

2025 Grüner Silvaner DRY | RHEINHESSEN VDP.GUTSWEIN

750_{ml}
alc. 12.0% vol.

ORIGIN

Old Silvaner vines from the Appenheimer Eselspfad and the Appenheimer Daubhaus. The soils are characterized by white limestone, clay marl and calcareous loam – they lend the wine clarity, freshness and a delicate spiciness.

VINEYARD

Certified organic farming | DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, natural fermentation, and aging predominantly in stainless steel tanks, complemented by about one-third in wooden barrels. Bottling in May 2026.

ANALYTICAL VALUES

Residual sugar: 3.1 g/l
Acidity: 5.6 g/l
Alcohol: 12.0% vol.

PROFILE

In the glass, the Silvaner presents a bright yellow color with green reflections. The nose is delicate and reserved, with notes of ripe quince, yellow blossoms, fennel seed and a hint of fenugreek. On the palate, it is dry, juicy and well-balanced, with moderate acidity and a fine bitter note. A medium-bodied, serene Silvaner with a delicate saltiness, a slightly smoky touch and good length – versatile and precise as a food companion.



2025 Riesling DRY | RHEINHESSEN VDP.GUTSWEIN

750_{ml}
alc. 11.5%_{vol.}

ORIGIN

Young and old Riesling vines from various vineyards in the Welzbach Valley around Appenheim, Nieder-Hilbersheim and Gau-Algesheim. The sites are located on the slopes of the Westerberg, characterized by white limestone, clay marl and iron-bearing soils derived from a prehistoric coral reef over 40 million years ago.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, natural fermentation, and maturation predominantly in stainless steel tanks, complemented by about one-quarter in traditional wooden barrels. Bottling in March 2026.

ANALYTICAL VALUES

Residual sugar: 5.1 g/l
Acidity: 7.4 g/l
Alcohol: 11.5% vol.

PROFILE

Brilliant light yellow in the glass with a multi-layered bouquet of apricot, pear, quince and orange zest, complemented by lemon balm, flint and a fine smoky spiciness. Vinified dry, with a taut, gripping acidity and a slender, precise body. Fine tannins lend grip to the finish, which is fruit-driven and salty-fresh. A Riesling of great drinking pleasure and clear origin from the Welzbach Valley.



2025 Weißer Burgunder DRY | RHEINHESSEN VDP.GUTSWEIN

750_{ml}
alc. 12.5% vol.

ORIGIN

Vines aged 7 to 30 years from various vineyards around Appenheim, focusing on the Appenheimer Eselspfad and the Appenheimer Daubhaus. The soils are characterized by white limestone, clay marl and calcareous loam - the foundation for precision, freshness and structure.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, spontaneous fermentation, and aging predominantly in stainless steel tanks, complemented by about one-third in wooden barrels. Maturation until bottling in June 2026.

ANALYTICAL VALUES

Residual sugar: 6.3 g/l
Acidity: 6.10 g/l
Alcohol: 12.5% vol.

PROFILE

Clear and fruit-forward on the nose with aromas of ripe pear, mirabelle, white almond and lemon balm. On the palate it is dry with a delicate chewy texture, fresh acidity and good drive. A touch of tannins provides structure. The finish is citrus-fresh and invigorating.



2024 Chardonnay RÉSERVE VDP.GUTSWEIN

750_{ml}
alc. 13.0% vol.

ORIGIN

This Chardonnay combines two distinct origins: 60% comes from the Gau-Algesheimer Goldberg, planted with old German Chardonnay genetics on limestone-rich soils – precise, structured and focused. 40% comes from the Nieder-Hilbersheimer Schützenhütte, a small, independent elevation at an altitude of 210–235 m with a northwestern exposure. Here, a Burgundian Selection Massale genetic grows on iron-bearing limestone and clay, lending the wine depth and mineral tension.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Harvest: September 14–20, 2024, selective hand-picking at full physiological ripeness. A combination of whole-cluster pressing and short skin contact. No sedimentation, natural fermentation, and aging for 12 months in French wooden barrels (30% new French barriques, 70% second and third-use French barriques). After racking, another 6 months on the fine lees. Bottling: April 2026.

PROFILE

Refined reduction meets salty minerality. A Chardonnay that does not captivate through loudness, but through structure, depth and tranquility. Precise, clear and complex with a long, focused finish. A wine with attitude and great aging potential.

ANALYTICAL VALUES

Residual sugar: 1.4 g/l
Acidity: 6.6 g/l
Alcohol: 13.0% vol.



