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2018 “Liebkind”



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 foot trodden 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. Once the spontaneous fermentation has started, we press the wine and the fermentation goes on in the cask, without skins. 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 in the wine. During the twenty months spent maturing, the wine is racked only one time, and ultimately bottled without filtration.

Vintage 2018

2018 was a year of extremes: very fast flowering, then a cooler period with some rains until end of June. Followed by a very dry and very hot summer. We had to cut off grapes from young vines to prevent them from dying. Begin of september, just before harvest, we had big rains which caused some problems in flat vineyards. But on the stony and dry vineyards on the higher Spitzerberg, those rains even were beneficial, as they reduced the stress and helped to soften the tannins.
The result is a beautiful complex and dense wine which is at the same time refreshing, cheerful and light-footed. An ideal expression of limestone terroir.

Basic Information

VARIETIES	Blaufränkisch 100%
ALCOHOL	12,5
RESIDUAL SUGAR	1
TARTARIC ACID	5,7
BOTTLES	900

Ratings

GAULT&MILLAU	18,5
A LA CARTE	94+
ROBERT PARKER WINE ADVOCATE	92