

Rheingau

Winegrowing area:

In the Rhine-Main region, the wine villages from Lorchhausen in the west to Frankfurt am Main with the Lohrberger slopes in the east line up north of the Rhine and Main rivers and south of the Taunus. There's also Hesse's northernmost vineyard, the Böddiger Berg in Felsberg an der Eder. Therefore, the winegrowing region known as Rheingau is larger than the actual Rheingau region in geographical and historical terms. The result are over 55-year-old vines, which are very appealing and grow in barren soils. "The older the vine, the more pronounced are its network of roots. Therefore, the wines are not only characterised by high must weights and denser taste, but also more concentrated in valuable ingredients and aromas".

Hamm Vineyard:

Some 90% of the 7 hectares of vineyards are planted with Riesling, the remaining 10% with pinot noir. Less pruning, old vines and ecological cultivation result in particularly low yields of only 40 to 60 hl/ha. Quality takes priority over quantity in this case. After only 3 years of ecological viticulture, the vines in the Dachsberg developed in a more healthy way. They turned a bold green for a longer period of time and it was possible to exploit the grapes' maturity to the full. The best grapes were harvested for the first time in this location and turned into a spätlese bursting with taste. With a feeling for the right moment, mature and healthy as well as noble rotted grapes are harvested by hand. This fosters the character of the wines - based on the terroir, the grape variety and the vintage.

Wine recommendations:

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| 2016 Winkeler Alte Reben Riesling | 0.2L/0.75L | 13.00/45.00 |
| 2017 Winkeler Dachsberg Erste Lage Riesling | 0.2L/0.75L | 14.00/50.00 |

Typical regional dishes:

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| Cream of asparagus soup with a beurre noisette and croutons | 14.00 |
| Marinated white asparagus with various green herbs with elderflower oil and asparagus-egg cream | 14.00 |
| Wild garlic egg pasta with braised white cabbage, romanesco, radishes and goat's cheese | 18.00 |