

# Palatinate

## The growing region:

The "German Wine Route" extends from Bockenheim in the north to Schweigen in the south. With about 23,500 hectares of cultivated land, 25 large vineyards and 323 estate vineyards, it is the second largest wine-growing region in Germany. The familiar Riesling grape accounts for 20% of the wines made, and whites predominate. But vintners here also grow Müller-Thurgau, Kerner, Silvaner, Pinot Blanc, Dornfelder, Portugieser, Pinot Noir and many other specialities.

## Jürgen Krebs

Jürgen Krebs has succeeded in capturing the variety of the earth in his wines, directly and with much character. He does it with knowledge and experience, along with solid working skills. These include attentive care of his vines, the right judgement of grape ripeness and sensitive, patient development. But to make something really extraordinary takes an extra allotment of instinct, inspiration and enthusiasm. This 30 year old vintner is always eager to learn more, so he seeks out the viewpoints of colleagues and tastes countless wine styles around the world. "My wines can get better only if I do. Because ultimately, they are a reflection on me. They express what I live and love. With each new experience in life I gain in maturity, and year by year the character of my wines deepens as well."

## Recommended wines:

2015 Sauvignon Blanc, dry	0.2 l/0.75 l	8.00/28.00
2013 Cuvée red, dry	0.2 l/0.75 l	8.00/28.00

## Characteristic local dishes:

Palatine lunch plate	12.50
with sow stomach, Palatine liverwurst, blood sausage, gherkin and mustard	
Cut goat cream cheese	14.50
marinated with garden herbs and nut dip, two kinds of cauliflower and gooseberries	
Meatballs	17.50
Veal rissole with marjoram-mustard stock, glazed kohlrabi, mashed potatoes and fried onions	