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## Discover the Diversity

The tremendous diversity of German wines is unique among the wines of the world. It is a reflection of our individualistic wine-growers and their methods of viticulture and winemaking as well as the distinctive features of our wine-growing regions, each with a slightly different climatic and geological makeup. Exploring wine country – even on weekend excursions – is one way to tap these resources.

## Tips, Addresses, Maps

“On the Go” hopes to pique your curiosity. It provides a survey of the 13 wine-growing regions and their wines, tips for sightseeing and maps to get you started on a journey of discovery. Those who want more detailed information can turn to the contacts listed at the end of each chapter. These organizations have maps for motorists, hikers and cyclists, as well as calendars of events to help you plan a regional tour.



## Cultural and Viticultural Highlights

Germany’s viticultural tradition dates from Roman times. As such, it’s not surprising that the wine-growing regions are rich in cultural and art historical treasures. Follow in the footsteps of bishops and princes as you tour venerable monasteries and splendid castles, or take a leisurely stroll through charming medieval towns.

## Landmarks of Wine Culture

Hundreds of thousands of tourists visit Germany’s 13 winegrowing regions each year, discovering their grand landscapes, fascinating people, picturesque wine villages and countless estates, cooperatives and wineries. Yet just off the beaten path there awaits a wealth of captivating yet virtually unknown highlights, each well worth a visit. These range from historical sights giving an up-close view of more than 2000 years of German viticultural history to ultra-modern wine shops that serve as the new anchors for local and regional wine communities alike.



# Ahr

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PARADISE FOR  
PLEASURE SEEKERS



With about 560 ha (1,383 acres), the Ahr is one of the smallest and most northerly wine regions of Germany. Red grapes, in particular, thrive on the steep slopes overlooking the Ahr River.

Even the Romans appreciated the climatic advantages of the ruggedly romantic Ahr Valley and planted the first grapes here. The Ahr Valley, located in the northern portion of the state of Rheinland-Pfalz, is known today as a red wine region. Specialties of the region include the “king of red grapes,” Spätburgunder (Pinot Noir), as well as Frühburgunder, an early ripening and highly esteemed mutation. The “Slow Food” organization actively seeks to protect such high-quality products. Dedicated Ahr vintners are also interested in preserving vineyards planted with the rare Frühburgunder grape. It requires great effort to produce the region’s top wines. To care for and harvest their grapes, Ahr growers often have to clamber up craggy slopes, particularly to reach the many small terraces planted with only a few vines. Top-quality wines are the fruits of their labor.

The Ahr River sleepily winds its way through the bizarre, rocky landscape of the valley toward the Rhine. Vines cling to the barren cliffs. Grapes thrive here – the climate is relatively mild and at night, the stony soils release the warmth they’ve absorbed during the day.

Wonderful hiking trails, carefully planned bike paths, and a diverse Nordic walking fitness park attract many tourists to the “Ahr, Rhine, Eifel” region. Most opt to

hike along the picturesque “Rotweinwanderweg,” a 35-km/22-mile-long trail through the vineyards from Bad Bodendorf to Altenahr that takes in all the wine villages en route. It offers spectacular views of the Ahr Valley throughout the year. Various descents and paths lead from the vineyard heights into the villages, where hungry and thirsty hikers can sample wines in vintners’ tasting rooms or with light fare in a Strausswirtschaft (casual wine pub). The wine and vacation region is prized for both its romantic, cozy settings as well as locales with outstanding wine and food. Cooperative wineries and wine estates stage all kinds of exciting events in historical buildings and in the vineyards. The region’s best chefs and top wine producers work together, not least at the very popular series of events known as “Gourmet & Wein.” After a glamorous gala in January, the events afford gourmets and wine connoisseurs an absolute delight throughout the year, keeping in line with “Well-Being 365” – the region’s motto. It’s also a pleasure to unwind at one of the numerous wine festivals and wine-related



cultural events, whether it's the annual "Weinmarkt der Ahr" at Pentecost or "LebensAHRt" or the "wine weekends" at harvest time that conclude with a brilliant firework display in the vineyards.

**Information:**

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Fax +49 (0)2641 9171-51

[www.ahrwein.de](http://www.ahrwein.de)

[info@ahrwein.de](mailto:info@ahrwein.de)

**Ahrtal-Tourismus**

**Bad Neuenahr-Ahrweiler e.V.**

[www.ahrtal.de](http://www.ahrtal.de)

[info@ahrtaltourismus.de](mailto:info@ahrtaltourismus.de)

## AHR – AT A GLANCE

**Geographical location:** Southwest of Bonn; protected by the Eifel Hills northwest of the region · **Climate:** Mild and favorable (Cologne Basin); partial greenhouse effect in steep sites · **Soils:** Deep soils rich in loess in the Lower Ahr Valley; stony, partly slate and volcanic stone in the Middle Ahr Valley · **Size:** ca. 560 ha (1,383 acres) · **Grape varieties:** Spätburgunder (Pinot Noir), Riesling, Frühburgunder (an early ripening mutation of Spätburgunder)



# Ahr: Landmarks of German Wine Culture

## THE TASTING ROOM

### AT ROTWEINGUT JEAN STODDEN, AHR

The initials “JS” grace every bottle and barrel of Jean Stodden wine. The founder’s name is considered a personal warrant for the quality of each cask matured in the estate’s cellar in Rech. The current cellar master, Alexander Stodden, has remained true to the prized Spätburgunder (Pinot Noir) vines that thrive on the steep slopes of the Ahr Valley, proudly continuing a family tradition that stretches back to 1578.

### The Initial Spark

The physical design of an estate often gives clues on the owners’ philosophy about incorporating new ideas while continuing to preserve historical traditions. This went into the thinking when the Stoddens decided to convert



an old storage space into their new sales and tasting room. Despite its modern design, a traditional warmth is maintained through the use of the natural elements of wood and stone. The architectonic design pays visual homage to

the essential building blocks of the estate’s success: the walls are filled with wire baskets full of broken rocks from the vineyards, interspaced with oak paneling adorned with the traditional script of Weingut Jean Stodden.



**Jean Stodden – Das Rotweingut**  
Rech/Ahr, Rotweinstraße 7–9  
Tel. +49 (0)2643 3001  
[www.stodden.de](http://www.stodden.de)

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**MAYSCHOSS – CRADLE OF THE WINEGROWERS  
COOPERATIVES, AHR**


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Craggy cliffs and steep, wildly romantic riverside vineyards accompany the Ahr on its path through the Rhenish Massif. The river carved itself an almost vertical channel through the stone – fully evident here in Mayschoß. On the terraced vineyards of the sunny south-facing vineyards, the slate soils heat up quickly by day. They store that warmth and return it to the vines at night. This unusual microclimate is perfect for world-class red wines.


**A Steep Climb!**

On 20 December 1868 Mayschoß became the cradle of a seminal new movement: 18 vintners met there that day to form the world's first wine cooperative.

Their success didn't go unnoticed, and by 1881 the Winegrowing Association had swelled to 141 members. Even today roughly 90 percent of all Ahr wine-makers are organized into cooperatives. Mayschoß itself merged with Altenahr in

1982, becoming the Mayschoß-Altenahr Winegrowers Cooperative. It currently counts 420 members cultivating 150 hectares (370 acres) of vines. Spätburgunder (Pinot Noir) is dominant here, covering 60 percent of the planted vineyards. Riesling grows on another 20 percent. Average annual production totals 1.3 million bottles. The massive vaulted cellars are home to wooden casks with 300,000 liters of capacity, with steel tanks ready to hold another 1.6 million liters as needed.

**Winzergenossenschaft Mayschoß-Altenahr**  
Mayschoß, Ahrrotweinstraße 42  
Tel. +49 (0)2643 93600  
[www.wg-mayschoss.de](http://www.wg-mayschoss.de)



## MARIENTHAL MONASTERY NEAR DERNAU, AHR

It's been almost 900 years since 40 Augustinian nuns settled in this steep side valley of the Ahr. Dedicated to a pious life, the nuns arduously worked the surrounding parcels of land and planted vines on the precipitous slopes of the Hubach Valley. Although today only the picturesque walls of the cloister church remain, new life has recently taken root and begun to thrive.

### Contrasting Pleasures

Founded in 1137, the Marienthal Augustinian cloister was the first cloister in the Ahr Valley. Over the course of centuries, it has suffered through blazes, plundering and war damage. Following the departure of the last of the nuns in 1802, the cloister fell into disrepair and was used in the 19th century as a quarry. Covered with ivy and wild grape vines, the ruins still tower over the small community of Marienthal, between Walporzheim and Dernau.

In 2004 the Mayschoß-Altenahr Winegrowers Cooperative, Dagernova Weinmanufaktur and the Meyer-Näkel and

Brogstter estates jointly founded

Weingut Kloster Marienthal. Today the church and cloister provide an atmospheric backdrop for concerts, festivals, tastings and other events. A staircase leads directly from the Red Wine Trail to the wonderfully arranged cloister garden.



**Winzergenossenschaft Mayschoß-Altenahr**  
Mayschoß, Ahrrotweinstraße 42  
Tel. +49 (0)2643 93600  
[www.wg-mayschoss.de](http://www.wg-mayschoss.de)

**Dagernova Weinmanufaktur**  
Dernau, Ahrweg 7  
Tel. +49 (0)2643 1266  
[www.dagernova.de](http://www.dagernova.de)

**Weingut Meyer-Näkel/Ahr**  
Dernau, Friedenstraße 15  
Tel. +49 (0)2643 1628  
[www.meyer-naekel.de](http://www.meyer-naekel.de)

**Brogstter Weingüter, Privat-Sektkellerei,  
Exklusiv-Importe GmbH**  
Grafschaft, Max-Planck-Straße 1  
Tel. +49 (0)2225 918111  
[www.weingut-brogstter.de](http://www.weingut-brogstter.de)





# Baden

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SPOILT BY THE SUN

Baden, the third largest wine-growing region of Germany, stretches from north to south for some 400 km (240 miles) and comprises 15,800 ha (39,500 acres) of vines. Thus, it is not surprising that the wines produced along the Baden Wine Road are quite diverse. Wine connoisseurs have long agreed that Baden's wines are "kissed by the sun." As a result, it is the only German wine region that climatically falls within the EU wine zone B, where minimum ripeness levels are somewhat higher than in zone A. Lots of sunshine and warmth – the warmest places in Germany are in the Kaiserstuhl district – enable vines to ripen very well.

From the Tauber River in the north to the Bodensee (Lake Constance) in the south, Baden is divided into nine districts, each of which has a distinctive landscape and climatic conditions. In the northern portion of the region (Tauberfranken, Badische Bergstrasse, and Kraichgau), Müller-Thurgau, Riesling and Schwarzriesling

(Pinot Meunier) predominate. The central area (Ortenau) is well-known for Spätburgunder (Pinot Noir) and Riesling. Further south (Breisgau, Kaiserstuhl and Tuniberg) red and white Pinots take the lead. Gutedel, a white wine specialty, is grown primarily in the district bordering Switzerland (Markgräflerland), while Spätburgunder and Müller-Thurgau thrive in the sites overlooking the Bodensee (Lake Constance).

Baden is the most important German wine region for Spätburgunder. Regardless of style and body, Spätburgunder – red wines or Weissherbst (rosé) – is extremely popular. Increasingly, velvety, powerful wines are aged in small barrique casks. Not only red Pinots thrive here, but also white Pinots, such as full-bodied Grauburgunder (Pinot Gris) or elegant Weissburgunder (Pinot Blanc) or filigree Auxerrois. Badisch Rotgold is a rosé-colored speciality made from Spätburgunder and Grauburgunder grapes.





## BADEN – AT A GLANCE

**Geographical location:** From the Bodensee (Lake Constance) along the Upper Rhine Valley, to the Kraichgau and Bergstrasse; the Tauber Valley in the region's northeastern corner · **Climate:** Sunny and warm; the Kaiserstuhl district is one of Germany's warmest regions · **Soils:** Morainal gravel at the Bodensee; Tertiary limestone, clay and marl soils as well as huge loess deposits and volcanic soils in the Kaiserstuhl and Markgräflerland districts; shell-limestone and marl in the Kraichgau and Taubergrund · **Size:** ca. 15,800 ha (39,500 acres) · **Grape varieties:** Spätburgunder (Pinot Noir), Müller-Thurgau, Grauburgunder (Pinot Gris), Weissburgunder (Pinot Blanc), Gutedel, Riesling

From the slopes of the Odenwald (Oden Forest) or Schwarzwald (Black Forest) to the shores of the Bodensee, Baden appeals to many tourists. They enjoy the mild climate, picturesque wine villages and diverse scenery. Also popular are larger towns, such as Heidelberg, Konstanz, Baden-Baden, Karlsruhe or Freiburg. Those seeking an “active” vacation have much from which to choose, from cycling along the Tauber to a walk or hike along the many signposted vineyard paths. One of the several spas between Badenweiler and Baden-Baden is perfect for a “wellness day,” at best in combination with wine. Visitors and locals celebrate wine at more than a hundred wine festivals annually. Large fairs feature wines from an entire district; others take place in historical settings in the spirit of medieval traditions. The more than 50 wine-growers’ cooperatives in Baden regularly open the cellar doors to visitors at “open house” events. Two annual wine fairs provide

wine enthusiasts with the best overview of which wines are currently available: the Badische Weinmesse in Offenburg in May, and the oldest (19th century) wine market in Baden in Müllheim/Markgräflerland in April.

### **Information:**

**Badischer Wein GmbH**  
 Basler Landstraße 28b  
 79111 Freiburg  
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# Baden: Landmarks of German Wine Culture



The estate's innovation continues in its certified organic agricultural practices, marked by a consistent exclusion of chemical/synthetic additives in favor of herbal cover crops, organic fertilizer in the vineyards and all aspects of the cellar work as well. The wines cover a range from Riesling and white Pinots (Blanc and Gris) to Pinot Noir, Cabernet and Merlot.

## WEINGUT ABRIL IN BISCHOFFINGEN, BADEN

The first steps into the buildings at Weingut Abril in Bischoffingen are perhaps more reminiscent of the set of a Star Trek movie than a working winery. With its almost austere aesthetic, Weingut Abril has embraced forward-looking principles in both design and product. High-end. Sustainability. With 20 hectares (50 acres) under vine, it is the largest organic winemaker from the Kaiserstuhl region to also be a member of Germany's Ecovin association.

### The Future is Now

Located on the Enselberg, one of the top sites in Baden's Kaiserstuhl region, Weingut Abril embraces its dedication to the future. The estate opened its doors in 2012 promising "an entirely new perspective on wine." This innovative spirit is reflected in its unusual architecture. The rust-hued steel facades are encircled with a gray metal ribbon depicting gnarled vines – a sharp contrast to the rich green of the surrounding vineyards.

### Weingut Abril

Vogtsburg-Bischoffingen im Kaiserstuhl, Am Enselberg 1  
Tel. +49 (0)7662 9493230  
[www.weingut-abril.de](http://www.weingut-abril.de)



## THE HEILIG-GEIST-TORKEL IN MEERSBURG, BADEN

"Life is too short to drink bad wine," so reads the inscription above the entryway to the Meersburg Wine Museum in the former Heilig-Geist-Spital. The museum features a wide collection of artifacts, including a historical cart once used to transport grapes from the vineyards to the press. The goal is to shed a light on the extraordinary winemaking tradition – stretching back over a millennium – of the Lake Constance area.

### Conveyors, Casks and Crushers

The "Türkenfass" – a richly adorned 50,000 liter cask once belonging to the Knights of the Teutonic Order – and a 400-year-old wine press known as the Heilig-Geist-Torkel are the prime attractions at

the Meersburg Wine Museum. The hefty wooden press, whose name is derived from the Latin 'torculum' or twist, was first constructed in 1607. It remained in active use until 1922, and is now the oldest functional mechanism of its kind in the Lake Constance region. During the 17th century, the ground floor of the infirmary served as a press



house, while the upper floor contained a pauper's home for the elderly. The museum opened on the former infirmary grounds in 1961.

**Weinbaumuseum**  
Meersburg, Vorburggasse 11  
Tel. +49 (0)7532 440400  
[www.meersburg.de](http://www.meersburg.de)



## THE REICHENAU – WHERE WATER TURNS TO WINE, BADEN

The highest spot on the Reichenau, the largest island in Lake Constance, is known as the Hochwart. It was there that a tea house with belvedere was built in 1839. Today, the cubic structure is a popular meeting point from which to admire the majestic views over the vineyards, vegetable fields and the lake – and to learn about the island's strong viticultural history.



### A Natural High, Guaranteed!

The monks of the Benedictine monastery first planted vines on the island over 1100 years ago. The mild Lake Constance climate, with plentiful sunshine and relatively low fluctuations in temperature, allowed the monks to build up a massive winemaking operation. Up until the start of the 20th century, almost a third of the island – 140 hectares (346 acres) – was under vine. Today Germany's southernmost winegrowing region counts only 18 hectares (44 acres) of vineyards. The Growers Association of Reichenau, the smallest independent winegrowers cooperative in Baden, cultivates both new and traditional varieties: Gutedel, Muskateller,



Chardonnay, Spätburgunder (Pinot Noir), Grauburgunder (Pinot Gris), Müller-Thurgau and Kerner. The wines are still pressed in the massive vaulted cellar of the old cloister, albeit using cutting-edge modern technology.

