

Ried Spitzerberg-KOBELN Liebkind 2019 1ÖTW

Site & soil

At 300 metres above sea level, Ried Kobeln is the highest-elevation vineyard on the Spitzerberg. Here, the layer of topsoil is very thin and exposure to the wind exceptionally open, resulting in extremely low yields. In 2008, a parcel of 1.1 hectares was planted, which yields on average about 1500–2000 kg of grapes. These particular Blaufränkisch berries are quite small, with an average diameter of 8mm, and therefore bring a lot of tannin and aromatic material into the highly concentrated wine. This makes Liebkind a wine that needs even more time to mature. Experience has shown that its elegance & finesse reveal themselves fully only after about five to six years of cellaring.

Harvest & vinification

In order to avoid marmalade flavours, it is very important in this extremely dry vineyard to not wait a single day too long to pick the grapes – they are harvested by hand, and every overripe berry is carefully removed. In the cellar, the grapes are lightly crushed and macerated partly with the stems in open fermentation vats. This extraction is very gentle and occurs completely without pumping, and fermentation begins after a few days thanks to the wild yeasts. The spontaneous fermentation proceeds very slowly and at room temperature; the must is neither heated nor cooled. In this way, the distinctive expression of Ried Kobeln is retained without any signs of extreme heat finding their way into the wine. After about twenty days, the wine is pressed and then matured in a large, old wooden cask. During the twenty months spent maturing, the wine is racked only one time, and ultimately bottled without filtration.

Vintage 2019

The end of spring was cool and humid, which provided enough water to the soils for a long and very dry summer. Autumn, too, was dry and sunny, but become the weather became chilly quite early.

With all these ups and downs, in the end, the vintage brought ideal conditions for an outstanding vintage, that shows complexity, density and elegant freshness at the same time. Together with 2017, the year 2019 is definitely the greatest year of the decade on Spitzerberg.



Basic Information

VARIETIES	Blaufränkisch 100%
ALCOHOL	13%
RESIDUAL SUGAR	1g
TARTARIC ACID	6,2g
BOTTLES	1.000

Ratings

JAMES SUCKLING	96
A LA CARTE	96
GAULT&MILLAU	18,5
WEIN.PLUS	94