

# PURUS GRÜNER VELTLINER KAMPTAL DAC 2017

# WESZELI

## THE SITE

The vineyards, southeast-facing and sheltered from winds, catch the first morning sun rays and heat up quickly. This, in combination with the generally warm loess soils, leads to a harvest that tends to take place earlier than in the nearby Veltliner vineyards on the Käferberg and Schenkenbichl.

Also the Kittmannsberg has been producing wine for 700 years, possibly even longer. The first documentation of "Chotmannsperig" was recorded in 1353. This name was likely derived from a former owner.

## THE GROUND

The Kittmannsberg, in whose terraces are rooted the vines for the Grüner Veltliner Purus, forms another piece in the geological and climatic puzzle of the southern Kamptal. This basin-shaped site is comprised of a calcareous loess subsoil and porous, often metre-thick topsoils. Here, the vines are able to root deep and wide and take advantage of excellent water storage capacity. As Grüner Veltliner often has problems with meagre soils, loess is an ideal substrate.

## THE VINEYARD

On the Kittmannsberg, you can search for Riesling for a long time. The basin-shaped, southeast-facing vineyard is Veltliner terrain par excellence. Instead of meagre primary rock, you'll find a metres-thick layer of loess mixed with chalk that allows the vines to spread well. Since loess heats up quickly and stores water at the same time, the vines are rarely exposed to stress: a condition that Riesling can handle very well - but Grüner Veltliner less so.

Loess, however, is only a geological element that leaves its mark on the wines from the Kittmannsberg. The high chalk content is at least as important, so in combination they form the basis for a wine that is soft, spicy (loess) and with good body, yet at the same time is also structured and minerally (chalk).

## THE TASTE

Radiant, clear and balanced. The ideal entry into profound Veltliner worlds. Appears bright and inviting despite the warm conditions throughout the year. Fresh, juicy fruit, a fine but noticeably stony note and a herbal undertone determine the aroma profile. Without pushing itself into the foreground, the acid gives direction. Sounds soft and yellow-fruity.

## THE FACTS

**ORIGIN:** Kamptal  
**GRAPE VARIETY:** Grüner Veltliner  
**VINES PLANTED:** 1972  
**CULTIVATION:** in conversion to organic farming since 2017  
**GRAPES HAND-PICKED:** 20.10.2017  
**MACERATION:** skin contact 6h  
**PRESSING:** whole bunch, 5h  
**ALCOHOLIC FERMENTATION:** spontaneous | wild yeasts  
**MALOLACTIC FERMENTATION (BSA):** no  
**MATURATION:** 34 months on the fine lees in big oak barrels (1/2) and stainless steel tanks (1/2)  
**ALCOHOL:** 13,0%  
**RESIDUAL SUGAR:** 1,5 g/l  
**ACIDITY:** 5,5 g/l  
**CONTAINER CLOSURE:** natural cork  
**DRINKING TEMPERATURE:** 12-14°C  
**GLASS TYPE:** Burgundy glass  
**VEGAN**  
**PAIRS WELL:** Cheese spaetzle, fried poultry, baked dishes



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.*