

PURUS GRÜNER VELTLINER KAMPTAL DAC RESERVE 2014

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 2014 VINTAGE

Patience was the buzzword of the year 2014. Drought and two frost nights in April shortly after bud break. Best conditions then until flowering and beyond with alternating sun and rain. High amount of rainfall in September brought increased decay pressure and significantly more work on canopy management and harvesting. Low yields and the cool vintage provide us with delicate and elegant wines with finesse and slightly lower alcohol levels.

THE TASTE

Beautiful, full nose with varietal spices and herbal notes, calm fruit of pears and yellow apples, quite pronounced, rounded, a touch of blood orange; on the palate juicy and rather firm with medium substance, classic dry, fairly lively, bittersweet, medium finish.

THE FACTS

Origin: Kamptal
Grape variety: Grüner Veltliner
Alcohol: 13.0 %
Residual sugar: 1.5 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.