

THE SOURCE WESZELI KAMPTAL

GRÜNER VELTLINER, "LANGENLOIS"

PRODUCER OVERVIEW

Davis Weszeli left the urban grind in 2011 and stepped into his winegrowing dream in Austria's Kamptal by purchasing a rockstar collection of vineyards from the highly regarded and newly retired naturalist winegrower, Rupert Summerer. Joined in 2015 by German-born winemaker, Thomas Ganser, Weszeli's vision for extensive cellar-aged Rieslings and Grüner Veltliner wines began its heyday. Farming practices are certified organic (conversion in 2017) and biodynamic (conversion in 2019), along with the continuation of Summerer's natural farming philosophy. The soils are a mix of metamorphic bedrock (paragneiss, orthogneiss, mica-schist and amphibolite) with topsoil of various depths (some as deep as a meter and others only a few centimeters) composed of variations in decomposed bedrock, loess, clay, and with high levels of iron. The heart of their production is three Grüner Veltliners and four Rieslings that macerate between 6-18 hours prior to pressing and naturally ferment for two to three months in steel before aging for extended periods (some up to 30 months) in steel and large wood vats prior to bottling. All wines are filtered, and the Grüner Veltliners are also fined.

VINEYARD DETAILS

The Grüner Veltliner "Langenlois" comes from dozens of large, soft-sloping, terraced plots planted between 1986-2015 at 270-320m with many different exposures. The soils are a mix of metamorphic, igneous, and sedimentary rock, with their most notable feature the calcareous loess.

CELLAR NOTES

Each vintage is handled according to its growing conditions, but the general approach is to harvest each site in three passes: the first for entry-level wines and sparkling base, the second to provide blending components for the entry-level range, and the final (and most complex) for Erste Lage. Erste Lage fruit undergoes whole-bunch maceration for 6–18 hours—longer in cooler years, shorter in warmer ones—before a natural fermentation of 2–3 months in steel. Malolactic fermentation may occur if sulfur is not added for an extended period, though it is not desired. The Erste Lage wines are then aged in large wooden casks for 2.5 years before bottling, and released 4–5 years after the vintage. The entry-level wines go through a much shorter process and are released the year after harvest season.

