

Short Profile

In 1844 Weingut Zähringer was established by Wilhelm and Josef Zähringer in the traditional maltese town Heitersheim (Baden/Markgräflerland) on the fringes of the Black Forest. Since then the love for viniculture has been passed on within the family and developed from generation to generation. These days the winery is led in sixth generation by the Zähringer family. The vines grow under the great conditions and the long sunshine hours of the Upper Rhine Valley (Oberrheintal) next to the French and the Swiss border. They are planted on fertile loamy soil in the location Maltestergarten and on the deep loess soil of the exclusive location Heitersheimer Sonnhohle.

Since 1987, the vineyards are cultivated according to the principles of organic viniculture, strictly controlled by the federal association ECOVIN. We even go one step further and work in accordance with the bio-dynamic guidelines. Therefore, since the vintage 2010, the wines are also Demeter-certificated. The viticulture due to ECOVIN and Demeter standards is a holistic cultivation system. We work in harmony with the nature – for the benefit of vines, vineyards and individual and tasteful wines. Furthermore the biological soil cultivation – intensive greening between vine lines, organic fertilization with compost, etc. – is the foundation for the production of the highest grape quality and top-class wines. Valuable wines with an individual and authentic character grow hand in hand with nature.

Besides the self-cultivated vineyard area (9,75 ha), we get provided with grapes from vintners in our region, which we process in our winery. We work very closely with all our vintners, who are cultivating 40 ha of vines in total and are working according to the ECOVIN-standards and the bio-dynamic standards (Demeter).

The traditional Vierlig-barrels which were widespread in the Markgräflerland in the past, give our Vierlig-wines their unique taste. The label Vierlig deduces from the capacity of four “Baden Ohm”, containing 600 liter in total. Our premium wines age in barrique barrels (Carte 3), whereas the elegant Gut-wines of Carte 2 develop their typical cultivar character best in steel tanks.

Nature lives in wine more than in any other drink. We'd like to invite you to participate in the pleasurable experience of our wines. You can experience the high art of enjoying in conformity with the nature.



History

- 1844: Foundation by Wilhelm & Josef Zähringer (family business for more than 165 years, currently in sixth generation by now)
- 1939-45: During World War II, the business was led by Blanka Zähringer.
- 1945: Reconstruction and expansion by Hubert Zähringer after World War II
- 1987: Adjustment to organic viticulture and focus on barrique and Vierlig fermentation of the wines under Wolfgang Zähringer and Paulin Köpfer
- 2005: Beginning of bio-dynamic viticulture
- 2010: Opening of Weinhaus Zähringer in Zurich, Switzerland

Vineyard area and Types

- Vineyard area: self-cultivated area 9,75 ha, producer community 40 ha
- Locations: Heitersheimer Sonnhohle, Castellberg, Maltesergarten (Markgräflerland, Baden, South-western Germany, between Basel and Freiburg, close to the French and Swiss border)
- Cultivated grape types: Pinot Noir (ca. 35 %), Gutedel (ca. 20 %), Pinot Gris (ca. 12 %), Müller-Thurgau (ca. 10 %), Pinot Blanc (ca. 7 %), Chardonnay (ca. 7 %), Sauvignon Blanc (ca. 3%), fungus-resistant types: Regent, Johanniter, div. Cabernets (ca. 3%), Other (ca. 3%).

The wines

White wines: elegant, fruity, light and delicate wines mostly dry (95%)

Red wines: traditional skin fermented, balanced red wines

Quantities: ca. 60.000 bottles from own winery & 350.000 bottles from the producer group

Specialties:

- Organic wines: ECOVIN certified
- Vierlig wines: matured in Vierlig barrel, extra dry wines (600 liter oak barrel)
- Winzer-sparkling wine: aged in Vierlig barrel with Eiswein dosage
- Fungus-resistant new cultivar (Regent, Johanniter, Cabernet...)
- Auslesen aged in barrique barrels, Beerenauslesen, Eiswein
- Other: Verjuice, Balsamic Vinegar, grape seed oil, liquor from in-house distillery

Team

Management:	Fabian Zähringer & Wolfgang Zähringer
Operating manager:	Paulin Köpfer
In charge of vineyards:	Volker Girod, Meinrad Willin, Karl Lampp, Heinz Hunzinger
Oenology:	Ralph Ropohl
Cellar-Team/Production:	Uli Klee, Markus Bechtold, Erika Wessels, Swen Wöllenstein, Boki Arsic, Stefan Jedele, Claudia Dold-Cammerer
Administration/Disposal:	Martin Küchlin, Marina Sahner, Elke Bitzenhofer, Leoni Sahner
Distribution:	Fabian Zähringer, Paulin Köpfer, Marlis Zähringer, Miriam Zähringer, Gabi Weigele, Monika Panschin

Contact

Business hours: Mo. - Fr. 9 to 12 o'clock, 14 to 18 o'clock, Sa. 10 to 13 o'clock or by arrangement

How to find? We are located in the outer south-western Germany between Freiburg and Basel (CH) Heitersheim is around 5 km away from the Autobahn A5 exit Hartheim/Heitersheim. In Heitersheim, turn in the direction of the Black Forest (Sulzburg). You'll find us close to the main street opposite of the Catholic Church. Wine tastings: for groups starting from 6 persons after announcement. We're looking forward to your visit!

Other

Volksbank Staufen (BIN 680 923 00): account no.: 35499.09, Sparkasse Staufen-Breisach (BIN 680 523 28):

account no.: 9005547, Volksbank Breisgau Süd (BIN 680 615 05): account no.: 20536.2

IBAN: DE73 6806 1505 0000 2053 62, BIC: GENODE61IHR

Value added tax identification number: DE 142 213 270, excise duty nr: DE 04050043101

ILN-No. 4000763, trade register: HRB 310142



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