



VDP

March 2025

Vintage Report 2024

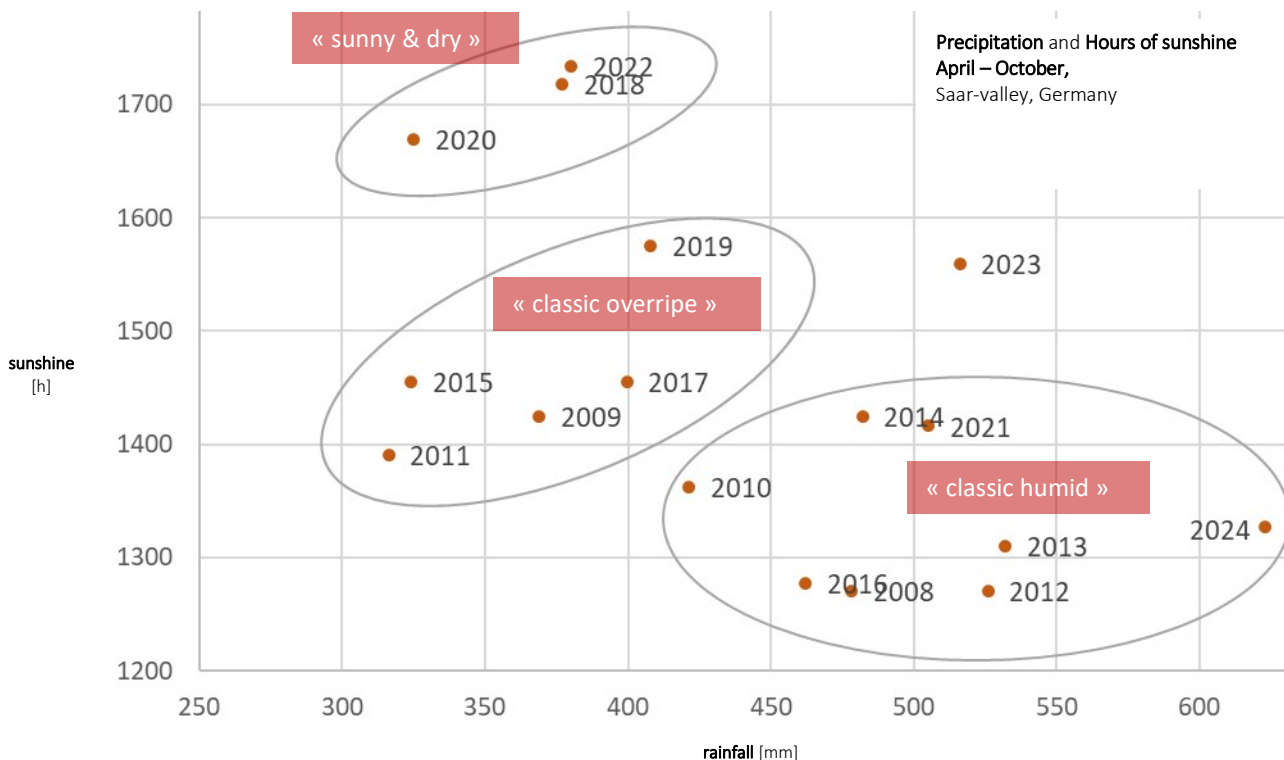
- cool elegance -

Impressive finesse

Due to small yields and a very good water supply throughout the growing season, the wines present themselves aromatic and high in extract.

The alcohol levels of many casks are 1 to 1.5% lower than in previous years, due to a favorable fermentation process.

The results are marvelously elegant and animating wines that are stylistically promising to become absolute classics. Comparisons can be drawn with vintages of 2008, 2012 and 2016.



Small harvest due to late frost

The record-breaking low yields, due to two nights of severe frost at the beginning of April, were particularly decisive for wines rich in extract. Around 80% of the grape clusters were lost, however, 25% of them sprouted again 4 weeks later from the second buds.

The last time similar small quantities were harvested, were in 1900, with 750-2000 litres per hectare. This natural reduction of bunches per vine supplied the remaining grapes with more energy and nutrients, which resulted in delicate yet aromatic wines.

The transport of minerals

A good water supply - above all - is needed in the upper root zone to bring minerals into the berries. This is particularly true for our stony slate slopes.

