

SCHENKENBICHL 1^{er} GRÜNER VELTLINER KAMPTAL DAC RESERVE 2011

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. Then the wine was matured in stainless steel tanks for 18 months before being filled into bottles, where it spent another six months resting. After a total of 24 months in the cellar, the Grüner Veltliner was released for sale.

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

A ripe, full nose with a slight whiff of caffè latte; very nutty and peppery, plus notes of loess and dark bread. It opens up with air and gives more spiciness than fruitiness. Plenty of juicy fruit on the palate. Silky, velvety texture and an excellent balance between power, fruit sweetness and acidity. Discreet touch of piquancy; juicy length; full of character.

THE FACTS

Origin: Kamptal
Grape variety: Grüner Veltliner
Alcohol: 13.5 %
Residual sugar: 6 g/l
Acidity: 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.