

# PURUS GRÜNER VELTLINER KAMPTAL DAC RESERVE 2011

# 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. Then the wine was matured in stainless steel tanks for 18 months before being filled into bottles and released.

## THE 2011 VINTAGE

The very dry Winter was followed by a Spring with sufficient rainfall. Summer was warm and dry, yielding healthy grapes free from rot. In sun-filled September, the grapes boasted significant sugar ripeness. The high quality of the 2011 vintage is captivating: clear wines with complex fruit and balanced acidity.

## THE TASTE

Beautiful flavour with soft notes of chocolate and hazelnut; also ripe and sometimes discreet fruit – pear and stone fruits. A bit of a roasted tone, a touch of ripe sweetness, medium-bodied structure and a generous lemony finish.

## THE FACTS

Origin: Kamptal  
Grape variety: Grüner Veltliner  
Alcohol: 13 %  
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 and Rupert Summerer build on the long wine growing tradition of the Summerer family and connect this with their own special wine philosophy – The Principle Terrafacum. This means that they place the vineyard itself, with its tremendous biological diversity, at the very center of their work – because that is where the true character of the wines is formed. They support 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.*