### Winzerverein Insel Reichenau e. G.

Reichenau, Münsterplatz 4

Tel. +49 (0)7534 293

[www.winzerverein-reichenau.de](http://www.winzerverein-reichenau.de)





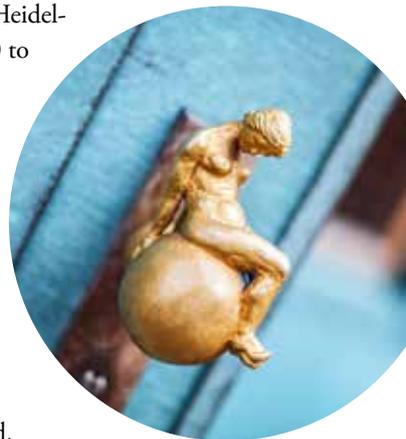
### THE GREAT CASK IN HEIDELBERG CASTLE, BADEN

"Ruinen machen vielen Spaß, auch sieht man gern das Große Fass (Visiting ruins is a lovely task, and who can resist Heidelberg's Great Cask)," famed children's author Wilhelm Busch once rhymed. The tourist attraction in Heidelberg Castle continues to draw close to one million visitors each year. It has also graced the pages of such literary giants as Heinrich Heine, Mark Twain, Victor Hugo and Jules Verne – including several mentions in Melville's famous novel regarding another behemoth, "Moby Dick."

#### A Cask of Unusual Size

The Great Cask is 7 meters (23 ft) wide and 8.5 meters (28 ft) long. A dance floor is erected atop it, accessible via a wooden staircase. The gold initials refer to its constructor, Elector Karl Theodor von der Pfalz,

who commissioned the enormous vessel back in 1750 in order to hold tithed wines from the Electoral Palatinate. It is the fourth great cask built on this spot. In the late 16th century, the Fassbau of Heidelberg Castle was built to house the first great cask. Located directly next to the banquet hall – an especially helpful feature when the grand banquet season arrived – the cask contained 127,000 liters of wine. This, however, was only enough to keep the Heidelberg court supplied for 60 to 100 days. Its replacement, the second Great Cask, could hold 195,000 liters, which covered 120 to 150 days. The third cask bumped that figure up to 202,000 liters... but tended to leak, as does the Karl Theodor Cask, in which over 220,000 liters can be filled.



Heidelberger Schloss  
Heidelberg, Fassbau  
Tel. +49 (0)6221 538431  
[www.schloss-heidelberg.de](http://www.schloss-heidelberg.de)



## WINKLERBERG VOLCANIC ROCK GARDEN IN IHRINGEN, BADEN

Success! Tired but satisfied, the winegrowers and their hard-working harvest team meet at the old vineyard hut. The grapes they've harvested will be used to make fine Kaiserstuhl wine – grown on the Ihringer Winklerberg. This is Germany's warmest vineyard site, with a microclimate that in some parcels ranges into the subtropical. Loess soil, created during the last major ice age, sits atop weathered lava rocks from a volcano that quieted some 15 million years ago. Together they make a powerfully fertile spot for outstanding Pinot varieties, as well as Traminers and Muskatellers, all with a unique volcanic influence.

### Lava Fields and Loess Soils

The name of the Ihringer Winklerberg can be traced to the crooked, labyrinthine design of its vineyards. Although the year 962 marks the first documented mention of this winegrowing town in the southern section of the Kaiserstuhl, wine production in the region had begun long before then. Today winegrowers in Ihringen cultivate roughly 600 hectares (approx. 1500 acres) of vines, including 117 hectares (290 acres) on the Winklerberg alone.

Between the steep terraced vineyards, a lingering Mediterranean climate produces citrus fruits, almond trees, orchids and even wild cacti. Bright emerald lizards, praying mantises and other rare wildlife can often be caught sunning themselves on the warm rock walls. The Vulkanfelsgarten, or Volcanic Rock Garden, takes a circuitous, 2.4 km (1.5 mile) route around the Winklerberg, with stunning views over the Black Forest, Vosges Mountains and Swiss Jura.



**Kaiserstuhl Touristik**  
Ihringen am Kaiserstuhl, Bachenstraße 38  
Tel. +49 (0)7668 93 43  
[www.ihringen.de](http://www.ihringen.de)



A scenic view of a vineyard in autumn. The foreground is filled with rows of grapevines with bright yellow and orange leaves. In the background, a white church with a brown roof and a small steeple sits on a hill. The sky is clear and blue.

# Franken

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LAND OF BOCKSBUTEL

Viticultural Franken is bordered by the Rhön Hills in the north, the Steigerwald (Steiger Forest) in the east, the Tauber River Valley in the south, and the Spessart Hills in the west. The vineyard area is about 6,100 ha (15,073 acres) in size and concentrates around Klingenberg, Würzburg, Volkach and Iphofen. Silvaner, in particular, thrives best in the shell-limestone and keuper (colored and/or gypsum marl) soils, and is the calling card of Franconian winemaking. Finely aromatic Müller-Thurgau is the region's main varietal and enjoying a renaissance, thanks to a number of young growers who vinify their Müller-Thurgau wines in a contemporary style. Some 80% of all Franconian wines are white. In addition to Silvaner and Müller-Thurgau, Bacchus plays an important role as a regional specialty.

The center of the region is the Baroque and festival performance city of Würzburg, with the Residenz and medieval Marienberg fortress. Here, too, are famous vineyard sites, such as Würzburger Stein – its wines numbered among Goethe's favorites. Würzburg's great, traditional wine estates, with their vast cellars and impressive architecture, are splendid settings for events. The Baroque Festival, for example, is a perfect



way to sample top Franconian wines with gourmet cuisine. The Franconian people are proud of their rich history. It comes alive every step of the way on a tour through the region. The Middle Ages are ever present, even in smaller, rural Franconian wine towns, such as Miltenberg, Iphofen or Volkach. It's worth discovering the old town walls, towers, gables and cobblestone streets. Steigerwald villages abound with idyllic half-timbered gems. Also noteworthy: many a Vinothek (wine shop) with wonderful selections of wines on offer, and modern wine architecture – an invitation to experience wine in stylish surroundings, and symbolic of the new era dawning in the region. Franken has a well-trained team of guides to help visitors “experience” wine country and its wines in a charming and creative manner.



One can follow the course of the Main River by cycling along the Main-Radweg. The charming scenery of the great loop near Volkach can even be discovered by raft. Covered wagon rides are also possible, and there are fascinating views of the region from the trails along the heights. For young and old alike, it's always very special to take part in the harvest – a hands on experience from grape to wine. The “last cartload” of grapes marks the end of the harvest and is celebrated with a glass of the “new wine.” Federweisser (grape juice in the process of fermentation) also flows freely at the last wine festivals of the year...but the season begins again as early as the next March. Franken is a region known for its creativity in combining wine, food and culture. Pleasure seekers will find much on offer for unforgettable experiences.



## FRANKEN – AT A GLANCE

**Geographical location:** Between Aschaffenburg and Schweinfurt on the south-facing valley slopes of the Main River and its tributaries · **Climate:** Predominantly continental climate with dry, warm summers and cold winters · **Soils:** Weathered primitive rock and red sandstone in the Mainviereck district in Lower Franken and the Spessart Hills; loam, loess and shell-limestone in the Mäindreieck district near Wertheim and Miltenberg; and marl in the Steigerwald district · **Size:** ca. 6,100 ha (15,073 acres) · **Grape varieties:** Müller-Thurgau, Silvaner, Bacchus

### Information:

**Frankenwein-Frankenland GmbH**  
Hertzstr. 12  
97076 Würzburg  
Tel. +49 (0)931 39011-0  
[www.frankenwein-aktuell.de](http://www.frankenwein-aktuell.de)  
[kontakt@haus-des-frankenweins.de](mailto:kontakt@haus-des-frankenweins.de)

**Wein.Schöner.Land!**  
[www.franken-weinland.de](http://www.franken-weinland.de)

**Wine Guides**  
[www.gaestefuehrer-weinerlebnis.de](http://www.gaestefuehrer-weinerlebnis.de)

# Franken: Landmarks of German Wine Culture

## THE WEINREICH IN SOMMERACH, FRANKEN

"Vision Requires Space," proclaimed the 90 winegrowing families of Franken's oldest winegrowing cooperative. And through "Weinreich" (World of Wine) in the lower Franconian town of Sommerach, that vision has become a reality. As a collective, the Sommerach winemakers believe in combining respect for tradition with an innovative spirit. This philosophical 'blend' is not limited to the wines they produce year-for-year, but is reflected in the redesign of their meeting house as well.

### A World of Senses

The tasting room on the ground floor is young, modern and hip. The 'Kostbar' and its staff serve up Franken classics alongside more international varieties. Included in the wide range of offerings is everything

from Silvaner, Riesling and Traminer to Pinot, Cabernet and Sauvignon Blanc to regional specialties such as Scheurebe and Bacchus. A staircase bearing the names of the Sommerach winegrowers leads visitors down into the friendly atmosphere of the brightly lit tasting room. The massive vaulted ceilings date back to the founding of the winegrowers cooperative in 1901 and today are used as a quiet place to age the cooperative's red wines and store the finest examples from past vintages. A striking lighting concept among the old split-stone walls plunges the visitor into a subterranean world of light and color: from the dimly lit barrel vaults of the barrique cellar to bright steel tanks illuminated in shimmering rays of violet, pink and orange.



### Winzerkeller Sommerach eG

Sommerach am Main, Zum Katzenkopf 1

Tel. +49 (0)9381 80610

[www.winzer-sommerach.de](http://www.winzer-sommerach.de)



### WEINGUT BRENNFLECK IN SULZFELD ON MAIN, FRANKEN

"Sunny, simple and self-assured" is how Susanne and Hugo Brennleck describe the new cubic architecture of their press house, situated next to the late Medieval estate. The married couple represent the 13th generation of vintners in this family-run winery in the Franconian town of Sulzfeld on Main. The unusual collection of buildings in the historical winemaking village combines a knowledge of history with a certain contemporary spirit – no different than the Brennleck wines themselves.

#### Bocksbeutel, Bordeaux and Burgundy Bottles

"A single sip will reveal the region, the landscape, the vintage and the winegrower's signature," Hugo Brennleck says. Although Silvaner is perhaps the most common variety to be found maturing beneath the estate's historically protected vaulted ceilings (1479), Müller-Thurgau, Riesling, Weißburgunder (Pinot

Blanc), Grauburgunder (Pinot Gris), Bacchus, Scheurebe and Spätburgunder (Pinot Noir), plus Dornfelder and Domina blends, can be found as well. The press house has been remodeled in a minimalist style, marking a clear – and intentional – departure from its historical context. Wood from the estate's grounds, shell limestone from the region and a sober patch of exposed concrete are the key building materials. The design also makes it possible to observe almost the entire winemaking process. "People are really interested in that," the Brennlecks explain. "The use of top-quality materials and a minimalist aesthetic lends the wine a certain harmony and brings unity to the overall picture."



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Sulzfeld am Main, Papiusgasse 7  
Tel. +49 (0)9321 4347  
[www.weingut-brennleck.de](http://www.weingut-brennleck.de)



## TASTING ROOM AT WEINGUT MAX MÜLLER I, FRANKEN

Receptive to new ideas while simultaneously rooted in tradition – that's the heart of the matter for Monika and Rainer Müller. Together with their family, the pair operates Weingut Max Müller I in the Franconian town of Volkach. Despite the massive Baroque masonry, their brightly lit tasting room radiates a warmth, liveliness and welcome that is anything but pretentious.

### Awash in Light and Inspiration

This blend of tradition and innovation shapes the Franconian estate's wine portfolio as well. "Neues Franken" is a range of lovely, lively and fresh wines – while "Klassisches Franken" features more sophisticated premium bottles grown in the best sites around Volkach.

The vineyards along the river bow called the Mainschleife are known for their extreme steepness (up to 70 percent) and are planted with an assortment of vines including Silvaner, Riesling, Rieslaner, Müller-Thurgau, Scheurebe, Weißburgunder (Pinot Blanc), Domina und Spätburgunder (Pinot Noir). The Müllers' innovations extend into the vineyard as well. Their prized "Volkacher Ratsherr" site for example is host



to a team of "French guest workers from the organic industry": a tongue-in-cheek description for the Breton pygmy sheep who happily munch back the canopy on the steep slopes above the Main. They enthusiastically maintain order among the vines and provide proper ventilation for the grapes.

**Weingut Max Müller I**  
 Volkach, Hauptstraße 46  
 Tel. +49 (0)9381 1218  
[www.max-mueller.de](http://www.max-mueller.de)





character, without masking the transitions between floors.

Behind the façade is space for tastings, presentations and seminars. For those inside the building, the tinted glass

### WÜRZBURGER WEINGUT AM STEIN, FRANKEN

Ludwig Knoll chose the name "WeinWerk" (Wine-Works) for the tasting room at his Weingut am Stein. He and his family are the fifth generation to run the Würzburg estate. Even during the day, the views from its renowned vineyards over the old city, the Marienberg fortress, the central Main Valley and the vine-covered slopes of the Maindreieck area are majestic. Yet the real highlight comes after nightfall. Then the illuminated facade of the WeinWerk stands out vividly against the dark sky above a city that was once the seat of royalty.

#### A Ray of Light above Würzburg

Inspired by the vines in the surrounding vineyards, the exact geometric cube of the WeinWerk is an imposing and recognizable landmark high above Würzburg. Wooden bars stretch vertically like a loose curtain in front of the green tinted glass walls. From a design standpoint, they break up the building's monolithic

and wood create a captivating light show that changes as the sun moves across the sky. What doesn't change is the outstanding quality of the estate's wines. Its most important varieties include Silvaner, Riesling and assorted Pinots, as well as modern crossings such as Müller-Thurgau, Scheurebe, Rieslaner and Bacchus.

#### Weingut am Stein

Würzburg, Mittlerer Steinbergweg 5

Tel. +49 (0)931 25808

[www.weingut-am-stein.de](http://www.weingut-am-stein.de)





### Open to the World, but Proud of Home

The story of the Vinothek Iphofen begins with the two-storey, 17th century stucco building that was once home to the church's sexton. A new wing was built next to it in 2000, and is now used by Iphöfer vintners as a space in which to present their white, red, rosé and sparkling wines, as well as their liqueurs and spirits.

#### THE VINO THEK IPHOFEN, FRANKEN

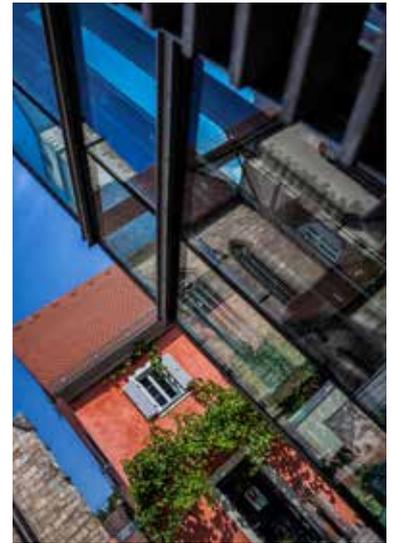
This wine tasting room is a telling reflection of the region's vintners: self-confident, grounded and internationally minded. In a successful, albeit unusual, ensemble of traditional and modern architecture, the historically protected red stucco building with blue-gray shutters sits next to a transparent steel & glass construction. It is located at the center of this Franconian winegrowing village, between the Baroque city hall and the St. Veit Stadtpfarrkirche (Parish Church).



The building's constructors opted for local materials, such as Iphöfer red oak – a wood whose warm and inviting coloration can be attributed to the minerality in the soil. Despite the contrast in styles, the historic Baroque property and the richly lit glass/steel annex make a wonderful pair. They surround a sunny inner courtyard that invites visitors to linger. In total, the building complex covers 600 square meters (6,458 square feet) of floor space across four levels. A bistro, tourist information office, gallery for a rotating set of art exhibits and conference and seminar rooms can also be found on the premises.

#### Vinothek Iphofen

Iphofen, Kirchplatz 7  
Tel. +49 (0)9323 870317  
[www.vinothekiphofen.de](http://www.vinothekiphofen.de)



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### THE STAATLICHE HOFKELLER AT THE WÜRZBURG RESIDENZ, FRANKEN

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"There is to be no quarreling, cursing, bawdy humor, long-windedness, scratching, writing on the walls, knocking on the cask with hands, cheekiness or other nonsense, as these will not be tolerated here!" So read the historical Rules of the Cellar, a centuries-old code of conduct posted at the entrance to the Staatlichen Hofkeller Würzburg. With that settled, visitors are invited to explore the subterranean labyrinth of vaults and cellars beneath the Würzburg Residence.



#### Baroque and Barrique

In Anno Domini 1719, Würzburg Prince-Bishop Johann Philipp Franz von Schönborn commissioned Baroque master builder Balthasar Neumann to create a castle and grounds befitting his rank, including a first-class wine cellar. This latter request was built into the



Residence's very foundations. Even today fine wines from the top sites around Würzburg, the Steiger Forest, the Lower Main and the Mainviereck are aged within the powerful vaults and the 6-meter (20 ft) thick masonry walls. Almost 900 meters (2950 ft) of passageways connect the various cellar areas that range across 4500 square meters (48,500 square ft), all measuring between 15 and 18°C (59 to 64°F). This includes a functionary's wine cellar in which the liquid salary for the royal household was stored in three giant casks, and the oval rondel cellar with its powerful rounded central pillar, considered Balthasar Neumann's masterpiece of engineering construction. The former ice cellar is currently used for aging high-quality red wines in barrique barrels.

