

Württemberg

Winegrowing area:

At 11,343 hectares, the Württemberg winegrowing region has a large proportion of red vines and is the fifth largest one in Germany. The region is subdivided into five areas called Kocher-Jagst-Tauber, Württembergisch Unterland, Remstal-Stuttgart, Oberer Neckar and Württembergischer Bodensee and stretches from the Tauber river in the north to Lake Constance. Excavations show that the Celts were already pressing grapes in the Swabian region around 3000 B.C. After it lay fallow for almost 200 years, the region flourished again in the early 19th century and Württemberg became the birthplace of German winemakers' cooperatives.

Vineyard Neipperg

The aristocratic Neippergs have been associated with winegrowing for 750 years and can look back on a colourful history. The Duke of Neipperg is said to have brought the Lemberger from Austria, the original home of this vine where it's known as Blaufränkisch, to Germany. One thing's for sure, the Lemberger, a sophisticated and difficult-to-harvest vine, started out on its triumphal march from there at the beginning of the 20th century. It was initially an addition to the Trollinger in the tried-and-tested Württemberger Cuvée, then it became a German red wine on its own that easily meets international standards: bursting with colour, with good body and a strong tannin. Neipperg also produces special white wines like the Muskateller and Traminer. The region's classical vines, dry and matured in one of the huge old wooden barrels in the caste cellar have always been typical of the vineyard.

Wine recommendations:

2016 Neipperg white Burgundy	0.2 L/0.75 L	8.00/25.00
2015 Neipperg pinot meunier	0.2 L/0.75 L	10.00/32.00

Typical regional dishes:

Swabian supper with Black Forest ham, Landjäger sausage, Alpkaas cheese, gherkins and pretzel roll	14.00
Cheese spätzle with braised and roasted onions and marinated vegetables	19.00
Glazed fillet of cod with a Riesling froth, creamy pointed cabbage and roast potatoes	27.50