

BELLE FLEUR Riesling 2021

THE SITE

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 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

Tasting lightly sweet wines can be a fantastic adventure, especially if they are made from Riesling. There are few things that are more fun than experiencing the tension from ripe fruit, low alcohol, sugar and acidity while, at the same time, finding that sweetness and drinkability can be on two sides of the same coin.

The vines for the Belle Fleur are located in the part of the Seeberg vineyard that's based on garnet mica schist and chalk. Hand in hand with cool air masses from the Waldviertel, especially the chalk ensures an uncompromising preciseness and firmness, which adds elegance and vitality to the sweet fruitiness of the wine and makes it a versatile culinary companion.

The grapes were harvested by hand at the beginning of October and pressed after 13 hours of maceration. Wild yeasts kicked in the fermentation, which was stopped shortly before its natural end through cooling; this left a bit of residual sugar in the wine.

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
VINES PLANTED: 1998
CULTIVATION: organic
GRAPES HAND-PICKED: 21.10.2021
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: 9,5%
RESIDUAL SUGAR: 47,5 g/l
ACIDITY: 6,5 g/l
CONTAINER CLOSURE: Screw cap
DRINKING TEMPERATURE: 9-11°C
GLASS TYPE: Universal glass
VEGAN
CERTIFIED ORGANIC



WESZELI
TERRAFACUM



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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.