

SEEBERG 1^{er} RIESLING KAMPTAL DAC RESERVE 2014

WESZELI

TERRAFACUM

THE SITE

The Seeburg lies on a steep south-facing slope to the west of the village of Zöbing. Six vast terraces comprise the vineyard site.

THE VINEYARD

The influence of the cool Waldviertel region nearby is clearly evident here. The big temperature differences between day and night result in the very slow ripening of the grapes, which ultimately gives the Riesling an intensely fruity note. This freshness and tangy character are joined by very spicy and mineral tones extracted from the depth of the terroir. The roots of the 45-year-old vines penetrate the extremely weathered and brittle garnet mica schist and continue all the way to a vast reservoir of pure chalk. The vineyard is particularly loved by the Smaragd, little emerald-coloured lizards that sunbathe on the hot stones. They also find shelter in the many cracks and crevices and enjoy nature's provision of berries and shrubs for their plentiful food supply.

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 two months on the fine lees, the Riesling was racked into oak barrels and matured for 16 months. Then the wine was filled into bottles, where it spent another six months resting. After a total of 24 months in the cellar, the wine was released for sale.

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

Warm-spicy nose of porcini mushrooms and forest soil, subtle nut notes, blood oranges with floral accents, quite elegant, some fire stone, slightly exotic; lots of fruit, peach, papaya and sugar melon with a touch of vanilla, taut and compact, delicate, racy, rather long finish.

THE FACTS

Origin: Kamptal
Grape variety: Riesling
Alcohol: 13.0 %
Residual sugar: 3.5 g/l
Acidity: 7.0 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 Terrafactum. 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.