

Rheinhessen

Winegrowing area:

The area planted with vines between Alzey, Worms, Mainz and Bingen, surrounded in the north and east by the vast curve of the Rhine, totals 26,000 hectares. Therefore, it's no surprise that virtually every village in Rhenish Hesse from the terraces of the Rhine to Wonnegau all the way to the Alzey hills can look back on a long tradition of wine making. The Romans were already cultivating wine in the area to the left of the Rhine and the oldest evidence of a German vineyard - the Niersteiner Glöck - is a vineyard in Rhenish Hesse. This is an ideal climate for growing wine. The hills to the west protect the winegrowing area and the region has little rainfall, warm summers and mild winters.

Tobias Krämer vineyard

Tobias Krämer isn't a man of many words. He prefers to let his work do the talking, but when he does speak he tells it like it is. This also goes for Tobias's vision of a good wine that he makes on his parents' vineyard, which he has now taken over, in Gau Weinheim. His wines are understated and it's less the fruit, but more the distinctive soil that you can taste in them. Tobias's vines grow on Wissberg, which primarily consists of white limestone. By Rhenish Hesse standards, the impressive slopes are almost steep. Tobias doesn't add too much sugar and limits the alcohol content so that this special terroir can be tasted. The French restaurant guide Gault Millau has already called him "a rising star".

Wine recommendations:

2016 Dry Chardonnay	0.2l/0.75l	10.00/35.00
2015 Cuvée "Red Stuff"	0.2l/0.75l	11.00/38.00

Typical regional dishes:

Marinated sea trout with its own caviar, Frankfurt-style green sauce	14.00
Fried sausage with a white cabbage and bacon salad, mustard with herbs and mashed potato with a crispy top	22.00
Fried chicken with a "Duggefett" sauce and smoked boiled potatoes in their jackets	27.00