



Weinreich Wines

Organic Riesling with a unique and individual character

Situated in Bechtheim in the famous wine-growing region of Rheinhessen, the Weinreich vineyard has had its focus on organic viticulture since the young vintner Marc Weinreich took over the company from his parents in 2009. From Riesling wines to Silvaner, Weinreich wines have a characteristic taste originating from the natural soil and the winemaker's skills.

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The name says it all: the family name of Weinreich literally means “rich in wines” and couldn’t be more suitable for a family with a winemaking tradition. Furthermore, the family’s vineyard lies in an area known as Wonnegau, which translates into the district of delight. “In an area like this and carrying a name like ours, it was clear that the right thing to do was to dedicate my life to winemaking – like my parents did,” says vineyard owner Marc Weinreich.

The Rheinhessen area is famous for its wine-growing traditions that were established during the Middle Ages under the influence of the church. Today, vintners cultivate about 26,500 hectares of vineyards, mainly growing Riesling grapes, but also Pinot and a small quantity of other grape varieties. The region’s climate is influenced by two main factors: the Rhine river and their south facing slopes that are ideal for growing vines.

When Marc Weinreich took over the family vineyard six years ago, he set about restructuring it completely. Even though a younger generation is now in charge, traditional techniques that date back generations are still carefully preserved: Weinreich wines are organic wines, the grapes are picked by hand to guarantee only the best grapes are used for winemaking. A natural approach is essential for Marc Weinreich: “Our wines take in and display what the vineyard locations around Bechtheim have to offer,” explains the winemaker. “The native soil conditions allow us to create wines with a unique character.” These are wines that not only reflect the winemaker’s skills but also let wine lovers taste their origin. The assortment is exquisite: A small range concentrates on the essentials such as Ries-



many weeks. Describing the result of this dedicated pursuit is almost akin to a wedding dance on the tongue, smelling of honedew melon but with a crisper taste.

The Rheinhessen Riesling wines are the most famous ones. One of the Ortsweine is the 2013 Bechtheimer Riesling, a dry wine grown on the best locations around Bechtheim, which gives them ripeness and a mineral taste. Harvested by hand and followed by a lengthy maceration time, the aromas find their way into the juice later fermented with natural yeast. The Riesling has a beautiful, deep-yellow colour and a profoundly spicy but fruity note.

Two of the best Lagenweine also include their Riesling wines: the Geyersberg 2013 and the Hasensprung 2013. Loess clay and lime marl soil make the Geyersberg one of the best locations in all of Rheinhessen. The grapes for the Geyersberg Riesling were harvested by hand when extremely ripe, selected in various steps and only lightly squeezed before maceration. The wine then ripened in wooden barrels for many weeks before being bottled at the end of June. The taste is reminiscent of the limestone soil combined with filigree acidity – a rather multi-layered Riesling. The process used for the Hasensprung Riesling

was similar, but here growth was not only influenced by clay soil but also by the south-facing terraces and a lot of sunlight. Starting with the aromas of peach and honey, with along a mineral taste further back in the throat, the wine is like heading straight towards the sun.

Marc Weinreich is a prime example of the younger winemakers currently working in the Rheinhessen region. Their work creates a new dynamic and makes tasting the region's wines even more interesting. Many have taken over businesses that have been family-run for generations but they've now decided to give their wines an individual and modern handwriting style. Marc Weinreich's new approach has already earned him applause from wine connoisseurs. In 2014 Gault Millau honoured the vineyard with the second grape, citing that: "Marc Weinreich deserves the highest respect for what he has achieved in the last few years."

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Portrait: Marc Weinreich
Below: Bechtheimer Riesling (left)
Geyersberg (middle)
Hasensprung (right)

ling, Silvaner and Pinot wines. While so-called "Gutsweine" are their basic wines, focusing on the grape variety's character alone, the "Ortsweine" convince wine aficionados with their mineral taste and authenticity. The top wines produced by Marc Weinreich are the "Lagenweine" with their unique taste of minerals, influenced by the soil they have grown on, the terroir of Bechtheim's best sites.

The grapes used for Gutsweine, such as the cuvee of Chardonnay and Pinot Blanc, are ripened on locations around Bechtheim, where the soil consists of loess clay and lime marl. Treating the grapes gently is essential to ensure high quality alongside their fermentation with natural yeast for

