



**Undiscovered and currently unrepresented
German wines**

Welcome to Get it On 2017



This tasting is a showcase of German wine producers currently seeking UK representation. On display today we have a selection of wines from two campaigns which are run by Wines of Germany: Get It On and Top 50.

Get it On

The majority of wines available to taste are from producers who have entered our recent Get it On 2017 campaign. This activity is open to wineries looking to get their wine on UK wine lists and shelves. Since its launch in 2014, the Get in On campaign has resulted in a further 30 producers finding listings in the UK market. Over 80 wine producers registered this year and were entered into a blind tasting hosted in September with a panel of industry experts – Richard Bampffield MW, Nik Darlington, Anne Kriebel MW, Gus Pollard, Jenny Smith, Colin Thorne, and Kirsten Willis. In addition to the wine chosen by the panel, the successful wineries have also submitted two further wines for you to taste in order to give you more of a sense of who they are and their portfolio.

Top 50

Also available to taste are a selection of unrepresented wines from the Wines of Germany Top 50 campaign held earlier this year. Roger Jones, Beth Willard, Jane Parkinson, Christina Schneider and James Comyn formed our panel of German wine specialists. They carried out a rigorous blind tasting of German wines available in the UK and beyond, and selected their Top 50, of which 14 were seeking representation in the UK and are here today.

Should you have any queries at all on any of these wines, please feel free to ask any one of our representatives from Wines of Germany here today or alternatively get in touch with us using the contact details which can be found on the cover of this booklet.

We hope you enjoy the wines and thanks for coming.
Prost!

Logo Key



Wine selected by the Get it On 2017 panel



Generation Riesling producer

Generation Riesling is representative of a well-educated, internationally oriented, and ambitious younger generation up to the age of 35 assuming responsibility within the German wine industry, be it as wine-grower, managing director or winemaker at an estate, or at a cooperative or commercial winery.

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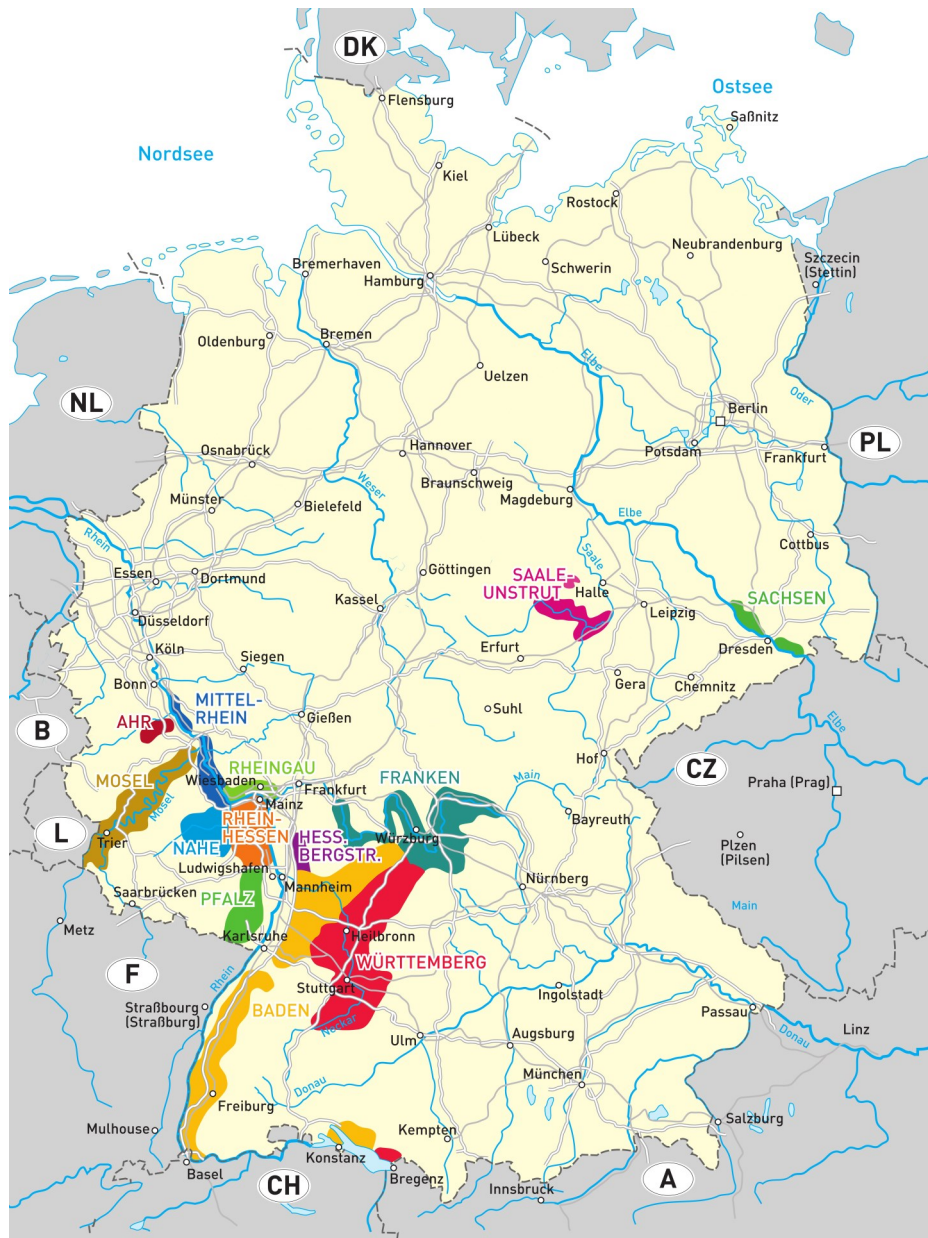
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Wine Regions of Germany

13 regions – 102.000 ha vineyards







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Peter Kriechel

Ahr

When Peter Kriechel Senior planted his first vine in 1952, he could not have dreamt of what would happen two generations after his first idea. From just 1.5 hectares of vines, the estate now spans 27 hectares and is the largest private producer in the Ahr region. The winery focuses on the Pinot varieties, which account for over 90% of the vineyards (60% Pinot Noir, 20% Pinot Madeleine, 10% Pinot Blanc and Pinot Gris). In the Kriechel vineyards, great emphasis is placed on natural management – only organic fertiliser and insecticides are used and botryticides are completely omitted. Wine in the Kriechel cellar is aged in barrels from the local Ahr oak, personally selected by the winemaker.

2016 Würzer, Vinolution -Blanc- (4.50€ ex cellar) ★
abv 12.5% – acidity 4.8g/l – residual sugar 3.6g/l

2016 Spätburgunder trocken, Blanc de Noir (5.00€ ex cellar)
abv 12.5% – acidity 6.0g/l – residual sugar 3.7g/l

2015 Spätburgunder trocken, -B- (9.00€ ex cellar)
abv 13.5% – acidity 4.9g/l – residual sugar 2.3g/l



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Josten & Klein

Ahr / Mittelrhein

Josten & Klein is a new wine estate, founded in 2011, producing fine wine from both Rhineland Palatinate winegrowing regions: the Ahr and the Middle Rhine. Marc Josten, the viticulture technician, produces quality wines characterised by the typical grape varieties of both regions, the vineyard-sites and the growing conditions of each vintage; resulting in real, authentic wines, each with a distinct, individual character. Along the Ahr, the largest continuous red wine production area of Germany, they cultivate the classic grape varieties Pinot Noir and Frühburgunder, with several GG vineyards under their supervision.

