



GÜNTHER STEINMETZ

Respect for tradition

WINERY GÜNTHER STEINMETZ

„The aim of my efforts is to create wines that are a fingerprint of everything that characterizes a great location. They should represent the location, soil, microclimate and the nature of the wines, all the peculiarities of the environment in which they are grown - and this with the involvement of my personality as a winemaker.“

STEFAN STEINMETZ







Winery Günther Steinmetz

Location: Brauneberg on the Mosel

Owner: Stefan Steinmetz

Hectare: 13

Wineyards: 12

THE WINERY



Our grapes grow and develop on about 13 hectare on the fields surrounding Brauneberg and its neighboring communities.

In addition to the hallmark of our winery, the Brauneberger Juffer location, there are also allotments in the traditional sites of Kestener Paulinshofberg, Piersporter Goldtröpfen, Wintricher Geierslay and Oligsberg, Mülheimer Sonnenlay, Veldenzer Grafschafter Sonnenberg, as well as Dhroner Hofberg, from which we produce our best Rieslings and Pinot Noirs.

A controlled low harvest amount, a precise grape selection (all of which are picked and sorted by hand), in addition to a gentle grape treatment without mechanical pressure, ensures the highest quality.

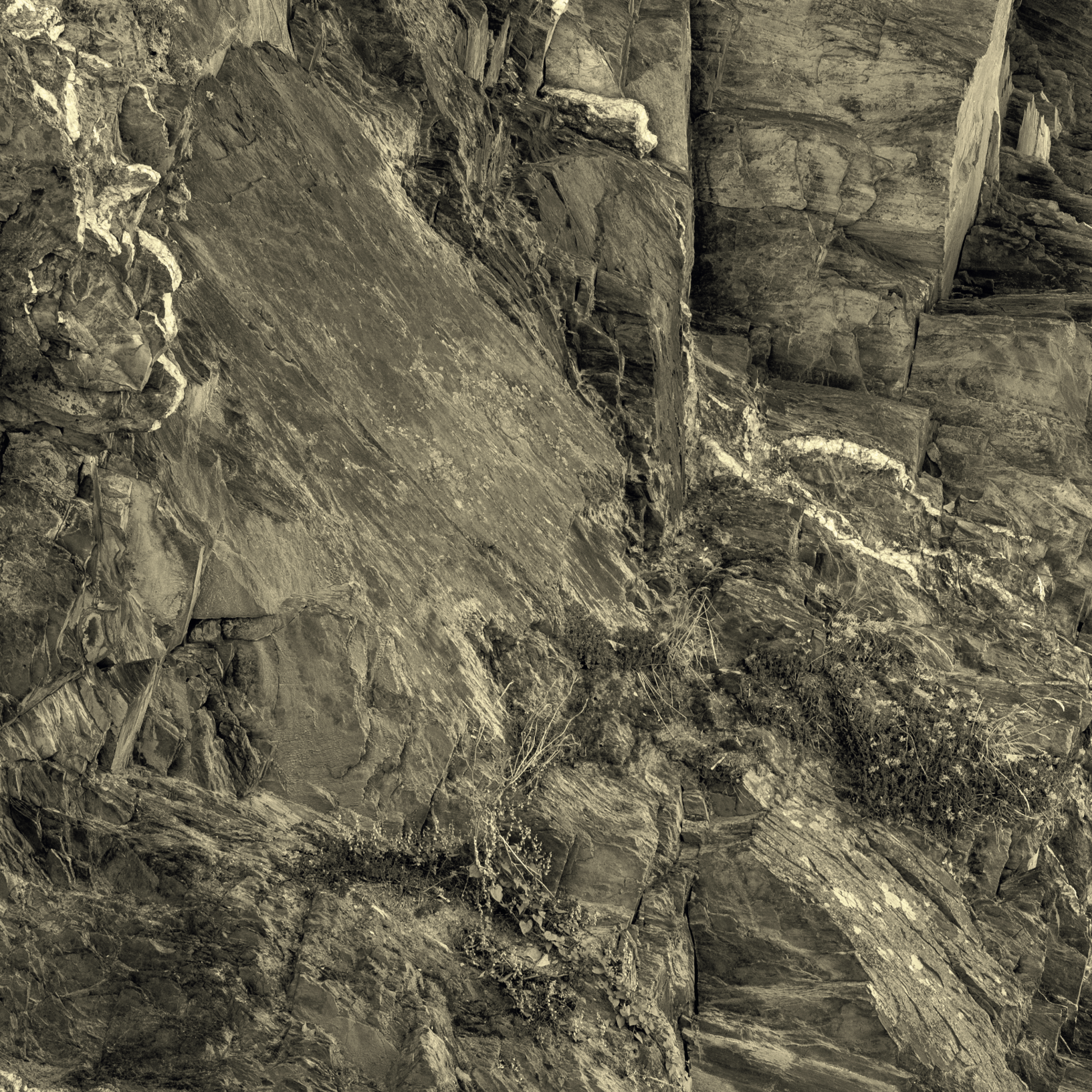
Since 1999 Stefan Steinmetz has had the main responsibility for the wine production. The transition to the next generation enabled not only the continuation of the traditional winery, but also an improvement in all areas of vinification through proven, newly-acquired knowledge and modern production techniques.

