

# PURUS GRÜNER VELTLINER KAMPTAL DAC RESERVE 2012

# 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. After about two months approximately half of the wine was racked into an oak barrel, the other half matured in stainless steel tanks for 18 months before being filled into bottles and released.

## THE 2012 VINTAGE

After a damp January and an extremely cold February, Spring finally brought the long-awaited warmth. Summer and Fall were marked by high temperatures, and the balanced interplay between rain and dryness ultimately delivered the best quality. The 2012 vintage has yielded wines that are particularly dense and rich in aromas, flavour and clarity.

## THE TASTE

Elegant, soft, velvety nose of ripe pears and red apples, plus a hint of glucose, well-balanced. Medium-weight, discreet pome fruit, some spice, quite compact, grapefruit notes on the finish, finish in one piece.

## THE FACTS

Origin: Kamptal  
Grape variety: Grüner Veltliner  
Alcohol: 13.5 %  
Residual sugar: 1.5 g/l  
Acidity: 5.0 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.*