2016 Riesling trocken, Heimat (4.50€ ex cellar) ★
abv 11.5% – acidity 7.8g/l – residual sugar 9.2g/l

2015 Spätburgunder, Schiefer (12.50€ ex cellar)
abv 12.5% – acidity 6.1g/l – residual sugar 0.8g/l

2015 Spätburgunder, Mayschoss (19.00€ ex cellar)
abv 12.5% – acidity 5.2g/l – residual sugar 0.5g/l





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Alde Gott Winzer Schwarzwald

Baden

Alde Gott lies in Sasbachwalden, located on the slopes of the Black Forest. The winery is set at the foot of the Hornisgrinde, the tallest mountain in the Northern Black Forest at an altitude of 1,000 metres. Winegrowers have been collaborating here for nearly 70 years, cultivating 226 hectares of vines. The wine selection range includes Müller-Thurgau, Riesling, Pinot Gris and Pinot Noir. The name of the winery is based on a legend from the 17th century, when a young man was passing through the area now known as Sasbachwalden. He was on his own and happened upon a young woman and called out in relief: 'Der alde Gott lebt noch!' (The old God still exists!).

2016 Grauburgunder, Weitblick (11.00€ ex cellar)
abv 14.2% – acidity 5.6g/l – residual sugar 1.8g/l

2015 Riesling, Weitblick (11.00€ ex cellar)
abv 14.5% – acidity 7.0g/l – residual sugar 7.7g/l

2015 Spätburgunder Spätlese trocken (7.60€ ex cellar) ★
abv 14.9% – acidity 4.8g/l – residual sugar 6.4g/l



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Badischer Winzerkeller

Baden

Founded 1952 the Badischer Winzerkeller unites approximately 4000 vintners in the Baden region. Baden is the third largest wine-producing region in Germany, whose warm climate is perfect for ripening Pinot varieties. Over half of the Badischer Winzerkeller's vineyard is planted with Pinot vines. Other grape varieties, such as Müller-Thurgau, Pinot Gris and Pinot Blanc, Riesling and Chasselas, also thrive here. In addition, they are the proud owners of the largest wooden barrel cellar in Germany.

2016 Weissburgunder, Black Forest (4.20€ ex cellar)
abv 12.5% – acidity 5.9g/l – residual sugar 4.5g/l

2015 Spätburgunder, Black Forest (4.50€ ex cellar)★
abv 13.5% – acidity 5.6g/l – residual sugar 4.5g/l

2015 Spätburgunder, Black Forest T/312 (5.50€ ex cellar)
abv 13.5% – acidity 5.5g/l – residual sugar 6.0g/l



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Burkhardt

Baden

The Burkhardt winery was established in 2001 in Malterdingen/Breisgau. The main grape varieties that the winery cultivates are Pinot Noir, Pinot Gris, Pinot Blanc, Sauvignon Blanc, Müller-Thurgau and Muskateller. This year, Burkhardt's wines won several national and international prizes, including at the Drinks Business Pinot Noir masters, where their wines won both Silver and Bronze medals. Winery Burkhardt focuses on a variety of production techniques for their wines, using a mixture of oaked barrels and inox tanks to bring out the characteristics of different wines.

2013 Spätburgunder, Gutswein 3. Gewächs (7.98€ ex cellar) ★

abv 12.5% – acidity 5.5g/l – residual sugar 1.5g/l

2012 Spätburgunder, 2. Gewächs (13.87€ ex cellar)

abv 12.5% – acidity 5.4g/l – residual sugar 1.1g/l

2011 Spätburgunder, Rarus Noir 1. Gewächs (30.25€ ex cellar)

abv 12.5% – acidity 5.5g/l – residual sugar 1.2g/l



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Jürgen von der Mark

Baden

As a young wine amateur, Jürgen von der Mark decided to join the wine industry and set out to study oenology in Geisenheim. After becoming one of the first European Masters of Wine in 1996, Jürgen's wine horizons opened and in 2003 he started the winery with one little block of old Pinot Noir vines. Being more of a Pinot Noir specialist he only started cultivating white Pinot Varieties in 2012, but the winery now produces Pinot Noir (55 %), Pinot Gris (30%) and Pinot Blanc (15%). From the 2017 vintage Jürgen is adding a newly-developed white field blend to his portfolio.

2016 Riesling, Alte Reben (3.70€ ex cellar)

abv 12.0% – acidity 6.7g/l – residual sugar 6.0g/l

2015 Spätburgunder, Ehretstein (9.30€ ex cellar)

abv 13.5% – acidity 5.2g/l – residual sugar 0.7g/l

2015 Spätburgunder, Merdinger (5.00€ ex cellar) ★

abv 13.0% – acidity 5.1g/l – residual sugar 2.5g/l



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Kilian Hunn

Baden

The Kilian Hunn vineyards lie on the slopes of the Tuniberg, which is formed of 145 million year-old limestone and sediment deposits. Offering perfect climatic conditions for viticulture, for the last 200 years, this spot has been used to cultivate all classic Burgundy varieties (Pinot Blanc, Pinot Gris, Chardonnay and Pinot Noir) in the traditional manner. All of their vineyards are cultivated strictly under environmentally friendly modern techniques. This ambitious family estate has been highly commended and rewarded at numerous international wine challenges such as Decanter and AWC Vienna.

2016 Weissburgunder (5.00€ ex cellar) ★
abv 13.0% – acidity 7.1g/l – residual sugar 4.5g/l

2016 Grauburgunder (5.00€ ex cellar)
abv 13.0% – acidity 6.3g/l – residual sugar 5.4g/l

2014 Spätburgunder (6.50€ ex cellar)
abv 13.5% – acidity 5.5g/l – residual sugar 3.4g/l

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Sven Nieger

Baden

Sven started his career in wine coming from a family that had no previous experience in viticulture and agriculture. His wife and his father don't even drink wine! He started with a small vineyard of 0.25 ha, simply growing Riesling and Pinot Noir and without his own machines, tanks or press. In May 2013 the winery was officially founded, with 3.5 hectares of vines. Now he has 8.5 hectares (80% Riesling, 20% Pinot Noir), although he is still producing in a garage. In the future he plans to expand production, planting Pinot Blanc, Chardonnay and Chenin Blanc.



2015 Riesling, Ungeschminkt (8.40€ ex cellar)
abv 14.0% – acidity 7.0g/l – residual sugar 6.8g/l

2015 Riesling, Unbestechlich (16.81€ ex cellar)
abv 13.5% – acidity 7.0g/l – residual sugar 11.4g/l

2015 Riesling, Ungezähmt (21.01€ ex cellar) ★
abv 13.0% – acidity 6.9g/l – residual sugar 13.5g/l





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Brennfleck

Franken

Since 1998 Susanne and Hugo Brennfleck have been running their family estate in Franconia, the 13th generation of the family to do so since the winery's foundation in 1591. The winery focuses on low yields and hand selection to achieve a distinctive and expressive profile. The Brennfleck vineyards span over 22 hectares. Within this, as has historically been the case, special emphasis is put on the Silvaner variety, which comprises 50% of the family's vines. Along with a range of white and red wines, Brennfleck also produces Franconian sparkling wine and distillates.

2016 Riesling trocken, Eschendorfer Lump Steillage S (10.54€ ex cellar)
abv 13.0% – acidity 6.9g/l – residual sugar 2.9g/l

2016 Silvaner Kabinett trocken, Anna-Lena (6.10€ ex cellar) ★
abv 12.5% – acidity 5.9g/l – residual sugar 3.5g/l

2016 Weissburgunder Kabinett trocken, Sulzfelder Cyriakusberg (7.00€ ex cellar)
abv 14.0% – acidity 6.2g/l – residual sugar 4.0g/l



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Horst Sauer

Franken

The winery is located in Franken's Escherndorf village. Although the majority of what Horst produces is in a dry style, he also devotes some of his vineyard to making late harvest wine. Riesling, Silvaner, Rivaner (Müller-Thurgau) and Pinot Noir are the principal grape varieties grown on the estate, which covers over 37 acres in total. For most of his range, Horst employs the traditional Franken bottle, the short wide 'Bocksbeutel', whilst the more international Bordeaux style bottles are used for the modern stylish, Frank and Fresh wine range. He produces around 140,000 bottles annually.

