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2018 Samt&Seide, Prellenkirchen



Site & soil

Grapes for the Ortswein Prellenkirchen, Samt&Seide were selectively harvested from a total of twenty separate parcels, all of which are located on the southern slope of the Spitzerberg, in the vineyards Spitzer, Roterd, Panhölzer, Holzweingärten & Kranzen. Blaufränkisch vines between fifteen & thirty-five years old supplied the grapes for this wine, in which the older plants are responsible for the Seide (silk) & the younger vines provide the Samt (velvet). What they all have in common is their precise expression of the limestone soil, the refined berry aromas & refreshing structural acidity.

Harvest & vinification

The clusters are harvested by hand, and any overripe berry is meticulously removed. In the cellar, the grapes are lightly crushed and macerated in part 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. This guarantees wines that are very precise & aromatic. A portion of the clusters are trodden by foot. After approximately twenty days, the wine is pressed and then matured in 1000-litre wooden casks and 3000-litre wooden fermentation vats. No new wood is utilised, in order to avoid masking the fine fruit of the Blaufränkisch. During the approximately twenty months of maturation, the wine is racked only once 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. The old vines with their deep roots, though, were less impressed by the heat. 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. Cool nights during autumn brought charming aroma with a refreshing touch.
The result is a beautiful complex and dense wine, with vibrant freshness.

Basic Information

VARIETIES	Blaufränkisch 100%
ALCOHOL	13%
RESIDUAL SUGAR	1g
TARTARIC ACID	5,5g
BOTTLES	6500

Ratings

ROBERT PARKER WINE ADVOCATE	91-92
GAULT&MILLAU	17