

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



Weingut Wenzeli *Kamptal, Austria*

The winery's success is owed in part to the Summerer family, who had owned the estate's vineyards since 1679 and had been tended by the winemakers's, Rupert and Elizabeth Summerer, since 1997. In 2011, after its purchase by Davis Wenzeli, they have stayed on to help preserve their family's estate and traditions for at least a few vintages longer while instructing the new winemakers.

Preservation of the biodiversity has always been top priority and a sense of pride, thus, cover crops are planted to maintain the health of the soils, attracting animal and microbial activity. Suffice it to say, they eschew chemical treatments on the 30 hectares of Riesling and Grüner Veltliner vines that are now in balance with nature. This respect he calls "Terrafactum" - the vineyard as a living entity forms the core character of his wines - which continues in the cellar where they allow the natural processes to take control under their watchful eye: the use of gentle pneumatic presses, spontaneous fermentation guided by temperature controlled steel vats and a CO2 bottling system. Each step of the way preserves the purity and spirit that nature has given them, as Rupert would call it, "wines of character".

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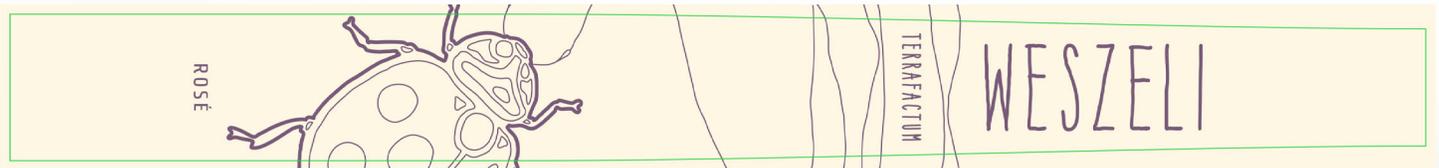
“Expressive Wines from Small Growers”

Rosé & White

“Eden”

*Kamptal, Austria
80% Zweigelt, 20% Cabernet Franc*

From 25 year old vines planted in loess soils, the grapes are sorted in the vineyard as they are being hand-harvested between the middle and end of September. Some 90% undergoes whole cluster pressing and spends three hours macerating, while the remaining 10% is de-stemmed and spends 96 hours on the skins. Spontaneous fermentation takes place in steel tanks and lasts three weeks under temperature control. The wine spends two months in contact with the lees (no stirring). The whole cluster lot is aged in steel tank for two-and-a-half months while the de-stemmed portion is aged a minimum of six months. Filtered at bottling.



“Loiserberg”

*Kamptal, Austria
100% Riesling*

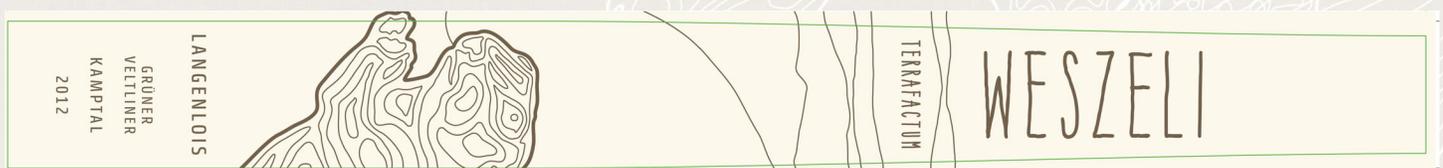
From 20 year old vines grown on gneiss soils, the vines underwent natural green harvesting after early frosts and drought, with alternating sun and heavy rains later in the season and the results: a beautifully elegant wine full of flowers, fresh aromatic white fruits and slightly lower alcohol.



“Langenlois”

*Kamptal, Austria
100% Grüner Veltliner*

Grown on loess soils and ranging in age between 5-50 years, underwent natural greenharvesting due to heavy rains followed by a long warm season and mid-summer rains to revivify the grapes. A long mild and predominantly dry harvesting period produced a wine with resounding structure, fruit and depth.



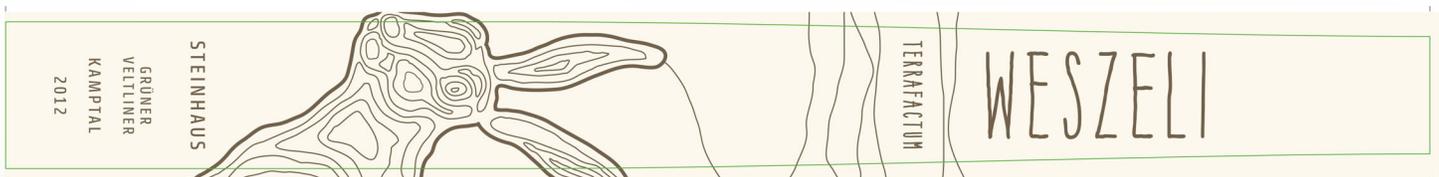
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"Expressive Wines from Small Growers"

White

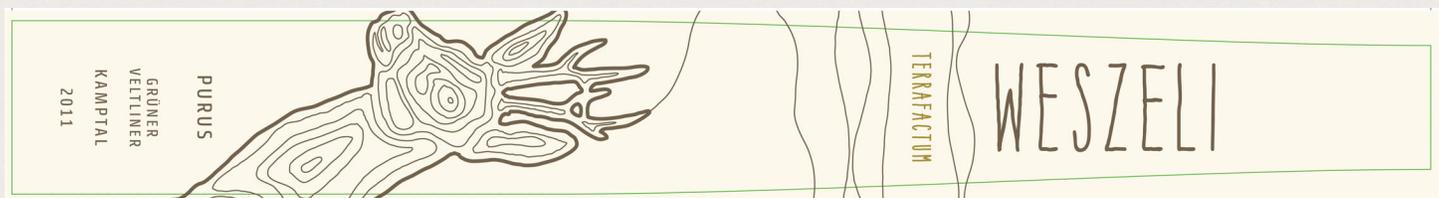
"Steingarten"
Kamptal, Austria
100% Grüner Veltliner

Aging between 13-52 years, grown on sea sediment intermixed with limestone, these vines were one of the few to have not been affected by late frosts, leaving green harvesting to be done in early June. The season marked by alternating sun and rain, but with patience at harvest, seeing low yields and a cool vintage, a delicate, low alcohol wine emerged.



"Purus DAC Reserve"
Kamptal, Austria
100% Grüner Veltliner

From 10-20 year old vines grown on loess soils, the vines underwent natural green harvesting after early frosts and drought, with alternating sun and heavy rains later in the season. The grapes are hand-harvested in early-to-mid October, while undergoing selective vineyard sorting, before whole cluster pressing and then fermentation in stainless steel with ambient yeasts for four weeks. The wine spends 16-18 months on the lees, with no stirring, as it's aging in 50% steel and 50% large French oak barrels. Candle filtered at bottling.



"Seeberg DAC Reserve"
Kamptal, Austria
100% Riesling

From 45 year old vines grown on mica schist over chalk, the vines underwent natural green harvesting after early frosts and drought, with alternating sun and heavy rains later in the season. The grapes are hand-harvested in mid-October, undergo selective vineyard sorting before whole cluster pressing and then fermentation in steel with ambient yeasts for four weeks with temperature control. The wine spends 16-18 months on lees, with no stirring, as it's aging in large French oak barrels. Candle filtered at bottling.

