

# SCHENKENBICHL<sup>1</sup> GRÜNER VELTLINER KAMPTAL DAC 2018

# WESZELI

## THE SITE

Each wine region has its own insider tips: Vineyard sites that have been producing great wines for centuries, yet are practically unrecognised by anyone except for the local residents and insiders who drink the wines.

The Schenkenbichl belongs to this category. Viticulture on its terraces has been documented since the early 15th century. The first documents about the Schenkenbichl date back to 1402, when the vineyard already bore the name it still has today; this likely derives from a tavern ("Schenke") at the foot of a slope (a so-called Bühel → Bichl).

## THE GROUND

Schenkenbichl has so much to offer, above all, geologically. Paragneiss. Limestone. Brown earth. And especially in our four terraces, amphibolites, over which somewhat thick layers of loess have settled. The Schenkenbichl is a south-facing vineyard site with some spots inclined to the east. In summer, a warm wind blows through the vines and helps ensure that the grapes will ripen calmly until late autumn and achieve their balance.

## THE VINEYARD

It's warm in the Schenkenbichl. Not only during the day. Often long into the night, the stone walls of the terraces gradually release into the vineyards the heat that was captured from the daytime sun. Potentially cold northern winds are held back by a small acacia forest, so that the grapes often have a ripening delay of one to two weeks.

The Schenkenbichl is located in the middle and lower parts of the Veltliner territory. Amphibolite provides the mineral subsoil for the vines in the west; in the east, it's loess that allows the vines to root deeply. The bit of chalk makes a fine contribution to the texture of the wines.

## THE TASTE

A child of its vintage. During harvest it was pleasantly cool at night, which ensured a nice lively acidity and gave the substantial body the necessary tension. The aromas are broad and remember of nuts, fresh yellow apples, ethereal spice and dark minerals on the nose. The structure is taut but full-bodied, the finish long, dynamic and vital.

## THE FACTS

**ORIGIN:** Kamptal  
**GRAPE VARIETY:** Grüner Veltliner **VINES PLANTED:** 1972  
**CULTIVATION:** in conversion to organic farming since 2017  
**GRAPES HAND-PICKED:** 4.10.2018  
**MACERATION:** skin contact plus stems over night  
**PRESSING:** whole bunch, 5h  
**ALCOHOLIC FERMENTATION:** spontaneous | wild yeasts  
**MALOLACTIC FERMENTATION (BSA):** yes  
**MATURATION:** 35 months on the fine lees in big oak barrels  
**ALCOHOL:** 13,0%  
**RESIDUAL SUGAR:** 5,0 g/l  
**ACIDITY:** 5,5 g/l  
**CONTAINER CLOSURE:** natural cork  
**DRINKING TEMPERATURE:** 12-14°C  
**GLASS TYPE:** Burgundy glass  
**VEGAN**  
**PAIRS WELL:** Fresh mushroom dishes, roast pork tenderloin, cheese specialties



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.*