









His name is on the bottle. His story is in it.

Montepulciano

Herzog, established in 1994, is an artisan family winery acclaimed throughout the world for growing handcrafted wines exclusively from their exceptional 'Grand Cru' organic vineyard. Its unique diverse terroir allows Hans to indulge his passion to grow many exciting grape varieties. His 'hands on' approach, immense vineyard work and almost uneconomically low yields set the bar for his outstanding range of stunning wines rich in varietal character. His winemaking is purely natural, nothing is added or extracted, letting the exceptional wines speak for themselves.

VINTAGE 2020

96 points by James Suckling!

Another exceptional growing season, perfect for the late-ripening, powerful Montepulciano. No cost or effort was spared in the vineyard: spur pruning, meticulous shoot thinning, precise leaf plucking, and rigorous bunch thinning ensured the purest expression of this noble variety. Yields were kept extraordinarily low at just 600g per vine, allowing for perfect physiological ripeness, natural concentration, and remarkable complexity, capturing the very soul of Hans' winegrowing.

HANS' COMMENT

Perfectly healthy, destemmed grapes underwent an extended cold soak, unlocking deep flavours and beneficial antioxidants from the skins. A slow, cool fermentation with wild yeasts followed, allowing for a gentle extraction and extended post-maceration to build structure and depth. After a delicate pressing, the young wine was transferred into seasoned French barriques, where 36 months of slow maturation allowed the tannins and acidity to integrate seamlessly. The subtle oxygen exchange refined the texture, enhancing complexity without overwhelming wood influence. The result is a beautifully balanced, layered wine with the depth to evolve for decades. No fining. No filtration. Pure, natural expression.

TASTING NOTES

A decadent Montepulciano brimming with chocolate-drenched dark cherries, luscious blackberries, and delicate hints of violets and exotic spices. Vibrant, juicy acidity harmonizes with velvety tannins, creating a wine of both power and poise. Elegance, intensity, and depth radiate from this formidable yet sophisticated expression. The finish is extraordinarily long, revealing a wine that captivates in its youth yet possesses the structure and balance for remarkable longevity. Tasted by the Herzog team on 19/02/2025.

TECHNICAL DATA

Variety 100% Montepulciano Rootstock 101.14 / Riparia Gloire

Planted 1996

Soil Shallow (<45cm) stony, gravelly and sandy soil.

Well drained, developed from stony alluvium.

Plant density 5,500 per ha
Yield 2t/ha
Alcohol 14.5%
Residual Sugar <0.1 g/l
Ageing Potential 15+ years
Bottles Produced 1,327

FOOD MATCHING SUGGESTION

All our wines are dry and expertly crafted, making them favourites among sommeliers for pairing with various dishes. This powerful wine complements hearty meals beautifully, but it's also delightful to sip while unwinding at the end of the day, truly a natural way to relax.