**Staatlicher Hofkeller Würzburg, Rosenbachpalais**  
Würzburg, Residenzplatz 3  
Tel. +49 (0)931 3050923  
[www.hofkeller.de](http://www.hofkeller.de)



## THE BÜRGERSPITAL ZUM HEILIGEN GEIST IN WÜRZBURG, FRANKEN

When in 1726 the City of Würzburg declared war on the adulteration of wine, the city's aldermen decreed that the exquisite Steinwein from the 1718 vintage should be filled in glass Bocksbeutel bottles. The canteen-shaped bottles were sealed with the city's arms and stored in the cellar of the Bürgerspital. Not long thereafter the practice of using the Bocksbeutel expanded to include other fine Franken wines. Since then the distinctive bottle has served as a hallmark of Franken wines classified as "Qualität" or "Prädikat."

### Pot-bellied Bottles in the Bürgerspital

The Bürgerspital zum Heiligen Geist was a charitable institution founded in the early 14th century by an affluent Würzburg patrician concerned with improving care for the impoverished. Revenues from agriculture and the vineyards were used to support the Spital's operation. Each inhabitant of the Spital received a daily allotment of wine based on their behavior. According to records from 1598, those who followed the rules were given the full 1.2 liters. Those



who fell out of line were punished with diluted wine; more serious transgressions meant no wine whatsoever. The foundation's resources are still dependent on revenue from the properties it owns. For example, a portion of the proceeds from every bottle the winery sells nowadays goes to the organization's institutions, including residential and senior homes for over 750 persons. The Bürgerspital itself is now used as a geriatric rehabilitation clinic treating roughly 500 patients each year.



**Bürgerspital zum Heiligen Geist, Weingut**  
Würzburg, Theaterstraße 19  
Tel. +49 (0)931 3503441  
[www.buergerspital.de](http://www.buergerspital.de)



### THE WÜRZBURGER JULIUSSPITAL, FRANKEN

It can get mighty loud when wine casks are rolled down the long arcaded passageways of this princely building, but otherwise the prevailing atmosphere within the inner courtyard of the Juliusspital is one of quiet contemplation. In addition to the hospital, palliative care academy, seniors home and vocational schools, this important foundation also owns Germany's second largest winemaking estate, originally founded by Prince-Bishop Julius Echter von Mespelbrunn on 12 March 1576.



### Rolling with the Times

The founding documents for the Juliusstift from 1579 entrust it to provide care for "all manners of poor" and "damaged folk who need tending to wounds," as well as "orphans" and traveling pilgrims.

The Prince-Bishop, for whom the Juliusspital is named, endowed his foundation with forests and estates, including vineyards in all sections of the Franconian winegrowing region.

Many of these same vineyards are now counted

among Germany's most prized sites: Würzburger Stein, Iphöfer Julius-Echter-Berg, Volkacher Karthäuser, Randersackerer Pfülsen, Rödelseer Küchenmeister and Escherndorfer Lump. Weingut Juliusspital today oversees 177 hectares (437 acres) and, despite its historic setting, has been supplemented with cutting-edge computer technology and giant stainless steel tanks. Wines mature in 220 large and small oak casks stored under the vaulted ceilings of its 250-meter (820 ft) long cask cellar.



**Weingut Juliusspital**  
 Würzburg, Klinikstraße 1  
 Tel. +49 (0)931 3931400  
[www.juliusspital.de](http://www.juliusspital.de)

## THE FÜRSTLICH CASTELL'SCHE DOMÄNENAMT IN CASTELL, FRANKEN

Ferdinand Graf zu Castell-Castell casts a watchful eye over the newly planted hillside vineyard on the western edge of the Steiger Forest. It will take three or four years before the first grapes are ready, but no one is concerned. Time is relative at the Fürstlich Castell'schen Domänenamt, where the oldest recorded mention of vineyards dates back to 1224 and the actual winemaking tradition of the House of Castell likely stretches beyond even that.

### An Eye on Silvaner

In 1659 Wolfgang Dietrich zu Castell, forefather to the current family members, ordered the first Silvaner shoots to be planted on German soil at the Castell Schlossberg. The grape variety at the time was known as "Österreicher" (Austrian), where it most likely origi-



nated. Only ten years later, 10,000 Silvaner vines were counted in Castell-controlled districts. Today, with 40 percent of the Fürstlich Castell'schen Domänenamt vineyards dedicated to Silvaner, the hardy variety continues to play a significant role in both the estate and the region. The vines' robustness against early spring frosts has contributed significantly to its success in Franconian viticulture. But the tale doesn't end there: a variety that began as a local success story in Castell – the cradle of Silvaner – has gone on to thrive in numerous German winegrowing regions as well.



### Fürstlich Castell'sches Domänenamt

Castell, Schlossplatz 5  
Tel. +49 (0)9325 60160  
[www.castell.de](http://www.castell.de)



# Hessische Bergstraße

WHERE SPRING AWAKENS  
EARLY

In March or April, when it's still frosty in many places, almond trees begin to blossom in all their splendor along the Hessische Bergstrasse. Cherry, apricot and magnolia trees and forsythia follow soon thereafter. In the western foothills of the Odenwald (Oden Forest), spring usually awakens a few days earlier than elsewhere.



In addition to the beauty of nature, there's much to enjoy in the region's villages. Zwingenberg, Heppenheim, Alsbach or Bensheim – all have picturesque Old Towns that invite guests to linger a while. The lively little towns along the old Roman trade route *strata montana* (mountain



road) and peaceful valleys of the Odenwald offer a welcome contrast. With game and trout from the forest and a good Bergsträsser wine in hand, one quickly feels at home here.

The northern, or Hessian, portion of the Bergstrasse has been an independent wine-growing region since 1971, while the vineyards further south are part of the Baden region. Germany's second smallest wine region has ca. 455 ha (1,124 acres) of vines divided into two districts at some distance from one another. "Starkenburger" district begins south of Darmstadt with a few vineyards here and there. The majority of vineyards are located in Zwingenberg and southward, concentrated



in Auerbach, Bensheim and Heppenheim. The district ends at the Hessian state border. The other, much smaller, “Umstadt” district – known as the “wine island of the Odenwald” – is centered around the little town of Gross-Umstadt (east of Darmstadt).

The best vineyards are located on the slopes (often steep) facing the Rhine. In the weathered granite soils near Zwingenberg, the uppermost vineyards planted on the region’s highest hill, Melibokus, are terraced. The little parcels of vines dotting the hillside make for a very scenic landscape.

The majority of wines in this small region are vinified dry or off-dry in style. Riesling is typical for the region, supplemented by other white varieties, such as Müller-Thurgau, Grauburgunder (Pinot Gris), Silvaner, Kerner and Weissburgunder (Pinot Blanc). There has been a considerable increase in the plantings of red varieties, such as Spätburgunder (Pinot Noir), Dornfelder and St. Laurent.

The “Bergsträsser Weinlagenweg” is a wonderful hiking trail through the region. The diverse, hilly landscape affords terrific panoramic views of the Odenwald and the

## HESSISCHE BERGSTRASSE – AT A GLANCE

**Geographical location:** Nestled between the Rhine, Neckar and Main rivers, adjacent to the protective Odenwald forest; and an “island of vines” near Gross-Umstadt, southeast of Frankfurt · **Climate:** Excellent solar radiation and sufficient precipitation, protected from cold easterly winds by the Odenwald · **Soils:** Light soils with varying proportions of loess · **Size:** ca. 455 ha (1,124 acres) · **Grape varieties:** Riesling, Müller-Thurgau, Grauburgunder (Pinot Gris) and Spätburgunder (Pinot Noir)



Rhine plain. On May Day, young wine-growers invite guests to hike through the vineyards between Zwingenberg and Heppenheim. Springtime wine celebrations also include the “Bergsträsser Weintreff” (wine get-together) in Bensheim. Hessische Bergstrasse wines are seldom found outside of the region. All the more reason to attend one of the region’s larger wine festivals to become acquainted with them. Zwingenberg’s historical market square is the site of its wine festival every Pentecost, and Heppenheim’s “Weinmarkt” takes place in the Old Town in late June. Bensheim and Gross-Umstadt celebrate in September. However, those

who can’t discover the Bergstrasse’s wine specialties during a wine festival can savor the wines year-round at local wine pubs.

### Information:

**Weinbauverband Hessische Bergstraße e. V.**

Kettelerstraße 29

64646 Heppenheim

Tel. +49 (0)6252 75654

Fax +49 (0)6252 788256

[www.bergstraesser-wein.de](http://www.bergstraesser-wein.de)

[info@bergstraesser-wein.de](mailto:info@bergstraesser-wein.de)

# Hessische Bergstrasse: Landmarks of German Wine Culture

## THE "WEIN UND STEIN" EXPERIENTIAL PATH IN HEPPENHEIM, HESSISCHE BERGSTRASSE



Along the experiential path running through the hillside vineyards of Heppenheim in the Hessische Bergstraße you will find a granite-and-porphry grape monument titled "The Genesis of King Riesling." The sculpture, formed from stones gathered from rivers of the artist's South Tyrolean homeland, explores the topic of "Wein und Stein" (Wine and Stone). Artist Adolf Mayer from Tramin seeks to remind visitors that the king of German grapes actually derives from another, older grape: the Red Riesling.

### Art Amidst the Vines

Widespread in Medieval times, the parent form of the White Riesling grape might have all but faded into obscurity were it not for the researchers at the University of Geisenheim who made it their mission to restore this historical variety. In 1996 the first "pilot vines" were planted in Heppenheim, a spot that has since become the world's largest source of Red Riesling vines.

As both the oldest and largest winegrowing community on the Hessische Bergstraße, it is little wonder that Heppenheim is also the headquarters of the largest wine producer in the region – the "Bergsträßer Winzer" winegrowers cooperative, home to around 500 winemaking families. The "Wein und Stein" experiential path was finished in 2007, teaching visitors about the cultural history of wine. The seven kilometer (4.3 mile) circuit runs through almost 70 stations detailing winegrowing and its relation to the culture around it.

**Bergsträßer Winzer e. G.**  
Heppenheim, Darmstädter Straße 56  
Tel. +49 (0)6252 79940  
[www.weinundstein.net](http://www.weinundstein.net)



## WORLD CULTURAL HERITAGE SITE KLOSTER LORSCH, HESSISCHE BERGSTRASSE

The impressive entrance hall is all that remains of Lorsch Abbey, first built during the Carolingian era. And even that is mostly luck, given that in 1797 it was so dilapidated that it should have been demolished. The rescue of the architectural jewel came thanks to Landgrave Louis I von Hessen-Darmstadt, who would later ascend to the title of Grand Duke. He acquired the edifice with its unique facade ornamentation, constructed around 850, and used his resources to preserve one of the few remaining monuments to Carolingian building prowess.



### Grand Art for Charlemagne

Lorsch Abbey was added to the UNESCO list of World Cultural Sites in 1991. The abbey, founded in 764, became an instant sensation

when the Pope of that time personally bequeathed the sacred bones of Saint Nazarius to the abbey. The priceless relics drew throngs of pilgrims to Lorsch, an enormous economic boom to the region. Through many other gifts that followed, the abbey would become a major landowner. Its tracts stretched from the North Sea to the Alps, encompassing farmland and meadows as well as vineyards, forests, streams and ponds, streets and bridges and, in some cases, entire villages and their inhabitants. "If we donate a portion

of our wealth to the sacred institutions, then this will no doubt benefit us into eternity," noted Palsgrave Ansfried in his deed of donation from 866.

Possessions breed envy, and so some eight years after its founding Lorsch Abbey was put under the protection of Charlemagne. The Franconian ruler only once ever actually visited Lorsch, but nevertheless bestowed it with significant gifts. His donations included Heppenheim, the most important winegrowing community on the Hessische Bergstraße, "including everything belonging to the village in the eyes of the law." As per the deed of donation, this extended right down to the boundary fences and marking stones. The texts of over 3800 deeds of donation are recorded in the Codex of Lorsch, a magnificent collection of documents today housed in the State Archive of Würzburg. Over 1000 vineyard deeds are included, a strong indication of the important role of winemaking in the Middle Ages.



### Museumszentrum mit UNESCO-Welterbe

Lorsch, Nibelungenstraße 35  
Tel. +49 (0)6251 103820  
[www.kloster-lorsch.de](http://www.kloster-lorsch.de)





# Mittelrhein

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THE ESSENCE OF RHINE  
ROMANTICISM



The Rhine Valley between Bingen and Bonn is picturesque. Castle-crowned vineyard slopes and medieval villages adorn the riverbanks. This is the home of the Mittelrhein wine-growing region, where Romans planted the first vines. Its vineyards stretch for more than 100 km (62 miles) from Bingen up to the gateways of Bonn. This region along the Rhine is an especially beautiful part of Germany. The narrow valley with its countless rugged cliffs is an impressive landscape, not least because of the vineyards, most of which are on steep slopes. Yet tending vines here is extremely labor-intensive. The southern portion of this unique cultural landscape – the Upper Middle Rhine Valley – was named a UNESCO World Heritage site in 2002. It is the heart of the region, with castles on the slopes and

charming villages on bends of the river. The Mittelrhein's largest contiguous vineyard area extends for 5 km (3 miles) at Bopparder Hamm. It is not only a great vantage point, but also the site of "Mittelrheinischer Weinfrühling," an outdoor celebration of springtime and the new vintage in late April.

The Mittelrhein is virtually synonymous with Rhine roman-





ticism. Not only the legendary Loreley cliff. Numerous mighty fortresses and old castle ruins come into view in rapid succession. In the towns and villages, there is hardly an alley without a wine pub of some sort. Worth seeking out is a “Haus der besten Schoppen.” These are restaurants with a particularly good selection of “Schoppen” (local wines by the glass).

Wine-growers in the Mittelrhein cultivate vines almost exclusively on steep, terraced slopes. Due to the difficult working conditions, the vineyard area has decreased to about 470 ha (1,161 acres). The region is divided into two districts: Siebengebirge (named after the “seven hills” south of Bonn) and Loreley. In order

to increase quality, the average yield is only about 60 hl/ha. The very high quality of Mittelrhein wines stems from low yields, the vineyards’ proximity to the water and its tempering influence, and the barren, clayish slate soils of the steep slopes.

Traditional varietals are the vintners’ grapes of choice. Above all, Riesling has ideal growing conditions here. It is the leading white wine grape in the Mittelrhein and accounts for 70 percent of the vineyard area. The wines are remarkable for their fine aromas, racy acidity and mineral tones. Other white grapes cultivated here are Müller-Thurgau, Kerner and Pinots. Spätburgunder (Pinot Noir) is the most important red variety.

## MITTEL RheIN – AT A GLANCE

**Geographical location:** The region stretches 100 km (62 miles) along the Rhine from the confluence of the Nahe at Bingen to the confluence of the Mosel at Koblenz (left bank), and from Kaub to the “Seven Hills” near Bonn (right bank) · **Climate:** Many sunny days and sites protected from the wind; the Rhine acts as a heat reservoir · **Soils:** Weathered slate and graywacke, with patches of loess; in the north, soils of volcanic origin · **Size:** ca. 470 ha (1,175 acres) · **Grape varieties:** Riesling, Spätburgunder (Pinot Noir), Müller-Thurgau



There are many destinations for excursions. In the heart of this unique river landscape lies Koblenz, a city with a long viticultural tradition. St. Goar and Boppard merit a visit, as does Oberwesel, with its nearly intact medieval town wall. The old wine trade center Bacharach is very picturesque.

Wine is celebrated year-round, be it the wine market in Oberwesel or the wine festival in Bacharach or any number of wine presentations. During “Tal to Tal” one Sunday in June, streets are closed to motor traffic and lined with wine tasting stands for hikers, bikers and skaters. Experience the Rhine Valley in a cascade of colors during the “Rhine in Flames” fireworks displays

(five locations, from May to September). “Weinforum Mittelrhein” is a comprehensive regional tasting in early September – more than 100 award-winning wines can be sampled.

### Information:

#### Mittelrhein-Wein e. V.

Am Hafen 2

56329 St. Goar

Tel. +49 (0)6741 77-12

Fax +49 (0)6741 77-23

[www.mittelrhein-wein.com](http://www.mittelrhein-wein.com)

[info@mittelrhein-wein.com](mailto:info@mittelrhein-wein.com)

# Mittelrhein: Landmarks of German Wine Culture

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## THE BOPPARDER HAMM ON THE RHEINSCHLEIFE, MITTELRHEIN

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Boppard boasts two substantial claims to wine-related fame. For one, it lies close to the Rheinschleife, one of the most impressive bows in the Rhine River. For another, it is the site of the largest contiguous vineyard in the Mittelrhein region: the Bopparder Hamm. The derivation of the name is unclear. It might come from the Latin word "hamus" (hook), but some argue that it derives from the Rhenish expression "Hamm" (meaning riverbank). One thing is clear – the same term, Bopparder Hamm, is commonly used to refer both to vineyard and the curve in the river.



### Rhine Bow, Wine Bow

The steep vineyards of the Bopparder Hamm stretch across five kilometers (three miles) and cover 75 hectares (185 acres) of land to the left of the river. While the parcels are not easy to work, they do provide an

optimal set of conditions for the vines. They are ideally angled and south facing and benefit from the reflective properties of the nearby

Rhine. Beyond this, the weathered slate soils store warmth during the day, releasing it slowly to the grapes long after the sun has set. Riesling, with its characteristic steely minerality and racy acidity, is far and away the most planted vine in the Mittelrhein.

The cultivation of wine on the Bopparder Hamm dates back to at least Roman times. In the mid-4th century a Roman fort called Bodobrica was built to protect against the Germanic peoples on the other side of the Rhine. Its walls have been maintained within the Boppard old city for over 16 centuries. The best way to enjoy a close-up view of the impressive cultural landscape around the Bopparder Hamm is via the hiking paths through the vineyards along the Rheinschleife.