2016 Silvaner trocken, Just, VDP.Gutswein (7.00€ ex cellar) ★

abv 11.5% – acidity 6.0g/l – residual sugar 6.6g/l

2016 Riesling trocken, Escherndorfer Lump, VDP.Ortswein (10.00€ ex cellar)

abv 12.0% – acidity 7.1g/l – residual sugar 6.4g/l

2016 Weissburgunder trocken, Escherndorfer Fürstenberg S, VDP.Erste Lage (15.50€ ex cellar)

abv 13.0% – acidity 6.4g/l – residual sugar 2.5g/l



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Roemmert

Franken

At the Roemmert Winery, the main focus is on the white grape varieties such as Silvaner, Riesling, Müller-Thurgau, Bacchus, Pinot Blanc, Kerner and Chardonnay. However, they do also produce reds from Pinot Meunier, Pinot Noir, Domina, Acolon and Regent. This wide range of grape varieties, typical for Franconia, leaves room for new and creative wine ideas like, 'Denkfreiheit,' and 'Denkanstoss,' – their premium white and red blends. But despite this innovation they have never lost sight of their Franconian Roots. Roemmert's wines are the winners of many regional, national and international awards.

2016 Silvaner, Volkacher Ratsherr (8.50€ ex cellar) ★
abv 13.0% – acidity 5.8g/l – residual sugar 2.3g/l

2015 White Blend, Denkfreiheit "Freedom of Thought" (9.50€ ex cellar)
abv 12.5% – acidity 6.5g/l – residual sugar 7.8g/l
30% Riesling, 30% Kerner, 15% Bacchus, 15% Rieslaner, 10% Müller-Thurgau

2015 Red Blend, Denkanstoss "Cause for Thought" (12.50€ ex cellar)
abv 13.0% – acidity 5.1g/l – residual sugar 0.4g/l
35% Domina, 25% Acolon, 20% Regent, 20% Schwarzriesling





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Heiden

Mosel

The Heiden Winery is a family winery located in Brauneberg within the Mosel river valley. A family-run business, the winery has built its success on over 300 years of wine-making tradition. Martin Heiden and his father produce Riesling, Gewürztraminer, Pinot Gris, and Pinot Blanc grapes. These are grown over four hectares of vineyards - most of which cling to the characteristically steep slopes of the Mosel valley. The majority of their individual wines are from single vineyard locations, and most of their wines are classified as Prädikatswein.

2016 Grauburgunder trocken (6.00€ ex cellar)
abv 13.0% – acidity 5.6g/l – residual sugar 7.1g/l

2016 White Blend (6.00€ ex cellar) ★
abv 12.0% – acidity 6.8g/l – residual sugar 15.3g/l
60% Riesling, 40% Gewürztraminer

2015 Riesling Auslese, Wintricher Großer Herrgott (11.50€ ex cellar)
abv 8.5% – acidity 9.4g/l – residual sugar 79.4g/l

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Schmitges

Mosel

The Schmitges winery was founded in 1744. As sixth generation Riesling winemakers, Andreas and Kilian Schmitges are dedicated to using ungrafted vines to get low yield, high-quality grapes, mostly hand-harvested. Andreas and Kilian also focus on gentle grape processing and cool, slow, and partly spontaneous fermentation to ensure high quality wines. The careful process results in individual Rieslings that reflect the uniqueness of the vintage and the location.

2016 Riesling Spätlese trocken, "Treppchen" (15.00€ ex cellar)

abv 12.0% – acidity 7.4g/l – residual sugar 6.5g/l

2016 Riesling, Grauschiefer (9.00€ ex cellar) ★

abv 12.5% – acidity 8.0g/l – residual sugar 9.0g/l

2016 Riesling, Vom Berg (9.00€ ex cellar)

abv 12.0% – acidity 8.5g/l – residual sugar 23.3g/l



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Würtzberg

Mosel

The Würtzberg winery was founded in the 18th century and was taken over by the Heimes family in 2016. The family currently cultivate 14 hectares, nine of which are Riesling, three Pinot Blanc, one Pinot Noir, and one Auxerrois. Many of the vines are over 50 years old and some parcels are on own rootstock - a rarity in Germany. The Herrenberg, in the sole possession of the winery, is one of the steepest vineyards in the Saar region. Here, all grapes are hand-picked and the soil consists dominantly of blue slate rocks, which creates elegant Rieslings with high minerality. In 1986, the winery's Pinot Noir was the first red grape planted in the Saar – in the warmest and steepest part of the Würtzberg.

2016 Riesling, Rotschiefer (7.00€ ex cellar)

abv 12.0% – acidity 8.4g/l – residual sugar 11.4g/l

2016 Riesling, Slate (5.00€ ex cellar) ★

abv 11.0% – acidity 7.7g/l – residual sugar 19.5g/l

2016 Riesling (9.00€ ex cellar)

abv 8.0% – acidity 8.5g/l – residual sugar 75.2g/l





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Albert Gälweiler

Nahe

The Albert Gälweiler winery is a family owned winery founded in 1834, which lies in the Nahe wine region, in the small picturesque village St. Katharinen. It is currently run by brothers Andreas Gälweiler, oenologist and winemaker, and Dr. Leo Gälweiler, agro-biologist. They cultivate vines in over 25 ha, where more than 50% of the grapes are picked by hand, focusing on white wines and red Pinot varieties. The grape production, vinification, and bottling are completely in the hands of the winery, resulting exclusively in estate-bottled wines. The vinification occurs in a mixture of oak barrels and steel tanks.

2016 Grauburgunder, "S" Kreuznacher Osterhöll (5.20€ ex cellar)

abv 13.5% – acidity 5.8g/l – residual sugar 4.1g/l

2016 Scheurebe trocken, St. Kathariner Fels (4.15€ ex cellar) ★

abv 12.0% – acidity 6.5g/l – residual sugar 7.3g/l

2016 Riesling feinherb, Roxheimer Berg (4.15€ ex cellar)

abv 11.5% – acidity 7.3g/l – residual sugar 15.2g/l

K.H.SCHNEIDER



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K.H. Schneider

Nahe

K.H Schneider is a family-run winery, with three generations working together in Bad Sobernheim in the Nahe region. They cultivate 13.5 ha of vines, producing mainly Riesling. The Rieslings they produce are a variety of drier and sweeter styles from a range of different soil types and single vineyards. Their wine style is pure and straightforward, with the focus on the minerality. They mainly produce their Riesling with spontaneous barrel-fermentation. Their winemakers aim to show how the Riesling develops according to the grapes' different origins and to transport these unique qualities into the glass.

2015 Riesling trocken, Domberg (10.90€ ex cellar)

abv 12.5% – acidity 8.2g/l – residual sugar 3.0g/l

2015 Riesling, Sobernheimer Roter Tonschiefer (5.50€ ex cellar) ★

abv 12.0% – acidity 8.0g/l – residual sugar 3.5g/l

2016 Riesling trocken (4.79€ ex cellar)

abv 11.5% – acidity 8.0g/l – residual sugar 5.8g/l



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Karl Stein

Nahe

Founded in 1801, three generations currently work together at winery Stein. It is located in Oberhausen, a small town, on the banks of the river Nahe. The vineyards cover 13 ha, with 60% of the vines being Riesling variety. They also produce Pinot Gris and Blanc, Chardonnay, Müller-Thurgau and Gewürztraminer. The red wines in the Karl Stein range are produced by another branch of the family who cultivate vines in the Dirmstein (Pfalz) region. Their aim is to continue to develop traditions that they have upheld for over two centuries and to keep producing wines in an environmentally friendly manner, keeping the quality consistently high.