2025
Sauvignon Blanc DRY | RHEINHESSEN
VDP.GUTSWEIN

750_{ml}
alc. 12.5%_{vol.}

ORIGIN

Two Sauvignon Blanc parcels from the Appenheimer Eselsfad and Appenheimer Daubhaus. The soils of white limestone, clay marl, and calcareous loam lend the wine freshness, structure and mineral depth.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, spontaneous fermentation, and aging predominantly in stainless steel tanks, complemented by about one-third in wooden barrels. Bottling in May 2026.

ANALYTICAL VALUES

Residual sugar: 4.3 g/l
Acidity: 7.5 g/l
Alcohol: 12.5% vol.

PROFILE

In the glass, the Sauvignon Blanc shows an intense pale yellow color. The nose is clear and expressive, characterized by gooseberry and green apple, complemented by exotic nuances of guava and fully ripe honeydew melon. In addition, there are hints of freshly mown meadow herbs, anise and fine spice. Markedly dry on the palate, with a crisp acidity and an invigorating tannic edge. In the long finish, juiciness, minerality, density and spice combine, discreetly framed by a subtle flinty note.



2025
ROSÉ DRY | RHEINHESSEN
VDP.GUTSWEIN

750_{ml}
alc. 11.0%_{vol.}

ORIGIN

Young and old Pinot Noir vines, predominantly from the Appenheimer Eselspfad and the Gau-Algesheimer St. Laurenzikapelle, complemented by an 18-year-old Saint Laurent parcel from the Nieder-Hilbersheimer Steinacker. The soils are characterized by white limestone, clay marl, calcareous loam and iron ore.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective grape harvest in September 2025. Gentle pressing, natural fermentation, and aging in stainless steel tanks. Bottling in January 2026.

ANALYTICAL VALUES

Residual sugar: 6.2 g/l
Acidity: 6.7 g/l
Alcohol: 11.0% vol.

PROFILE

In a delicate salmon pink, the Rosé is fresh and vibrant in the glass. The nose is dominated by red fruits such as sweet cherry, pomegranate, red berries and rhubarb, accompanied by a fine herbal spiciness. On the palate, it is dry, juicy and light-footed, supported by a fresh acidity that makes the fruit appear clear and precise. An uncomplicated, elegant Rosé with great drinkability, freshness and a fine finish - made for enjoyment without detours.



2024

CHARDONNAY DRY | Welzbachtal

VDP.GUTSWEIN

750_{ml}

alc. 13.0%_{vol.}

ORIGIN

This Chardonnay impersonates the true signature of the Welzbach Valley. It comes from 6 to 28-year-old vines with German and French genetics, grown in our most limestone-rich sites: Steinacker, Honigberg, Goldberg and Eselspfad. The 2024 vintage was exceptional, and these soils are the perfect foundation for it.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Harvest: September 2024. A combination of whole-cluster pressing and short skin contact. No sedimentation, natural fermentation, and aging for 12 months in French wooden barrels (30% new wood, 70% up to fifth use). After racking, another 6 months on the fine lees. Bottling: April 2026.

ANALYTICAL VALUES

Residual sugar: 0.7 g/l
Acidity: 6.9 g/l
Alcohol: 13.0% vol.

PROFILE

A Chardonnay of clarity and depth carried by limestone, structure and inner tranquility. Authentic, focused and quietly complex. A wine that reflects both Knewitz and the Welzbach Valley. In the glass, the Chardonnay shows a clear light yellow. The nose is precise and serene, characterized by ripe pear, yellow apple, lemon zest and white almonds, accompanied by refined reductive spiciness. Dry on the palate, with a creamy texture, clear structure and salty minerality. The use of wood remains in the background, providing depth without overpowering the wine. A Chardonnay with focus, inner calm and length – straightforward, exciting and clearly shaped by limestone.



2024 SPÄTBURGUNDER DRY | Welzbachtal VDP.GUTSWEIN

750_{ml}
alc. 13.0% vol.

ORIGIN

70% of the grapes come from the Appenheimer Eselspfad and 30% from the Gau-Algesheimer St. Laurenzikapelle. These two vineyards complement each other ideally, giving the wine tension and elegance. The soils are characterized by limestone, loam, and clay components – the foundation for structure, freshness and a refined mineral character.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-picking and subsequent gentle processing. Fermentation is carried out as a whole-berry fermentation after a short cold maceration. During fermentation, we work gently with soft pump-overs and careful pigeage (punch downs) to build structure without losing the finesse of the fruit. A gentle pressing follows fermentation. Aging: 18 months in French barriques. 20% new wood, the rest in second to fifth-use barrels – supported by tranquility, time and precision. Bottling: May 2026.