### Tourist-Information

Boppard, Karmeliterstraße 2  
Tel. +49 (0)6742 3888  
[www.boppard-tourismus.de](http://www.boppard-tourismus.de)





### BACHARACH – HEART OF THE ROMANTIC RHINE, MITTELRHEIN

"Near Bacharach on the Rhine/There Lived a Certain Witch..." So begins Clemens Brentano's ballad from 1801 about the beautiful and lovelorn Lore Lay, who throws herself from a cliff into the Rhine. The story unleashed a veritable boom in Romantic Rhine writing, drawing crowds of tourists to Bacharach and the Loreley cliff, some 12 kilometers (7.5 miles) down the river near Sankt Goarshausen.

#### Romanticized Rhine and Sentimentality

Before Bacharach became the center of the romanticized Rhine, it served as an important storage and transshipment center for Rhine shipping. This function came partially through a peculiarity of geography. In Medieval times a rocky ridge known as the Binger Reef protruded into the river here. It made the river impassible for the transport of goods except



at times when the current was running high. As a result, all large barges were unloaded at Lorch, with transport to Bacharach

resumed via land or smaller boats with lower displacement levels. From there ongoing transport could be arranged with major merchant ships. Alongside wine from the Mittelrhein, wines from the Rheingau and the Pfalz, Rheinhessen, Baden and Alsace were loaded and re-sold under the name "Bacharacher." As such, Bacharach and "its" wine became famous around the world.

The Binger Reef was demolished in the 17th century, robbing Bacharach of much of its importance as a wine transshipment hub. Its former affluence can, however, still be seen today in the historic old city with its Medieval fort and impressive gate structures. Burg Stahleck towers over the Rhine as well, contributing to the picturesque ideal that once significantly influenced the quintessential Romantic Rhine.



**Rhein-Nahe Touristik e.V.**  
Bacharach, Oberstraße 10  
Tel. +49 (0)6743 919303  
[www.rhein-nahe-touristik.de](http://www.rhein-nahe-touristik.de)

An aerial photograph of a Moselle valley. The foreground is dominated by lush green vineyards on a steep slope. A road winds through the vineyards. In the middle ground, a river flows through a valley, with a road running parallel to it. The background shows rolling hills and a clear blue sky.

# Mosel

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THE RIESLING SPECIALISTS

The wine-growing area along the Mosel, Saar and Ruwer rivers is regarded as Germany's oldest wine region. The Romans introduced viticulture on a large scale; the monks and nuns of the medieval monasteries furthered its development on steep hillsides. Countless finds, including several press houses from Roman times, bear witness to a great viticultural tradition. Today, half of the vineyard area is on steep slopes or terraces with an angle of inclination of more than 30 degrees. Some 5,000 wine-growers in 125 wine villages cultivate more than 8,800 ha (22,000 acres) of vines along the Mosel between Perl and Koblenz, the Saar between Serrig and Konz, and the Ruwer between Riveris and the Trier suburb of Ruwer. Working conditions are often difficult, because nowhere else on earth are there more vineyards on steep slopes than

in Germany's fifth largest wine-growing region.

The region is divided into six districts. Bereich (district) Burg Cochem on the lower Mosel is also known as the "Terrassenmosel" – for the most part, viticulture is only possible on terraces. This is also the home of Europe's steepest vineyard site, the Bremmer Calmont. Bereich Bernkastel, or the middle Mosel, lies in the heart of the region and includes a large number of





well-known villages and renowned vineyard sites. The area south of Trier, or upper Mosel, takes in Bereich Obermosel and Bereich Moseltor, which border Luxembourg. Bereich Saar and Bereich Ruwer are named after their respective rivers.

Justifiably, Mosel vintners consider themselves to be Riesling specialists. After all, more than half of the region's vineyard area (5,000 ha/12,355 acres) is planted with this varietal. Growing conditions here are ideal for this late-ripening, noble white wine grape. The protected valleys make the region one of Germany's warmest climatic zones. The steep slate slopes overlooking the rivers absorb the sun's warmth during the day and release it at night. The roots of the vines penetrate

deep into the earth in their search for water and minerals. These are the prerequisites that enable vintners to produce unique, elegant, fruity wines from their hand-picked grapes. Wines with an enormous complexity of flavors and relatively low alcohol content – ideal for worry-free pleasure. The lusciously sweet dessert wines are also renowned the world over and fetch record prices at auctions every year.

However, fans of drier wines will not be disappointed by what Mosel producers offer. There are excellent "feinherb" (off-dry) wines and harmoniously dry wines (not too astringent). These, too, are recognized with awards in national and international competitions.

Slate and Riesling are the prevailing forces in the vineyards of the Mosel, Saar and Ruwer. However, other varietals thrive here, too. Müller-Thurgau is the second most important white wine grape. The upper Mosel is home to the ancient white varietal Elbling, possibly cultivated here more than 2,000 years ago. Elbling grapes yield refreshing, fruity, uncomplicated, dry, still and sparkling wines. White Pinots, such as Grauburgunder (Pinot Gris) and Weissburgunder (Pinot Blanc) as well

## MOSEL – AT A GLANCE

**Geographical location:** Between the Hunsrück and Eifel sections of the Rhenish Slate Hills; the vineyard area follows the course of the Mosel River and its tributaries, Saar and Ruwer · **Climate:** Optimal warmth and precipitation in the steep slopes and valleys

**Soils:** Upper Mosel (bordering Luxembourg): shell-limestone and marl; in the valleys of the Saar and Ruwer and Middle Mosel: Devonian slate; south of Zell: soft, clayish slate and silica-rich graywacke; in valley sites: debris, gravel and sand deposits ·

**Size:** ca. 8,800 ha (22,000 acres) · **Grape varieties:** Riesling, Müller-Thurgau, Elbling



as Auxerrois and Chardonnay are increasingly cultivated. They thrive on chalky soils. Red wines, too, are produced. Spätburgunder (Pinot Noir) and Dornfelder have been cultivated here since the late 1980s.

The region is a highly attractive tourist destination and has a number of specially qualified guides to help visitors discover the region's wine and natural highlights.

### **Information:**

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# Mosel: Landmarks of German Wine Culture

## WEINGUT LUBENTIUSHOF IN NIEDERFELL, MOSEL

The slate terraces of the Lower Mosel are the perfect home to the vines of Weingut Lubentiushof of Niederfell. The extreme steepness of the slopes all but rules out the use of machines in the vineyards. Instead, everything is done by hand, and that requires time. For Andreas Barth, who holds a degree in law and came late to the world of wine, that's the way it should be. His attitude has made him into an expert for Riesling, done slow.



## Riesling, Done Slow

Lubentiushof dates back to a winery founded in 1711 and owned by the Princes von der Leyen. Andreas Barth and his wife Susanne took control of the estate in Niederfell on the Mosel river in 1994. Realizing they didn't have enough space in the center of the village, they opted to expand their properties with a new building. And so was born their wine workshop on a tiny piece of property next to the historical winery building. The new construction is made of steel, glass, split stone and concrete, all designed to match the character of the village. Vertical wooden bars in front of the wrap-around glass facade serve as a curtain, providing some privacy. From the top floor, however, one can gaze across the Mosel to the Gondorfer Gänsberg. The renowned but steep "Gondorfer Gäns" site found there includes a portion of the estate's vineyards. True to his reputation, Andreas Barth likes to let nature set the pace. On weathered slate soils, some of his Riesling vines were planted up to 100 years ago, and he gives the natural yeasts as much time as possible for fermentation.

**Weingut Lubentiushof**  
Niederfell/Mosel, Kehrstraße 16  
Tel. +49 (0)2607 8135  
[www.lubentiushof.de](http://www.lubentiushof.de)

## THE ROMAN WINE PRESS AT PIESPORT, MOSEL

Proof that the Romans once crushed grapes by foot can be found in an ancient wine press preserved in Piesport, near the Moselschleife (a major bow in the river). Piesport celebrates a Roman Wine Pressing Festival early each October, recreating the process used 1700 years ago, when slaves stomped the grapes with their bare feet. It's a time for men, women and children to don their loincloths and tunics and bring this historical press house back to life.

### Salve, Piesport!

With a screw press (including a suspended weight) now reconstructed to fit the historical press basket, the largest Roman wine press north of the Alps is once again fully functional. The mechanism is 44 meters (144 ft) long and 20 meters (66 ft) wide, and was discovered in the 1980s at the foot of the famous "Piesporter Goldtröpfchen" hillside vineyard. It's estimated that back in the 4th century some 130 workers would process up to 60,000 liters of mash into 30,000 to 40,000 liters of wine each year. The vineyards belonging to the press house may well have stretched over 60 hectares (148 acres). The unusual size suggests that the Piesport wine press was once used for official purposes, such as in the service of the Prefecture of Trier or perhaps even the imperial court. Regardless of the wine's eventual destination, it's clear that wine was produced in



grand style here – and that the Roman presses on the Mosel validate the region's claim as one of the oldest winemaking hubs in Germany



### Tourist-Information

Piesport, Heinrich-Schmitt-Platz 1  
Tel. +49 (0)6507 2027  
[www.piesport.de](http://www.piesport.de)




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### WEINGUT DER VEREINIGTEN HOSPITIEN IN TRIER, MOSEL

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The oldest wine cellar in Germany can be found in Trier – to be more specific, under the resplendent Baroque building in the park of the Vereinigten Hospitien (United Hospices). The building was erected in 1740 and serves today as a seniors and rest home. The cellar below, however, is a great deal older and dates back to 330. Emperor Constantine ordered that two giant storehouses be built here to hold grain and wine from the Roman estates along the Mosel.

#### Emperor Constantine's Wine Storehouse

At 70 meters (230 ft) long and 20 meters (66 ft) across, the imperial storehouse was the largest non-residential Roman building north of the Alps. One section of the original side walls has been retained to its full eight-meter (26 ft) height. Its upper section pokes through into the Römersaal, an event room on the ground floor of the Baroque building. The lower section is now a full

story deeper than in Roman times and forms the wine cellar of the Vereinigte Hospitien. The Merovingian period saw the addition of heavy vaulted ceilings atop massive rounded pillars.

The charitable foundation itself dates back to another emperor: In 1804 Napoleon ordered the establishment of a hospital with 100 beds for wounded soldiers and another 50 beds for impoverished invalids. The city's infirmaries, which to that point had been main-

tained by the cloisters, were merged into the Vereinigte Hospitien in Saint Irminen, a former Benedictine abbey. The Weingut der Vereinigten Hospitien estate was established to raise revenues for the institution, and even today contributes proceeds from its first-class Rieslings from the Mosel and Saar Valleys.

#### Weingut der Vereinigten Hospitien

Trier, Krahnenufer 19

Tel. +49 (0)651 9451210

[www.weingut.vereinigtehospitien.de](http://www.weingut.vereinigtehospitien.de)



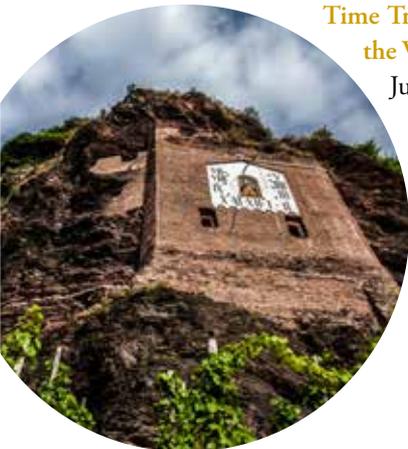


### THE SONNENUHR VINEYARDS AROUND BERNKASTEL-KUES, MOSEL

The steep slopes of the Middle Mosel form the backdrop for a remarkable journey through time: In the middle of the vineyards, giant chalky-white surfaces with black numbers are spaced around the dark slate cliffs. It's possible to mark the time by following the pointer – presuming, of course, that the sun is actually shining. The sundials also mark the Sonnenuhren vineyards, considered some of the finest in the world, where sun-drenched vines produce world-class Rieslings.

#### Time Travel through the Vineyards

Just a few kilometers west of Bernkastel-Kues, a sundial rises from the vineyards of the winegrowing town of Brauneberg. The sundial is visible from afar, can be adjusted for



measured at 41° C (106° F) in summer – very possibly a German record.

Further down the river, in the winegrowing community of Wehlen, a giant sundial was built in 1842 on the slopes of the "Lammerterlay" vineyard; the idea became so popular that the site was soon renamed "Wehlener Sonnenuhr" (Wehlen Sundial). Germany's largest vineyard sundial was erected on the steep slopes of neighboring Zeltingen. And Germany's oldest sundial on the Mosel can be found on the ruins of a Medieval defense tower once part of the three knight's castles of Ürzig.

**Mosel-Gäste-Zentrum**  
Bernkastel-Kues, Gestade 6  
Tel. +49 (0)6531 500190  
[www.bernkastel.de](http://www.bernkastel.de)

daylight savings and proclaims the name of the prestigious "Juffer Sonnenuhr" for all to see. The blue-gray Devonian slate is just one factor in a remarkable microclimate that has been





### TRABEN-TRARBACH, MOSEL

It was a dark and stormy November night in 1792 when the waves of the Mosel pitched the small boat carrying Goethe to the town of Trarbach. The famous German poet and statesman, it was rumored, could only relax when he was poured a glass "of the most sublime Mosel wine." Perhaps a second followed. And perhaps the next morning he gazed out over the stunning valley and the picturesque ruins of the Grebenburg, with a fantastic view still enjoyed by visitors today.

#### High above the Moselschleife

100 years after that noteworthy visit, a bridge was erected over the Mosel between Trarbach and Traben – clearing the way for the first road between Bernkastel and Koblenz. In 1904, the two communities merged and the newly proclaimed twin towns of Traben-Trarbach suddenly became the second largest wine shipment site in Europe after Bordeaux.

The city's Wine Queen, Anna the First from Traben-Trarbach, explains that wine cultivation and production were important factors alongside trade. The vineyards high above the Moselschleife, a notable hairpin bow in the river, are in spots so steep that they can only be worked by hand or using a special monorack train. The clay shale soils are particularly hospitable to Riesling vines, producing lively wines of concentrated elegance.



#### Tourist-Information

Traben-Trarbach, Am  
Bahnhof 5

Tel. +49 (0)6541 83980

[www.traben-trarbach.de](http://www.traben-trarbach.de)



## THE BREMMER CALMONT, MOSEL

An autumn visit to the steepest vineyard in Europe, the Bremmer Calmont, is an intoxicating experience, long before the first glass has even been poured. The vines' bright colors, ranging from rich greens and sunny yellows to warm oranges and fiery reds, are a feast for the senses. They illuminate the breathtaking landscape of the Moselschleife, the ruins of Stuben Monastery on its peninsula and the steep river cliffs of the Calmont ridge. And now it's time for a glass of Riesling – what better way to take it all in...

### A Whirl of Colors on the Warm Slopes

The vintners themselves know that working these unique parcels requires extreme effort – even with the monorack train, built in the 90s to finally bring a bit of technological progress to the rugged steep slopes. The vineyards on the Bremmer Calmont are counted among the steepest classified single sites found anywhere in the world. The sun shines almost horizontally here to the ground, with the slate in the soil capturing



the warmth and returning it to the vines. This may explain the site's name: 'Calmont' likely derives from the Roman term "calidus mons," meaning "warm mountain."

The winegrowing tradition here can trace its written origins back to late antiquity. In 558, Roman poet Venantius Fortunatus recorded his thoughts on the vineyards at Calmont: "In all directions you see the heights clad with leafy vines, [...] the wood planted in thick rows in the slate soil. [...] Where tendril-filled vineyards reach up to bare mountain peaks, and the full canopies cast shadows over the dry scree: Here the vintner gathers the ripe grapes, hangs from the cliff, harvests the fruit."

### Tourist-Information

Bremm an der Mosel  
Tel. +49 (0)175 3249114  
[www.bremmer-calmont.de](http://www.bremmer-calmont.de)





# Nahe

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JEWEL IN THE SOUTHWEST



In addition to hospitable wine-growers and their diverse wines, visitors to the Nahe can expect peaceful green vistas, romantic river valleys, and dramatic rock formations. Vines have been cultivated along the Nahe and its tributaries, the Glan and the Alsenz, for 2,000 years. Mild temperatures, little rainfall and lots of sunshine provide an ideal climate for growing vines, and the Hunsrück Hills offer protection from cold winds. The nearly 4,200 ha (10,500 acres) of vineyards are planted with Riesling, Müller-Thurgau and Silvaner, as well as various Pinots, Kerner, Scheurebe, Portugieser and Dornfelder. One fourth of the vineyard area is devoted to Riesling, the growers' "favorite child" for producing wines of great finesse. The great range of soil types bears witness to the region's turbulent geological history. Vines grow on slate, volcanic

porphyry, or soils rich in loess or loam. This accounts for the equally great diversity of grape varieties and wine styles.

There's always something going on in the region, and reason enough for Nahe wines to be on hand, whether it's a lively courtyard festival with jazz, or a festive culinary wine tasting, or simply to go with a hearty platter of cold cuts after a hike. The Nahe has also become known for wellness programs. The region's three spas – Bad Kreuznach, Bad Münster am Stein and Bad Sobernheim – are popular places to relax and revitalize with saunas, mud baths, holistic Felke



therapies, and “vinotherapy” (treatments with wine and wine-related products), in addition to the saline waters of natural springs.

The idyllic Nahe Wine Road and Nahe Cycling Path afford a good overview of the region. For hikers, there's the very beautiful “Weinwanderweg Rhein-Nahe,” a 100-km (60-mile) trail in the Soonwald Nahe Nature Reserve.

