

## 2015: A Magnificent Vintage

Due to a mild winter with sufficient rainfall, work in the vineyards began relatively early and under dry conditions. Only around the turn of the year did temperatures drop to -10 °C, briefly sending the vines into winter dormancy. By early June, the first flowers in the vineyard could be admired.

Unfortunately, our vineyards were not spared from hail this year. On June 14<sup>th</sup>, we were caught by a hailstorm in the Fabian and Goldberg vineyards. No sooner had the vineyards recovered from this strike than a second hailstorm swept over both vineyards on July 27<sup>th</sup>.

When we think back to the summer of 2015, we will remember countless days with temperatures above 32 °C. These scorching days were interrupted only by a few thunderstorms, which provided enough moisture for the soil.

On September 15<sup>th</sup>, the harvest of 2015 began. The warm temperatures and the optimal ripeness of the grapes allowed us to harvest the berries at perfect ripeness and in full health. By mid-October, the harvest of this magnificent vintage was completed.

### 2015 – A Milestone for Our Winery:

The 2015 harvest represents a major milestone for our winery. After intensive work, the 2015 vintage is something special—it is the first with organic-certified wines.

## G 2015

2016	VARIETIES	95% Blaufränkisch, 5% St. Laurent from the estate's oldest vineyards.
2017		
2018	HARVEST	Fully ripe, healthy grapes. Harvested by hand.
2019		
2020	VINIFICATION	Traditional mash fermentation with cap submersion and subsequent maceration over a period of 50 days. Spontaneous fermentation.
2021		
	MATURATION	40 months in small oak barrels. After blending the cuvée, an additional four months in large wooden casks.
	ALCOHOL	15% Vol.
	NOTE	