2016 Riesling, Felsensteyer (6.00€ ex cellar)

abv 12.5% – acidity 8.0g/l – residual sugar 7.0g/l

2016 Riesling, Wolf (5.50€ ex cellar) ★

abv 11.0% – acidity 8.0g/l – residual sugar 21.0g/l

2016 White Blend, Rotenberg (5.00€ ex cellar)

abv 8.0% – acidity 8.5g/l – residual sugar 67.0g/l

55% Riesling, 45% Gewürztraminer



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Korrell

Nahe

In 2016, the Korrell winery took the bold decision to reduce their range of wines from thirty different expressions, down to just 10. Martin Korrell, the winemaker, decided to only produce the grapes that were truly representative of himself and of the Nahe region. At first, this meant that the winery was only producing two different blends, but they have quickly developed a range of classical estate wines and three top wines. Their 'Von den Grossen Lagen' Riesling blend (pure Riesling with grapes from 4 GG sites) has just won the Lufthansa First class tender 2018.

2016 Weissburgunder trocken (4.99€ ex cellar)
abv 12.5% – acidity 5.8g/l – residual sugar 5.8g/l

2016 White Blend, First bottle (4.25€ ex cellar) ★
abv 11.5% – acidity 6.5g/l – residual sugar 7.0g/l
50 % Riesling, 40 % Weissburgunder, 10 % Muskateller

2016 Riesling, Paradies (10.58€ ex cellar)
abv 13.0% – acidity 7.8g/l – residual sugar 7.0g/l



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Mathern

Nahe

Established over 100 years ago in 1907, the Mathern winery is a family-run business based in the small village of Niederhausen. The village is surrounded by steep slopes, formed from volcanoes millions of years ago. At the heart of Germany's best Riesling-production region, the vineyards are challenging to maintain – with steep slopes with up to a 70% incline. Although known for their Rieslings, the Mathern winery also cultivates other varieties for their portfolio, such as white Pinot varieties, Pinot Noir (from 2017 on) or Cabernet Blanc. In their wine production, stainless steel tanks are used, to ensure the 'tangy', 'racy' nature of the wines.

2016 Riesling trocken, Steep Slope (5.00€ ex cellar)

abv 12.0% – acidity 7.1g/l – residual sugar 5.3g/l

2016 Riesling trocken, Red Rock (8.00€ ex cellar) ★

abv 12.0% – acidity 7.1g/l – residual sugar 7.5g/l

2016 Riesling Kabinett, Blue Slate (8.00€ ex cellar)

abv 11.5% – acidity 7.0g/l – residual sugar 18.3g/l



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Udo Weber

Nahe

The Udo Weber winery, situated in the Nahe region, has been a family affair since 1732. They are known for their fruit-forward and fresh Rieslings, grown over a range of vineyards in the Monzingen area. The slopes here are steep and there is a huge variety of soil types between the different vineyards – including a rare green slate vineyard, from which the winery produces a highly sought-after wine. They also produce Pinot Gris, Pinot Blanc, Chardonnay, Sauvignon Blanc, Pinot Noir and several other varieties.



2016 Grauburgunder trocken, Frühlingsplätzchen S (9.90€ ex cellar)

abv 13.5% – acidity 5.6g/l – residual sugar 3.7g/l

2016 Riesling, Frühlingsplätzchen No. 53 (7.90€ ex cellar) ★

abv 11.5% – acidity 7.7g/l – residual sugar 17.4g/l

2015 Spätburgunder trocken, Frühlingsplätzchen S (8.20€ ex cellar)

abv 13.5% – acidity 5.5g/l – residual sugar 3.8g/l





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Am Nil

Pfalz

In September 2010, the Eduard Schuster winery in Kallstadt completely re-imagined their winery and gave themselves a new name: Weingut am Nil. Since then, they have been working on the synergy between old and new, in many different formats: thousands of years old vineyards and fresh ideas; established traditions and innovative concepts; oak barrels and modern fermentation technology. As a result, from the winery Am Nil, you will find wines that appear surprisingly new, whilst at the same time being deeply rooted in tradition.

2016 Riesling trocken, Kallstadter (14.50€ ex cellar)

abv 13.0% – acidity 7.6g/l – residual sugar 5.7g/l

2016 Chardonnay QbA trocken (14.50€ ex cellar)★

abv 12.5% – acidity 6.8g/l – residual sugar 7.0g/l

2015 Spätburgunder trocken (12.50€ ex cellar)

abv 13.5% – acidity 0.3g/l – residual sugar 6.0g/l



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Karl Wegner

Pfalz

In the late 70s, Karl and Renate Wegner left the local cooperative and started their own winery in Bad Dürkheim. This evolved into a family business with their son Joachim Wegner taking over the reins and their grandson Philipp now planning to join too. Meanwhile the winery has doubled in size, from six ha to 12 ha today. At Karl Wegner fresh whites are made in stainless steel tanks, and Burgundy style whites are matured in oak barrels. Red wines are also matured in oak, either in large barrels or in new French barriques, depending on the required style.

2016 Riesling trocken, Flaggenturm Dürkheimer Fuchsmantel (6.70€ ex cellar)
abv 12.2% – acidity 7.9g/l – residual sugar 4.0g/l

2016 Riesling Kabinett trocken, Dürkheimer Rittergarten (5.00€ ex cellar) ★
abv 12.0% – acidity 8.1g/l – residual sugar 7.9g/l

2015 Spätburgunder trocken, Dürkheim (6.00€ ex cellar)
abv 13.5% – acidity 5.2g/l – residual sugar 3.5g/l



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Langenwalter

Pfalz

Winegrowing has been an integral part of the Langenwalter family tradition since the 17th century. Their vineyards are located close to Weisenheim and Freinsheim and are all run according to sustainable requirements. The main white varieties grown are Riesling and Pinots, but they also cultivate the traditional Gewürztraminer and Sauvignon Blanc grapes. The winery grows red grapes as well including Pinot Noir, Portugieser and Cabernet Sauvignon, and also some St. Laurent and Dornfelder.

2016 Grauburgunder, Altenberg (5.97€ ex cellar)
abv 13.5% – acidity 6.1g/l – residual sugar 1.3g/l

2016 Riesling, vom Löss (3.99€ ex cellar)
abv 12.3% – acidity 7.2g/l – residual sugar 3.7g/l

2015 Spätburgunder trocken (4.27€ ex cellar) ★
abv 13.0% – acidity 6.5g/l – residual sugar 0.4g/l



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Peter Stolleis

Pfalz

In 1668, the Stolleis family acquired their first vineyards and around two centuries later, the family winery was founded. At Stolleis, they put an emphasis on the soils, as they believe healthy soils are the foundation of good wines and they work to express this terroir in their wines. They pay attention to the balanced humus supply of the vineyards and carry out regular soil surveys. Only biological means are used to combat pests and any pesticides are only minimally applied.

2016 Riesling, Stresskiller (7.90€ ex cellar) ★
abv 12.5% – acidity 7.4g/l – residual sugar 3.7g/l

2016 Auxerrois (8.10€ ex cellar)
abv 12.0% – acidity 7.0g/l – residual sugar 5.2g/l

2016 Riesling, Königsbacher Ölberg (12.00€ ex cellar)
abv 13.0% – acidity 7.0g/l – residual sugar 28.5g/l



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Pfeffingen

Pfalz

Winery Pfeffingen is idyllically located amidst its vineyards in the village of Ungstein where it has been run by the Eymael family for more than 200 years. All of the family members are passionate wine-growers. The winery is operated by oenologists Jan Eymael, his wife Karin and his mother Dories. The family cultivates 17 hectares of vines to yield unique wines that are expressive and rich in minerals and fruit. The vineyards and growing conditions at Pfeffingen are optimal for Riesling. The chalky soils also provide excellent conditions for Pinot Blanc and Pinot Noir. The speciality of the house is Scheurebe.

