

PURUS GRÜNER VELTLINER KAMPTAL DAC RESERVE 2013

WESZELI

TERRAFACUM

THE SITE

The grapes for the Grüner Veltliner Purus come from the Kittmannsberg, located in the southwest part of the town of Langenlois.

THE VINEYARD

An exceptionally deep loess soil defines the Kittmannsberg. Dating to the Ice Age, this soil is very fine-grained and is able to store the sun's heat well. It also provides richness in body and smooth acidity to the wine. There is limestone content as well, and this brings a distinct mineral note to the roster of aromas and flavours in the wine. With a massive elderberry bush, and hornbeam, witchweed and blueberries, this vineyard is an attractive and multi-coloured habitat for many animals. Especially deer are seen here quite often.

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 approximately half of the wine was racked into an oak barrel, the other half matured in a stainless steel tank. The wine was bottled after another 16 months ageing on the fine lees. Bottle ageing took place for another 12 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

Subtle nose of white bread, light spice, little sesame, Arancini, a little shy, sweet fennel; presents itself quite strong on the palate, good structure, citrus notes, bone-dry, taut, classic spice, straight, bite, medium finish.

THE FACTS

Origin: Kamptal
Grape variety: Grüner Veltliner
Alcohol: 13.0 %
Residual sugar: 1.0 g/l
Acidity: 5.5 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 Terrafacum. 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.