

2017: A Year of Surprises

The year 2017 began with a very cold and dry January, which even caused the water in Lake Neusiedl to freeze. During the cold period, the vineyards were cleared of last year's wood. By the Easter holidays in mid-April, we could already see small buds and light green leaves in the vineyards. However, nature played by its own rules, and after the Easter holidays, we painfully realized this: the weather turned, and on April 19th and 20th, winter returned to our vineyards. Snowfall, storm gusts up to 80 km/h, and temperatures around freezing point made us worry about our precious vines. After that, a mostly dry spring followed, with sufficient rainfall to ensure optimal vegetation.

The year continued to surprise us with extreme rainfall in July and a heatwave with tropical temperatures in August. On September 11th, we started the harvest earlier than in previous years. However, we had to pause for a few days due to the worst weather in the early weeks of September, with 77 mm of rain falling in just five days. By the last week of September, the long-awaited Indian summer arrived, and we were able to harvest our grapes under beautiful sunny and, most importantly, dry weather. On October 17th, the main harvest of 2017 was completed with perfectly ripe Cabernet Sauvignon grapes. On December 22nd, just before our well-deserved Christmas holiday, we harvested a small but very promising quantity of Trockenbeerenauslese.

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	

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2007

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2021