2016 Scheurebe trocken, Ungstein (6.30€ ex cellar)

abv 12.5% – acidity 6.5g/l – residual sugar 4.6g/l

2016 Weissburgunder trocken (5.50€ ex cellar)

abv 12.5% – acidity 6.1g/l – residual sugar 4.7g/l

2016 Riesling trocken, Pfeffingen (4.90€ ex cellar) ★

abv 12.0% – acidity 7.3g/l – residual sugar 7.3g/l



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Stefan Meyer

Pfalz

Karl Hermann Meyer founded the winery in Rhodt following the Second World War. Since then the winery has passed through the generations of the Meyer family and grown in size over the years, tripling its area. The main grape varieties cultivated are Riesling, Pinot Noir, Pinot Gris, Pinot Blanc and Chardonnay, as well as some Syrah, Cabernet Sauvignon, and Cabernet Franc. Stefan Meyer, the current winemaker, manages the vines naturally: avoiding the use of herbicides and fertilising with compost and winter planting and remains committed to the principle of sustainability.



2016 Riesling, 3/4-liter (4.00€ ex cellar)
abv 12.0% – acidity 8.0g/l – residual sugar 4.0g/l

2015 Spätburgunder, aus Rhodt (5.00€ ex cellar) ★
abv 13.0% – acidity 5.4g/l – residual sugar 0.8g/l

2015 Spätburgunder, Schwarzer Letten (10.00€ ex cellar)
abv 13.5% – acidity 6.0g/l – residual sugar 0.9g/l



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Tina Pfaffmann

Pfalz

Tina Pfaffmann took over her parents' wine estate (roughly 15 hectares) in the year 2000, and she is the fourth generation of her family to do so. The soil properties of the wine estate situated in the heart of the Pfalz wine region are typical of the area: loam with limestone. The estate's main focus is the cultivation of white wine. The broad range of grape varieties grown at the Pfaffmann wine estate includes Riesling, Pinot Blanc, Pinot Gris, Gelber Muskateller and Gewürztraminer. Tina takes a fresh approach to the wines each year, carefully monitoring the conditions and the fruit to see what will give the best results. However, there is one constant to Tina Pfaffmann: quality.

2016 Weissburgunder (3.98€ ex cellar)

abv 12.5% – acidity 6.3g/l – residual sugar 9.2g/l

2016 Riesling, Schick & Schön (4.99€ ex cellar)

abv 12.5% – acidity 8.7g/l – residual sugar 9.6g/l

2016 Riesling, Nr. 9 (3.98€ ex cellar) ★

abv 12.5% – acidity 8.9g/l – residual sugar 9.8g/l



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WinzerGenossenschaft Weinbiet

Pfalz

The members of this cooperative live and work at the foot of the Weinbiet. Located in the heart of the Palatinate region and measuring 554 metres, the Weinbiet is the symbol of their homeland. Founded in 1902, there are now around fifty vintners in the cooperative, all driven by their passion for wine. Various generations and families work together to enhance the quality of the wines produced. Together they cultivate 325 hectares of vineyards in the heart of the Palatinate, always working towards one goal: to create wines that are fun and that bear their very own signature.

2016 Riesling Kabinett trocken, Mußbacher Eselshaut (3.40€ ex cellar)

abv 12.0% – acidity 7.1g/l – residual sugar 6.5g/l

2016 Riesling Spätlese, Gimmeldinger Kapellenberg (3.90€ ex cellar) ★

abv 11.5% – acidity 7.3g/l – residual sugar 14.3g/l

2016 Red Blend, Innamorati (3.15€ ex cellar)

abv 11.0% – acidity 4.6g/l – residual sugar 37.8g/l

70% Dornfelder, 30% Regent



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Winzerverein Deidesheim

Pfalz

As a cooperative with the spirit of a winery, the Winzerverein Deidesheim in the Pfalz is responsible for the cultivation of Germany's second largest winegrowing region. The region spans around 165 hectares and covers wine locations around Deidesheim, Forst and Ruppertsberg. On 16 September 1898, Johannes Mungenast, the founding father of the Winzerverein Deidesheim, joined forces with 45 others to create the first cooperative in the Pfalz. Today, the Winzerverein Deidesheim is managed by an innovative and young board of directors and a supervisory board.

2016 Riesling Kabinett trocken, Deidesheimer Kieselberg (4.00€ ex cellar) ★
abv 11.5% – acidity 6.5g/l – residual sugar 6.9g/l

2016 White Blend feinherb, tête-à-tête (4.00€ ex cellar)
abv 11.0% – acidity 6.1g/l – residual sugar 12.2g/l
65% Riesling, 35% Gewürztraminer

2015 Riesling Auslese, Deidesheimer Grainhübel (5.85€ ex cellar)
abv 9.0% – acidity 7.6g/l – residual sugar 95.4g/l





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Lauffener Weingärtner

Württemberg

Lauffener Weingärtner is a registered cooperative in Württemberg, who collectively cultivate around 880ha of vineyards, of which a quarter are in steep terraces on the banks of the river Neckar. There are 1,200 member vintners who manage to maintain the unique cultural, agricultural heritage of the Lauffener valley. Every year the collective grows and harvests around 12.5 million kilograms on average.

2016 Riesling QbA trocken (4.50€ ex cellar)

abv 12.0% – acidity 6.4g/l – residual sugar 6.2g/l

2016 Weissburgunder QbA trocken, Katzenbeißer (3.25€ ex cellar) ★

abv 13.0% – acidity 6.0g/l – residual sugar 6.4g/l

2015 Red Blend QbA trocken, Lesestoff (3.25€ ex cellar)

abv 12.5% – acidity 4.5g/l – residual sugar 16.1g/l

85% Cabernet Dorsa, 15% Cabernet Cubin





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August Eser

Rheingau

The August Eser winery was established almost 300 years ago. The vineyards are spread over 17 different sites in eight different villages along the Rheingau region. The current proprietor, Désirée Eser - Baroness Knyphausen, is from the 10th generation of the family. Désirée is the first woman to take charge of the estate, and together with her husband Dodo, they manage 11 ha of vineyards. The soil types include sand, loess, marl, slate, and meadow, which produce 90% Riesling and 10% Pinot Noir grapes.

2016 Riesling, My Way (3.98€ ex cellar) ★
abv 12.0% – acidity 7.7g/l – residual sugar 8.3g/l

2016 Riesling, Charta, VDP.Gutswein (8.00€ ex cellar)
abv 12.5% – acidity 7.5g/l – residual sugar 9.5g/l

2016 Riesling, Rüdesheim, VDP.Ortswein (5.70€ ex cellar)
abv 11.5% – acidity 7.7g/l – residual sugar 17.4g/l



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Bernhard Mehrlein

Rheingau

Winery Mehrlein is a young, family-owned winery. Thorsten Mehrlein, now the owner since 2006, has developed his family's business into the 7th biggest winery in the Rheingau area. The history of the famous Rheingau area means that the focus is on Riesling as the leading grape variety. Out of the 62 ha of family-owned vineyards, 98% are planted with Riesling. The vineyards are located between Johannisberg and Hallgarten in the heart of the Rheingau. The soils are rich in quartz which gives the wines a beautiful mineral aftertaste. The philosophy of Thorsten Mehrlein is to produce typical and authentic wines in a modern style for people who want to enjoy wine.

