

2020: A Classic Vintage

The year 2020 began with a mild, dry winter, which we used for the annual pruning. The warm, almost summery temperatures with plenty of sunshine and little rainfall allowed us to quickly start tying the vines in mid-March. The spring-like temperatures stimulated the growth of the vines, and the first buds began to sprout. By early June, we were already able to admire the bloom of the vines in many locations.

A balanced summer brought us heat with alternating rainy days. This summer, we were spared from strong thunderstorms and hail. As this mixed weather, with hot days and rainfall, poses a risk to our vineyards, we paid close attention to balanced canopy care, which helps protect our grapes from fungal diseases.

The harvest for this year began on September 17th. Perfect ripening, achieved through moderate temperatures in the summer and moderate rainfall, led to an optimal harvest time. Over the next few weeks, we were accompanied by beautiful autumn weather with sunny days and cool nights. On October 19th, after 21 harvest days, the harvest was completed in bright sunshine with perfectly ripe Cabernet Sauvignon grapes.

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 15.0 % Vol.

NOTE

1997

1999

2000

2002

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2007

2008

2009

2011

2012

2013

2015

2016

2017

2018

2019

G 2020

2021