

# LANGENLOIS GRÜNER VELTLINER KAMPTAL DAC 2023

# 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

The Grüner Veltliner Langenlois is the introduction to our Veltliner worlds, but he wants to be a little more. And so you can find both simple and spicy notes on the nose. On the palate it is elegant and velvety with a well-integrated acidity. Overall, a fresh but also harmonious drinking feeling dominates. The finish is crystal clear, precise and fruity. Goes well with Wiener Schnitzel and Co.

## THE FACTS

**ORIGIN:** Kamptal  
**GRAPE VARIETY:** Grüner Veltliner  
**VINES PLANTED:** about 30 years ago  
**CULTIVATION:** organic  
**GRAPES HAND-PICKED:** 13.9.2023  
**MACERATION:** 30% skin contact plus stems over night  
**PRESSING:** 70% whole bunch 5h  
**ALCOHOLIC FERMENTATION:**  
spontaneous | wild yeast  
**MALOLACTIC FERMENTATION (BSA):** yes  
**MATURATION:** 5 months on the fine lees in stainless steel tank  
**ALCOHOL:** 12,0%  
**RESIDUAL SUGAR:** 2,5 g/l  
**ACIDITY:** 6,0 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.*