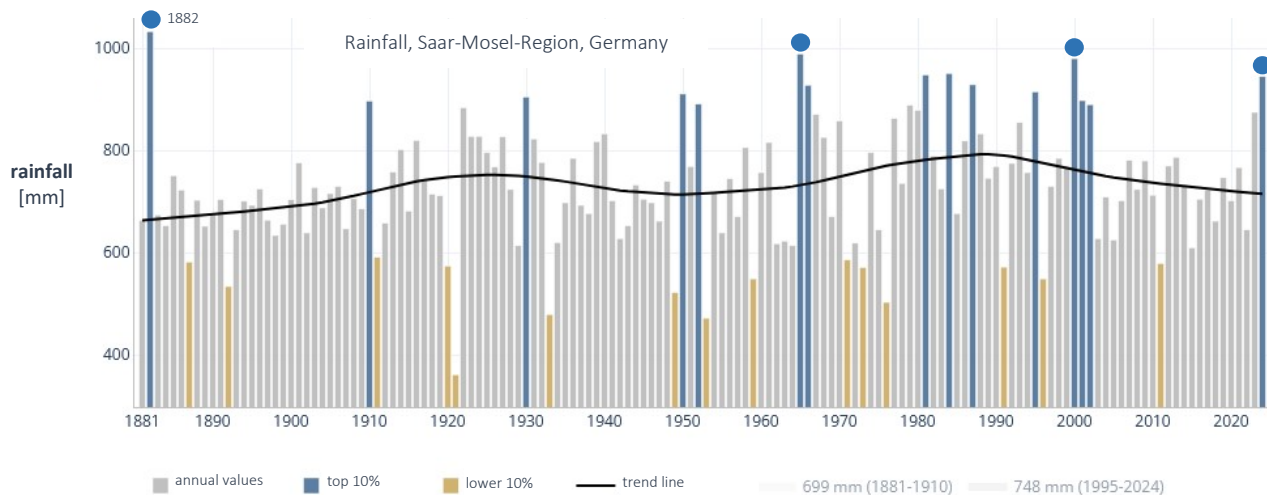
Rarely have so many mineral salts been deposited in the grapes due to the constant saturation of the upper soil layers as in 2024.

Since 1881, there have been only three other vintages on the Saar and Moselle that exceeded 2024 in terms of precipitation: 1882, 1965 und 2000.

However, in the case of 2024, these rainfall amounts coincided with much higher temperatures during the ripening phase, compared to those historical years. The year was about 1°C warmer in the Saar valley than 25 years ago and about 2.4°C warmer than 150 years ago.

Even though this means we are achieving ripe grapes with higher sugar levels faster and more consistently every year, we also have to be more vigilant as all biological reactions are accelerated.

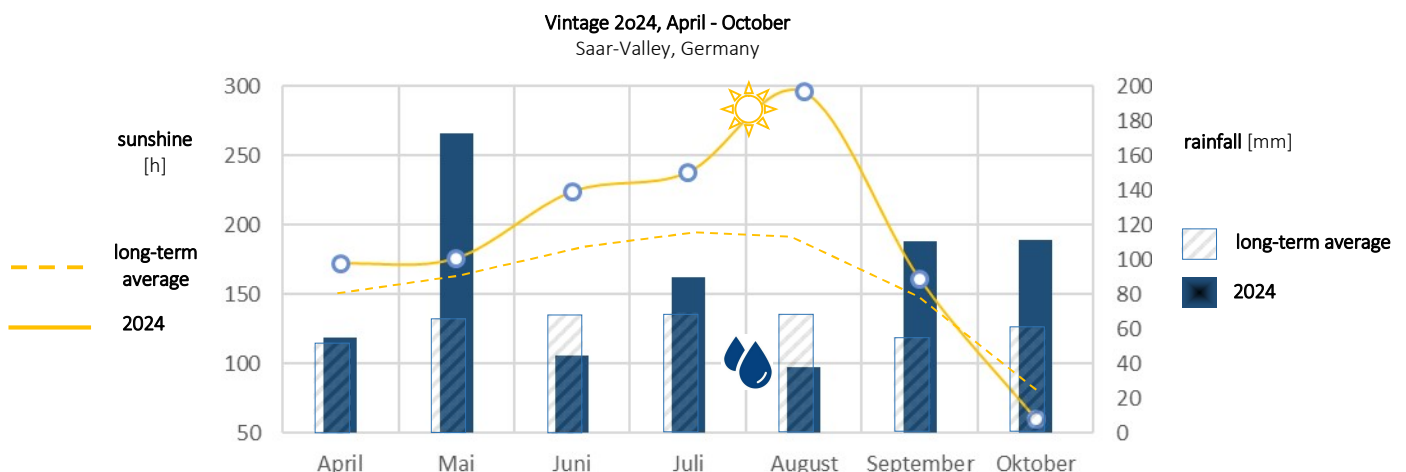
To counteract the increased risk of rot or unwanted aromatic later, we decided to apply a meticulous selection in the vineyards.



In May, the beginning of the warmest phase in the vegetation period, several cloudbursts had provided sufficient water reserves for the root zone. The relatively low rainfall in midsummer helped to limit fungal infections on above-ground foliage and grapes.

The key moment was the rainfall of over 220 mm during the two harvest months of September and October. These were the highest recorded over 20 years and lie well above the long-term average.

The timing of this precipitation and constant water supply during the vegetation period was particularly decisive for the rich supply of nutrients in the freshly pressed grape juice and imperative for the very consistent fermentation later on.



The most beautiful flavours thrive in the shade

The intensity of UV radiation at the end of August and beginning of September determines how many of the Riesling aromas formed by the vines remain fresh and intense, and how many develop into overripe, spicy and petrol notes.

Together with 2015, 2013 and 2008, the vintage of 2024 has had the lowest UV exposure on the grape skins after véraison compared to the last 20 years. It is to be expected, that the vintage will therefore maintain its youthful and fresh flavours for a long time.

Look forward with us to great wines of character
Florian Lauer