

weninger



Welschriesling 2018

A must fermented and oxidized aged Welschriesling, that at first glance has little typicality of the variety.

“But it’s worth to snap up this scarce commodity. Weninger’s Welschriesling is the strangest interpretation of this grape variety I’ve ever tasted. It is usually in 99% of all cases made into simple drinking wine. Franz Reinhard Weninger does not do that. It seems he wants to show us all, what you can get out of his great-aunt’s Welschriesling. In the glass it shows light licorice notes, smoky kitchen herbs, neat acidity firm to the bite, in the mouth everything but banal, very characterized by the soil, highly elegant, almost like Burgundian Chardonnay. I search in vain for the dumb booze wine style of this grape variety. So that’s Welschriesling? I’m bowled over!” Thomas Golenia



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Variety	Welschriesling
Alcohol	12,5%
Allergens	contains sulphites / vegan
Origin	Eisenberg / Südburgenland
Climate	Illyrisch
Vineyard	Saybritz
Soil	clay loess soil rich in lime, including blue-green slate soil
Age of vines	40 years
Altitude above sea level	362 meter
Cultivation method	in conversion to organic, biodynamic according to Demeter and Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	6000 vines / ha
Crop	40 hl / ha
Harvest	selective hand harvest / September 2018
Fermentation	spontaneous / open vats
Ageing	10 months in wooden barrel / natural malolactic fermentation
Bottling	600 bottles / September 2019 / no filtration / own bottling plant
Drinking temperature	12-14°C

