



A VINOLOGICAL CULTURAL MONUMENT

1896
FIRST SITE



Harvest in Maximin Herrenberg, 1902

Planted in 1896 our Maximin Herrenberg is one of the oldest Riesling vineyards in the world. Being fascinated by that age we asked ourselves how wines were produced back in that time. We wanted to know if those centuries-old approaches were as good as today's modern techniques or maybe even better?

In the Maximin Herrenberg the traditional single post training system is still intact, also we do not use any mineral fertilizer in that vineyard and all the work is done by hand as it has been 120 years ago. The adventure began with the grape harvest. The hand-picked grapes were being carried to the grape containers using the traditional 'Hotte'. Here the grapes were stomped immediately thus the maceration process started directly. The pressing started in the following evening. For this purpose we were able to purchase an old basket-press working with the same techniques as in 1896: Powered by physical strength, the must is conducted into a fuderfass without any sedimentation. The fermentation takes place spontaneously with grape-own yeasts.

The outcome is a wine which shows the strengths of Riesling in a perfect way. It is a unique statement of consistency in our fast moving world.

Stuart Pigott honoured this wine with 100 Points for James Suckling.

Rober Parker 96 Punkte

Mosel Fine Wines 94 Punkte

