

# SEEBERG 1<sup>er</sup> RIESLING KAMPTAL DAC RESERVE 2011

# WESZELI

TERRAFACUM

## THE SITE

The Seeberg 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 Ixodid 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. 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 Riesling 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

Needs to breathe, then come aromas of green and red peaches. A piquant expression with some sweet herbs and subtle spices; beautiful density; lots of juicy stone fruits; a fine, firm structure with backbone, excellent grip and very good length.

## THE FACTS

Origin: Kamptal  
Grape variety: Riesling  
Alcohol: 13.5 %  
Residual sugar: 6.5 g/l  
Acidity: 6.5 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 Terrafactum. 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.*