

# Rainer Wess



## RAINER WESS

Rainer Wess founded his own winery in 2003 after many years of diverse experience in the wine trade in both his native Austria and internationally. From the beginning, his goal was to produce Grüner Veltliner and Riesling wines that would not only be among the best of the Wachau Valley, but also express his very personal style and philosophy. Rainer Wess aims to produce the purest, freshest and most elegant wines possible, with clear expressions of the varietal and site. To this end, he works with only healthy, non-botrytis-affected grapes.

## VINIFICATION

As harvest approaches, usually by early October and running through November, Wess ensures that the grapes have an optimal balance of physiological ripeness and acidity, with no botrytis. The fruit is picked by hand and brought to the winery in small plastic crates. Wess vinifies in small batches to ensure full control over the process and the full, individual expression of each varietal and site.

## THE WINES

There are three distinct levels of wines. The first is the "entry-level" regional, or Wachauer bottlings. The next level up is known as Terrassen. And then there are the single vineyard wines from the great Loibenberg, and Pfaffenberg sites, these being some of the finest vineyards in the world of wine. Wess makes both Grüner Veltliner

and Riesling wines from each site, so the pure character of the varietal as expressed in the respective terroirs vividly emerges from the glass.

The grapes for the **Wachauer Grüner Veltliner and Riesling** wines originate from flatter sites in the towns of Unterloiben and Dürnstein. Here the alluvial soil is covered with some *loess* (windblown silt, clay and sand) layers. The grapes ripen early and are the first to be picked. These factors account for the aromatic, zesty, forward and uncomplicated character of the Wachauer Grüner Veltliner and Rieslings. The wines have ample "cool" fruit in their bouquets and expressive citrus and stone fruits on the palate. The finishes are long and crisp and they represent excellent value.

## VINTAGE 2008

2008 saw an early flowering but the growing season was often quite cool and wet. The result was a slowing down in the ripening process. It started to rain quite a bit at the end of August and so a very careful selection was essential in the vineyards during the harvest. Wess succeeded in picking only ripe and healthy grapes and gave the wines extended aging on the fine lees. He thus has produced a vintage that is less rich in alcohol than the two previous years, but is at the same time more elegant, pure, fresh and vivid. "I think that this kind of vintage well highlights my style of winemaking," said Rainer when asked to comment on his 2008s.

WACHAUER



RAINER WESS - Grüner Veltliner - 2008

As featured in  
PARKER'S WINE BARGAINS: The World's  
Best Wine Values Under \$25.00

**RAINER WESS** (*Wachau and Kremstal*)

**Grüner Veltliner Wachauer** 🍷 \$\$\$

Sporting flowers, snap peas, and citrus, this offers a soft, luscious, yet still typically nippy example of Austria's national signature grape.

**Riesling Wachauer** 🍷 \$\$\$

No more expensive than its Grüner Veltliner counterpart, this finishes with lip-smacking generosity as well as smoky, saline minerality and faintly bitter fruit-pit complications that one has no right to expect for the price.

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RAINER WESS - Riesling - 2008