

2012: An Excellent Vintage

Without exaggeration, the year 2012 can be described as a great year for our wines. A very early spring kick-started the growing season, leading to an early flowering of the vines. A relatively warm May and June pushed the flowering forward well. Unfortunately, late frost in mid-May reduced the quantity somewhat. July brought us more rain than we've had in a long time, which, in retrospect, turned out to be very beneficial for the quality of our grapes.

After the rain, a very dry period followed, which lasted until after the harvest in mid-October. This extreme dryness in August kept the berries relatively small, and the skin-to-flesh ratio was excellent. The result is outstanding red wines that are very color-intensive and have mature tannins. The 2012 vintage is characterized as a very juicy vintage, full-bodied, fruity, and tannin-rich.

The harvest was completed without delay thanks to perfect weather conditions. By October 10th, we had the dry white and red wines in the cellar. The result was perfectly healthy, flawless fruit, which led to wines with impressive fruitiness, finesse, high concentration, and freshness. The soft tannins make this vintage a great red wine year.

After maturation in oak barrels, we are pleased to see that, after the top vintage of 2011, 2012 has joined the ranks of another exceptional vintage.

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

15% Vol.

NOTE

1997

1999

2000

2002

2003

2004

2006

2007

2008

2009

2011

G 2012

2013

2015

2016

2017

2018

2019

2020

2021