**GRAPE VARIETY:** Grüner Veltliner

**VINES PLANTED:** 1974

**CULTIVATION:** in conversion to organic farming since 2017

**GRAPES HAND-PICKED:** 31.10 and 1.11.2016

**MACERATION:** skin contact plus stems between over night

**PRESSING:** whole bunch 5h **ALCOHOLIC**

**FERMENTATION:** spontaneous | wild yeasts **MALOLACTIC FERMENTATION**

**(BSA):** yes **MATURATION:** 20 months on the fine lees in big barrels; 26 months in the bottle

**ALCOHOL:** 12,5%

**RESIDUAL SUGAR:** 2,5 g/l

**ACIDITY:** 5,0 g/l

**CONTAINER CLOSURE:** natural cork

**DRINKING TEMPERATURE:** 12-14°C

**GLASS TYPE:** Burgundy glass

**VEGAN**

**PAIRS WELL:** Fried freshwater fish and beef stews



WESZELI

*Turning grapes into wine is a great privilege.*

*Our grapes are naturally turned into wine. Like the vineyards where they grow, they are complex ecosystems, full of life and energy. Constantly metamorphosed, after a while they find a natural balance that reflects the terroir, the vintage, the characteristics of the grape variety and the craft of the winemaker.*