

THE SOURCE

Weszeli

2012 Grüner Veltliner, "Purus"

Varietal(s)	Grüner Veltliner
Region	Kamptal, Austria
Short Summary	
Terroir	<p>The expanse of nearly 4000 hectares of vines in Lower Austria's Kamptal wine region follows a final north to south segment of the Kamp River before it joins the Danube not too far down stream. Here there is an immense variation of soil and bedrock types and microclimates. However, what all vineyards in the Kamptal have in common (as does much of the winegrowing regions in Lower Austria, or Niederösterreich) is the tug of war between the warm Pannonian winds from the east and the Waldviertel cool air that comes in from the northwest. Purus comes entirely from the Kittmannsberg Erste Lage, a deep löss dominated, high altitude amphitheater-shaped site located directly west of the southern end of Langenlois and facing toward the Langenlois basin.</p>
Cellar Notes	<p>Weszeli remains flexible in order to work around their philosophical ideas that may not match with the needs of each vintage. Generally, each vineyard is picked three times: the first grapes are used for entry-level wines or sparkling base, the second for blending options used for entry-level wines and the last (best) are kept for the Erste Lage and Purus wines. Once the grapes for the Purus are picked they are whole bunch macerated between 6-18 hours—longer in cooler years, shorter in hotter ones. The first sulfite addition is usually made after the 2-3 month spontaneous alcoholic fermentation in stainless steel is completed. Malolactic fermentation may happen (if there is no addition of sulfite for a good length of time, which allows for lower sulfite levels), although it's not desired.</p>
Farming	<p>Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist In 2017 Organic conversion started and in 2019 Biodynamic conversion will begin.</p>
Alcohol %	13-13.5
Total SO2	None Added—Very Low—Low—Medium—High