

## 2008: An Underrated, Structured Vintage

The 2008 wine year was extremely varied and labor-intensive. Consistent, quality-focused canopy and vineyard work paid off, especially in this challenging vintage.

The year began unusually warm, encouraging an early and healthy budbreak. Starting in early June, a prolonged period of rain set in, bringing humid weather with warm temperatures and heavy rainfall through mid-September. These conditions required meticulous canopy management to prevent rot. Unfortunately, the warm weather also brought several hailstorms, causing significant damage in the vineyards. This made careful selection during harvest essential, with damaged grapes and berries meticulously removed by hand.

A stable, beautiful autumn allowed for full physiological ripeness, particularly for the red grape varieties. Harvest began on September 18<sup>th</sup> with St. Laurent. After 24 intense harvest days, it concluded on October 22<sup>nd</sup> with magnificent Cabernet Sauvignon grapes.

The red wines present themselves with pronounced fruit and pleasant acidity. The Blaufränkisch, in particular, impresses with spice-aromas, dark berry fruit, and a full-bodied structure.

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% Vol.

### NOTE

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