

# BELLE FLEUR Riesling 2017

# WESZELI

TERRAFACUM

## THE SITE

The grapes for the Riesling Belle Fleur are a selection of the young Seeberg terraces.

## 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 vines penetrate the extremely weathered and brittle garnet mica schist and continue all the way to a vast reservoir of pure chalk. 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 various animals, such as 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. The fermentation was then stopped through cooling. Then the wine was matured in stainless steel tanks for six months before being filled into bottles and released.

## THE 2017 VINTAGE

Extreme dryness and heat characterize this year. We have been waiting for precipitation until late summer and moderate temperatures with plenty of sun in autumn have favored the slow maturity process of this vintage. Many cooler nights have had a very positive effect on the development of the aroma. An exciting combination, as 2017 combines both the characteristics of a warm, as well as a cooler vintage in itself. The grapes were able to reach a nice maturity and these conditions speak for an excellent aging potential of the wines. 2017 stands for lively and multi-faceted wines, with moderate alcohol levels and attractive acidity.

## THE TASTE

Cool, very clear fruit shaping, fragrant, lively and fresh, vineyard peach, transparent, cool; juicy, light-weighted, elegant, playful, pretty, stimulating clear fruit, refreshing, perfectly integrated residual sugar, crispy bite, juicy, drinking fun with character, delicate finish.

## THE FACTS

Origin: Kamptal  
Grape variety: Riesling  
Alcohol: 9.0 %  
Residual sugar: 63.0 g/l  
Acidity: 8,0/l  
Closure: Screwcap



1h



9-11° 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.*