

SCHENKENBICHL 1^{er} GRÜNER VELTLINER KAMPTAL DAC RESERVE 2014

WESZELI

TERRAFACUM

THE SITE

The Schenkenbichl is located in the northwest part of Langenlois. This south-facing slope features three Weingut Weszeli terraces; set in the very center of the slope, these terraces form the heart of the site.

THE VINEYARD

The climate is marked by high temperatures. The vineyard's southern exposure and its stone walls – which emit the sun's warm energy throughout the night – create a ripening time advantage of approximately ten days. The winds from southeast carry the warmth from the Pannonian Plain to the vineyard, which is protected from cold northeasterly winds by acacia trees nearby. The grapes can hang well into the late Fall season, giving the wines a special density. Moreover, the Grüner Veltliner Schenkenbichl expresses the differences between the three terraces. In the west, the stony gneiss contributes pronounced minerality, while the loess in the east gives the wine a creamy body. The diverse plant world of roses, lavender, lilac, sunflowers, nasturtium, zucchini, hazelnut and berries attracts butterflies, bees and squirrels. And directly near the trees, the colourful hoopoe finds ideal conditions for breeding.

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 16 months on the fine lees until it was bottled. 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

Charming nose, first Baiser, then candied sugar melon and papayas, velvety and balanced, harmonious, discreetly creamy; beautiful fruit sweetness on the palate, smooth, fine, creamy, elegant, and medium-bodied; felicitous

THE FACTS

Origin: Kamptal
Grape variety: Grüner Veltliner
Alcohol: 13.0 %
Residual sugar: 2.5 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.