

# 2021 Ried Spitzerberg-KRANZEN 1ÖTW

## Site & Soil

The sub-vineyard Kranzen (3,4 Hektar) is situated on the mid-slope of the Spitzerberg, at an altitude between 190 and 230 meters. The higher part of the vineyard is steep, and very dry with sandy and rocky limestone. The lower part is more flat with alluvial soil. Here, the soil is darker and can conserve a bit more humidity and it contains less limestone. On Kranzen, we work on a vineyard of about 0,3 hectare that was planted in 1950. Kranzen tends to produce dark aromatic wines, that show a more robust and fullbodied character than other sites on the Spitzerberg.

## Harvest and Vinification

The grapes are picked by hand, and fermented with wild yeasts in open boxes, at ambient temperature. We do foot stomping and don't use any pumps. The extraction is very slow and soft.

After pressing, the wine matures for 20 months in large used casks and is bottled without filtration.

## Vintage 2021

2021 is a great vintage. Spring was long and dry, and mostly quite cool so that bud break was rather late – an advantage regarding late frosts. Summer showed some smaller rainfalls now and then, and showed some cooler weeks as well. This led to a very balanced, regular maturation without any stress. In autumn, the weather changes and we had a long sunny and dry weeks which brought wonderfully mature, very aromatic intense grapes. 2021 is a wonderful, full bodied vintage, very dense yet fresh and with a lot of tension.



### *Basic Information*

VARIETIES	Blaufränkisch
ALCOHOL	13,5
RESIDUAL SUGAR	1
TARTARIC ACID	5,6
BOTTLES	1300

### *Ratings*

JAMES SUCKLING	96
JANCIS ROBINSON	18
VINUM	18
WEINWISSER	95
ROBERT PARKER WINE ADVOCATE	94+