Pfalz

Emil Bauer Vineyard
This generation of the family-run business from Landau-Nussdorf is the fifth to be cultivating wine. After a new generation took over the helm in 2011, the vineyard is now run by Norbert and his two sons, Alexander and Martin Bauer, three people and two generations who have the same ideas about the vineyard’s future direction. It’s precisely this mix of old and new, experience and the desire to make what’s good even better that allows a new generation of red and white wines to ripen on almost 29 hectares of vineyards in the South Palatinate. It’s a combination that has recently caused a stir, and not just in the trade press. Whether red or white, oenologist Alexander Bauer’s wines are beautifully palatable, well balanced and fun to drink. Just like the newly designed labels which are bold, eye-catching and honest. The Emil Bauer & Söhne Vineyard focuses on its very gently matured Rieslings and pinot blanc varieties and on red wines like Cabernet Sauvignon and Merlot, which are matured in steel, wood, granite and oak barrels.

The wines

White wine

2017 Kastanienbusch Riesling 0.2L/0.75L € 9.00/ €35.00

Red wine

2014 Meisterstück cuvée 0.2L/0.75L € 14.00/€45.00
2014 Nebbiolo Servator - served with Coravin 0.1L/0.75L € 16.00/€115.00

Typical regional dishes:

Marinated sea trout €16.00
with seasoned yoghurt, beetroot and matchstick potatoes

Home-made saumagen (pork and special stuffing in a casing) €23.00
with sauerkraut and boiled potatoes

Braised leg of goose €28.00
with red cabbage and apples and potato dumplings