2016 Riesling trocken (3.40€ ex cellar) ★
abv 12.0% – acidity 7.2g/l – residual sugar 7.0g/l

2016 Riesling trocken, Gentleman (5.55€ ex cellar)
abv 0.1% – acidity 7.2g/l – residual sugar 9.3g/l

2016 Riesling halbtrocken (3.40€ ex cellar)
abv 0.1% – acidity 7.2g/l – residual sugar 15.2g/l

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Corvers-Kauter

Rheingau

Both the Kauter and Corvers family have been making wine for 250 years. For them, the emphasis on sustainable viticulture is of primary importance, alongside the gentle hand-crafting of the Rieslings and Pinot Noirs, grown on the banks of the Rhine river. Deep loess-clay and quartzite soils shape the wines from Winkel, Mittelheim and Oestrich, where most of the grapes are grown.



2016 Riesling Spätlese, Vom Quarzit Rüdesheimer Drachenstein (8.00€ ex cellar)
abv 12.0% – acidity 9.0g/l – residual sugar 9.0g/l

2016 Riesling, R3 Rheingau Riesling Remastered (4.95€ ex cellar) ★
abv 12.0% – acidity 8.4g/l – residual sugar 9.5g/l

2015 Spätburgunder, 'Rheingau' (8.00€ ex cellar)
abv 13.0% – acidity 5.0g/l – residual sugar 0.0g/l



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Sekthaus Solter

Rheingau

Sekthaus Solter was founded in 1984 by Helmut and Verena Solter. After the death of Helmut in 2013 his wife and co-founder Verena now runs Sekthaus Solter with three female co-workers. They produce only sparkling wine made by the traditional second fermentation in the bottle. The grapes come from their own 8 ha in the Rheingau, more specifically from the steep vineyards of Rüdesheimer Berg Roseneck. The unique quartz and slate soil composition guarantees certain characteristic hints of minerality in the wines. Solter usually produce 40,000 to 60,000 bottles per year.

NV Sekt Blend Extra Brut, Blanc de Blancs (7.03€ ex cellar)

abv 12.5% – acidity 8.5g/l – residual sugar 0.2g/l

57% Chardonnay, 43% Weissburgunder

2011 Sekt Blend Brut, Pinot Cuvée (16.00€ ex cellar) ★

abv 12.0% – acidity 7.1g/l – residual sugar 3.7g/l

50% Spätburgunder, 30% Weissburgunder, 20% Grauburgunder

2012 Sekt Riesling Brut, -Réserve- (13.96€ ex cellar)

abv 12.5% – acidity 8.6g/l – residual sugar 10.0g/l





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AdamsWein

Rheinhessen

The Adams Wein winery was established 1832. Simone Adams has been looking after the winery since 2010 taking over from her father. She now oversees a vineyard that produces only 11 wines, mainly from Pinot varieties. The winery has a total area of 10 ha around Ingelheim and this year they have planted two new vineyards of Pinot Noir and Pinot Blanc in two Großes Gewächs areas. Simone's focus is on dry wines which are driven by freshness, elegance, length and complexity with a nice acidity, plus a very subtle barrique character. Only high-quality French oak barrels from Cognac and Burgundy are used.

2015 Grauburgunder, Kaliber 19 (13.00€ ex cellar)
abv 12.5% – acidity 6.2g/l – residual sugar 1.4g/l

2014 Spätburgunder, Kaliber 36 (26.00€ ex cellar) ★
abv 13.0% – acidity 6.0g/l – residual sugar 0.0g/l

2014 Spätburgunder, Kaliber 48 (36.00€ ex cellar)
abv 13.0% – acidity 4.9g/l – residual sugar 0.0g/l



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Alexander Gysler

Rheinhessen

The Gysler grapevines are planted predominantly on red rock soil. These weathered sandstone soils give a delicate tone to the mineral-structured wines, while the microclimate influences somewhat higher acidity levels that make the wines clear and elegant. Alexander Gysler has run the family-owned winery since 1999. For Gysler, the most important grape in the winery is Riesling with more than 40%, followed by Pinot Gris (25%), Pinot Blanc (20%). Gysler is Demeter-certified – adhering to the world's strictest control system for organic agriculture.

2016 Riesling, Kammerton (6.80€ ex cellar)

abv 12.5% – acidity 8.2g/l – residual sugar 2.7g/l

2016 Riesling, Sandstein (4.40€ ex cellar) ★

abv 12.0% – acidity 8.7g/l – residual sugar 8.8g/l

2016 Riesling, Feldgeflüster (4.40€ ex cellar)

abv 9.0% – acidity 8.6g/l – residual sugar 41.0g/l



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Bastianshauser Hof

Rheinhessen

Bastianshauser Hof is a traditional family-run winery located in Bechtheim-West, in the largest German wine-growing region of Rheinhessen. The family is in its fifth generation of producing top-quality wines here, with three generations currently working the vines. Master winemaker Ralf Erbeldinger is responsible for the wines, and the next generation is already waiting - with Sebastian Junior currently studying Viticulture and Oenology at the well-known university of Geisenheim. The family cultivates 20 hectares of vineyards in six different places around the villages of Bechtheim and Westhofen, which are composed of 60% white grape varieties and 40% red grape varieties.



2016 Weissburgunder trocken, Edition S&R (4.50€ ex cellar)

abv 13.5% – acidity 6.2g/l – residual sugar 3.7g/l

2016 Spätburgunder Rosé trocken (4.30€ ex cellar)

abv 12.0% – acidity 6.0g/l – residual sugar 3.9g/l

2014 Spätburgunder, Bechtheimer Heiligkreuz Holzfass (5.60€ ex cellar) ★

abv 13.9% – acidity 5.3g/l – residual sugar 3.6g/l

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Christ

Rheinhessen

Growing up in a winery, Marcel was inspired to join the wine industry at a young age by the passion of his father and grandfather. After graduating in Oenology from Geisenheim, he gained some practical experience and finally decided to return home and to support the family business. Driven by a desire for quality and a fascination with terroir and vineyard, winery Christ's use of a ranking system for their wine emphasises the high level of quality of wines growing in these specific areas with their own soils and micro climate. Ranked into a pyramid of Gutswein, Ortswein and Lagenwein, each denomination carries its own requirements of yield and harvest to ensure that the terroir and local characteristics are fully reflected.

2016 Sauvignon Blanc, Gutswein (8.50€ ex cellar) ★
abv 12.5% – acidity 7.0g/l – residual sugar 5.0g/l

2016 Weissburgunder, Mandelberg (14.90€ ex cellar)
abv 12.5% – acidity 7.0g/l – residual sugar 6.0g/l

2016 Riesling, Bornheim (12.50€ ex cellar)
abv 12.5% – acidity 7.0g/l – residual sugar 6.0g/l



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Dr. Hinkel

Rheinhessen

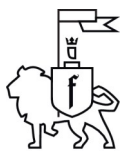
Dr. Hinkel is a family-owned wine estate that has flourished since its founding in 1700. Since then, 18 generations of winemaking knowledge and experience have been used to create wines full of character with a pleasant acidity. The Dr. Hinkel estate grows grapes on an area of 27 hectares where production is mostly for white varieties such as Riesling, Pinot Gris, Silvaner, Siegerrebe and Huxelrebe. The winery also grows red grapes, mostly Pinot Noir and Dornfelder.



