

PURUS RIESLING KAMPTAL DAC 2017

WESZELI

THE SITE

Like the Veltliner, the Riesling Purus is actually a single vineyard wine. It comes from the Seeberg site, which covers a total of 35 hectares and rises to 60 metres in altitude. Although it's based almost everywhere on mica schist, there are notable differences between the parcels at the foot of the slope and those on the plateau.

Since we have vineyards that are in both the upper and lower areas, we decided early on to press both a representative single vineyard version of the Seeberg and one that builds a bridge from the terrace wines to the single vineyard wines.

THE GROUND

The desert sandstone that dominates the Heiligenstein today is no longer found in the Seeberg; instead, there is garnet mica schist, some of which is permeated by amphibole-rich veins. The subsoil is crumbly and porous, allowing the vines to root deeply and obtain their nutrients and minerals from the depths of the hill.

THE VINEYARD

The Seeberg lies directly across from the Heiligenstein. In both vineyard sites there is, almost without exception, Riesling. There may be only about one kilometer between their terraces, yet the two are as far apart in geological and sensory terms than as if they were in different hemispheres.

The vines on the Seeberg are south-facing. There is no lack of light and sun here, yet the harvest is usually late in the season. This is a result of the continuously blowing north wind, which provides a cooling counterpoint in the vineyards and keeps the acidity and tension high in the grapes.

THE TASTE

Herbs, but also ripe yellow fruit that sometimes drifts off into exotic worlds. Is full-bodied and soft, rounder than the single-vineyard Rieslings, but is bundled with mouth-watering acidity. Appears juicy, mineral and fresh. A long calm river, balanced and engaging. Shows its entire aromatic range on the palate. Has a lively, slightly smoky and fruity finish.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Riesling
VINES PLANTED: 1972
CULTIVATION: in conversion to organic farming since 2017
GRAPES HAND-PICKED: 16.10.2017
MACERATION: skin contact over night
PRESSING: whole bunch, 5h
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts
MALOLACTIC FERMENTATION (BSA): no
MATURATION: 30 months on the fine lees in stainless steel tanks
ALCOHOL: 12,5%
RESIDUAL SUGAR: 7,5 g/l
ACIDITY: 7,0 g/l
CONTAINER CLOSURE: natural cork
DRINKING TEMPERATURE: 12-14°C
GLASS TYPE: Burgundy glass
VEGAN
PAIRS WELL: all kinds of pasta, roast veal, asian wok dishes



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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.