

Nahe



Lorenz & Söhne Vineyard

Supported by the whole family, Werner and Ulrich Lorenz are diligent and creative when it comes to making wine. Wine is something they're passionate about. With years of experience, Werner takes a hands-on approach to looking after the vineyards. His goal is to produce high-quality vines as the basis for superior wines with their very own character. Gentle pressing of the grapes optimises the consistency of the grape juice. Modern cellar technology and slow cold fermentation produce fresh, fruity and full-bodied wines. Each Lorenz wine tastes unmistakably of Ulrich's touch. Every year, his creativity allows him to tease out the variety of vines and soils in each wine.

The wines

White wine

2018 Sauvignon Blanc Johanna Edition	0.2L/0.75L	€9.00/€30.00
2017 Tatort "Kreuznacher Paradies" Riesling	0.2L/0.75L	€11.00/€40.00

Red wine

2016 Cabernet Sauvignon & Merlot Johanna Edition	0.2L/0.75L	€11.00/€35.00
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Typical regional dishes:

Jerusalem artichoke soup €12.00
with Jerusalem artichoke crisps, sunflower seeds and beurre noisette

Smoked Arctic char €16.00
with buttermilk-potato soup, herb-infused oil, horseradish and shrimps from Büsum

Braised veal cheek €32.00
with risotto, peppered cheese and a salad of mushrooms