

2000: A Vintage of the Century

The year 2000 began with a mild, wet winter. A warm, dry spring provided ideal conditions for the first phase of the growing season. By April and May, midsummer temperatures had already arrived, leading to an unusually early flowering in mid-May.

The cool, wet July provided the vines with sufficient water and encouraged rapid development. An extreme heatwave in August resulted in smaller, yet highly concentrated grapes. After a near-perfect summer, the harvest began on September 11th. The grape material was flawless and healthy, with the red wines in particular displaying exceptional quality. After just 18 days, the harvest was successfully completed on October 8th.

Once again, low temperatures of -10 °C on December 24th allowed for the harvest of a small amount of ice wine.

A particularly special event this year was also the birth of our daughter *Francesca* at the end of October.

The red wines show intense color, dense concentration, and pronounced fruitiness – a vintage of the century that will bring wine lovers joy for many years to come.

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

1999

G 2000

2002

2003

2004

2006

2007

2008

2009

2011

2012

2013

2015

2016

2017

2018

2019

2020

2021