

KÄFERBERG 1^{er} GRÜNER VELTLINER KAMPTAL DAC RESERVE 2013

WESZELI

TERRAFACUM

THE SITE

The Käferberg vineyard lies at 300 meters above sea level on a southeast-facing slope to the north of Langenlois.

THE VINEYARD

Because of its exposure, the vineyard enjoys sun well into the late afternoon as well as warm, gentle breezes coming from the west. The loose clay marl soil on the surface enables the vines to root very deeply. Because the vineyard lies on the coastline of an ancient sea, marine deposits from that time are found here. The rich chalk and silicate content gives to the Veltliner a strongly expressive acidity structure and elegant minerality. Growing along the parcel are rosehips, berries and hazelnuts. Also adding to the balanced micro-ecosystem are sunflowers, lilacs, an apple tree and an apricot tree. To the north of the vineyard, a neighbouring population of old trees serve as a lookout point for the local kestrels before they begin their hunt in vineyard.

HARVEST, VINIFICATION & MATURATION

The grapes themselves specified the harvest date. When they reached just the right ripeness in colour, taste and consistency, they were gathered by hand and placed in small buckets before being brought carefully to the winery's cellar in harvest boxes. Without delay, the grapes were transferred directly from the boxes to the press. At a pressure of 1 bar, the whole bunches were gently pressed without any damage to the ridges. The juice flowed into steel fermenters, where the controlled and temperature-regulated fermentation took place. After fermentation, the Grüner Veltliner was racked into an oak barrel and matured for 18 months on the fine lees until it was bottled. Bottle ageing took place for another 18 months until we released the wine to the market.

THE 2013 VINTAGE

Moist winter and late blooming gave distinction to the beginning of the year 2013. A high amount of precipitation during the blooming led to fewer fertilized blossoms and thus to a quantitatively smaller harvest. Autumn presented itself dry and sunny, so decay and botrytis posed no problem. The 2013 vintage guarantees an exciting play of acidity and fruit with lots of potential.

THE TASTE

Creamy wealthy scent, some vanilla and marzipan, lokum and a hint of candied pears, balanced, subtle wood, good ground; juicy, plump, beautiful abundance, little sweet spices, marzipan and pears, little acid thrust in the finish, structuring herb, some power, firm.

THE FACTS

Origin: Kamptal
Grape variety: Grüner Veltliner
Alcohol: 13,5 %
Residual sugar: 1.0 g/l
Acidity: 6.5 g/l
Closure: Natural cork



3 h



12-14° C



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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.