

A close-up photograph of a brown, curly vine tendril, likely from a grapevine, set against a soft, out-of-focus green background. The tendril is the central focus, showing its intricate, spiraling structure and textured surface. The lighting is natural, highlighting the organic form of the vine.

ZWÖLBERICH

UK

Biodynamic vineyard-management





*Hand in hand
with nature*

Biodynamic vineyard-management





We welcome to Zwölberich!

We welcome to Zwölberich! With an area covering 33 ha of vineyards and a harvest of *250,000 bottles per year*, we are a remarkable winery in the Nahetal. And we are just as proud as the long and good tradition in viticulture: after all, our ancestral home was *founded in 1711*, and as it was over 300 years ago, sustainable economic activity is the foundation of what we do. That's why 20 years ago we dedicated ourselves to *biodynamic cultivation*. To foster the vitality and health of the vine in harmony with nature is our passion, our creed and our way, for the joy and benefit of the people. Yours,

Hartmut Heintz

and the team from the winery in Zwölberich.

It is this ambition that connects us

The love of good wine is not only our ambition but also a *fertile ground* for a quality you can taste. From their first conversation with us, people can tell straight off that we take this love very much to heart. Because we are proud of our products, we are also committed to this as a team – which is why we place great emphasis on the *personal advice* we give to our clients. Here the size of a small team is a real plus – because with us you can be sure of finding someone who informs you knowledgeably, advises you *individually* and really responds to your requests. Don't hesitate to contact us and see for yourself!





11-25

Kalo-Stein
Portugieser



Wines for the senses – and for a special taste

What we cultivate very deliberately are wines with *authenticity and variety*. Our assortment confirms both. With our fully biodynamically-managed vineyards, on different surfaces such as bench gravel, loam, clay, sand or Rotliegendes in our various Einzellagen (individual vineyard sites with a minimum size of 5 ha), we possess the best conditions for ripening our *16 different grape varieties* optimally and thereby for developing their very *own “terroir”*. Our diversity lies in the grape varieties typical of the Nahe such as red, white and grey Burgundy, Riesling and Sylvaner, but also exceptional grape varieties with their own personal history such as Auxerrois and St Laurent.

Great wines with unique character

Our ambition is to produce wines through biodynamic cultivation, selective harvesting and *gentle processing* that on the one hand make for limitless pleasure, and on the other hand that taste delicious and simply make you happy. Our harvest yield is naturally lower than with mass production and the number of filled bottles is accordingly limited. Thus the bottles of each vintage are not only sought after and valuable, but also *limited* and numbered: Great taste with the *character of a one of a kind item*.



WOLBERICH

2011

Auxerrois
trocken

05210





ZWÖLBERICH

biologisch-dynamische Weinherstellung

Qualität seit 1776

2011

Langenlonsheimer Steinchen

Grabengrund

Alte Reben - Auslese trocken

Diese Flasche trägt die № 01911 - 100% gelbes

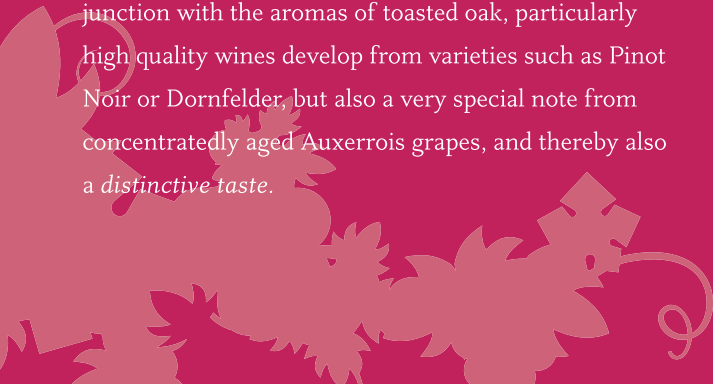
Rewarding taste that is also awarded

The type of wine production we do may be our own personal philosophy, but one that is confirmed by the results: year after year, the quality of the Zwölberich wines impresses *top wine connoisseurs* around the world. We are delighted to be recommended by “Gault Millau” or the “Feinschmecker” as we are by receiving numerous awards at the international competitions “AWC Vienna”, the “Best of Riesling”, the “Best of Bio” and the “International Organic Wine Award”. But the most important distinction for us remains the *satisfaction of our customers*. Here we are truly proud.



