

Vintage Report 2025

Our benevolent Kiedricher Berg, organic cultivation as well as the massive efforts of our vineyard and cellar team have contributed to bringing in an excellent vintage.

Aside from the average temperatures in February, every month during the 2025 vegetation period was considerably warmer than the long-term average; however, only the month of June broke any temperature records. By virtue of the good water supply on the Kiedricher Berg there were thankfully no significant problems with drought. All these factors contributed to accelerated vine development throughout the course of the year, the likes of which we have never seen.

September 2025 was largely dominated by capricious weather as well as abundant rainfall; in fact, it was the fourth-wettest month since weather data started being recorded in 1884. Needless to say, this month was a real challenge for the winegrowers.

The Kiedricher Berg's unique natural characteristics allow it to prosper in periods of drought, and the excellent drainage of its phyllite soils help it endure extremely wet conditions as well; making this vineyard quite an altruistic partner by immensely reducing many potential burdens on our vineyard team. Additionally, the loose clusters with thicker-skinned grapes (resulting from our organic cultivation methods) were quite advantageous in keeping the grapes healthy.

Despite all these advantages, we were still pushed to our limits due to difficult weather during the harvest, but our efforts were more than rewarded in the end.

As a result of choosing the correct harvest strategy as well as the monumental efforts of our harvest team, which worked around the clock and seven days a week (Here we must give a well-deserved tip of the cap to our vineyard and cellar team!), we were able to harvest outstanding quality grapes. We can truly say that this year we seemed to always be at the right place at the right time, and if we had to do it all over again, we would not change our initial harvest start by even one day.

The grapes were perfectly healthy, physiologically ripe and also really delicious ... tailor-made for dry wines.

The majority of the must weights ended up somewhere between 80 and 90 degrees Oechsle; moreover, the acidity values were ideal. We harvested magnificent Spätlese, Auslese and Beerenauslese qualities, and to top it all off, for the 37th year in a row we were able to harvest Trockenbeerenauslese grapes, which we are quite sure is an unparalleled achievement for any winery in the world.

Our yields were 10% less than the long-term average, but much higher than many other top-level producers.