

THE SOURCE

Producer	Weszeli		
Wine	2012 Grüner Veltliner, "Purus"		
Region and Country	null, Austria		
Varietal(s)	Grüner Veltliner		
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>		
Soil Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted between 1994-1996	Altitude(m); Aspect	280-350; South/South East
Vinification	<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>		
Aging	<p>18 months in old 2000-liter French Allier oak foudres followed by 8 months in bottle before release. Fined with bentonite, a natural clay used for protein stability (keep the haze out of the wine), and filtered with diatomaceous earth or plate and frame filter. Pre-2017 the Reserve wines are filtered, but no longer.</p>		
Farming	<p>Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown In 2017 Organic conversion started and in 2019 Biodynamic conversion will begin.</p>		
Enological Additions	<p>Sulfur Dioxide. Bentonite, a natural clay used for protein heat stability. (Grüner Veltliner often requires fining because of its large quantity of proteins. Riesling does not have a lot of protein by comparison and is rarely fined producer.)</p>		

Observations (subjective and abstract; based on young wines)

General Impressions

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	13-13.5	Titrateable Acidity (g/L)	5.0-5.5
pH	3.35-3.45	Residual Sugar (g/L)	>3
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source), Thomas Ganser (Weszeli) and other sources, like Kamptal.at and Austrianwine.com
Read more about The Source and Weszeli at www.thesourceimports.com