PROFILE

A Pinot Noir with depth, spiciness and a clear sense of origin. Clear red fruit, cool spice and a delicate tannin structure. A Pinot Noir with inner tranquility, elegance and depth – precise, balanced and strong in character. A wine that reflects the Welzbach Valley: Calm, focused and full of expression.

ANALYTICAL VALUES

Residual sugar: 0.5 g/l
Acidity: 6.4 g/l
Alcohol: 13.0% vol.



2024
INGELHEIM 1G Spätburgunder
VDP.AUS ERSTEN LAGEN®

750_{ml}
alc. 13.0% vol.

ORIGIN

The grapes originate from old vines in the Ingelheimer Schlossberg as well as from the Ingelheimer Salzborn. A portion of the vines was planted in 2018 as a high-density parcel, using Selection Massale genetics from Burgundy. Clay marl and limestone soils, along with a cool microclimate, give the wine a delicate minerality, tension and structure.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-picking followed by gentle processing. Fermentation is carried out as a whole-berry fermentation after a short cold maceration. During fermentation, we work gently with soft pump-overs and careful pigeage (punch downs) to build structure without losing the finesse of the fruit. A gentle pressing follows fermentation - everything is designed for precision and balance. Aging: 18 months in barriques, of which 30% is new French wood, and the remainder in second and third-use barrels. Bottling: May 2026.

PROFILE

A Pinot Noir of cool elegance, shaped by the limestone-rich terroir around Ingelheim. Fine red fruit, cool spice and elegant tannins. Clear, precise and calmly structured with depth and very good aging potential.

ANALYTICAL VALUES

Residual sugar: 0.5 g/l
Acidity: 6.7 g/l
Alcohol: 13.0% vol.



2024 APPENHEIM 1G Riesling VDP.AUS ERSTEN LAGEN®

750_{ml}
alc. 12.5_{vol.}

ORIGIN

The grapes originate from young and medium-aged vines planted in the best sites of Appenheim. One part is grown in the Appenheimer Hundertgulden, complemented by a defining parcel in the Appenheimer Eselspfad. All vineyards are situated on the mid-to-upper part of the slopes, where limestone and exposure shape precision and tension.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective handpicking from mid-September to mid-October 2023. Short maceration, gentle pressing. Spontaneous fermentation with natural yeasts, 50% in a stainless steel tank and 50% in a traditional wooden barrel.

Filling: July 2025.

ANALYTICAL VALUES

Residual sugar: 3.8 g/l
Acidity: 6.8 g/l
Alcohol: 12.5% vol.

PROFILE

Brilliant pale yellow with delicate green reflections in the glass. The nose is precise and multi-layered: Aromas of citrus zest, elderflower and ginger, underpinned by chalky notes as well as fine herbal nuances of laurel and mint. On the palate dry, silky and clearly structured. The taut acidity is supported by mineral depth and ripe fruit. The finish is long, salty and fades out softly.



2024 Gau-Algesheimer GOLDBERG 1G Riesling VDP.ERSTE LAGE®

750_{ml}
alc. 12.5_{vol.}

ORIGIN

The vines grow in the warmest site, the Gau-Algesheimer Goldberg with its southwestern exposure. As an adjacent site to the Appenheimer Hundertgulden, the soil here is predominantly characterized by lime marl, partially interspersed with calcareous loess and clay loam. These soils possess an excellent water retention capacity, imparting density, structure and the characteristic yellow fruit to the wine.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective grape harvesting on September 29, 2024. Short skin contact, gentle pressing and natural fermentation with indigenous yeasts, exclusively in large traditional wooden barrels. Bottled in June 2025.

ANALYTICAL VALUES

Residual sugar: 2.2 g/l
Acidity: 6.8 g/l
Alcohol: 12.5% vol.

PROFILE

An energetic Riesling from the limestone-rich Goldberg site in Gau-Algesheim. Brilliant pale yellow in the glass. At first spicy and reserved in the nose. With aeration, the wine reveals aromas of quince, apricot, verbena, linden blossom and beeswax, accompanied by delicate hints of cassis and exotic fruits. On the palate powerful and dense, with a creamy texture and invigorating acidity. Salty, structured and balanced – a puristic yet accessible Riesling with depth and tension.



2024 HUNDERTGULDEN GG, Appenheim Riesling VDP.GROSSE LAGE®

750_{ml}
alc. 12.5_{vol.}

ORIGIN

The grapes come from two selected parcels in the heart of the Appenheimer Hundertgulden, characterized by a south-to-southwestern exposure and by one of the most limestone-rich terroirs in Germany. Pure shell limestone with a limestone content of up to 43%, virtually no topsoil and highly active lime serve as the foundation. A historic site of our origin that unites power, precision and depth, lending the wines structure, tension and a clear, salty minerality.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-picking in October 2024. Short skin contact and gentle pressing. Spontaneous fermentation with natural yeasts in traditional wooden barrels. Aging on the full lees with time and tranquility. Bottled in June 2025.