Bad Kreuznach, with its historical “bridge houses” and numerous artifacts from Roman times, is always worth a visit. In the romantic valley southwest of Bad Kreuznach lies Bad Münster am Stein-Ebernburg, known for its castle ruins and a medieval festival, complete with a jousting tournament. From the red porphyry cliff Rotenfels, the highest rock face north of the Alps in Germany, there is a wonderful view. With scenery like this, it's no wonder that the people of the Nahe region are proud of their home.



## NAHE – AT A GLANCE

**Geographical location:** Vineyards are located along the Nahe and its tributaries (Guldenbach, Gräfenbach, Glan, Trollbach, Ellerbach and Alsenz) at the foot of the Hunsrück Hills, from Martinstein to Bingen, in the midst of the Soonwald-Nahe Nature Reserve · **Climate:** Mild and even, with little frost or rain · **Soils:** Quartzite and slate soils in the Lower Nahe; porphyry, melaphyre and red sandstone in the Middle Nahe; weathered soils and deposits of clay mixed with sandstone, loess and loam near Bad Kreuznach · **Size:** ca. 4,200 ha (10,500 acres) · **Grape varieties:** Riesling, Müller-Thurgau, Dornfelder, Spätburgunder (Pinot Noir), Silvaner

One can discover Nahe wines in good company at any number of wine festivals, most of which take place in late summer. The first encounter with a glass of Nahe wine glistening in a glass opens the door to a wealth of impressions – fresh fruit, fine acidity, mineral tones and rich aromas. Among connoisseurs, Nahe wines are an insider's tip – a veritable jewel in the southwest.

### Information:

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# Nahe: Landmarks of German Wine Culture

## THE CLOISTER RUINS ON THE DISIBODENBERG, NAHE

Famed mystic Hildegard von Bingen lived on the Disibodenberg some 900 years ago. In 1112, she entered into what was then a new women's cloister at the spot where the Glan River meets the Nahe, and stayed there for 40 years. She went on to record her visions and compose texts on herbal healing. Over 30 herbal recipes use wine as their base, reflecting the enormous healing powers she attributed to the juice of the vine.

### Orleans on the Nahe

Today little more than ruins remain of the Benedictine abbey on the Disibodenberg (1108–1559). Grapevines were planted on the parcels around the cloister even back in the Middle Ages. In 2005, Luise Freifrau von Racknitz-Adams discovered five old, gnarled vines on a difficult-to-reach spot on the Disibodenberg – later determined to be the remnants of a Medieval vineyard.



The sensational find involves vines from the "Orleans" variety, which is sensitive to cold but was widely planted around Europe between the 11th and 14th centuries. Orleans vines produce fiery, spicy white wines suitable for long cellaring, but disappeared almost entirely during the 'mini-ice age' from the 15th to 19th centuries. Within Germany it is currently only found in a select few spots with extremely mild microclimates. At 500 to 900 years in age, the Orleans vines on the Disibodenberg are among the oldest grapevines anywhere on German soil.



### Klosterruine auf dem Disibodenberg

Odernheim am Glan  
Tel. +49 (0)6755 285  
[www.disibodenberg.de](http://www.disibodenberg.de)



### THE SCHLOSSBÖCKELHEIMER KUPFERGRUBE, NAHE

These hills are now used to make fine wine, but once they were prized for the semi-precious metals beneath them. The border between the Prussian and Bavarian kingdoms formerly ran along the Nahe, here at the crossing of the Hunsrück hills and the Palatinate highlands. The Weinbaudomäne Niederhausen-Schlossböckelheim was founded on the Prussian side in 1901. With an eye towards its previous use, the site was dubbed the "Kupfergrube" (copper mine).

#### From Semi-Precious Metals to Liquid Gold

The craggy southern face and its unusual microclimate make this site veritably predestined for viticulture. Yet even before the first Riesling was planted here in 1903, the cliffs had to be exploded off the steep, rutted

terrain and a hundred thousand cubic meters of soil (3.5 million cubic feet) had to be cleared away by hand! An unbelievable undertaking, but one that soon literally bore fruit: just eight years later the weathered, mineral-rich volcanic soil, notable for its significant slate composition, produced its first attention-grabbing vintage. The estate's Riesling Trockenbeerenauslese from the legendary 1921 vintage topped out at an unfathomable 308 degrees Öchsle.

After the Second World War, estate ownership was transferred from Prussian state to the federal state of Rhineland-Palatinate. It was privatized in 2010 and now bears the name "Gut Hermannsberg."

Rieslings are still grown on the terraced vineyards of the Schlossböckelheimer Kupfergrube, lavishing in the plentiful sunshine. Cellar Master Karsten Peter ferments the fruit behind the



copper facade of the winery building, using only the vineyard's wild yeast to produce the estate's Große Gewächs wines.

**Gut Hermannsberg**  
Niederhausen an der Nahe  
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[www.gut-hermannsberg.de](http://www.gut-hermannsberg.de)



## THE OPEN AIR MUSEUM IN BAD SOBERNHEIM, NAHE

Superficial? That rather depends on your perspective. The stately winemaker's house dates back to the 17th century, but it has only been standing at its current location in the Nachtigallen Valley near Bad Sobernheim for a few years. The grand half-timbered facade is the outward face of the new "WeinKulturGut" – an interactive museum and a modern wine bar. With its fresh green accents, the WeinKulturGut invites visitors to discover and engage in the cultural history of wine in Rhineland-Palatinate and its six distinct wine regions.

### Wine + Culture = (Very) Good

The Rheinland-Pfälzisches Freilichtmuseum (Rhineland-Palatinate Open Air Museum) near Bad Sobernheim explores life in winegrowing communities over the past 500 years along the Ahr, Mosel, Rhine and Nahe rivers, as well as inland in Rheinhessen. The historical buildings were dismantled at their original sites and reassembled – stone for stone and beam for beam – on the museum grounds. The winegrower's house on display at WeinKulturGut since 2011, for example, previously sat 60 km (37 miles) further to the northwest in Enkirch on the Mosel.



The daily life of a vintner is illuminated not just in historically accurate residential and working buildings, but also in the museum's own vineyard, including a historical vineyard hut. The Rheingrafenberg Winegrowers Cooperative from nearby Meddersheim cultivates numerous varieties on the steep slopes behind the WeinKulturGut: Riesling in particular but also Müller-Thurgau, Silvaner, Grauburgunder, Elbling, Gewürztraminer and Portugieser. The exhibit also includes a demonstration of specialized regional techniques for vine training and pruning.



**Stiftung Rheinland-Pfälzisches Freilichtmuseum**  
Bad Sobernheim an der Nahe, Nachtigallental 1  
Tel. +49 (0)6751 855880  
[www.freilichtmuseum-rlp.de](http://www.freilichtmuseum-rlp.de)



# Pfalz

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ON THE ROAD TO  
WINE PLEASURE

The Pfalz is a region of many superlatives: the world's largest wine barrel and wine festival in Bad Dürkheim, the world's oldest wine is the Palatinate Historical Museum in Speyer, as well as the first and best-known wine route, the German Wine Road. For 85 km (ca. 50 miles) it runs parallel to the foothills of the protective Haardt Mountains as it winds its way through the region's 130 wine villages between Bockenheim and Schweigen on the border with Alsace. With more than 23,600 ha (58,300 acres) of vines, it is Germany's second largest wine-growing region and comprises two districts, Bereich Mittelhaardt-Deutsche Weinstrasse and Bereich Südliche Weinstrasse.

Vintners in the Pfalz focus on traditional grape varieties, above all, Riesling. The "king of white wine grapes" reigns supreme here, with a surface area of more than 5,800 ha (14,300 acres). Yet plantings of Weiss- and Grauburgunder (Pinot Blanc and Pinot Gris) are also on the rise. Other white varieties in-

clude Silvaner, Müller-Thurgau, Scheurebe, Gewürztraminer, Kerner and Morio-Muskat – in all, there's quite a diversity of white wines produced in the Pfalz. Red varieties are increasingly important. There's lively, refreshing Weissherbst (rosé) from Portugieser grapes and fruity Spätburgunder (Pinot Noir).

Dornfelder has been a remarkable success in the Pfalz and has been all the rage for the past few years. Usually vinified in a dry style, the deep-colored wines have an appealing Mediterranean charm. Another red varietal, Regent, has been a similar story. Some 37 percent of the vines now cultivated between the Rhine and Haardt Mountains are red, and thus, the Pfalz is the largest red wine region in Germany.

It's a well-known fact that the people of the Pfalz love to celebrate as often as possible. The wine festival sea-



son begins in Neustadt-Gimmeldingen with the blossoming of the almond trees in March and continues through 11 November, St. Martin's Day, in the wine village named in his honor. Given the large number of festivals, it's easy for visitors to lose track of things. Hence, a suggestion: attend the "Erlebnistag," an action-packed wine and folk festival the last Sunday in August, when the German Wine Road is closed to auto traffic and tasting stands line the entire route.

Like their neighbors in France, the people of the Pfalz are very fond of good food. Over the years, quite a number of top chefs have opened restaurants here. They are well worth a visit, not least to sample creative interpretations of traditional regional specialties.

In addition, there are many tourist attractions in the Pfalz. Visits to the towns of Bad Dürkheim, Neustadt and Landau are a must. No less inviting are the picturesque villages, such as St. Martin, Rhodt, Gleiszellen or Annweiler am Trifels in the southern portion of the



## PFALZ – AT A GLANCE

**Geographical location:** From south of Worms down to the border with France, and from the slopes of the Pfalz Forest well into the Rhine plain · **Climate:** High number of sunny days; average temperature of 11°C (51.8°F) · **Soils:** Red sandstone, chalky loam and clay soils, marl and keuper soils, sprinklings of shell-limestone; isolated patches of granite, porphyry and clayish slate · **Size:** ca. 23,600 ha (58,300 acres) · **Grape varieties:** Riesling, Dornfelder, Müller-Thurgau, Spätburgunder (Pinot Noir), Portugieser, Grauburgunder (Pinot Gris), Weissburgunder (Pinot Blanc)

region, and north of Bad Dürkheim, Freinsheim and Deidesheim. A bit further north is the charming Zellertal area. Detours to castles or castle ruins can be made throughout the region. Those who make the ascent from Eschbach to the Madenburg ruins, for example, will be rewarded with a sweeping view of the verdant Rhine plain, and vines as far as the eye can see.

### **Information:**

#### **Pfalzwein e. V.**

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# Pfalz: Landmarks of German Wine Culture

## WEINGUT KREUTZENBERGER IN KINDENHEIM, PFALZ

Jochen Kreutzenberger is a man unafraid of the future. Particularly when it comes to innovative technologies in viticulture. Yet even Kreutzenberger first completes a painstaking early harvest in his vineyards before deploying his automated berry harvester. Any moldy, unripe and otherwise imperfect berries are removed from the vineyard by hand, thus ensuring that only healthy, ripe fruit is harvested by the machine.

### Innovative and Modern

Weingut Kreutzenberger in the Pfalz town of Kindenheim sets the bar high when it comes to quality. Great wine, they believe, can only come from great fruit. As such, it all begins with rigorous early selection in the vineyard. The grapes then undergo a gentle pressing including cold fermentation in stainless steel tanks and cutting edge filtration techniques. A tour of the "transparent winery" allows visitors to follow the entire vinification process, from berry to bottle.



"The courage to follow new paths has always been a defining factor in our family," says Jochen Kreutzenberger. His great-grand-



father Emil was personally responsible for bringing the controversial Neue Sachlichkeit (New Objectivity) style to the old wine village in 1929 when he built the winery in Bauhaus style, at the time considered avant-garde. Yet embracing the new doesn't mean forgetting what came before. With roots stretching back to 1438, the small family estate takes seriously its responsibility for some of the best sites in Kindenheim, Bockenheim and Wachenheim.



**Weingut Kreutzenberger**  
Kindenheim, Hauptstraße 5  
Tel. +49 (0)6359 4266  
[www.kreutzenberger.com](http://www.kreutzenberger.com)

### THE ROMAN ESTATE IN UNGSTEIN, PFALZ



2000 years ago the Romans determined that the sunny slopes of the Pfalz (Palatinate) highlands were the perfect place to cultivate grapevines. A villa rustica built in 20 - 30 AD stood in what is now the modern winegrowing village of Ungstein near Bad Dürkheim. By the 4th century it had developed into a distinguished country estate. Beyond the multistory manor, the grounds also contained a stall, a bathhouse with steambath and a press house.

#### Roman Varieties

For 400 years, the harvest from the surrounding vineyards was delivered here, poured into two large vats and stamped underfoot. The must flowed into a third, deeper-set catch basin, to then be ladled into barrels. Based on seeds found near the Ungstein pressing



basins, we can today confirm that the varieties included early Riesling, Traminer and Pinot grapes. Estimates suggest that the press house handled the harvest from 30 to 40 hectares (75 - 100 acres). Based on historical yields at the time, that would have resulted in between 15,000 and 25,000 liters of wine per year. The villa rustica on the Weilberg near Ungstein persisted until the 5th century before lapsing into disrepair and disappearing under the ground. Rediscovered only in 1981, the villa rustica's existence was nevertheless preserved in the intervening centuries in the name of the fields: in 1309 the area was known as "zu wile" – derived from villa – as does the site's current name, "Weilberg."



#### Tourist-Information

Bad Dürkheim, Kurbrunnenstraße 14  
Tel. +49 (0)6322 935140  
[www.bad-duerkheim.com](http://www.bad-duerkheim.com)



### RHODT UNTER RIETBURG, PFALZ

There is a noticeable gnarled patch – primarily red-hued Traminer berries dotted with a few green Silvaner – in the Rhodter Rosengarten (rose garden) on the eastern edge of the town of Rhodt unter Rietburg.

These vines are low-slung and twisted, unlike others that grow in the Pfalz. There's a reason: this is after all one of – if not THE – oldest active fruit-bearing vineyards in the world.

#### Rhodter Rosengarten

The vines in the Rhodter Rosengarten were planted over 400 years ago and continue today to yield between 50 and 300 liters from

just under a hectare (2.5 acres) of land. In good years over 400 liters of must are produced; in poor years little more than a few buckets. This can be attributed not least to the fact that Traminer vines are extremely challenging. Curiously, the roots of the vintner family that has been cultivating the Rosengarten since 1970 are actually in the South Tyrolean town of Tramin. In 1754 the ancestors of the current owner left their homeland and emigrated to Germany. Stefan Oberhofer assumed the helm of Weingut Oberhofer in Edesheim in 2005. Since then he has

aged the prized most in his cellar into spicy, mouth-puckering Traminer, with aromatic notes of roses that beautifully honor the moniker "Rhodter Rosengarten."

**Weingut Stefan Oberhofer**  
 Edesheim, Am Linsenberg 1  
 Tel. +49 (0)6323 944911  
[www.weingutoberhofer.de](http://www.weingutoberhofer.de)



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**DEIDESHEIM – A WINE VILLAGE  
WITH TRADITION, PFALZ**


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There's a custom here of placing bundled vines within the old vaulted cellars. The reason: to remind all involved that the vineyard is where everything truly begins. More precisely, in the world-class vineyards around Deidesheim. There since 1849 the vines of Weingut Reichsrat von Buhl have been producing timeless, terroir-drenched wines unmarred by transient fashion or trend. Reichsrat Franz Eberhard Buhl was elected in 1913 as the first president of the German Winegrowers' Association.


**Honoring Tradition through a Pioneering Spirit**

Tradition is also writ large at Weingut von Winning in Deidesheim. The vines are planted, as they have been for over

100 years, at twice the "normal" density (9500 vines per hectare [2.5 acres]). While this cuts the expected yield to less than half, each individual vine is subjected to less stress and can better absorb the substances that promote quality.

For Deidesheim winemakers, staying true to traditions also means not shying away from treading new paths. In 1802 the pretty little town on the east edge of the

Haardt region was the site of the first Qualitätswein production in the Pfalz, when winery owner Andreas Jordan named his wines based on variety and site. In the mid-19th century Deidesheim vintners pioneered the process of harvest selection, sorting grapes into separate carriers directly in the vineyard. This extra effort resulted in international acclaim for Deidesheimer Rieslings, perhaps most notably when they were poured at the celebration to consecrate the Suez Canal in 1869.



**Weingut Reichsrat von Buhl**  
Deidesheim, Weinstraße 18–24  
Tel. +49 (0)6326 965019  
[www.von-buhl.de](http://www.von-buhl.de)

**Weingut von Winning**  
Deidesheim, Weinstraße 10  
Tel. +49 (0)6326 966870  
[www.von-winning.de](http://www.von-winning.de)

**Weingut Geheimer Rat Dr. von Bassermann-Jordan**  
Deidesheim, Kirchgasse 10  
Tel. +49 (0)6326 6006  
[www.bassermann-jordan.de](http://www.bassermann-jordan.de)

**Museum für Weinkultur**  
Deidesheim, Historisches Rathaus, Marktplatz 9  
Tel. +49 (0)6326 981561  
[www.weinkultur-deidesheim.de](http://www.weinkultur-deidesheim.de)



### WINE MUSEUM OF SPEYER, PFALZ

The vaulted ceilings of the Historical Museum of the Pfalz are home to treasures such as the oldest extant (still fluid) grape wine in the world. Filled around 300 A.D., the wine was intended to accompany the dearly departed into the afterlife. The sensational find was discovered in a sarcophagus in a vineyard near Speyer. Although the grave goods also included other wine bottles, only one actually still contained Roman wine.



