

STEINMASSL 1^{er} RIESLING KAMPTAL DAC RESERVE 2014

WESZELI

TERRAFACUM

THE SITE

The Steinmassl is positioned just above the Steinhäus on a south/southeast-facing slope in western Langenlois.

THE VINEYARD

Waldviertel gneiss with a high iron content comprises the solid subsoil that gives the wines their generous mineral character. Because of the loose stones in the brown earth covering, the vines are able to root very deeply and fully absorb the flavour potential of the terroir. The direction of the slope protects the vineyard from the cold northerly winds. Along with the vines, there are sunchoke, buckwheat, echinacea, gorse and birthwort flourishing here. Together, the different flowers and plants create a wonderful habitat for vineyard snails and butterflies – especially the beautiful Southern Festoon butterfly.

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 2014 VINTAGE

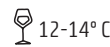
Patience was the buzzword of the year 2014. Drought and two frost nights in April shortly after bud break. Best conditions then until flowering and beyond with alternating sun and rain. High amount of rainfall in September brought increased decay pressure and significantly more work on canopy management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

THE TASTE

Toasted, fairly dense bouquet of citrus and pineapple, also memories of a summer meadow, along with fresh mushrooms and dried citrus fruits; lots of citrus, good extract, racy, taut and compact, slightly bittersweet backbone, a little malty touch, tomboyish, certain length, patience.

THE FACTS

Origin: Kamptal
Grape variety: Riesling
Alcohol: 13.0 %
Residual sugar: 4.0 g/l
Acidity: 7.0 g/l
Closure: Natural cork



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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.