

LOISERBERG RIESLING KAMPTAL DAC 2020

WESZELI

THE SITE

The first thing that strikes you when you stand at the top of the Loiserberg is its meagre, rocky soil. It consists almost exclusively of Gföhler gneiss, covered only by a shallow layer of humus. Our Riesling vines are growing at an altitude of 380 metres; there is no higher point around Langenlois. And you can feel this in every sip. Although the vines look to the sun all day long, they are properly cooled as soon as twilight falls over the vineyards. As a result, full ripeness always arrives in late October, when the grapes have crystal-clear aromatics and immense vitality.

THE GROUND

The Loiserberg is Riesling territory. The geological conditions are demanding, but they're also perfect. Riesling delivers its best results in stony and meagre areas, with most of the vines rooted in pure rock - gneiss and mica schist - which in some spots rise to the surface and are otherwise covered by a thin layer of humus.

THE VINEYARD

Altitude means everything at the Loiserberg. If you are at the crest of the hill, where our largest parcel is located, you'll soon feel that the conditions here are quite different from those down below. Although our vineyard lies under the sun almost all day long, its power is relativised by the altitude and the wind that whistles through the vines.

Riesling also benefits from the climatic conditions mentioned earlier. Sun and dryness in combination with nocturnal cooling allow the grapes to ripen slowly. And finally, when it's the right time to harvest, there's an ideal balance of precise aromas, energy and acidity structure.

THE TASTE

Light and inviting stone fruit notes paired with a tobacco-herbal aroma. Floral traces. Compact and balanced. Combines firmness with strength and depth with drinking flow and also scores with a slightly earthy minerality. Applies pressure until the end and flows dynamically, vertically and without dangling over the palate.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Riesling
VINES PLANTED: 1998
CULTIVATION: organic
GRAPES HAND-PICKED: 21.10.2020
MACERATION: 13 hours in closed press
PRESSING: whole bunch 5h
ALCOHOLIC FERMENTATION:
spontaneous | wild yeast
MALOLACTIC FERMENTATION (BSA): yes
MATURATION: 10 months on the fine lees in stainless steel tank
ALCOHOL: 12,5%
RESIDUAL SUGAR: 4,0 g/l
ACIDITY: 6,0 g/l
CONTAINER CLOSURE: Screw cap
DRINKING TEMPERATURE: 9-11°C
GLASS TYPE: Universal glass
VEGAN
CERTIFIED ORGANIC



WESZELI

Turning grapes into wine is a great privilege.

Our grapes are naturally turned into wine. Like the vineyards where they grow, they are complex ecosystems, full of life and energy. Constantly metamorphosed, after a while they find a natural balance that reflects the terroir, the vintage, the characteristics of the grape variety and the craft of the winemaker.