

VINES

Great, individual wines are the result of many little single steps.

Wine quality is created in the vineyard – when the winemaker considers the individual special features of the grape varieties and enables the best quality – individual terroir emphasized vines – through manual labour on the vines and in the vineyards.

During the harvest that means consequent manual grape picking, as a form of relay harvest (harvesting multiple times in the same vineyard) and selective grape picking. During the processing we bring out the individual character of the variety and of the terroir, through giving the vines time: longer skin contact, natural sedimentation, spontaneous fermentation, long yeast maturation, late bottling, continuous observation and constant tasting. All our vines narrate of their origin and reflect on the grape variety and the character of the soils they grow on. Through that they become unique true to the origin or distinctive personalities. Wine is pure enjoyment!