

CARACTÈRE GRÜNER VELTLINER KAMPTAL DAC 2024

WESZELI

ABOUT THE ORIGIN OF THE GRÜNER VELTLINER CARACTÈRE

We try to tell stories through our wines, authentic stories: about the vintage, about us, about the way we produce wines and - above all - about our soil. Because while the weather changes every year and we are constantly developing and implementing new ideas, the soil and its geological structure remain basically the same. They are the stable backbone of every wine and give it identity and – nomen est omen – character.

The Grüner Veltliner Caractère represents the geological diversity of our vineyards in the northern Kamptal: Its grapes come from three different locations - Steinhaus, Steinmassl and Steinberg - whose subsoil is based on gneiss, mica slate and shell limestone. Harvested by hand and carefully vinified, the Caractère represents a firm and markedly mineral Grüner Veltliner.

The Veltliner grapes from the individual vineyards were harvested by hand, taken immediately to the press house in Langenlois and vinified separately. Part of it stayed in skin contact for several days, while the rest, including the stems, was slowly pressed and also spontaneously fermented. After fermentation, the individual parts were brought together and aged in stainless steel tanks for 9 months. The wine was filled unfined.

THE TASTE

Vertical, straightforward, precise. The Caractère is a wine that doesn't swerve, but instead draws you toward the palate as if on rails. It is light-footed and elegant, with subtle floral and fruity aromas reminiscent of fresh, juicy apples and grapefruit. It is cool and inviting, with a slightly salty undertone, and is a formidable accompaniment to Austrian classics like Wiener Schnitzel or Backhendlsalat.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Grüner Veltliner
VINES PLANTED: Steinhaus 1959 / Steinberg 1967 / Steinmassl 1977
CULTIVATION: organic
GRAPES HAND-PICKED: September 2024
MACERATION: partly skin contact for several days
PRESSING: whole bunch 5h
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts
MALOLACTIC FERMENTATION (BSA): yes
MATURATION: 9 months on the fine lees in stainless steel tank, no fining
ALCOHOL: 12,5%
RESIDUAL SUGAR: 3,0 g/l
ACIDITY: 5,5 g/l
CONTAINER CLOSURE: Screw cap
DRINKING TEMPERATURE: 9-11°C
GLASS TYPE: Universal glass
VEGAN
CERTIFIED ORGANIC, BIODYNAMIC



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.