

SCHENKENBICHL^{1W} GRÜNER VELTLINER KAMPTAL DAC 2020

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

The Schenkenbichl shoots energy into your veins. It is incredibly lively, extremely focused, and crystal-clear. It has power and depth, yet is always subtle, delicate, and puristic. Aromatically broad, it impresses with fresh apple notes, meadow herbs, fresh citrus notes, and cool stone fruit aromas. On the palate, minerality and acidity provide tension, creating momentum and direction. Precision defines the structure. It finishes impressively, animating, and expressive.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Grüner Veltliner
VINES PLANTED: 1972
CULTIVATION: organic
GRAPES HAND-PICKED: 10.10.2020
MACERATION: 48h cold maceration
PRESSING: 1 bar, 2 hours
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts
MALOLACTIC FERMENTATION (BSA): yes
MATURATION: 32 months on the fine lees
50% in stainless steel, 50% in big oak barrels
BOTTLING DATE: 18.07.2023
RELEASE: 09/2025
ALCOHOL: 12,5%
RESIDUAL SUGAR: 1,0 g/l
ACIDITY: 5,5 g/l
CONTAINER CLOSURE: natural cork
DRINKING TEMPERATURE: 12-14°C
GLASS TYPE: Burgundy glass
PAIRS WELL: Fresh mushroom dishes, roast pork tenderloin, cheese specialties
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.