

STEINMASSL 1^{er} RIESLING KAMPTAL DAC RESERVE 2012

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 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

Typical spice notes with lots of fruit, slightly roasty, oranges but also apricots and nectarines, almost peppery herbal notes, deep fruit. Solid and structured on the palate, attractive citrus punch, which also involves grapefruits, well focused, resilient, juicy, good length.

THE FACTS

Origin: Kamptal
Grape variety: Riesling
Alcohol: 13.0 %
Residual sugar: 3.0 g/l
Acidity: 6.0 g/l
Closure: Natural cork



3 h



12-14° C



WESZELI
TERRAFACUM

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 Terrafacum. 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.