

2007: An Unexpected Vintage

The year 2007 began with exceptionally mild temperatures and little snowfall. Early budbreak and sufficient rainfall ensured a good water supply for the vines.

April brought early flowering, and a hot summer accelerated grape ripening considerably. Temperatures in May and June were also above the long-term average. A heatwave in mid-July had both grapes and vineyard workers breaking a serious sweat.

September turned out cooler than expected. Waiting longer for increased ripeness did not yield results, so the harvest began as early as September 1st. Toward the end of the month, the weather changed, and the remainder of the harvest took place under glorious Indian summer conditions. Pleasant daytime temperatures and cool mornings encouraged excellent aroma development in the grapes. The harvest concluded on October 10th with perfectly ripened Cabernet Sauvignon grapes.

The red wines from this vintage are intense in color and expressive. The Blaufränkisch, in particular, impresses with pronounced fruit and spiciness. The 2007 vintage produced remarkably aromatic and age-worthy wines.

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2006

G 2007

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2020
2021

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 four months in large wooden casks.
ALCOHOL	14.5% Vol.
NOTE	