ANALYTICAL VALUES

Residual sugar: 2.9 g/l
Acidity: 6.9 g/l
Alcohol: 12.5% vol.

PROFILE

Bright yellow with high density in the glass. The nose is initially reserved, characterized by a touch of reduction. With air, aromas of apricot, pineapple, mandarin peel, hay flower, mint, anise and a touch of blossom honey unfold. The palate is simultaneously silky and powerful. The acidity is precisely balanced with the extract and fruity, well-rounded mouthfeel. Salty, structured and long - a Riesling with energy, serenity and a great future.



2023
INGELHEIMER 1G Spätburgunder
VDP.AUS ERSTEN LAGEN®

750_{ml}
alc. 13.0% vol.

ORIGIN

The grapes originate from old vines in the sites Ingelheimer Schlossberg and Ingelheimer Salzborn. A portion of the vines was planted in 2018 as a high-density parcel using Sélection Massale genetics from Burgundy. Clay marl and limestone soils, combined with a cool microclimate, give the wine a refined minerality, tension and structure.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-picking with subsequent gentle processing. Fermentation was carried out as whole-berry fermentation after a short cold maceration. During fermentation, we work very carefully with gentle pump-overs and cautious pigeage to build structure without losing the finesse of the fruit. After fermentation, a gentle pressing followed, with everything designed for precision and balance. Aged for 18 months in barriques (30% new French oak, the remainder in second- and third-use barrels). Bottled in March 2025.

PROFILE

A Pinot Noir of cool elegance, shaped by the limestone-rich terroir around Ingelheim. Delicate red fruit, cool spice and elegant tannins. Clear, precise, with a clear, balanced structure and depth. Very good aging potential.

ANALYTICAL VALUES

Residual sugar: 0.5 g/l
Acidity: 6.0 g/l
Alcohol: 13.0% vol.



2024 NIEDER-HILBERSHEIM 1G Riesling VDP.AUS ERSTEN LAGEN®

750_{ml}
alc. 12,5% vol.

ORIGIN

The grapes come from young vines in the Nieder-Hilbersheimer Steinacker, a cool, high-altitude site with slow ripening. The parcels are located in the middle section of the slope and characterized by soils of iron ore with limestone inclusions. An extraordinary terroir that gives the wine tension, spice, and a clear, cool mineral character.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-picking from mid-September to mid-October 2023. Short skin contact and gentle pressing: Spontaneous fermentation with natural yeasts, with 50% in stainless steel tanks and 50% in traditional wooden barrels. Bottled in July 2024.

ANALYTICAL VALUES

Residual sugar: 4.5 g/l
Acidity: 7.6 g/l
Alcohol: 12.5% vol.

PROFILE

Initially yellow fruit on the nose with hints of anise and meadow herbs. With air, fine aromas of chamomile, clary sage and thyme, complemented by ripe Williams pear, black tea and bergamot. On the palate lean and precise. A firm backbone of acidity and minerality carries the wine, accompanied by subtle reductive notes such as matchstick and iodine. A fine bitter note reminiscent of grapefruit peel provides additional drive and length.



2023 Chardonnay RÉSERVE VDP.GUTSWEIN

750_{ml}
alc. 13,0% vol.

ORIGIN

This Chardonnay combines two distinct origins: 60% comes from the Gau-Algesheimer Goldberg, planted with old German Chardonnay genetics on limestone-rich soils – precise, structured and focused. The remaining 40% originates from the Nieder-Hilbersheimer Schützenhütte, a small, independent elevation at an altitude of 210 to 235 m with a northwestern exposure. Here, a Burgundian Sélection Massale genetic profile grows on iron-bearing limestone and clay, lending depth and mineral tension to the wine.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Harvested from September 14 to 20, 2023, with selective hand-picking at full physiological ripeness. A combination of whole-cluster pressing and short skin contact was used. No sedimentation. Natural fermentation and aging for 12 months in French oak barrels (30% new French barriques, 70% second- and third-use French barriques). After racking, the wine spent an additional 6 months on the fine lees. Bottled in April 2025.

PROFILE

Refined notes of reduction meet salty minerality. A Chardonnay that does not impress through loudness, but rather through structure, depth and serenity. Precise, clear and complex with a long, focused finish. A wine with attitude and great development potential.

