



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, growing region Wagram

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name:

Weelfel RIESLING 2019

degustation:

Color bright yellowish green, smell of citrus, peach and apricot, mineral flint notes. Nice body with fruit and elegance, long fruity finish and spicy acid. A great vintage with hot dry summer but little rain every month and cool autumn.

analysis:

alk 12,5 % acid 6,8 g/l sugar 3,5 g/l

singelvinyard:

Singlevinyard "WEELFEL" in Goesing is a sunny, but cool exposition on the top (350 m) of the slope of the "Hengstberg", south adjustment, terraces with bushes between them, living space for flowers and animals.



soil:

An ancient seacoast 15 Mio.y ago: underground sandstones with sea shells, settled over primary rock (GfoehlerGneis), on top mixed with gravel from old riverbed and clay. To eastern parts more covered with "Loess".

vinyard:

Planted 1991, high slim leafwall and arrow-pruning, 4500 vines/ha. Certified biodynamic production (Demeter).

yield:

35 hl / ha, Begin of october picked by hand into 300kg boxes

cellar:

Whole grapes filled into the press, 12 h contact to skins over night, pneumatic pressing, Bentonit (clay), 6 h sedimentation, slow fermentation in with own native yeast, waiting on full sediment until spring, 2 times racking at descending moon instead of filtering, botteling after 1 year.

development:

Primary flavours develop in first year, second year minerality comes, good development until minimum 2025, nose gets more minerals and roses

optimum:

Good combination to fish or bright meat