Aromatically unique: barrique

Through the maturing in *small oak barrels* in the ageing of the wine, the flavour spectrum is enhanced and complemented by subtle nuances that are aromatically reminiscent of vanilla, almond or marzipan. In conjunction with the aromas of toasted oak, particularly high quality wines develop from varieties such as Pinot Noir or Dornfelder, but also a very special note from concentratedly aged Auxerrois grapes, and thereby also a *distinctive taste*.





11

M-1

Lata S...

Spätb...

Auslese

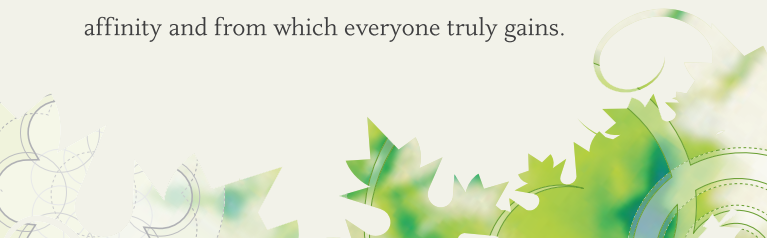


Top locations for top quality

Our grape varieties are located at the different places in Zwölberich chosen for their *ideal conditions*. For example, the Riesling, for which the *Langenlonsheimer Löhrrer Mountain* offers a consistently good water supply and provides for fast soil heating from its SSE-location and long evening sun. Likewise, the *Sylvaner*, which flourishes in the fertile soil of *Langenlonsheimer Steinchen*, or the *Müller-Thurgau* for grey, red or white Burgundy. For us, a lot of good wines feel at home, simply because the vines are at home in our family.


Where wellbeing is not just for the wine

You know a Zwölberich vineyard from a distance: between the rows of vines, there is *twice as much space* as with other winemakers. Thus, not only do the vines receive lot more air and light, which reduces the risk of mould or mildew, it also creates habitat for our *natural helpers*. Here many animals romp about that feed on pests. And thus as a kind of compensation so as to protect our precious harvest. A concept that allows fauna and flora to grow in natural affinity and from which everyone truly gains.







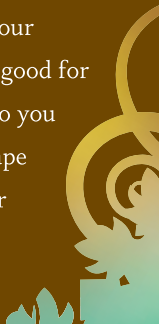


Good wine needs good soil

Because we know that a good wine depends very directly on the natural elements in which it grows, we exclusively fertilise our soils and maintain our plants *bio-dynamically*. With a lot of personal effort and all our strength. Following this principle, we use long-been proven and efficient *home remedies* such as crushed rock, lime, compost or manure and herbs, teas and other helpful ingredients that strengthen the health and vitality of the soil, yet do not harm the fruits, earth, air or water. A good wine needs a *good soil* – and our motivation is to prepare this in such a way so that it can feed the grapevine entirely from its own organic structure.

Demeter certification

The winery in the Zwölberich is one of the most specifically nature-oriented wineries in the world that meets the strict criteria required to bear the *Demeter certification* for biodynamic viticulture. Like all Demeter growers, we pay attention to an especially good and responsible approach to nature and encourage natural diversity of fauna and flora in the vineyards, because the *highest quality* in both products and the environment lies close to our hearts. It is our intention to achieve something that is holistically good for life, from the soil to the product. Thus, not only do you as our customer benefit from this, but the landscape and the people who live, work or simply have their holidays here benefit from it as well.





6
3-4
507

- *Cultivation according to Demeter guidelines*
- *Stone powder instead of pesticides*
- *Biodynamic vineyard-management*
- *Award-winning taste*
- *Small team, big commitment*
- *Each wine is one of a kind*

Weingut im Zwölberich

Schützenstraße 14

55450 Langenlonsheim

Fon 0 67 04 - 92 00

Fax 0 67 04 - 9 20 40

info@zwoelberich.de

www.zwoelberich.de

De-Öko-022