

Saxony

Winegrowing area:

Saxony is one of Germany's most northerly winegrowing areas and is, alongside Saale-Unstrut, one of the new federal states following reunification. The best microclimate for the grapes in Saxony is provided along Saxony's wine route on the protected slopes of the Elbe. The climate, the intensive sunshine and the granite and syenite weathered soils, which quickly heat up, produce fruity wines with an acidity typical of the area and a unique and exclusive character

Matyas vineyard:

Matyas is a family-owned vineyard with about 7 hectares planted with vines, which was started by Ingeborg and Matyas Probocskai at the foot of the Friede forest in Coswig. The love of nature, grapes and wine and the expertise resulting from longstanding experience with cultivating wine and vinification are the pillars on which the vineyard is based.

.In September 2014, the couple handed on the baton to the next generation. Since then, their daughter Andrea Leder and her young team consisting of cellar master Hendrik Weber and winemaker Klaus Mehlig have been carrying on the parents' vision.

Wine recommendations:

2017 Scheurebe	0.2l/0.75l	9.00/31.00
2016 Müller-Thurgau	0.2l/0.75l	8.00/28.00

Typical regional dishes:

Marinated salmon trout with beetroot, green apple, red cabbage and spice yogurt	14.00
Terrine of calf`s head with pickled black salsify, `Bautzner` mustard and rape seed oil	16.00
Roasted `Runksen` dumplings with mushrooms, sauteed spinach and browned butter	18.00