

weninger



## Say Welschriesling

Since 2009 we have been seeing Welschriesling with different eyes. Inspired by our visits to small Hungarian cellars, we try to find a different style for this variety. A style that would have been possible hundreds of years ago.

This vineyard is a good place. It has never seen a tractor and the trees between the vines provide shade. The steep slope gives a view up to the Styrian Riegersburg. The distance between the vines is not determined by the tractor, but by people.

The grapes, picked by hand, are brought to the trailer in hods where they are crushed. After the work is done, the harvest team goes to the Heurigen and depending on how good the wine or the food, that's how long the Welschriesling macerates with its skins. If we come back to the cellar very late, then pressing is done only the next morning. Thus, the temperature of the day and the coziness at the Heurigen decide how much must oxidation takes place and whether even fermentation already begins on the skins.

The grapes are aged and fermented in barrels. One year after the harvest we fill the wine directly from the yeast into the bottles.



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<b>Variety</b>	Welschriesling
<b>Alcohol</b>	12.5%
<b>Allergens</b>	contains sulphites / vegan
<b>Origin</b>	Eisenberg / Südburgenland
<b>Climate</b>	Illyrisch
<b>Vineyard</b>	Saybritz
<b>Soil</b>	clay loess soil rich in lime, including blue-green slate soil
<b>Age of vines</b>	45 years
<b>Altitude above sea level</b>	362 meter
<b>Cultivation method</b>	organic, biodynamic according to Demeter & Respekt, certified by Lacon AT-BIO-402
<b>Clone &amp; rootstock</b>	diverse
<b>Training system</b>	Guyot
<b>Density</b>	6000 vines / ha
<b>Crop</b>	40 hl / ha
<b>Harvest</b>	selective hand harvest / September 2023
<b>Fermentation</b>	spontaneous / open vats
<b>Ageing</b>	9 months in wooden barrel / natural malolactic fermentation
<b>Acidity</b>	5.0 g/l
<b>Residual sugar</b>	1.1 g/l
<b>Bottling</b>	300 bottles / July 2024 / no filtration / own bottling plant
<b>Drinking temperature</b>	12-14°C
<b>Tasting note</b>	<p>“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</p>