### 2000 Years of Wine in the Pfalz

At the time of its opening in 1910, the Speyerer Weinmuseum (Speyer Wine Museum) was the world's first collection of this type open to the public. Today its colorful exhibitions illuminate a wide range of themes related to the

region's almost 2000-year-old cultural history of wine. The artifacts include impressive ceremonial casks with richly carved adornments and a collection of historical wine bottles from the Royal Bavarian Winery in Würzburg. Stretching back over the past 460 years, the Franconian wines including Leistenwein from 1540, Steinwein from 1631, Leistenwein from 1728 and a Steinberger from 1822. There are also artifacts illuminating the Palatinate's colorful attitudes toward justice. One example is the

'Shrew's Fiddle' from Haßloch – a Medieval yolk-like punishment device shaped like a violin. The head and hands of those caught pilfering from vineyards were locked into it before the culprit was chased through town. The museum also explores Speyer's historical significance as a wine marketplace. From here Pfalz wines were sent down the Rhine to the Lower Rhine, on their way to Holland, Scandinavia and England.



**Weinmuseum im Historischen Museum der Pfalz**  
 Speyer, Domplatz 4  
 Tel. +49 (0)6232 13250  
[www.museum.speyer.de](http://www.museum.speyer.de)



# Rheingau

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SHEER "JOIE DE VIVRE"



It's thanks to a quirk of nature that the Rhine interrupts its northerly course near Wiesbaden, where it makes a right-angle bend and flows west for 30 km (19 miles) toward Rudesheim, where it resumes its original path. The river was forced to yield to the foothills of the Taunus Hills, resulting in the creation of a narrow strip of land that straddles the 50th degree of latitude on the right bank of the river – the Rheingau. The wine region extends from Flörsheim-Wicker in the east to Lorchhausen in the west.

This pretty little area is planted with 3,200 ha (7,900 acres) of vines. It is known first and foremost as the home of Riesling, the grape that accounts for 80% of the region's vineyard area. The other important variety is Spätburgunder (Pinot Noir), long associated with the village of Assmannshausen.

Riesling thrives on the region's dry, stony, south-facing slopes. It can withstand cold winter days, and develops fine, fruity acidity and aromas during the long ripening season. The monks at Johannisberg monastery had already discovered the benefits of a late harvest in 1775, and to this day, Rheingau Riesling Spätlese wines number among the region's flagship wines. Rheingau wine-growers are always searching for ambitious challenges. Their latest joint effort to produce something exceptional resulted in the creation of a premium-quality category of wines labeled "Estes Gewächs" (literally, first growth). The grapes are sourced from classified top sites (or parcels thereof) and subject to very stringent quality criteria, from the vine to the bottle.

The Rheingau is a very popular tourist destination, where ancient monasteries and castles are nestled





within the vine-clad landscape. The Rheingau Riesling Route is a 120-km (75-mile) driving route that takes in the region's picturesque wine villages.

En route there are dozens of wine restaurants and pubs where visitors can stop in to sample the local wine, and cultural-historical sights are around every corner. The Niederwald monument overlooking Rudesheim, the terrace at Schloss Johannisberg, or the heights of Hallgarten are all vantage points that afford fabulous views. The cultural wine center of the Rheingau is the former Cistercian monastery Kloster Eberbach, one of the best preserved monastery complexes of Germany. Johannisberg is not only known for its palace, built on the grounds of a former Benedictine monastery, but as a site that stamped the history of German viticulture – the birthplace of Spätlese – and late-harvested wines, in general. Last but not least, the Rheingau is home to one of Germany's oldest and most respected research and teaching institutes for wine (in Geisenheim). Its endeavors have been an impetus for quality improvements since its founding in 1872.

## RHEINGAU – AT A GLANCE

**Geographical location:** Begins near confluence of the Main River with the Rhine, southeast of Wiesbaden, and extends on the right bank of the Rhine to Lorchhausen, north of Rudesheim · **Climate:** Protected by the Taunus Hills; mild winters and warm summers; average temperature of 10.6°C (51.1°F) · **Soils:** heavy tertiary marl soils; slate, quartzite, gravel and sandstone; loam; deep, usually chalky soils of sandy loess or loess; medium-deep and deep phyllite slate · **Size:** ca. 3,200 ha (7,900 acres) · **Grape varieties:** Riesling, Spätburgunder (Pinot Noir)

Rheingau wine estates and restaurateurs stage upscale wine and food events year-round: Rheingauer Gourmet Festival in March, Schlemmerwochen (gourmet weeks) in late April/early May, Rheingau Musik Festival throughout the summer, and the Glorious Rheingau Days in November. The traditional wine auctions at Kloster Eberbach (spring and autumn) offer a unique tasting experience.

### Information:

**Rheingauer Weinwerbung GmbH**  
Chauvignystr. 12–16  
65366 Geisenheim  
Tel. +49 (0)6722 93770-0  
Fax +49 (0)6722 93770-29  
wein@kulturland-rheingau.de  
www.kulturland-rheingau.de



# Rheingau: Landmarks of German Wine Culture



their Burgundy homeland. The mild Rheingau climate suited the variety, and soon the resulting Burgundian-style wines developed into a major export product. When the monastery was dissolved in 1803, the winegrowing estate transferred over to state possession. As the Domäne Steinberg it is now part of the Hessian State Wineries.

The historical Steinberg vineyard, enclosed within 18th century stone walls, can be found directly in front of the monastery's gates. At 34 hectares (84 acres), it is the largest site in the Rheingau and is currently planted exclusively with Riesling. The Steinberg cellar, one of Europe's most cutting-edge wine production facilities, opened its doors in 2008. The Hessian State Wineries currently manage 220 hectares (544 acres) of vineyards, including 161 hectares (400 acres) of Riesling, 32 hectares (80 acres) of Spätburgunder (Pinot Noir), 7 hectares (17 acres) of Weißburgunder (Pinot Blanc) and 3 hectares (7 acres) of Grauburgunder (Pinot Gris).



## KLOSTER EBERBACH, RHEINGAU

"The door stands open, but the heart even more so!" Such was the traditional greeting of the Cistercians who lived at Eberbach Monastery near Eltville on Rhine. The former cloister now welcomes visitors in a different context: as a highly

renowned winegrowing estate. Its fine wines serve as "liquid ambassadors" for this special place and the winegrowing tradition of the Rheingau.

### In the Beginning There was Pinot...

When the Cistercians first settled in Eberbach Monastery 900 years ago, they carried with them vines from

Hessische Staatsweingüter,  
Kloster Eberbach  
Eltville im Rheingau  
Tel. +49 (0)6723 60460  
[www.klostereberbach.de](http://www.klostereberbach.de)






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### SCHLOSS JOHANNISBERG, OR: THE DIVINE ORIGINS OF SPÄTLESE, RHEINGAU

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"I espied the light of the world on the banks of that lively flow, where folly grows on green hills, to be plucked, pressed, poured into barrels and sold abroad in autumn," Heinrich Heine wrote in his travelogues. "Mon dieu! If I were so strong in faith that I could move mountains – the Johannisberg would be precisely the peak that I would have sent after me wherever I went."



#### Good Things Come to Those who Wait

Heine's enthusiasm likely derives from the fact that Spätlese (late harvest) wine was invented – albeit unintentionally – here on the Johannisberg. In the mid-18th

century the Johannisberg and its hillside vineyards were in the possession of the Prince-Abbot of Fulda, meaning the harvest could not proceed without his written permission. One year, in 1775, the vintners waited impatiently for his approval, even as the grapes hung ripe on the Johannisberg. By the time the prince-abbot's blessing arrived two weeks later, the berries had shriveled on the vines and in some cases were covered with mold. In desperation, the manager of the episcopal winery ordered the grapes to be pressed anyway – and the cellar master was soon shocked to find that the "rotten" harvest had actually produced a wine of unsurpassed quality. Since then, delayed harvest on the Johannisberg is a feature not a flaw, and the late harvest of grapes with 'noble rot' that started in the Rheingau has won the hearts and glasses of wine growers and wine aficionados the world over.



#### Fürst von Metternich Winneburg'sche Domäne, Schloss Johannisberg

Geisenheim

Tel. +49 (0)6722 70090

[www.schloss-johannisberg.de](http://www.schloss-johannisberg.de)

## OESTRICH-WINKEL, RHEINGAU



Only four cities in the Rheingau were ever awarded the privilege of operating a loading crane. One of these was Oestrich. The historic crane on the banks of the Rhine is more than just a symbol of the town – it also expresses the importance of Rheingau wine for the marketplace. The Oestrich crane was primarily used to load wine barrels onto boats shipping along the Rhine. In 1780 that totaled over 500,000 liters of wine in 420 barrels (each 1200 liters).

### Fully Loaded

The crane was built in 1745 on a quay wall on the banks of the Rhine. Up until the construction of Bundesstraße (Federal Highway) 42 it had two sides



directly on the water. As a land-based crane, it was considered more secure and easier to maintain than floating cranes, popular at that time but more heavily impacted by the constant waves on the river. The square-shaped, treadmill-powered tower crane is set atop a sandstone base that itself rests on foundations driven 1.5 meters (5 ft) deep. A 9-meter (30 ft) crane boom extends from its slate-tiled roof. The interior of the crane house contains two monumental wooden wheels turned by crane boys who strapped themselves in and turned the crane winch manually. Two such crane boys were generally needed for each treadmill, with more in the wings for especially heavy loads. The Oestrich crane could handle loads of up to 2.5 tons. It remained in operation until 1926, the last loading crane of its type in Germany, but remained fully functional to the end. Today it is the sole remaining loading crane on the right bank of the Rhine.

### Tourist-Information

Oestrich-Winkel, Hermannstraße 6  
Tel. +49 (0)6723 6012806  
[www.oestrich-winkel.de](http://www.oestrich-winkel.de)



# Rheinhessen

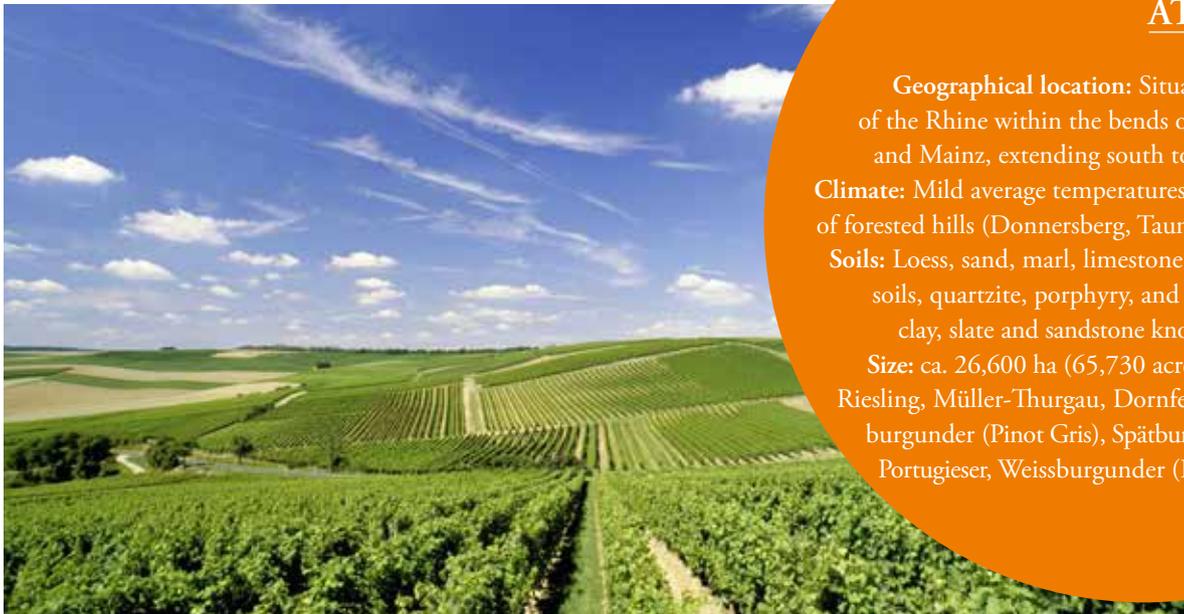
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MUCH TO DISCOVER

A thousand rolling hills. And vines, as far as the eye can see – this is Rheinhessen, Germany’s largest wine-growing region. Bordered by the Rhine on the east and north, the vineyard area between Alzey, Worms, Mainz and Bingen comprises 26,600 ha (65,730 acres). It comes as no surprise that nearly every village in Rheinhessen has a long viticultural heritage, from the Rhine Terrace to the Wonnegau district in the south or the hilly regions around Alzey. The Romans planted vines here, along the left bank of the Rhine, and the oldest documented mention of a vineyard in Germany (AD 742) – Niersteiner Glöck – stems from Rheinhessen. Growing conditions are ideal. The vines are protected by hills in the west, rainfall is low, and temperatures are warm in summer and mild in winter.

Rheinhessen’s new generation of vintners appreciates the ideal working conditions the region affords – they are the winemakers whose terrific wines have made a name for themselves. Not only their Rieslings from the Rhine and the hilly countryside have been all the rage, but also Rheinhessen’s traditional grape variety, Silvaner, has reclaimed public attention, for example, under the “RS” logo (Rheinhessen Silvaner). Other traditional white grape varieties that are increasingly popular are the Pinots (Weiss- and Grauburgunder, Pinot Blanc and Pinot Gris, respectively). In terms of red wine, the area planted with red varietals has more than doubled during the past decade. Dornfelder has played a significant role in the red wine boom. One third of Rheinhessen’s vineyards are now planted with red wine grapes.





## RHEINHESSEN – AT A GLANCE

**Geographical location:** Situated on the left bank of the Rhine within the bends of the river at Bingen and Mainz, extending south to Worms and Alzey · **Climate:** Mild average temperatures; protected by a ring of forested hills (Donnersberg, Taunus and Odenwald) · **Soils:** Loess, sand, marl, limestone, clay, brown (forest) soils, quartzite, porphyry, and a reddish mixture of clay, slate and sandstone known as Rotliegendes · **Size:** ca. 26,600 ha (65,730 acres) · **Grape varieties:** Riesling, Müller-Thurgau, Dornfelder, Silvaner, Grauburgunder (Pinot Gris), Spätburgunder (Pinot Noir), Portugieser, Weissburgunder (Pinot Blanc), Kerner

Rheinhessen's wine-growers produce modern, uncomplicated wines as well as quite distinctive top growths. "Selection Rheinhessen," for example, is an impressive class of premium dry wines that has been produced since the nineties. Authenticity is their hallmark. The region's vintners have also specialized in producing Sekt (sparkling wine), particularly single varietal, vintage-dated "Winzersekt," a category that made its market debut 25 years ago and has become remarkably popular ever since.

The restaurant scene in Rheinhessen is no less diverse than the range of wines produced here. From casual wine restaurants and pubs to first-class gourmet establishments, wining and dining in Rheinhessen is imbued with plenty of local color, and thus makes for many a culinary discovery.

Visitors can also make discoveries of another nature while hiking or cycling through the vineyards. The "Trulli" (dome-shaped vintners' huts native to southern Italy), for example, that dot the slopes in southern Rheinhessen and lend the vineyards a Mediterranean touch. Or in the west, experience the fragrance and flavor of the wild herbs growing amidst the vines on a hike through the hills of "Rheinhessen's Switzerland."

### Information:

**Rheinhessenwein e. V.**  
Otto-Lilienthal-Straße 4  
55232 Alzey  
Tel. +49 (0)6731 951074-0  
Fax +49 (0)6731 951074-99  
[www.rheinhessen.de](http://www.rheinhessen.de)  
[info@rheinhessen.de](mailto:info@rheinhessen.de)

# Rheinhessen: Landmarks of German Wine Culture

## WASEMS KLOSTER ENGELTHAL, RHEINHESSEN

If today you look at the House of Wine in Wasems Kloster Engelthal, it's hard to imagine just how difficult it was to bring new life to the old walls. Only two parts of the former Cistercian convent in Ober-Ingelheim remained at the time: the west wing and a building with access yard set at almost a right angle to it. It is believed that around 20 Sisters from noble families in the area lived here 600 years ago. The dormitories for the nuns were in some cases in the upper floor of the west wing.

### Opposites Attract

The convent, founded in the 13th century, was dissolved by Prince-Elector Frederick III in 1573. It was then largely destroyed during the 30 Years War. Its current owners – the Wasem Family of Ingelheim – have themselves been making wine since 1726. In 2010 they



took on the challenge of adding a new construction to the historically protected convent walls. Their design clearly delineates the new from the historical. This includes a modular spatial concept, flat roof and transparent glass facades framed by corroded, pre-weathered steel surfaces bearing the family name. The new building serves as a central portal, connecting to all levels of the building complex via stairs and elevators. A tasting room and wine hut with attached wine garden can now all be found within the convent's walls.



Wasems Kloster Engelthal, Haus des Weines  
 Ingelheim am Rhein, Edelgasse 15  
 Tel. +49 (0)6132 2304  
[www.wasem.de](http://www.wasem.de)



### LIEBFRAUENSTIFT-KIRCHENSTÜCK IN WORMS, RHEINHESSEN

Long ago Jacobian pilgrims seeking shelter for the night in Worms' Liebfrauenstift (Monastery of Our Lady) would also receive a glass of delectable wine from the monastery's directors. For the exhausted pilgrims, the golden bounty of the vine was "sweet as the milk from the holy virgin." And so the wine produced from the parcels around the Liebfrauenkirche (Church of Our Lady) soon gained the rhapsodic name of "Liebfrauenmilch" (Milk of Our Lady). They enjoyed tremendous popularity in England in particular, where a spot of bawdy humor has long been appreciated.

