

# STEINMASSL<sup>1</sup> RIESLING KAMPTAL DAC 2018

# WESZELI

## THE SITE

Even Riesling, which is actually resistant to – and in fact, predestined for – challenging conditions, must fight on the Steinmassl. The shallow ground cover is able to store little water, which is why the vine roots usually grow deep down to obtain sufficient nutrients. Long dry periods make the efforts of pressing great wines from the Steinmassl a delicate undertaking – every year.

However, if everything develops as we expect, the Steinmassl will deliver Rieslings that are filigree, feminine, mineral-rich and multi-layered, reflecting their terroir in an expressive, concentrated way.

## THE GROUND

Stony, meagre and hard. There's a reason why everyone talks about the soils of the Steinmassl. The vines growing here – the vineyard is west of Langenlois – are rooted in crystalline rock, specifically Gföhler gneiss, a mixture of orthogneiss and mica schist. There also are inclusions of amphibolites, basalt-based metamorphic rocks. The surface soil layer is shallow in most places, and immediately under it is bare rock.

## THE VINEYARD

Soil structure is the magic word in the cultivation of the Steinmassl. We already began some years ago to spread humus in the parcels and to green the soils seasonally throughout the year. Today, Jerusalem artichokes, buckwheat, coneflower, broom and birthwort grow harmoniously alongside the Riesling vines and create a thriving landscape for snails and butterflies. A cactus grows nearby on a sunny slope.

Through focused work and care for the individual vines – all by hand – we rarely but consciously intervene in their development. As stress-free as possible. Grapes ripen in this way, and steadily build up a tension between acidity, extract and energy before their harvest, usually late in October.

## THE TASTE

Complex, juicy, mineral. Puristic stone fruit aromas are combined with exotic spices reminiscent of cardamom and turmeric. Add dried fruit and baked apple notes. All this is embedded in a tight, well-structured acid corset and a compact texture. Always offers new aroma experiences on the palate. Ends elegantly, linearly and long. After five years in the barrel and the bottle it is at its first peak.

## THE FACTS

**ORIGIN:** Kamptal  
**GRAPE VARIETY:** Riesling  
**VINES PLANTED:** 1991  
**CULTIVATION:** in conversion to organic farming since 2017  
**GRAPES HAND-PICKED:** 18.10.2018  
**MACERATION:** 100% skin contact over night, cold mazeration at 4° C  
**PRESSING:** whole bunch 2,5h **ALCOHOLIC FERMENTATION:** spontaneous | wild yeasts  
**MALOLACTIC FERMENTATION (BSA):** yes  
**MATURATION:** 48 months on the fine lees in stainless steel tank and oak barrel  
**ALCOHOL:** 12,5%  
**RESIDUAL SUGAR:** 1,5 g/l  
**ACIDITY:** 6,0 g/l  
**CONTAINER CLOSURE:** natural cork  
**DRINKING TEMPERATURE:** 12-14°C  
**GLASS TYPE:** Burgundy glass  
**VEGAN**  
**PAIRS WELL:** rich pasta, offal dishes, mild curries



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.*