The center of the meticulous work in the winery and cellar is the discovery of the typicity of each individual location. In every vintage and every position, considering the geological and climatic conditions, a maximum of quality is attempted.

The production utilizes mostly organic methods. These consist of environmentally-friendly winegrowing, including rejecting fertilizer as well as herbicides and insecticides.

The targeted acquisition of old, root genuine Riesling parcels also belongs to our vision of quality.

In our wine cellar there is a strict prohibition of any use of yeasts and accelerators, in addition to acidic additives or de-acidifiers. Similarly, no animal proteins are used. All wines are, without exception, fermented in wood or steel barrels. The result is individual, characteristic and extremely storable wines, which can only be described as unique.



HOW WE WORK

„This is how it was in the past and how it should remain in the future.“

STEFAN STEINMETZ

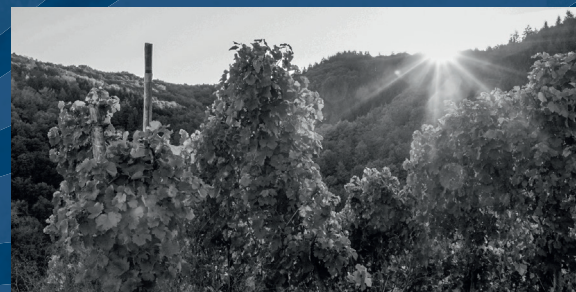
We think that sustainable wine-production in the middle-Moselle region is closely linked to respect for tradition. First, respect for tradition means confining the cultivation of historic slate slopes to the prominent locations, where great wines have been produced throughout the centuries. Hence, we limit ourselves to the classic grape varieties.

We are committed to an absolute organic viniculture. For great wines can only arise from harmony with nature.

Our wine cellar is completely void of additives. We believe that the use of additives like yeasts, enzymes and miscellaneous aids in the vinification process leads to mass-produced wines, which obstruct the uniqueness of our region.

We believe the distinguished wines of the Moselle require time. Their maturing potential and longevity are world-famous.

With respect to tradition ever in the forethought of our productions, from wine to bottle, this is how we think and how we work.







OUR WINES

„Our wines has to be a product of the terroir on which the grapes grow and flourish, and these details are reflected in every glass.“

STEFAN STEINMETZ

All our wines are more than simply a product of our own wine-making style. They are meant to be much more a product of the terroir on which the grapes grow and flourish, and these details are reflected in every glass.

This concept of quality includes not only the now world-famous vineyard locations, such as the Brauneberger Juffer or the Piesporter Goldtröpfchen. We are particularly enthusiastic about the nearly forgotten treasures of the many small vineyards on the Mosel, such as the Wintricher Geierslay, the Neumagener Rosengärtchen or our special vineyard, the Dhroner Grosser Hengelberg, with its unique slate soil and its own micro-climate.

The wines themselves range in general along the classic Mosel style of the pre-war period, in which most wines were not produced as sweet wines. In this case, much more like our wines are produced now in a range from dry to the semi-dry taste.

We, naturally, also produce small amounts of fruity and delicate/elegant sweet wines of the highest quality, as a variety of international wine reviews have shown time and again.

Along with the Rieslings, the Pinot Noir has become our great passion. With this, we generally go in the direction of classic Burgundy with its light, delicate and elegantly silky wines. This is not only due to a personal preference for the wines of that region but is also based on the view that the style of wine-making best corresponds to the soil and climate conditions of the red wine of the Middle Mosel.





OUR WINEYARDS

-exemplary-

Neumagener Rosengärtchen

The Neumagen Rosengärtchen is characterized by a particularly intensely concentrated mineral. This sensory peculiarity is owed to its historical location and its special terroir.

Over many generations here in the middle of the steep slopes slate mines operated in the building material and slabs for roofing slate were broken. The complete debris, fine dust and debris was repeatedly distributed in layers on the vineyards. Although slate mining was discontinued a good hundred years ago, this type of mineral input in the rose garden wines is still noticeable today. The cool minerality of the hard-blue slate puts the firm core of these plants in the foreground.

Brauneberger Juffer

The name Brauneberger Juffer stood and stands for high-quality, top wines that are known far beyond our borders. In old lists of wine auctions and chronicles they are always found among the finest Riesling wines.

The Juffer vineyard is a pure southern slope of blue-gray Devonian slate with gradients of up to 80% and today, accompanied by the area of the Juffer sundial, it is comprised of a total of 42 ha. This location forms a microclimate of a special kind: in August 1998, the ARD Wetterstation, which is located in the Juffer, measured the highest ever recorded in daily temperature anywhere in Germany of 41.2° C.

If you wanted to produce wine here, it is possible only to do so by hand. By the manual execution of the floor work one can respond individually to the needs of each individual wine. From the gem of a site, each bottle of Riesling is created with the utmost care and attention to detail!

