

PURUS GRÜNER VELTLINER KAMPTAL DAC 2020

WESZELI

THE SITE

The vineyards, southeast-facing and sheltered from winds, catch the first morning sun rays and heat up quickly. This, in combination with the generally warm loess soils, leads to a harvest that tends to take place earlier than in the nearby Veltliner vineyards on the Käferberg and Schenkenbichl.

Also the Kittmannsberg has been producing wine for 700 years, possibly even longer. The first documentation of "Chotmannsperig" was recorded in 1353. This name was likely derived from a former owner.

THE GROUND

The Kittmannsberg, in whose terraces are rooted the vines for the Grüner Veltliner Purus, forms another piece in the geological and climatic puzzle of the southern Kamptal. This basin-shaped site is comprised of a calcareous loess subsoil and porous, often metre-thick topsoils. Here, the vines are able to root deep and wide and take advantage of excellent water storage capacity. As Grüner Veltliner often has problems with meagre soils, loess is an ideal substrate.

THE VINEYARD

On the Kittmannsberg, you can search for Riesling for a long time. The basin-shaped, southeast-facing vineyard is Veltliner terrain par excellence. Instead of meagre primary rock, you'll find a metres-thick layer of loess mixed with chalk that allows the vines to spread well. Since loess heats up quickly and stores water at the same time, the vines are rarely exposed to stress: a condition that Riesling can handle very well - but Grüner Veltliner less so.

Loess, however, is only a geological element that leaves its mark on the wines from the Kittmannsberg. The high chalk content is at least as important, so in combination they form the basis for a wine that is soft, spicy (loess) and with good body, yet at the same time is also structured and minerally (chalk).

THE TASTE

Subtle and multi-layered. Warm aromas suggesting juicy pome fruit, tobacco and notes of pepper set the tone, always accompanied by an omnipresent light spice. Vegetable notes complement the palate. Appears deep and elegant, soft and open. Is a bridge between the playfulness of young Veltliner and the profound complexity of the individual single vineyard interpretations. Ends round, harmonious and nutty.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Grüner Veltliner
VINES PLANTED: 1972
CULTIVATION: organic
GRAPES HAND-PICKED: 21.09.2020
MACERATION: cold maceration over night
PRESSING: whole bunch, 5h
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts
MALOLACTIC FERMENTATION (BSA): yes
MATURATION: 34 months on the fine lees in big oak barrels
ALCOHOL: 12,5%
RESIDUAL SUGAR: 1,5 g/l
ACIDITY: 5,0 g/l
CONTAINER CLOSURE: natural cork
DRINKING TEMPERATURE: 12-14°C
GLASS TYPE: Burgundy glass
PAIRS WELL: Cheese spaetzle, fried poultry, baked dishes
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.