Weingut Burgermeister Schweinhardt

NAHE, GERMANY • AXEL SCHWEINHARDT, WINEMAKER

CELLAR STOCK
IMPORTERS INC.

Scheurebe (QbA)
(shoy-reb-beh)

100% Scheurbe

- 10 years vine age
- 4500 litres/hectare
- 6 hours maceration
- 5-6 years aging
- Fermentation, partly spontaneous at 16°C
- 250 cases produced
- Annual production of 120,000 bottles
- Vineyard Sites: Rothenberg, Königsschild, Lohrer Berg, Steinchen
- Estate grown and produced and vegan friendly
- Low Yields, Hand picked

A huge scent of blackcurrant, spiced florals. Tingling acidity on the tip of your tongue that ends dry with hints of sage.

A perfect match for Asian cuisine.

AB +750031

Blanc de Noir Spätburgunder (QbA)

100% Pinot Noir

- 20 years vine age
- 3500 litres/hectare
- No maceration
- 5-6 years aging
- Fermentation, partly spontaneous at 16°C
- 200 cases produced
- Annual production of 120,000 bottles
- Vineyard Sites: Rothenberg, Konigsschild, Lohrer Berg, Steinchen
- Estate grown and produced and vegan friendly
- Low Yields, Hand picked

Axel quickly picks a designated amount of fruit and immediately transfers to the wine press so that there is minimal color transfer from the blue-black Pinot Noir clusters. This dry wine with a slight color has an inviting nose of pomegranate, gooseberry and orange. Balanced with a trace of residual sugar.

Enjoy this wine with seafood or as a starter for dinner.

AB +794466

VINEYARD NOTES

- Winery started in 1608
- Axel is 5th generation winemaker
- You can see both Phalz and Rheingau from the top of the Rothenberg vineyard site. Clouds come over the mountain from Phalz but they are too high to give precipitation, they move to the Rheingau and it rains which results in Nahe having lower precipitation per year.
- The village has 200 hectares of vines and 15 wineries and Schweinhardt has the largest, 30 hectares.
- Bürgermeister is the name of the estate which means "mayor" and is dedicated to Axel's grandfather, Willi Schweinhardt, who was the mayor of the town of Langenlonsheim between 1946 till 1969
- 30 Hectares; 50% Riesling, 25% Grauburgunder (Pinot Gris) and Weissburgunder(Pinot Blanc) as well as Chardonnay. They just started planting Cabernet Sauvignon and Merlot.

Weingut Burgermeister Schweinhardt

NAHE, GERMANY • AXEL SCHWEINHARDT, WINEMAKER

CELLAR STOCK
IMPORTERS INC.

History of Nahe

- Nestled between the Mosel and Rhone valleys, the Nahe is named after the river that traverses the forested Hunsrück Hills as it gently flows toward Bingen on the Rhine. Striking rock formations, mineral deposits and gemstones attest to the remarkable geological diversity that also accounts for the Nahe's broad spectrum of wines.
- 30 Million years ago the area was an inland sea. Throughout the vineyards you will find shells and other fossils; making the wines unique from each vineyard site.
- Rothenberg: Soil type, volcanic red slate; resulting in racy Rieslings with pleasing mineral notes.
- Königsschild (means shield of a king): Soil type, shell stone; produces more fruity, less acidity wines.
- Löhrer Berg: Soil type, smooth washed round rock from the sea, course gravel; produces wines with higher acidity with delicate fruit undertones

Understanding German wines

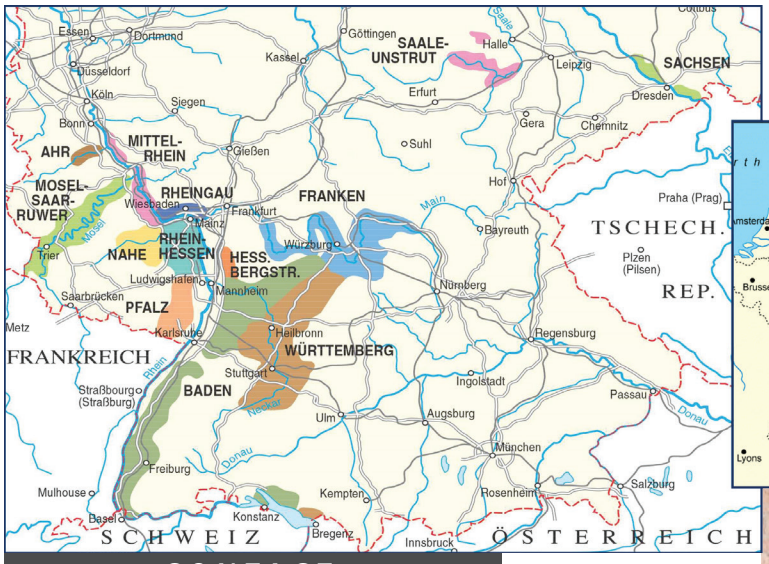
Germany's vineyard area comprises of 100,000 ha of vines, the majority of which yields grapes of quality wine production.

Quality Wines always

- originate from one of Germany's 13 wine growing regions
- The wine regions are: AHR, Mosel, Nahe, Rheinhessen, Saale-Unstrut, Sachsen, Franken, Wurttemberg,Phalfz, Mittelrhein, Hessische Bergstrasse, Rheingau, Baden
- indicates the ripeness of the grapes of harvest
- Are produced from fully ripened grapes
- Undergo quality controls

The levels are

- QbA Qualitätswein, are excellent everyday wines that go well with many types of food
- Prädikatsweine, Germany's premium quality wines, which are made from fully ripe and/or Botrytis affected grapes. The six ascending levels of ripeness and quality are:
  - » Kabinett
  - » Spätlese
  - » Auslese
  - » Beerenauslese
  - » Eisweing
  - » Trockenbeerenauslese



CONTACT

Denise Brisson
Head Office
780-940-7635
denise@cellarstock.ca
www.cellarstock.ca