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2019 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 two sub-vineyards with a total surface of about one hectar, that were planted in 1950 and 1984 respectively. 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 ambiant temperatre. We do foot stomping and dont use any pumps. The extraction is very slow and soft.
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After pressing, the wine matures for 20 months in large used casks and is 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	13,5%
RESIDUAL SUGAR	1g
TARTARIC ACID	6,2g
BOTTLES	1.500

Ratings

JAMES SUCKLING	94
FALSTAFF	93
A LA CARTE	95
GAULT&MILLAU	18
ROBERT PARKER WINE ADVOCATE	92