

2018 Vintage Report: Alto Adige

GOOD QUALITY AND QUANTITY

2018 was a very good year for Alto Adige wines. If we take a deeper look at the weather patterns, we can gain more insight into the creation of the freshness and flavors of the wine.

- 2018 was a roller coaster of temperature changes and precipitation patterns.
- This resulted in a lot of work in the vineyards, but after lower volumes in 2017, we are pleased both by the quality and quantity of the 2018 vintage.
- In the end, the typical freshness of Alto Adige wines was preserved along with rich aromas and flavors.

Winter was wet, which helps build reserves for the root to access during the growing season. February began with unusually warm temperatures (warmth signaling an early start to the vines) but cold temperatures returned in the third week (recording the coldest temperatures all winter). Temperatures rose slowly again in March and **the result was a very late budbreak**, about 7-10 days later than the average.

Mother Nature compensated with **much higher temperatures in April, so that much of the vegetative delay was recovered** by the end of April. May's temperatures were average, and flowering began around the 17th in the earliest areas.

June's hot weather promoted final flowering and an acceleration of cell division of the grapes, which could indicate a larger crop. **July too, was one of the hottest on record** with 22 days above 30°C (86°F) which led the vines to essentially use all of their winter water stores and had winegrowers worried about a mid-season drought. **Without water, vines would stop the process of photosynthesis and, as a result, stop the ripening process.**

The scorching heat continued into August, which also brought thunderstorms to moderate the hot temperatures and replenish water in the soils for the vines. But as temperatures rose, malic acids dropped, so harvest began August 20th for early varieties (mainly destined for sparkling wine production).

Harvest was halted at the end of August due to two days of heavy rain. From then on, **weather was mild and dry in September**, ideal conditions for the final development of aromas in the grapes. This idyllic weather also allowed winegrowers to carefully hand-harvest grapes when the grapes were ready and not when Mother Nature forced their hand. In the end, the typical freshness of Alto Adige wines was preserved along with rich aromas and flavors.

