

## 2004: A Cool, Demanding Vintage

The year 2004 was truly a winemaker's year – those who worked with precision in the vineyard were rewarded with outstanding quality. The red wines present an impressive aromatic richness, pronounced tannins, and a powerful body.

The year began with ample rainfall, giving the vines a well-earned rest after the heat and drought of 2003. Budburst and flowering occurred with a slight delay. A prolonged, rainy July slightly delayed ripening. However, the bright, beautiful weather in August and September—with cool nighttime temperatures—ensured optimal aroma development.

This year's harvest started a bit later than usual, beginning on October 4<sup>th</sup>. After several intense weeks, the harvest concluded on October 30<sup>th</sup> with beautiful Cabernet Sauvignon grapes.

The red wines of this vintage are dense and rich in tannins, characterized by a cool, dark-berry aromatic profile.

**VARIETIES** 95% Blaufränkisch, 5% 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 50 days.  
Spontaneous fermentation.

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

**ALCOHOL** 14.5% Vol.

**NOTE**

1997

1999

2000

2002

2003

G 2004

2006

2007

2008

2009

2011

2012

2013

2015

2016

2017

2018

2019

2020

2021