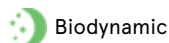


WEINGUT WESZELI

Ried Schenkenbichl 2015

\$77.68

* Suggested retail price



\$	Service fees	\$11.43
	Product code	14462169
\$	Licensee price	\$66.25
	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
🏷️	Type of product	Still wine
🇦🇹	Country	Austria
📍	Region	Niederösterreich
🏷️	Appellation	
🔍	Classification	
🍇	Varietal(s)	Grüner Veltliner 100 %
🍷	Colour	White
💧	Sugar	Dry
🍷	Sugar content	1.5
🔑	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

Rich and deep. Yeasty notes combined with sweet fruit and pepper. Despite its power and creamy texture, it is full of tension and vital acidity. On the palate, step-by step fine-nutty and earthy-mineral notes present themselves. Ends juicy, compact and complex. Has potential for a good decade.

PRODUCT NOTES

It's warm in the Schenkenbichl. Not only during the day. Often long into the night, the stone walls of the terraces gradually release into the vineyards the heat that was captured from the daytime sun. Potentially cold northern winds are held back by a small acacia forest, so that the grapes often have a ripening delay of one to two weeks.

The Schenkenbichl is located in the middle and lower parts of the Veltliner territory. Amphibolite provides the mineral subsoil for the vines in the wes...

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SELECTIONS
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PRODUCTION NOTES

VINES PLANTED: 1972

CULTIVATION: in conversion to organic
farming since 2017

GRAPES HAND-PICKED: 29. and
31.10.2016

MACERATION: skin contact plus stems
over night

PRESSING: whole bunch, 5h ALCOHOLIC

FERMENTATION: spontaneous | wild

yeasts MALOLACTIC FERMENTATION

(BSA): yes MATURATION: 20 months on
the fine lees in big oak barrels and 26
months in the bottle

WESZELI

