

LANGENLOIS GRÜNER VELTLINER KAMPTAL DAC 2025

WESZELI

THE SITE

Grüner Veltliner Langenlois comes from a total of 60 vineyards around the village and mirrors the area's natural conditions. With lightness and verve, it reflects the cool climate that lends tension, pressure and freshness. With sustainability and depth from loess soils that complement it with spice and a finely woven texture. And of course with our trademark balance and liveliness – in fine contours, but still with emphasis on drinkability and character.

THE GROUND

Loess is a fine-grained sediment that was blown into the Kamptal valley a few million years ago from the glacier forefields of the Alps. Loess soils root their vines deep and broad, store water very well and warm up quickly. They are the ideal substrate for vital and juicy Grüner Veltliner.

THE VINEYARD

Each of the small plots has its own character. Some face the sun directly, others are shield by a small hill or a group of trees. Some have fruit trees and rows of flowers, shrubs and herbs enrich the others. But they all have two parameters in common: the fine-grained and fertile loess - it gives the wine its full-bodied smoothness and its soft acidity. And the ground squirrels, which always keep an overview in the flat vineyards.

THE TASTE

Light-footed yet with profound undertones. Uncomplicated but never banal. A delightful companion for lunch and dinner. This is how our local Grüner Veltliner from Langenlois presents itself in 2025. It also offers delicately spicy, slightly peppery notes, juicy yellow apple aromas, and a subtle nutty undertone. Harmonious, refreshing, and vibrant, it is an ideal partner for typical Austrian cuisine.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Grüner Veltliner
VINES PLANTED: about 30 years ago
CULTIVATION: organic
GRAPES HAND-PICKED: September 2025
MACERATION: 25% skin contact plus stems over night
PRESSING: 75% whole bunch 5h
ALCOHOLIC FERMENTATION: spontaneous | wild yeast
MALOLACTIC FERMENTATION (BSA): yes
MATURATION: 7 months on the fine lees in stainless steel tank
ALCOHOL: 12,0%
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.