

2019: A Great Year

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The year 2019 began with a relatively mild winter, which we used for the annual pruning. Due to the mild temperatures in April and the intense rainfall in May, a beautiful bloom appeared in the vineyards at the beginning of June.

We took advantage of the spring for replanting in the vineyards. A very special project took place in our top location, Hochberg. Over the past two years, a new vineyard was created in a terraced form through extensive work. With the help of excavators, twenty terraces were created horizontally. During Easter week, approximately 19,000 Blaufränkisch and Chardonnay vines were planted here.

The summer of 2019 began very early in June with hot temperatures and little rain, making both us and our vineyards sweat.

The harvest began on September 13th. Beautiful autumn weather accompanied us in the following weeks, giving the grapes time for perfect ripening.

Our most important goal remains the desire to produce top wines in harmony with nature. Since always, all our grapes are hand-harvested. The first selection occurs in the vineyard, where all grapes are carefully controlled. The second step of selection happens during the grape intake. Only perfect grape material enters our cellar, thanks to the optical sorting system. The entire harvest was brought in under dry conditions. Each grape variety was harvested at its optimal ripening time. On October 14th, exactly 26 days after the harvest began, the harvest was completed under bright sunshine. The 2019 vintage can certainly be considered part of the series of “great 9 vintages.”

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	