#### First Famous, Then Infamous

Starting in 1808, Peter Joseph Valckenberg began acquiring the majority of the vineyards, at a time when the monastery had already been secularized. The Dutch

merchant turned Liebfrauenmilch from Worms into the public face of German wine, selling it throughout the world. His Rieslings drew enthusiastic reviews from an impressive circle of customers, from writer Charles Dickens and the Archbishop of York to the British Royal House itself. By the mid-19th century Liebfrauenmilch had secured itself a spot on wine lists at the world's most expensive restaurants. The tragic flaw in the story was that the name had no commercial protections. This resulted in a growing number of low-end white blends marketed under the Liebfrauenmilch name. To avoid confusion, the prized Rieslings from the outstanding Worms site are today labeled as "Liebfrauenstift-Kirchenstück" and have reclaimed their spot in the world's finest eating establishments.



**Weingut Liebfrauenstift**  
Worms, Liebfrauenstift 20  
Tel. +49 (0)6241 911119  
[www.liebfrauenstift.com](http://www.liebfrauenstift.com)





### THE NIERSTEINER GLÖCK, RHEINHESSEN



Few places in the world feature the kind of iron-rich clay slate found in the Nierstein formation. This extremely unusual soil has made the Niersteiner Glöck synonymous with world-class wines. Thanks to the optimal sunshine on the Roter Hang (Red Slope), the proximity to the Rhine and wind protection afforded by the boundary fence, this unique terroir produces wines of sophisticated fruit and a subtle, stony acidity.

#### Good Things, Small Packages

At just 2.1 hectares (5.2 acres), the Niersteiner Glöck is the most valuable single site vineyard cultivated by the Staatliche Weinbaudomäne Oppenheim and is classified as a "Großes Gewächs Rheinhessen," similar to a Grand Cru. The small but fine hillside parcel above the left bank of the Rhine is also known as Germany's oldest

named vineyard site. The Glöck was gifted in 742 by the Diocese of Würzburg to Majordomo Karlmann, a Franconian uncle of Charlemagne. A retaining wall was first built in the 1760s and restored in 1992. The natural stone boundary protects the vineyard against the wind, while also storing the sun's warmth. This plays a decisive role in the Roter Hang's microclimate. The vineyard on the Niersteiner Glöck encircles the Kilianskirche (St. Kilian's Church), whose bell is purported to have given the famous site its name.

Staatliche Weinbaudomäne Oppenheim  
Oppenheim, Wormser Straße 162  
Tel. +49 (0)6133 930305  
[www.domaene-oppenheim.de](http://www.domaene-oppenheim.de)





# Saale-Unstrut

EXPERIENCE WINE IN THE  
MIDST OF UNSPOILED NATURE

The region derives its name from two rivers, for it is in the narrow river valleys of the Saale and the Unstrut that the majority of the terraced vineyards are located. The 51st degree of latitude runs through the region, making it Germany's most northerly wine region in which quality wines are produced. Nevertheless, the growing season is long. The wines are delicate, yet lively, thanks to a balanced mixture of sunshine and cool temperatures. Due to the ever-present danger of frost in winter or late frost in spring, vines can only be cultivated in well-protected sites. Most vineyards face south. The pockets of warmth that develop in the river valleys make for an especially mild microclimate. With only about 500 mm of precipitation annually, the region numbers among the driest in Germany. The sun shines approximately 1,600 hours per year. Average yields are only 50 hl/ha.

Much of the landscape has remained unchanged for years: meadows of scattered, tall fruit trees and floodplains are interspersed among steep terraces built on centuries-old dry walls and vintners' huts. High above are defiant fortresses and palaces. Culture and history, nature, romanticism and wine seamlessly bind with one another throughout the region. The vineyards lend the fluvial landscape its unmistakable character – and have done so for more than a thousand years. The first documented mention of viticulture along the Saale and Unstrut rivers dates from 998.

In addition to the Saale-Unstrut Wine Road, there are two other tourist routes that run through the region: “Strasse der Romanik” (Romanesque Road) and “Himmelswege” (Sky Paths). Castles, such as Neuenburg or Rudesburg, or important buildings, such as Naumburg cathedral, as well as mystic sites, such as where the “sky disk of Nebra” was unearthed – all are inherent to the area's cultural history. Freyburg/Unstrut is regarded as the “secret” wine capital of the region, and site of the region's largest wine festival (second weekend of September).

There is a well-developed network of cycling and hiking trails, as well as waterways, to help visitors discover the region, its wines and wine estates, and wine pubs – and have fun doing so. The majority of the wine region is located within the Saale-Unstrut-Triasland Nature Park.





## SAALE-UNSTRUT – AT A GLANCE

**Geographical location:** Situated on the 51st degree of latitude, in the valleys of the Saale and Unstrut rivers · **Climate:** Average annual temperature of

9.1°C (48.4°F), low precipitation (500 mm [19.5 in] per year), and an average of 1,600 sun hours annually ·

**Soils:** Shell-limestone, red sandstone, loess-loam, copper slate · **Size:** ca. 770 ha (1,925 acres) ·

**Grape varieties:** Müller-Thurgau, Weissburgunder (Pinot Blanc), Riesling, Silvaner, Grauburgunder (Pinot Gris), Dornfelder

Traditionally, the region is known for its dry wines with a fine, subtle fruitiness and lively crispness. With only 770 ha (1,925 acres) of vines, Saale-Unstrut numbers among the smaller wine regions of Germany. The majority of vineyards are located in southern Sachsen-Anhalt, with a few acres in Thüringen and Brandenburg.

There's a diverse selection of wines to sample and compare. Nearly thirty different grape varieties are being cultivated. Müller-Thurgau is the main variety, and thanks to low yields, the wines have an astonishing elegance. Wine-growers from the Saale and Unstrut are particularly proud of their Weissburgunder (Pinot Blanc) wines. The traditional white wine grapes

Silvaner and Riesling are also grown here. One fourth of the region's vineyard area is planted with red wine grapes, such as Portugieser, Dornfelder, Spätburgunder (Pinot Noir) and Zweigelt. These are true rarities that are usually quickly sold out.

### Information:

**Weinbauverband Saale-Unstrut**

Querfurter Straße 10

06632 Freyburg

Tel. +49 (0)34464 26110

Fax +49 (0)34464 29416

[www.natuerlich-saale-unstrut.de](http://www.natuerlich-saale-unstrut.de)

[info@weinbauverband-saale-unstrut.de](mailto:info@weinbauverband-saale-unstrut.de)

# Saale-Unstrut: Landmarks of German Wine Culture

## SEKTKELLEREI ROTKÄPPCHEN, SAALE-UNSTRUT

Once upon a time (1856) there were two brothers who decided to found a wine store with a mutual friend... and thus began the fantastical success story of Sektkellerei Rotkäppchen in Freyburg an der Unstrut. At the time the company was known as Kloss & Foerster. They soon dedicated themselves not just to selling wine, but also to "producing sparkling wine." The first 6000 bottles were filled in a back-courtyard apartment, and the first sparkling wine cork popped in 1858 at the wedding of company co-founder Julius Kloss.

### A Sparkling Success

The company grew rapidly, and the wines from this northernmost German winegrowing region were soon sold out. By 1867 the company was forced to meet

demand by buying in grapes from other regions of Germany, to be produced as sparkling wine on the Unstrut River. The winery was renamed Sektkellerei Rotkäppchen in 1895. It proved itself tenacious, surviving two world wars and a period as a model company within East Germany, producing odd creations such as caffeinated sparkling wine ("Mocca-Perle") and even "Sekt-Pils für den Mann," a mix of sparkling wine and beer. The heart of the company was and remains the imposing winery buildings from 1897, including five storeys of cellars where the wines mature in oak barrels before being blended and filled. The winery also proudly displays the largest cuvée barrel in Germany, featuring impressive hand-carved ornamentation. The massive vessel was built using the wood from 25 separate barrels in the company's own cooperage and put into operation in 1896. Capable of holding up to 120,000 liters of liquid, it stands three stories high in the company's gigantic vault.

### Rotkäppchen-Mumm Sektkellereien

Freyburg an der Unstrut, Sektkellereistraße 5

Tel. +49 (0)34464 340

[www.rotkaeppchen.de](http://www.rotkaeppchen.de)



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**THE VINEYARD HUTS ALONG THE SAALE AND UNSTRUT, SAALE-UNSTRUT**


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One of the most famous hallmarks of the Saale-Unstrut winegrowing region are the many vineyard huts visible on the hillside vineyards and steep terraces of the riverbank. Most are no more than small utility sheds formerly used by winegrowers to store their tools, eat a meal or take shelter against the wind and rain of a harsh day; others also served as cozy weekend houses – and a few as luxurious summer residences for celebrating wine-drenched debauchery.


**Southern Flair in the Northernmost Wine Region**

Few other German winegrowing regions boast as many vineyard huts as the steep riverside vineyards of Saale and Unstrut – perhaps because there was never an official re-allocation of the plots to merge the small vineyard parcels into larger sites. In other regions, that painful process often led to the destruction of huts and sheds along with the old vines. There are as many as ten vineyard terraces on the Schweigenberg near Freyburg, yet this mere 25 hectares (62 acres) of vines features an astounding 90 vineyard huts. The most famous of these is perhaps the Toskanaschlösschen (Tuscany Manor) with its brick-red stucco and white window panes and moldings; from its look-out tower visitors enjoy a fantastic view over the vineyards of the Schweigenberg, including its old stone walls and countless stairs – as well as the Unstrut Valley.


**Weinbauverband Saale-Unstrut**

Freyburg an der Unstrut, Querfurter Straße 10  
 Tel. +49 (0)34464 26110  
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## THE "STONE PICTURE BOOK" NEAR NAUMBURG, SAALE-UNSTRUT

The Markgrafenberg bei Großjena stands at the junction of the Unstrut and Saale rivers, near the gates to the city of Naumburg. It was here that Naumburg Court Jeweler Johann Christian Steinauer acquired a vineyard in 1705, and built a stately villa above it. He commissioned a cycle of scenes to be carved into the cliff walls at the foot of the vineyard, dedicated to Duke Christian zu Sachsen-Weißenfels on the tenth anniversary of his ascension to power.



### To Our Gentle and Benevolent Ruler

The name of the sculptor has been lost to history, but his work is known as the Steinerne Bilderbuch (Stone Picture Book). Twelve life-sized reliefs are presented in the colored sandstone, including the feudal lord proudly atop his horse. The remaining images show wine-related scenes from the Old and New Testament. One relief for example shows a barefooted Jesus stamping grapes in a wine vat, while winemakers bring more grapes in traditional wooden holders carried on their backs. The next image shows Noah with a long wavy beard and flowing



jacket as the first winemaker; in one hand he holds a vine, in the other a vintner's knife. Naturally Steinauer also had himself immortalized in the image cycle, if only in the dedication from 17 March 1722.

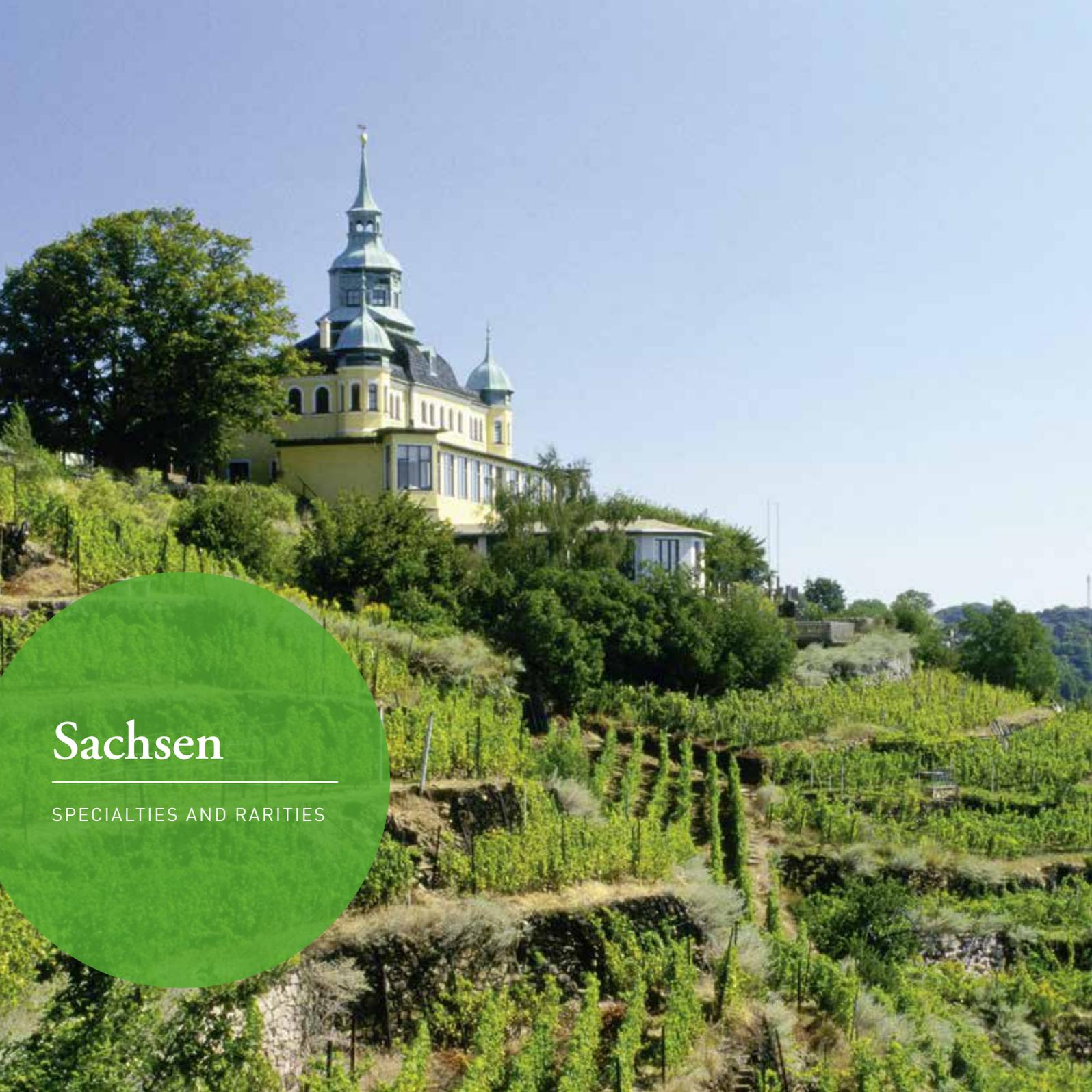
### Tourist-Information

Naumburg, Markt 12

Tel. +49 (0)3445 273125

[www.naumburg.de](http://www.naumburg.de)





# Sachsen

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SPECIALTIES AND RARITIES



Sachsen is the northeasternmost and one of the smallest of Germany's wine-growing regions. The vineyards begin near Dresden, on the 51st degree of latitude, and stretch along the Elbe River just beyond Meissen. Sachsen's viticultural tradition spans more than eight centuries, first documented in 1161. In its heyday in the 17th century, the vineyard are comprised 5,000 ha (12,355 acres) – today, about 500 ha (1,235 acres).

Meissen, home of a world-renowned porcelain manufactory, is considered to be the cradle of Saxon viticulture, and today, site of the region's largest wine festival. Temporal and spiritual authorities cared for the vines for centuries. They built castles, hillside residences, and summer houses, as well as vintners' huts, churches in vineyards and wine pubs – thus creating a connection

between architecture and viticulture that is typical of the region to this day.

The climate in Sachsen is particularly favorable, which is why it is possible to produce top-quality wines, particularly white wines, despite its northeasterly location. With its 1,600 hours of sunshine every year, the continental climate provides optimal conditions for grapes to grow and ripen, provided there is sufficient precipitation. The constant changes in temperature – warm days and cool nights – promotes the development of rich aromas in the wines.

Sachsen wines are rarities. They are found primarily within the region – in cozy wine pubs and upscale restaurants, in stylish Vinotheks (shops) and at autumn



wine festivals – and, of course at the estates where they are produced. These outlets are all at home on the Sachsen Wine Road, a 55-km (34-mile) route from Pirna to the idyllic wine villages on the Elbe near Diesbar-Seußlitz, and passes through Dresden, Radebeul and Meissen along the way. It connects the region’s cultural-historical sights and a charming landscape marked by viticultural gems, such as the steep vineyards on quarystone terraces. The great wines of the region, e.g. Weissburgunder (Pinot Blanc), Grauburgunder (Pinot Gris) and above all, Traminer, thrive on the steep slopes lining the Elbe. The 90-km (56-mile) “Sächsis-

che Weinwanderweg” not only takes in all the sights of the region, but also leads hikers to the most beautiful vineyards, as well as vantage points and wine cellars.

Visitors can drop in for a glass of wine and a hearty meal at any number of rustic wine pubs, popular places that are usually operated by part-time or hobby vintners. For those who want to learn more about work in the vineyards or cellars can spend a vacation at a vintner’s home or attend the “open house” the last weekend in August, when more than 25 estates open their cellar doors to the public and offer vineyard tours and tast-

## SACHSEN – AT A GLANCE

**Geographical location:** Situated in the Elbe River Valley between Pirna and Diesbar-Seußlitz (55 km/34 miles), with islands of vineyards in the Elsteral (Sachsen-Anhalt) and Schlieben (Brandenburg) · **Climate:** Mild annual temperatures in a continental climate, medium rainfall · **Soils:** Predominantly granite and weathered granite prophyry soils, but also loam, loess and sandstone · **Size:** ca. 500 ha (1,250 acres) · **Grape varieties:** Müller-Thurgau, Riesling, Weissburgunder (Pinot Blanc), Grauburgunder (Pinot Gris)



ings. Müller-Thurgau, Riesling and Weissburgunder are always on offer, but also some rarities, such as Elbling and Gutedel. In all, there are about two dozen varieties cultivated in the region. Insider's tip: try a Goldriesling – a specialty grown only in Sachsen.

