

1999: A Structured Vintage

As every year, we began 1999 with winter pruning. Flowering started in mid-June. A summer full of sunshine, accompanied by sufficient moisture, created ideal conditions for growth.

The warm, rainy months encouraged lush canopy development. After a varying August, an exceptionally mild and sunny September brought the grapes to optimal ripeness and laid the foundation for an outstanding vintage.

A particularly beautiful Indian summer ensured perfect ripening of the grapes. The harvest began under clear skies on September 27th, with ideally ripened grapes. October blessed us with optimal weather conditions - mild, sunny days and cool nights, which further enhanced aroma development. After 21 intense days of harvesting, we concluded the vintage on October 25th with splendid Blaufränkisch grapes.

Just in time for Christmas, we were able to harvest a small quantity of ice wine in the early hours of December 24th.

The red wines from this vintage present themselves with notes of spices, with a pleasant tannin structure. The 1999 vintage proves to be a very good one, though it stands somewhat in the shadow of the phenomenal millennium vintage.

VARIETIES 90% Blaufränkisch, 10% St. Laurent
from the estate's oldest vineyards.

HARVEST Fully ripe, healthy grapes. Harvested by hand.

VINIFICATION Traditional mash fermentation with cap submersion
and subsequent maceration over a period of 20 days.
Spontaneous fermentation.

MATURATION 40 months in small oak barrels.
After blending the cuvée, an additional four months
in large wooden casks.

ALCOHOL 14% Vol.

NOTE

1997

G 1999

2000

2002

2003

2004

2006

2007

2008

2009

2011

2012

2013

2015

2016

2017

2018

2019

2020

2021