



„Winzer von Erbach ...by far the best wine-cooperative in the Rheingau“

Quotation from wine writer Hugh Johnson

History:

Our wine-growers organization was founded in 1897. Today, we have 42 vintners who deliver grapes from the Erbach and Rauenthal vineyards to our cellar.

There is close a relationship with our vintners, all of whom are part owners of our winery and have access to highly skilled and experienced viticultural advice.



The WINZER VON ERBACH cellar was built in 1903 in the “Art Nouveau” style. Today, we are the most highly rated wine cooperation in the Rheingau region, well known for producing high quality Riesling wines with a strong price-value relationship.

Vineyards:

As with the Mosel region, Rheingau is famous for growing top quality grapes of the best German white wine variety, the Riesling.

With only 3,200 hectares in a 45 kilometer stretch from Wiesbaden to Lorchhausen, it is one of the smallest wine regions in Germany.

More than 30% of our vineyards are located in the top spots of the Rheingau called “erstes Gewächs” (first growth).

36 hectares of productive vineyards are cultivated in the following locations:



Erbacher Michelmark: (9,0 hectares) South south-west area, mainly slope, with deep gravelly, loose-clay and heavy marl - soils. The documentation of this vineyard dates from year 1211. The name component „Michel” is derived from the old high German and means simply “big plot”

Erbacher Steinmorgen: (8,0 hectares) South-southeasterly area, deep loose-clay soils, partly mixed with gravel. The name component “Morgen” designates an area which could be cultivated during one morning. From here we like to produce our Riesling Kabinett – half dry.



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Erbacher Honigberg: (10,0 hectares) Southwest area, from slope to flat location, particularly deep loose-clay and meadow soils. This area's name is derived from the good honey-producing plants which the hill offered before being cultivated. These vineyards are situated next to the famous "Steinberg" at the same altitude level.

Rauenthaler Steinmächer: (5,0 hectares) This location has a south-southwesterly direction. The area cultivated by the Winzer von Erbach is a pure flat site. Even before the year 1500 this area was known as a good vineyard with sandy soil.

Our Wines:

Riesling, the noblest of German wines, accounts for 88 % of production. The Rheingau, and in particular the area around Erbach, is excellently suited for the cultivation of Riesling grapes. The wine from this area is especially full-bodied and fruity.

The interest in German Riesling has increased rapidly worldwide – beginning with the extraordinary and powerful 2007 vintage, which led the "run to the Riesling".

On some selected plots, Spätburgunder (Pinot Noir) is cultivated. It is also produced as "Weißherbst" (Rose`).

As a specialty, we offer a delicate, aromatic Grauburgunder and Weissburgunder (Pinot Gris and Pinot Blanc).

Overall, we cultivate 88 % Riesling, 9% Spätburgunder (Pinot Noir), and 1% of Grauburgunder / Weißburgunder and 1% each of Dornfelder, Cabernet Dorio and St. Laurent red wine.



Cellar:

On average, we produce 290,000 liters of wine (approx. 27,000 cases) each year. This corresponds to a harvest ratio of 79 hectoliters per hectare.

Our cellar barrels and tanks have a capacity of 450,000 liters and the cellar storage volume is around 220,000 bottles of the Rheingau's finest wine.

Bottling is done in the spring and early summer to conserve the fresh and fruity Riesling character our customers appreciate.

Because of its pronounced fruity acidity, you can store Rheingau Riesling longer than other white wines, especially when they are sweet (8-25 years and more). For the optimal flavor of our acidity reduced, refreshing dry Riesling wines with their pronounced fruity taste, don't store the bottles much beyond 2 years.



Winemaking Philosophy:

WINZER VON ERBACH is well known for an excellent price-quality relation. We prefer a fruity and acidity-reduced modern Riesling style.

Our aim is to produce the best possible wine by using the best know techniques, even if it costs a little more. This does not mean we are insensitive to price-constraints in the marketplace. We just believe that high quality is worth it in the long run. In the vineyards, our vintners create the foundations for a healthy, high quality grape harvest by using a minimum cut.



It has been said many times that great wine is made in the vineyard, we believe that too – but you also need to use the best technical equipment and a reliable, creative cellar master with experience to get a perfect result.

In the Riesling Region it is important to cultivate this noble type of wine in the classic way while also integrating modern ideas and techniques. Once the grapes are in the winery, the aim is to preserve, and if possible, enhance the natural aroma and flavor of our fruity and worldwide unique Riesling.

The Rheingau is unequivocally a cool area, and the wine styles will always be elegant rather than robust, intense and refreshing rather than heavy. Special importance is given to the preservation of the typical Riesling fruit. In comparison to most wine makers in the Rheingau, we use malolactic fermentation for all red wines and *also* for selected Riesling qualities. So we create a smoother but still typical Riesling style.

We use a temperature control system inside our 10,000 liter stainless steel tanks, where we maintain a fermenting temperature of 15-18 degrees Celsius so that we can precisely control the development of fermentation. Often for the red wines, the grapes are too cool to start with fermentation and we need to start the fermentation process by heating the must. The red wines are fermented at 20-25 degrees Celsius. We use a special closed stainless-steel tank with aluminum paddles that mix the fermenting, crushed grapes in the must to get the maximum extraction of color and aroma. No sulphur dioxide is added until the completion of the malolactic fermentation which is actually not a “real fermentation”. Special bacteria reduces the total acidity content to approx 4,8 grams per liter and also changes parts of wine acid to the softer lactic acid which helps add to the smoothness of the wine.

We also have a small wooden barrel gantry of about 225 liters barrique casks. For our barrique wines we use a mixture of medium and heavy toasted Taunus and Portuguese oak. In general terms, the wines keep in contact with the yeast only for a few days after finishing fermentation. The ripening of our wines is mainly performed in special stainless steel casks; the bottling is done in early spring and summer. The wine is cooled down to 8 degrees Celsius before the bottling to keep its carbon dioxide and freshness.

Distribution:

Specialized trade: 25 %, Catering and Restaurants: 25 %, Private customers: 40 %, Export: 10 %

Winzer von Erbach staff:

Managing Director: Ronald Müller-Hagen

Cellar Master: Jochen Bug

Warehouse and Cellar: Siegfried Bug

Sales/Accounting: Horst Arenz

Sales/Accounting: Heidi Aßmann

Book keeping: Anneliese Kastenholz



Awards:

We have received two gold state prizes, three silver state prizes, three bronze state prizes, in addition major annual successes in Land and Federal wine competitions.

- The "Winzer von Erbach eG" is recommended in the leading German Wine Guide "Gault Millau" 2016.

- The wine guide "Wine Plus" recommends: "one of the best German coops!"

- "Wine Pope" Hugh Johnson's statement concerning the Winzer von Erbach eG: "By far the best wine growing organization in the Rheingau, their fresh and fruity wines have a convincing price-performance ratio..."

- In 2015, we received 13 gold and 9 silver medals for our wines.

How to find WINZER VON ERBACH eG:

Winzer von Erbach eG, Ringstrasse 28, 65346 Erbach im Rheingau

(40 minutes from Frankfurt, 20 minutes from Wiesbaden, 10 minutes from Rüdesheim)

Telephone: 0049-(0)6123-62 41 4

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Open from 08:00 - 12:00 and 13:00 - 18:00

Saturday from 10:00 - 13:00 and with appointment.

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