




WEINGUT WESZELI

\$76.00

* Suggested retail price

Riesling 1ÖTW Ried Seeberg 2017

 Organic  Biodynamic  Vegan

 Product code	13602406
 Licensee price	\$66.09
 Format	12x750ml
 Listing type	SAQ Specialty by lot
 Status	Available
 Type of product	Still wine
 Country	Austria
 Regulated designation	Other
 Region	Niederösterreich
 Appellation	
 Varietal(s)	Riesling 100 %
 Colour	White
 Sugar	Dry
 Sugar content	3
 Closure type	Cork
 À boire	Drink or keep for 10 years

ABOUT THIS WINERY

The foundation of the winery was laid in 1679. For more than 300 years, mixed farming had been practiced in the flatlands and on the terraces around Langenlois, with viticulture playing only a minor role. It wasn't until the second half of the last century that the farmers working in the region began focusing exclusively on winegrowing, drawing on a wealth of experience that has been passed down from generation to generation.

TASTING NOTES

Rounder and fuller than the other single-vineyard Rieslings. Still cool and juicy. Carried by ripe yellow fruit, citrus aromas and bright floral notes. Over time, fine herbal notes are added. Close-knit, compact and focused on the palate. Minerally and salty. Crystal clear, citrus-highlighted fruit in the finish, persistent, gripping and long. Pairs well with mushrooms, pasta in saffron, wildfowl, duck, grilled fish

PRODUCT NOTES

I like being on the Seeberg. Up on the plateau, at over 300 meters, where the summer sun shines from early morning until late in the evening. Here is where the continuously blowing wind has the last word. I like the vines that are deeply rooted in the soil.

Cultivating the vineyards is somewhat easier on the Seeberg than on the Heiligenstein or Steinmassl. The soils here are deeper and, due to their advanced age, the vines find their natural balance more easily. The intense sunlight, however, ...

PRODUCTION NOTES

Oeno Selections
4 Place du Commerce, Suite 550
Verdun, QC H3E 1J4
(514) 769-1990

MACERATION: skin contact plus stems over night

PRESSING: whole bunch 5h

ALCOHOLIC FERMENTATION: spontaneous | wilde Hefen MALOLACTIC

FERMENTATION (BSA): no MATURATION: 20 months on the fine lees in big oak barrels, 26 months in the bottle

WESZELI