ANALYTICAL VALUES

Residual sugar: 1.0 g/l
Acidity: 7.5 g/l
Alcohol: 13.0% vol.



2023 SPÄTBURGUNDER DRY | Welzbachtal VDP. GUTSWEIN

750_{ml}
alc. 13,0% vol.

ORIGIN

The grapes originate 70% from the Appenheimer Eselspfad and 30% from the Gau-Algesheimer St. Laurenzikapelle. These two vineyards complement each other ideally, lending tension and elegance to the wine. The soils are characterized by limestone, loam, and clayey components, providing the foundation for structure, freshness and a fine mineral signature.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-picking followed by gentle processing. Fermentation was done as whole-berry fermentation after a short cold maceration. During fermentation, we work very gently with soft pump-overs and careful pigeage to build structure while preserving the finesse of the fruit. Following fermentation, a gentle pressing was carried out. Aged for 18 months in French barriques (20% new oak, the remainder in second- to fifth-fill barrels), supported by calm, time and precision. Bottled in March 2025.

PROFILE

A Pinot Noir with depth, spice and a clear sense of origin. Clear red fruit, cool spice and a fine-grained tannin structure. A Pinot Noir characterized by serenity, elegance and depth – precise, balanced and full of character. A wine that reflects the Welzbachtal: Calm, focused and expressive.

ANALYTICAL VALUES

Residual sugar: 0.5 g/l
Acidity: 5.9 g/l
Alcohol: 13.0% vol.



2024 STEINACKER GG, Nieder-Hilbersheim Riesling VDP.GROSSE LAGE®

750_{ml}
alc. 12,5% vol.

ORIGIN

The old vines grow in the Nieder-Hilbersheimer Steinacker, the coolest site, located right at the edge of the forest. The distinct northeastern exposure and the cool microclimate ensure the very slow ripening of the grapes. The soils consist of stony limestone, interspersed with veins of red iron ore – a prerequisite for precise, tension-filled Rieslings with depth and finesse.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective grape harvesting on October 17, 2024. Short skin contact, gentle pressing, and natural fermentation with indigenous yeasts, exclusively in traditional large wooden barrels. Bottled in June 2025.

ANALYTICAL VALUES

Residual sugar: 4.0 g/l
Acidity: 7.4 g/l
Alcohol: 12.5% vol.

PROFILE

A Riesling of austere elegance from the high-altitude, cool Steinacker site. Pale yellow with delicate green reflections in the glass. The nose is initially reserved, marked by flintstone, salty notes and cool citrus freshness. With air, aromas of yellow pear, mirabelle, pomelo as well as fine herbal notes of goutweed and chamomile develop. On the palate, it is taut, invigorating and savory, with a prominent acidity and lean body. Plenty of drive, salty length and an impressive, cool finish. A crystal-clear, racy Riesling with great aging potential.



2023 WETH & WELZ | DRY VDP.GUTSWEIN

750_{ml}
alc. 13,0% vol.

ORIGIN

A blend composed of 50% Pinot Blanc and 50% Chardonnay. The grapes originate from the Appenheimer Eselspfad, Nieder-Hilbersheimer Honigberg and Gau-Algesheimer Goldberg sites along the two streams, the Wethbach and the Welzbach. What connects them is the limestone on which the vines grow. The 10- to 35-year-old vines impart origin, depth and tension to the wine – a clear introduction to the estate's concept of white Pinot varieties from the Welzbachtal.

VINEYARD

Certified organic farming DE-ÖKO-039. In the vineyard, we ensure a perfect equilibrium between vine and soil. We work in dialogue with nature: Our own compost, gentle soil care and plenty of manual labor, such as targeted shoot reduction and selective defoliation shortly before the harvest.

VINIFICATION

Selective hand-picking at the end of September and beginning of October 2023. The Chardonnay was gently pressed as whole clusters, while the Pinot Blanc was pressed after a short period of skin contact. Following a brief sedimentation, natural fermentation and aging took place in tonneaux and barrique barrels (15% new oak, 85% in older barrels). Bottled in March 2025.

ANALYTICAL VALUES

Residual sugar: 0.9 g/l
Acidity: 6.2 g/l
Alcohol: 13.0% vol.

PROFILE

The Weth & Welz presents an intense yellow color with copper reflections in the glass. The nose is calm and precise, with aromas of pear, greengage, lemon peel and white almonds, accompanied by delicate notes of vanilla and brioche. On the palate, dry with a creamy texture and a medium body. Delicate tannins add structure and length without being too dominant. The finish is long and sustained by ripe fruit and salty tension.

