

STEINGARTEN GRÜNER VELTLINER KAMPTAL DAC 2019

WESZELI

THE SITE

The Steinhaus vineyard site is paradigmatic for the geological diversity of the vineyards of Langenlois. Here, you'll find what constitutes Langenlois's extensive world of rock and stone (desert sandstone is practically the only exception). Depending on where you stand, you'll find gneiss or mica schist, amphibolite, quartz, feldspar, loess, clay, sand limestone. The slope is diverse, ranging from very steep to very flat. The upper part of the Steinhaus always has been Riesling terroir. But down below, where the soils are deeper – and where we have our vineyards – are the best conditions for Grüner Veltliner.

THE GROUND

Planted in 1959, our vines are thriving in gneiss and limestone. The limestone is particularly important precisely because it counteracts the south-facing exposure of the vineyard with a straight, powerful focus, lending firmness and directness to the wine's warm texture.

The grapes of the Steinhaus aren't vinified as single vineyard wines, but actually comprise the main part of the Grüner Veltliner Steingarten.

THE VINEYARD

Nomen est omen. The name says it all – and certainly this says everything about the geological formation of the Grüner Veltliner Steingarten.

The Steingarten is an umbrella name for parcels in different locations that are based on gneiss, mica schist and shell limestone: Steinhaus, Steinmassl and Steinberg all contribute grapes to our Grüner Veltliner, which represents a firm and mineral alternative to the loess-based Grüner Veltliner Langenlois.

Between wild herbs, lilac bushes, root vegetables and beech hedges, it is in the best sense a classic village wine; it captures the natural conditions of the northern Kamp valley around Langenlois and is an exemplary expression of the vitality and energy we try to reproduce in all our wines.

THE TASTE

A child of its terroir. Stony. Cool. Precise. The fruit hides – as always with Steingarten – behind mineral and herbal notes. Quinces gradually become noticeable on the palate. Appears radiant and bright, with a cool and crystal-clear texture. Shoots tight and dust-dry on the palate.

THE FACTS

ORIGIN: Kamptal

GRAPE VARIETY: Grüner Veltliner

VINES PLANTED: Steinhaus 1959 / Steinberg 1967 / Steinmassl 1977

CULTIVATION: in conversion to organic farming since 2017

GRAPES HAND-PICKED: 19.9.2019

MACERATION: 50% skin contact over night with stems

PRESSING: whole bunch 5h

ALCOHOLIC FERMENTATION:

spontaneous | wild yeasts

MALOLACTIC FERMENTATION (BSA): no

MATURATION: 5 months on the fine lees in stainless steel tank

ALCOHOL: 12,5%

RESIDUAL SUGAR: 1,5 g/l

ACIDITY: 5,5 g/l

CONTAINER CLOSURE: Screw cap

DRINKING TEMPERATURE: 9-11°C

GLASS TYPE: Universal glass

VEGAN



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.