

SEEBERG ^{1^{er}} RIESLING KAMPTAL DAC 2016

WESZELI

THE SITE

The Seeberg lies directly across from the Heiligenstein. In both vineyard sites there is, almost without exception, Riesling. There may be only about one kilometer between their terraces, yet the two are as far apart in geological and sensory terms than as if they were in different hemispheres.

The vines on the Seeberg are south-facing. There is no lack of light and sun here, yet the harvest is usually late in the season. This is a result of the continuously blowing north wind, which provides a cooling counterpoint in the vineyards and keeps the acidity and tension high in the grapes.

THE GROUND

The desert sandstone that dominates the Heiligenstein today is no longer found in the Seeberg; instead, there is garnet mica schist, some of which is permeated by amphibole-rich veins. The subsoil is crumbly and porous, allowing the vines to root deeply and obtain their nutrients and minerals from the depths of the hill.

THE VINEYARD

I like being on the Seeberg. Up on the plateau, at over 300 meters, where the summer sun shines from early morning until late in the evening. Here is where the continuously blowing wind has the last word. I like the vines that are deeply rooted in the soil – they're even older than me.

Cultivating the vineyards is somewhat easier on the Seeberg than on the Heiligenstein or Steinmassl. The soils here are deeper and, due to their advanced age, the vines find their natural balance more easily. The intense sunlight, however, requires careful canopy management and a perfectly executed harvest time, when there's an optimal balance of sugar and acidity.

THE TASTE

Rounder and fuller than the other single-vineyard Rieslings. Still cool and juicy. Carried by ripe yellow fruit, citrus aromas and bright floral notes. Over time, fine herbal notes are added. Close-knit, compact and focused on the palate. Minerally and salty. Crystal clear, citrus-highlighted fruit in the finish, persistent, gripping and long.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Riesling
VINES PLANTED: 1966
CULTIVATION: in conversion to organic farming since 2017
GRAPES HAND-PICKED: 17.10.2016
MACERATION: skin contact plus stems over night
PRESSING: whole bunch 5h
ALCOHOLIC FERMENTATION: spontaneous | wilde Hefen
MALOLACTIC FERMENTATION (BSA): no
MATURATION: 20 months on the fine lees in big oak barrels, 26 months in the bottle
ALCOHOL: 13,0%
RESIDUAL SUGAR: 3,0 g/l
ACIDITY: 6,5 g/l
CONTAINER CLOSURE: natural cork
DRINKING TEMPERATURE: 12-14°C
GLASS TYPE: Burgundy glass
VEGAN
PAIRS WELL: Mushrooms, pasta in saffron, wildfowl, duck, grilled fish



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.