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2020 Syrah

The grapes for our Syrah grow on two vineyard plots in the two best Crus on the Spitzerberg: Obere Roterd and Obere Spitzer, both oriented to South-South-West. The vines are 25 years old.
The soil consists or pure limestone, quite sandy and including rocks, very dry.
Due to the extremly dry and windy exposition, the maturation is slow, the yields are very low. In 2020 the nights turned cold from mid august, and so we could keep the grapes on the vines until mid october, when we picked the Syrah perfectly mature with healthy grapes.
We picked the grapes by hand, selecting very carefully and fermented the grapes in open fermenters, pushing down by hand and avoiding any harsh treatment, just to guarantee soft and silky tannins.
The fermentation is done with wild yeasts, and works slowly and at low temperatures, which again supports the elegance and pure fruit of this wine.
We matured the wine in large oak casks for two years and bottled without filtration.
Thanks to the poor limestone soil, this Syrah shows precision, a clear structure and a polished style.
We recommend to serve it a bit chilled, between 12 and 14 degrees.



Basic Information

VARIETIES	Syrah
ALCOHOL	13%
RESIDUAL SUGAR	1
TARTARIC ACID	5
BOTTLES	2.500

Ratings

JAMES SUCKLING	93
GAULT&MILLAU	18
WEIN.PLUS	91
FALSTAFF	93
ROBERT PARKER WINE ADVOCATE	94