### Information:

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[www.weinbauverband-sachsen.de](http://www.weinbauverband-sachsen.de)  
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## Sachsen: Landmarks of German Wine Culture



### SCHLOSS WACKERBARTH, SACHSEN

The present's role as a mirror into the past is never clearer than at Saxony's Staatsweingut Schloss Wackerbarth. Between 1999 and 2002 the Baroque castle and gardens were expanded to include a modern winery for still and sparkling wines. The building's clear lines and strong degree of transparency stand in conscious contrast to the playful Baroque buildings with their Rococo tones. The two styles represent equal but opposite poles – a symbol for viticulture on the Elbe that pays homage to tradition even as it moves self-confidently into the future.

#### Baroque Splendor, Contemporary Transparency

The origins of Schloss Wackerbarth lay in the time of Augustus II the Strong. His General Field Marshal and Minister of State, Reichsgraf August Christoph von Wackerbarth, arranged in 1730 for a retirement

residence to be built for himself just outside the Dresden city gates. He hired two famed master builders for the job: Johann Christoph Knöffel, the primary proponent of Saxon Rococo, designed the castle, while Matthäus Daniel Pöppelmann, the creator of Dresden's famous Zwinger Palace, created the belvedere above the vineyard terraces. Even then Schloss Wackerbarth was surrounded by vineyards. Today the grounds in the Niederlößnitz district of Radebeul welcome visitors to experience the winery up-close and personal. The syenite, limestone and granite soils, with some layers of loess clay, are home to Riesling, Traminer, Weißburgunder (Pinot Blanc), Goldriesling and Blaufränkisch grapes, as well as Scheurebe, Dornfelder, Bacchus, Kerner, Grauburgunder (Pinot Gris) and Frühburgunder (Pinot Noir Précoce). This broad spectrum of varieties is typical for Sachsen wines, as is the cold-hardy Goldriesling – a Saxon specialty grown almost nowhere else.



Sächsisches Staatsweingut, Schloss Wackerbarth  
Radebeul, Wackerbarthstraße 1  
Tel. +49 (0)351 89550  
[www.schloss-wackerbarth.de](http://www.schloss-wackerbarth.de)

## HOFLÖSSNITZ IN THE HISTORICAL VINEYARD LANDSCAPE OF RADEBEUL, SACHSEN

Amidst the sun-kissed vineyards of the Saxon Wine Route stand the gates to Hoflößnitz, the famed historical estate near Radebeul. Top-quality wine has been produced on the Lößnitz slopes northwest of Dresden for over 600 years. It all started in 1401, when William the One-Eyed, Margrave of Meißen, purchased the area above the Lößnitzbach River – including the existing vineyards there.

### Cradle of Saxon Viticulture

For the next 500 years the estate remained in the possession of the Wettin princes who ruled in Saxony until 1918. Under the reign of Augustus II the Strong in particular, the site was host to many noisy parties; the Baroque Himmelsleiter – the longest set of stairs in Saxony, connecting the vineyard terraces to Hoflößnitz – dates back to this period.

After the catastrophic phylloxera blight of the 19th century, it appeared that winemaking in the Elbe Valley had run its course... until enologist Carl Pfeiffer began a systematic re-planting of the terraces in 1913. As the director of the College for Viticulture and Wine-growing established in 1927 in Hoflößnitz, Pfeiffer developed marketing strategies intended to raise awareness around Germany for wines from the Elbe. This climaxed in 1931 with the invention of the “Sachsenkeule” – a green wine bottle in an elegant ‘club’ shape considered



by many Elbe Valley winemakers then and now to be a proud hallmark for Sachsen wines. In 1998 Hoflößnitz became the first estate in Saxony to achieve certification for ecological winemaking. It continues to apply those principles to its 8.5 hectares (21 acres) of vineyards. The estate's still and sparkling wines can be tasted and purchased in the winery shop.

**Stiftung Hoflößnitz**  
Radebeul, Knohlweg 37  
Tel. +49 (0)351 8398341  
[www.hofloessnitz.de](http://www.hofloessnitz.de)





# Württemberg

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RED WINE COUNTRY  
IN THE SOUTH



Württemberg, with 11,500 ha (28,416 acres) of vines, is Germany's fourth largest wine-growing region and one of the few to produce more red wine than white. More than 70% of its vineyard area is planted with red wine grapes, above all the ever-popular Trollinger grape. Indeed, easy-to-drink Trollinger has been dubbed the “national drink of Württemberg,” and is consumed often and with gusto with hearty platters of cold cuts. It's no secret that per capita wine consumption in Württemberg is considerably higher than elsewhere – Trollinger consumption doubtlessly plays a role – not least after the annual Trollinger Marathon in Heilbronn. Württemberg's other important red wine grapes are Schwarzwiesling (Pinot Meunier), Lemberger and Spätburgunder (Pinot Noir) – wines most often selected to add pleasure to upscale dining occasions. Popular summer specialties include the rosé-like

“Schillerwein” (red and white grapes are pressed and fermented together), as well as Riesling, the region's most important white variety.

Württemberg's growers cultivate grapes along the Neckar River, but also in the protected valleys of its tributaries (Rems, Enz, Kocher, Jagst and Tauber) and near the Bodensee (Lake Constance). The Württembergisches Unterland district in the central Neckar Valley forms the heart of the region, bordered to the south by the Remstal-Stuttgart district.

A high proportion of the vineyards are steep. Many growers own only small parcels of vines and traditionally deliver their crop to the nearest wine cooperative to make and market the wine. There are more than 50 cooperatives in Württemberg and they market about 80 percent of the region's wine.



The Württemberg Wine Road covers much of the region along the Neckar and its side valleys as it winds its way some 500 km (310 miles) from Weikersheim, near Bad Mergentheim, to Metzingen, east of Tübingen. Württemberg's annual wine festival calendar lists more than 200 great opportunities for becoming acquainted with the local wines in atmospheric settings. Two of the region's largest festivals take place between late August and mid-September in Stuttgart and Heilbronn.

Last but not least: Württemberg sees itself as the land of philosophers and poets. The first president of the federal republic is said to have been inspired by a glass of Lemberger when writing his speeches. Schiller and Hölderlin also probably found inspiration in Württemberg wine. A wine trip to Württemberg without art and culture is unthinkable. A visit to the Schiller National Museum in the Swabian town of Marbach is worth a detour, for example, as is a visit to Götz von Berlichingen's Burg Hornberg.

## WÜRTTEMBERG – AT A GLANCE

**Geographical location:** The region extends from Bad Mergentheim in the Tauber Valley to Reutlingen, south of Tübingen · **Main wine centers:** Stuttgart and Heilbronn · **Climate:** Mild average temperatures; valley of the Neckar River is protected by the hills of the Black Forest and Swabian Alb · **Soils:** Various marl formations; in the central Neckar area, patches of shell-limestone · **Size:** ca. 11,500 ha (28,416 acres) · **Grape varieties:** Trollinger, Riesling, Lemberger, Schwarzriesling (Pinot Meunier), Spätburgunder (Pinot Noir)

### Information:

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Fax +49 (0)7141 2446-20  
www.wwg.de  
info@wwg.de

**Weinbauverband Württemberg e. V.**

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# Württemberg: Landmarks of German Wine Culture

## WINZERHOF GIERER ON LAKE CONSTANCE, WÜRTTEMBERG

For over 300 years, the Gierer family of winemakers has been producing wine on the sun-kissed northern shore of Lake Constance. Yet, all manners of retired tools – from horse collars to a wine press – had to make way for the new entry area to the tasting room. The unconventionally designed addition incorporates the estate's old wooden barrel cellar while maintaining a contemporary face.



### Enchanting Sightlines, Inside and Out

With its front wall made of Vasler quartzite, strikingly angular lines and transparent facades, the new tasting room combines regional materials and extraordinary shapes with fantastic sightlines in both directions – not just from the inside out over the surroundings near and far, but also into the cellar where the estate's wines are maturing. Facing north, the glass wall directs the gaze

toward the vineyards. Looking in the other direction, the view toward the entryway sweeps over Lake Constance, toward the Alps. And the barrique cellar below the shed can be observed when walking on a glass floor in the presentation area. It would be hard to imagine a more perfect setting to taste the estate's wines: Müller-Thurgau, Riesling, Grauburgunder (Pinot Gris), Sauvignon Blanc and Bacchus, Spätburgunder (Pinot Noir) and Dornfelder, Weißherbst and Rotling, a specialty of the Lake Constance region.



### Winzerhof Gierer

Nonnenhorn, Sonnenbichlstraße 31  
Tel. +49 (0)8382 89581  
[www.winzerhof-gierer.de](http://www.winzerhof-gierer.de)






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**KELLEREI WILHELM KERN IN REMSTAL,  
WÜRTTEMBERG**

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“There is a clarity to our wines, and to us, that we see reflected in our estate as well,” notes the Kern Family of Weingut Wilhelm Kern in Kernen-Rommelshausen. Buying in harvested grapes – Kerner, Riesling, Silvaner, the Pinot trio, Zweigelt, Lemberger and of course Trollinger – from over 150 winegrowers throughout Württemberg, the family makes high-quality wines rooted in the region.

**Kern, Kerner, Kernen**

It all started in downtown Stuttgart, where in 1903 Wilhelm Kern opened a cooperage alongside his winery and retail store. Over the course of the post-World War II boom, the Kerns secured more space for their flourishing business by relocating their headquarters to Fellbach-Schmidlen, northeast of the Stuttgart city line.

In 2012, following another period of corporate growth, it relocated its headquarters again. Today the winery in Kernen-Rommelshausen greets visitors as a modern cube, completely clad in larch wood. Dynamically curved openings reminiscent of the silhouette of a hilly vineyard landscape break up the monolithic character of the facades. The prevailing quiet and relaxed atmosphere allows visitors to concentrate on the estate's wines. After all, the Kerns believe, "the vineyards in their diverse and charming environment are the capital and foundation upon which we are designing our future."



**Kellerei Wilhelm Kern**

Kernen-Rommelshausen, Wilhelm-Maybach-Straße 25  
Tel. +49 (0)7151 2766790  
[www.kern-weine.de](http://www.kern-weine.de)



## SEKTMANUFAKTUR KESSLER IN ESSLINGEN, WÜRTTEMBERG

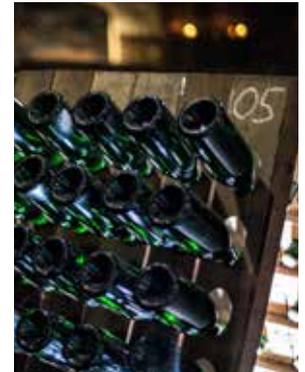
"Wie lieb und luftig perlt die Blase/der Witwe Klicko in dem Glase" (How fine and lovely the bubbles' salute/to Widow Klicko in her flute)", rhymed Wilhelm Busch in his picture book titled "Helen Who Couldn't Help It." This may well have been Georg Christian Kessler's thoughts as well, for the founder of Germany's oldest Sekt maker learned the high art of producing sparkling wine in Champagne – specifically, at the Veuve Clicquot-Ponsardin winery in Reims.

### Württemberg Bubbles, Champagne Style

The merchant from Heilbronn impressed many people during his meteoric rise, and Widow Barbe-Nicole Clicquot personally named him as heir to her Champagne empire. Yet it was somehow not meant to be. Kessler instead ended up returning to his native Württemberg and in 1826 founded G. C. Kessler & Compagnie, in Esslingen. Working in the former press house of the Kaisheimer Pfliegthof below the Esslinger Burg castle, he produced the first 4,000 bottles of



"sparkling Württemberg wine" from Frühburgunder grapes (Pinot Noir Précoce) using the techniques he had learned in Champagne. The glass bottles of that time couldn't always withstand the extreme pressure from secondary fermentation, meaning that sparkling wine production was a somewhat risky proposition. Kessler's company soared, however, and in 1832 he saw fit to relocate the company's headquarters to its current location: the Kesslerhaus in the former Speyrer Zehnthof at Esslingen's marketplace. Its southern section was renamed Georg-Christian-von-Kessler-Platz in 2013 to honor the company's founder, who was awarded a noble title in 1841.



### Kessler Sekt

Esslingen, Kessler-Karree 18

Tel. +49 (0)711 31059341

[www.kessler-sekt.de](http://www.kessler-sekt.de)




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### BURG HORNBERG ON THE NECKAR, WÜRTTEMBERG

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The walls of Burg Hornberg, the largest and oldest defensive fortification on the Neckar, rise tall and proud. Some 500 years ago they served as the home of Götz von Berlichingen, known lovingly within Germany for a certain vulgar quote. The man lived here until his death in the summer of 1562.

Whenever he wasn't headed out to "make the area a bit less safe for a while" – as he famously wrote in his memoir – or atoning for his misdeeds in jail, he tended grapevines on the southwestern slope, below the castle. His viticultural efforts were actually so successful that his wine was even sold to the Vienna Court.

### Steep Terraced Sites above the Neckar

Burg Hornberg is mentioned in records for the first time in 1184 – and the winegrowing on the cliffs above the Neckar at the same time. This establishes the fortification as the oldest continuously operated winemaking estate in Baden-Württemberg, and the second oldest in the world. It is suspected that the Romans planted the first grapes on the Neckar in the 4th century, shaping the steep hills into terraced vineyards. Today nine kilometers (5.6 miles) of walls traverse the ten hectares (25 acres) owned by the tradition-rich estate, which is operated personally by the lord of the castle. Baron Dajo von Gemmingen-Hornberg, who holds a technical degree in enology and cellar management, uses the special microclimate on the steep terraces above the river to grow Weißburgunder (Pinot Blanc), Riesling, Muskateller, Chardonnay, Silvaner, Trollinger, Spätburgunder (Pinot Noir) and Dornfelder.

### Burg Hornberg

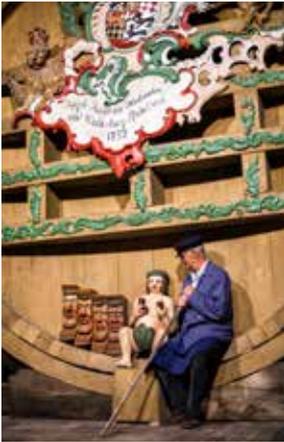
Neckarzimmern

Tel. +49 (0)6261 5001

[www.burg-hornberg.de](http://www.burg-hornberg.de)



## PFEDELBACH AND THE PRINCE'S BARREL, WÜRTTEMBERG

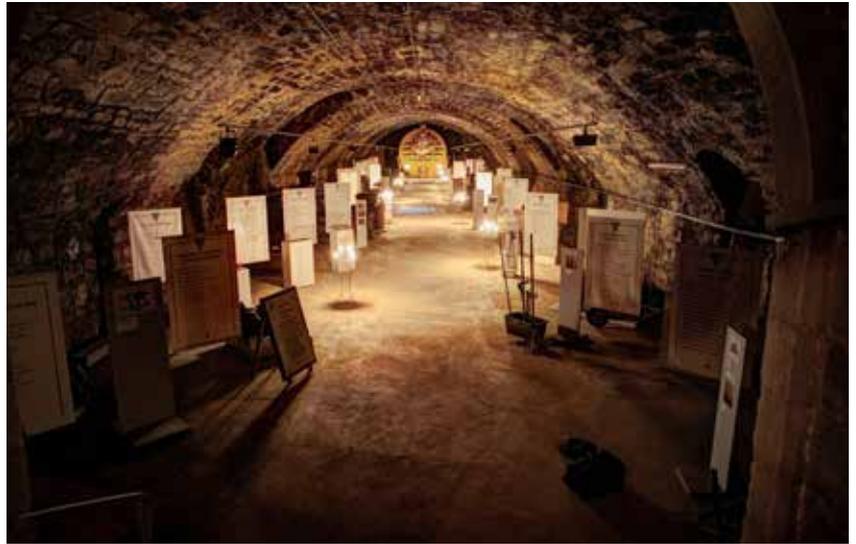


Naked save for a giant fig leaf, the wooden figure of Bacchus appears to have already had more than enough wine. And yet, the empty goblet in each hand suggests he's still in the mood for more. The original sculpture served as a "Fassriegel" – a locking mechanism common in barrels of 1000 liters and more.

The Fassriegel sealed the opening on the bottom of large barrels used to let out the residual wine and clean the barrel.

### An Entire Tax Office in a Barrel

64,664 liters of wine fit into the Fürstenfass (Prince's Barrel), produced for "Joseph Fürst zu Hohenloe und Waldenburg Pfedelbach 1752." So reads the finely carved inscription on the stately barrel, now housed in the winemaking museum of Pfedelbach in the heart of the Hohenloher Land. It



was built by the prince's court cooper Michael Mayer from nearby Michelbach am Wald. The Fürstenfass was intended for Zehntwein, wine collected as taxes and then typically used to pay the officials serving the prince. The sunny slopes at Kocher, Jagst and Brettach rivers produce outstanding white and red wines – a fact known even to the Romans. Yet the prince's subjects didn't always deliver their finest wines to pay off their taxes. Splendid as the cask was, it typically held blends of mediocre quality. It saw its final wine tithe in 1822.

### Weinbaumuseum

Pfedelbach, Baierbacher Straße 12

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