

Weingut Eugen Wehrheim

NIERSTEIN, RHEINHESSEN, GERMANY

www.weingut-eugen-wehrheim.de



WEINGUT EUGEN WEHRHEIM



The owner Klaus Wehrheim (Winzermeister born in the 40s) and his wife Hilde are running the estate. They are having a son and a daughter.

The estate has 12 hectares of vineyards in the very best sites of Nierstein – most of them are facing the river! Unfortunately the vineyards are scattered in a larger area and the average size is only 0.32 hectares (0.8 acres!). The soil type varies widely from stone to clay, loam and limestone, and some red slate! Most vineyards are inclined and some parts are very steep. For this reason the grapes have to be hand picked and most of the other vineyard work can only be done by hand. Fertilizing is only done after careful analysis of the soil condition and of course organic fertilizer are being preferred. Instead by herbicides, weeds are controlled with mechanical and hand cultivation.

The grape main varieties are: Riesling: 40%, Silvaner: 20%, and Müller-Thurgau: 12%. Ruländer, Gewürztraminer, Scheurebe, Siegerrebe, Faberrebe, Huxelrebe, Kerner, Morio-Muskat, Portugieser, Spätburgunder and Dornfelder are sharing the remaining 28%. Klaus Wehrheim knows that these are too many but this could only be changed very slowly over the next years. The average yield is 1 litre must of vine.

The estate Eugen Wehrheim has been awarded richly with 5 National First Prizes, 17 State (Rheinland-Pfalz) First Prizes, 5 local awards and more than 350 gold and silver medals has been won by State and Federal Competitions.

Niersteiner Bildstock Riesling Kabinett

GRAPE VARIETY: RIESLING 100%

VINIFICATION PROCESS: Maturation takes place in oak casks in their vaulted old cellar and the cold sterilization method is used. Stainless steel to be installed as time goes by. No preservatives are used.

DESCRIPTION: The crisp, light-bodied Riesling Kabinett Niersteiner Bildstock reveals apple and pear aromas. Fresh, floral, and lively, this attractive, lady-like effort offers delicate white fruit flavors.

FOOD PAIRING: Lamb curry, Raw oysters, Lemon tart