2016 Weissburgunder (9.80€ ex cellar) ★
abv 12.5% – acidity 5.6g/l – residual sugar 0.8g/l

2015 Riesling, Kreuzweg (3.95€ ex cellar)
abv 12.5% – acidity 8.3g/l – residual sugar 14.8g/l

2015 Spätburgunder, Zechberg (22.50€ ex cellar)
abv 13.5% – acidity 5.5g/l – residual sugar 0.7g/l



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Frey

Rheinhessen

For four generations, the Frey winery has been located in the heart of the Ober-Flörsheim village, the highest-elevated municipality in southwestern Rheinhessen. Philipp and Christopher Frey, the youngest generation of the family and their father Stefan are now in charge of winery operations, from the vineyard to the bottling process. Across their vineyards they grow Riesling, Pinot varieties, Chardonnay and Cabernet Sauvignon. To ensure consistent, exceptional wine quality, they selectively hand pick only grapes that are fully ripe. They use yeasts from the vineyards to ferment the grape juice and all of their wines are produced following the EU directive for organic wines.

2016 Riesling (4.10€ ex cellar) ★

abv 12.5% – acidity 6.5g/l – residual sugar 4.7g/l

2015 Red Blend, Assemblage (7.15€ ex cellar)

abv 14.0% – acidity 5.9g/l – residual sugar 0.1g/l
60% Cabernet Sauvignon, 40% Merlot

2015 Spätburgunder (6.05€ ex cellar)

abv 13.5% – acidity 4.9g/l – residual sugar 0.3g/l

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Gerold Spies

Rheinhessen

The Gerold Spies winery is located at the heart of the Rheinhessen, the largest wine-producing area in Germany. It is a family-run business, currently managed by Tobias and Svenja Leib. Their focus is on producing high-quality wines that express their evolution within this unique terroir. The winery focuses on varieties like Riesling, Pinot Blanc, Pinot Gris and also red wines like Pinot Noir, Cabernet Sauvignon and Merlot. Every year their wines are highly decorated in national and international competitions – such as the Best of Riesling and AWC Vienna.

2016 Riesling trocken, Dittelsheimer Mönchhube (7.10€ ex cellar)

abv 13.5% – acidity 7.3g/l – residual sugar 5.0g/l

2016 Riesling, Classic (3.80€ ex cellar) ★

abv 13.2% – acidity 7.3g/l – residual sugar 10.7g/l

2015 Spätburgunder trocken, Dittelsheimer Leckerberg (7.10€ ex cellar)

abv 13.5% – acidity 5.0g/l – residual sugar 3.0g/l



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Krebs-Grode

Rheinhessen

Hubertus and Annette Krebs, along with their three sons Felix, Lukas, and Justus are passionate about what they do, seeing winemaking as a way of life more than an occupation. The family strives to preserve the sustainability of their vineyard, as five generations of their family have done before them. They have moved away from the use of pesticides and fertiliser in favour of sustainable practices.

2016 Weissburgunder trocken, Guntersblumer (3.95€ ex cellar)
abv 12.5% – acidity 6.1g/l – residual sugar 3.9g/l

2015 Riesling Kabinett feinherb, Guntersblumer (4.45€ ex cellar) ★
abv 12.0% – acidity 8.6g/l – residual sugar 20.3g/l

2015 Spätburgunder trocken, Guntersblumer (4.95€ ex cellar)
abv 13.5% – acidity 4.8g/l – residual sugar 0.5g/l



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Landgraf

Rheinhessen

Landgraf is a family-owned winery located among the fields of Saulheim. They strive to ensure that their vines are all cultivated following organic requirements. The white grapes include Riesling, Pinot varieties, Silvaner and a small percentage of other whites. These are allowed to begin a spontaneous fermentation and are typically fermented in stainless steel and wooden barrels. The red grapes include mostly Pinot Noir and Portugieser. Red wines tend to age in wooden barrels and barriques for up to 24 months and are partly unfiltered.

2016 Weissburgunder trocken (4.97€ ex cellar)
abv 12.5% – acidity 5.4g/l – residual sugar 3.1g/l

2016 Riesling trocken (4.97€ ex cellar) ★
abv 12.0% – acidity 6.7g/l – residual sugar 3.1g/l

2016 Riesling feinherb (4.77€ ex cellar)
abv 11.5% – acidity 7.7g/l – residual sugar 16.6g/l



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Menk

Rheinhessen

The Menk winery lies in the Rhine valley in Rheinhessen, near Ingelheim, which is famous for its red wines. For the last 35 years, husband and wife Anke and Werner Menk have been running the winery and estate together. Anke and Werner are now also supported by Sebastian who is currently completing his education as a wine technician. At only 22 years old, Sebastian is already looking to broaden his horizons in the wine industry; last year Sebastian launched his own wine range.

2016 Riesling feinherb, Sebastian (4.00€ ex cellar)
abv 11.0% – acidity 6.4g/l – residual sugar 10.2g/l

2016 Portugieser Rosé trocken, Sebastian (3.50€ ex cellar) ★
abv 12.0% – acidity 5.2g/l – residual sugar 6.8g/l

2015 Red Blend, Erste Liebe / first love (9.50€ ex cellar)
abv 13.0% – acidity 5.1g/l – residual sugar 0.2g/l
20% Merlot, 20% Dornfelder, 20% Portugieser, 20% Regent, 20% St. Laurent



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Michel

Rheinhessen

Since 2013 Sebastian has been responsible for the wine production in his family-owned winery Michel. Sebastian runs the winery together with his parents Dieter and Anneli in Hochborn, between Alzey and Westhofen. This winery was first owned by Anneli's parents, as a pig farm with a few vines, but taken over by Anneli and her husband in the 80s who started focusing on the wine and bottling and selling in 1992. Most of the vineyards are located in the famous Westhofener Morstein, some are located in the neighbouring Höllenbrand and Himmelacker which gives their range diversity.

2016 Weissburgunder, Westhofener (5.40€ ex cellar) ★
abv 12.5% – acidity 5.4g/l – residual sugar 3.1g/l

2016 White Blend trocken (3.90€ ex cellar)
abv 12.5% – acidity 5.2g/l – residual sugar 3.2g/l
80% Weissburgunder (stainless steel), 20% Chardonnay (oak)

2015 Riesling trocken, Morstein (10.40€ ex cellar)
abv 13.0% – acidity 7.0g/l – residual sugar 2.4g/l



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Oekonomierat Johann Geil

Rheinhessen

The Geil family have been pioneering members of the Bechtheim winemaking community since 1871 when Georg Geil bought the estate. Georg's son Johann then became one of the first producers to bottle wine in Bechtheim. Today, three generations currently live on the estate. The winery focuses on Riesling, Pinot varieties and Silvaner and boasts planting in three top sites including Geyersberg, Rosengarten, and Hasensprung.



2016 Riesling trocken, Geyersberg (7.90€ ex cellar)
abv 13.0% – acidity 6.1g/l – residual sugar 4.4g/l

2016 Riesling trocken, Bechtheimer S (4.92€ ex cellar) ★
abv 12.5% – acidity 6.5g/l – residual sugar 5.4g/l

2016 Riesling trocken (3.60€ ex cellar)
abv 12.0% – acidity 7.1g/l – residual sugar 6.3g/l



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Pura Vida

Rheinhessen

Pura Vida Wines combine an uncomplicated medium-dry fruity taste with real craft and an exciting and modern look. Inspired by travels through Central America, and studies at Geisenheim, Peth-Wetz and winery Oswald Simon and Klara (winemakers and vineyard owners) use the phrase 'pura vida' as inspiration for their wines. This means 'to enjoy your life', taking things easy, to be optimistic and happy. The Pura Vida labels show colourful city maps from places all over the world. Discover Yangon in Burma, Washington DC in the USA and New-Delhi in India with the Pura Vida varieties, inviting consumers to be cosmopolitan and share in the wanderlust.

