

STEINMASSL¹ RIESLING KAMPTAL DAC 2016

WESZELI

THE SITE

Even Riesling, which is actually resistant to – and in fact, predestined for – challenging conditions, must fight on the Steinmassl. The shallow ground cover is able to store little water, which is why the vine roots usually grow deep down to obtain sufficient nutrients. Long dry periods make the efforts of pressing great wines from the Steinmassl a delicate undertaking – every year.

However, if everything develops as we expect, the Steinmassl will deliver Rieslings that are filigree, feminine, mineral-rich and multi-layered, reflecting their terroir in an expressive, concentrated way.

THE GROUND

Stony, meagre and hard. There's a reason why everyone talks about the soils of the Steinmassl. The vines growing here – the vineyard is west of Langenlois – are rooted in crystalline rock, specifically Gf hler gneiss, a mixture of orthogneiss and mica schist. There also are inclusions of amphibolites, basalt-based metamorphic rocks. The surface soil layer is shallow in most places, and immediately under it is bare rock.

THE VINEYARD

Soil structure is the magic word in the cultivation of the Steinmassl. We already began some years ago to spread humus in the parcels and to green the soils seasonally throughout the year. Today, Jerusalem artichokes, buckwheat, coneflower, broom and birthwort grow harmoniously alongside the Riesling vines and create a thriving landscape for snails and butterflies. A cactus grows nearby on a sunny slope.

Through focused work and care for the individual vines – all by hand – we rarely but consciously intervene in their development. As stress-free as possible. Grapes ripen in this way, and steadily build up a tension between acidity, extract and energy before their harvest, usually late in October.

THE TASTE

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Riesling
VINES PLANTED: 1991
CULTIVATION: in conversion to organic farming since 2017
GRAPES HAND-PICKED: 16.9.2019
MACERATION: 30% skin contact plus stems between 2 and 6 h
PRESSING: Ganztraubenpressung 5h
ALCOHOLIC FERMENTATION: spontan | wilde Hefen
MALOLACTIC FERMENTATION (BSA): no
MATURATION: 5 months on the fine lees in stainless steel tank
ALCOHOL: 12,5%
RESIDUAL SUGAR: 4,0 g/l
ACIDITY: 6,5 g/l
CONTAINER CLOSURE: natural cork
DRINKING TEMPERATURE: 12-14°C
GLASS TYPE: Burgundy glass
VEGAN
PAIRS WELL: rich pasta, offal dishes, mild curries



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.