2016 Sauvignon Blanc (7.90€ ex cellar) ★

abv 12.5% – acidity 6.5g/l – residual sugar 16.3g/l

2016 White Blend (6.90€ ex cellar)

abv 12.0% – acidity 6.3g/l – residual sugar 18.2g/l

35% Kerner, 35% Müller-Thurgau, 20% Scheurebe, 10% Riesling

2016 Rosé Blend (6.90€ ex cellar)

abv 12.0% – acidity 5.5g/l – residual sugar 14.4g/l

40% Regent, 25% Spätburgunder, 25% Dornfelder, 10% St. Laurent



SPIESS

Spiess

Rheinhessen

The Spiess family has been farming in Bechtheim since 1509. However, it was only a generation ago that they started on the journey of fine winemaking with Jürgen Spiess and his wife Ute. The latest generation, Johannes and Christian Spiess have made their mark with many bold decisions, such as increased specialisation in high-end Rieslings and Pinots. The winery focuses on a three tier system for their wines including Single Vineyard, Village Selection, and Estate-level wines. Grapes are normally hand-harvested and wines allowed to begin fermentation process with natural yeasts. For the red wines, these tend to be matured between 15 and 18 months.

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2016 Riesling, Bechtheimer (8.30€ ex cellar)
abv 12.5% – acidity 7.2g/l – residual sugar 0.3g/l

2016 Riesling trocken, Geyersberg (13.50€ ex cellar) ★
abv 12.5% – acidity 6.5g/l – residual sugar 1.0g/l

2013 Spätburgunder, Hasensprung (16.35€ ex cellar)
abv 13.5% – acidity 6.5g/l – residual sugar 0.1g/l



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Spohr

Rheinhessen

The Spohr winery can be found in Worms, in Rheinhessen, Germany's largest wine-growing area. For generations the Spohr family has been in the wine and agriculture business and running their 26-hectare vineyard. However, it was in the early 1970s, when Rita and Heinz Spohr started to shift the focus of the winery towards the craft of winemaking and producing high-quality wines. In 2000 their son, Christian Spohr took on the role of winemaker, after gaining a diploma in oenology from Geisenheim University. He is now running the winery with his wife, Anne Eifel Spohr, who is also a qualified winemaker.

2016 Weissburgunder trocken (3.90€ ex cellar)
abv 11.9% – acidity 5.1g/l – residual sugar 3.5g/l

2016 Riesling (3.50€ ex cellar) ★
abv 12.5% – acidity 7.3g/l – residual sugar 6.5g/l

2016 White Blend trocken, Blanc de Noir (3.90€ ex cellar)
abv 11.7% – acidity 6.1g/l – residual sugar 8.0g/l
70% Lemberger, 30% Burgunder



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Steinmühle

Rheinhessen

The Steinmühle family's wine-growing roots date back to over 500 years and 11 generations, having been founded in 1737. Steinmühle practice sustainable agriculture such as using horse manure, green cover crops, and crushed rocks in the vineyard. Steinmühle also believe in only minimal intervention in the cellar. The estate's vaulted cellar provides the perfect cool spot for extended ageing by promoting natural clarification and stabilisation.

2015 Riesling trocken, Auf dem Schnapp (14.50€ ex cellar)

abv 13.5% – acidity 6.7g/l – residual sugar 0.6g/l

2016 Weissburgunder trocken, Osthofener (10.50€ ex cellar)

abv 13.5% – acidity 6.5g/l – residual sugar 1.5g/l

2012 Spätburgunder, Klosterberg (17.50€ ex cellar) ★

abv 13.0% – acidity 5.1g/l – residual sugar 0.9g/l



Wines Seeking Representation

– Spätburgunder –

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Wines Seeking Representation

Spätburgunder



Graf von Kanitz, Rheingau
www.weingut-kanitz.de
Tel. +49 6726 346 / info@weingut-kanitz.de

2015 Spätburgunder, Blanc de Noir (5.29€ ex cellar)
abv 11.5% – acidity 7.6g/l – residual sugar 7.1g/l

Schloss Ortenberg, Baden
www.wso-wein.de
Tel +49 7819 343 13 / info@wso-wein.de

2015 Spätburgunder, Alte Reben (12.50€ ex cellar)
abv 14.0% – acidity 5.0g/l – residual sugar 2.7g/l

Alde Gott Winzer Schwarzwald, Baden
www.aldegott.de
Tel. +49 7841 2029 0 / s.fallert@aldegott.de

2015 Spätburgunder Spätlese, Alte Reben (9.00€ ex cellar)
abv 14.5% – acidity 4.1g/l – residual sugar 5.5g/l

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Spätburgunder



Kaiserstühler Winzergenossenschaft Ihringen, Baden
www.winzergenossenschaft-ihringen.de
Tel. +49 7668 903 630 / info@winzergenossenschaft-ihringen.de

2014 Spätburgunder (5.10€ ex cellar)
abv 13.5% – acidity 5.0g/l – residual sugar 3.6g/l

Weinhaus Bimmerle, Baden
www.wein-bimmerle.de
Tel. +49 7843 654 / info@wein-bimmerle.de

2012 Spätburgunder, Réserve (33.42€ ex cellar)
abv 14.5% – acidity 5.4g/l – residual sugar 5.4g/l

Klingenberg, Franken
www.weingut-klingenberg.de
Tel. +49 9372 2438 / bertram@weingut-klingenberg.de

2014 Spätburgunder (12.29€ ex cellar)
abv 13.0% – acidity 5.4g/l – residual sugar 0.3g/l

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Spätburgunder



Albert Gälweiler, Nahe
www.gaelweiler-wein.de
Tel. +49 6706 405 / info@gaelweiler-wein.de

2015 Spätburgunder (4.54€ ex cellar)
abv 12.5% – acidity 4.5g/l – residual sugar 3.7g/l

Thorsten Krieger, Pfalz
www.weingut-thorsten-krieger.de
Tel. +49 6323 7049 98 / info@weingut-thorsten-krieger.de

2015 Spätburgunder (4.50€ ex cellar)
abv 13.5% – acidity 4.7g/l – residual sugar 3.5g/l

Winzergenossenschaft Weinbiet, Pfalz
www.wg-weinbiet.de
Tel. +49 6321 6797 0 / gabi.klein@wg-weinbiet.de

2015 Spätburgunder, Edition Philipp Bassler (6.30€ ex cellar)
abv 13.5% – acidity 4.6g/l – residual sugar 0.5g/l

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Spätburgunder



Hanewald-Schwerdt, Pfalz
www.hanewald-schwerdt.de
Tel. +49 6322 6320 6 / info@hanewald-schwerdt.de



2013 Spätburgunder, Leistadter Kalkofen (12.10€ ex cellar)
abv 13.5% – acidity 6.0g/l – residual sugar 0.3g/l

Reis & Luff, Rheinhessen
www.reis-luff.de
Tel. +49 6727 8881 / weingut@reis-luff.de

2014 Spätburgunder (3.50€ ex cellar)
abv 12.0% – acidity 5.0g/l – residual sugar 7.0g/l

Gröhl, Rheinhessen
www.weingut-groehl.de
Tel. +49 6249 9398 8 / info@weingut-groehl.de

2012 Spätburgunder, Niersteiner Hölle (26.50€ ex cellar)
abv 14.0% – acidity 5.0g/l – residual sugar 0.1g/l

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Spätburgunder

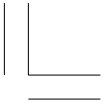


Gunter & Ute Weinmann, Rheinhessen
www.mein-weinmann.de
Tel. +49 6732 9339 58 / info@mein-weinmann.de

2012 Spätburgunder, Eselskreisch (10.51€ ex cellar)
abv 14.0% – acidity 4.5g/l – residual sugar 0.9g/l

Sonnenhof, Württemberg
www.weingutsonnenhof.de
Tel. +49 7042 8188 80 / martin.fischer@weingutsonnenhof.de

2015 Spätburgunder (3.20€ ex cellar)
abv 13.5% – acidity 5.0g/l – residual sugar 4.3g/l

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