Exclusive location Dhroner Grosser Hengelberg

In 2018, we had the opportunity to acquire from the traditional Neumagen winery Otto Dünneweg with the Grosse Hengelberg the heart of this old farm whose owner wanted to hand over the best parcels into good hands for reasons of age. The Dhroner Grosser Hengelberg, located in a side valley, is considered a monopoly site, one of the few small towns that survived the land consolidation procedures of the 70s, in which the many special small to large-scale sites were combined.

The Dünneweg family was able to successfully ward off this fate, which today puts us in a position to be one of the finest micro-locations in Germany in our portfolio. The very heavily weathered blue-gray slate soil of this extremely steep vineyard is interspersed with a light quartzite. Together with the cooler microclimate and over sixty-year-old wines this unique terroir produces incredibly filigree, silky Rieslings with firm and fine-grained acidity. Perfect for dry as well as fruit and noble sweet Rieslings.



OUR WINEYARDS

01 Neumagener Rosengärtchen



Exposure: Southern slope, terrace parcels
Soil: Silver-gray slate weathered soil
Grape variety: Riesling
Age of vines: 50 years
Type of wine: Strong and very filigree, mineral Rieslings

05 Location in sole ownership Dhroner Grosser Hengelberg



Exposure: Southern slope
Soil: Silver-gray to deep blue slate distributed with quartzite
Grape variety: Riesling
Age of vines: 60 years
Type of wine: Exceptionally fine filigree to very strong mineral Rieslings

09 Kestener Paulinshofberg



Exposure: Southern slope
Soil: Slightly blue, silver gray slate
Grape variety: Riesling
Age of vines: 50 years
Type of wine: Strong and very filigree, mineral Rieslings

02 Piesporter Goldtröpfchen



Exposure: Southern slope
Soil: Silver-gray slate weathered soil
Grape variety: Riesling
Age of vines: 30 years
Type of wine: Full-bodied, powerful mineral to very opulent Rieslings

06 Wintricher Ohligsberg & Geierslay



Exposure: Southern slope
Soil: Strongly distributed with quartzite and iron, purple slate soil
Grape variety: Riesling
Age of vines: 60 years
Type of wine: Very fine, filigree and high-mineral Rieslings

10 Brauneberger Juffer



Exposure: Southern slope
Soil: Blue-silver-gray slate mixed soil, partly with sand and gravel deposits
Grape variety: Riesling
Age of vines: 30 years
Type of wine: Light, filigree to very strong, opulent Rieslings

03 Piesporter Treppchen



Exposure: Southern slope, terrace parcels
Soil: Silver-gray slate weathered soil
Grape variety: Riesling
Age of vines: 90 years
Type of wine: Full-bodied, powerful mineral to very opulent Rieslings

07 Kestener Herrenberg



Exposure: Southern slope
Soil: Heavily weathered silver gray slate flooring
Grape variety: Riesling and Pinot Noir
Age of vines: 30 years
Type of wine: Strong, mineral Riesling and full-bodied, very strong Pinot Noirs

11 Mülheimer Sonnenlay



Exposure: Western slope
Soil: Blue, heavily weathered and leafy slate
Grape variety: Riesling and Pinot Noir
Age of vines: Up to 70 years
Type of wine: Very filigree to strong mineral Rieslings and Pinot Noirs

04 Dhroner Hofberg



Exposure: Southern slope
Soil: Gray brown mixed slate with quartzite deposits
Grape variety: Riesling and Pinot Noir
Age of vines: 50 years
Type of wine: Strong, full-bodied and herbal-spicy Rieslings, strong Pinot Noirs

08 Kestener Paulinsberg



Exposure: Southwest slope
Soil: Silver-gray slate weathered soil
Grape variety: Riesling and Pinot Noir
Age of vines: Up to 50 years
Type of wine: Strong, spicy mineral Rieslings and opulent, fruity Pinot Noirs

12 Veldenzer Sonnenberg



Exposure: South-east slope
Soil: Blue, very hard slate, strong with Quartzite and iron
Grape variety: Riesling, Pinot Blanc, Pinot Meunier, Merlot
Age of vines: Up to 70 years
Type of wine: Strong, salty mineral and herbal spicy Rieslings with enormous suspense



= White grapes



= Red grapes



01

05

04

BRAUNEBERG

BERNKASTEL-KÜES

02

05

06

07

08

09

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12

Ruine des Burg Veldenz

Bündel

Mittel. Tull. Sagenbach
a/M Winterich

a/M Filzen
Aderfeld

a/M Neufilzen
Sagenbach & Bernkastel

NEUMAGEN

Mülheim

Dusemont

Minheim

Wiespert

Niedert

Ad. Friel

TRIER

KOBLENZ



GÜNTHER STEINMETZ

Mosel wines have had high international recognition for centuries and in the past few hundred years have been among the world's most expensive wines. Particularly at the end of the 19th Century, the wines were favored by the nobility and royal families of Europe; even overseas, the popular Mosel wine was one of the bestselling imports.

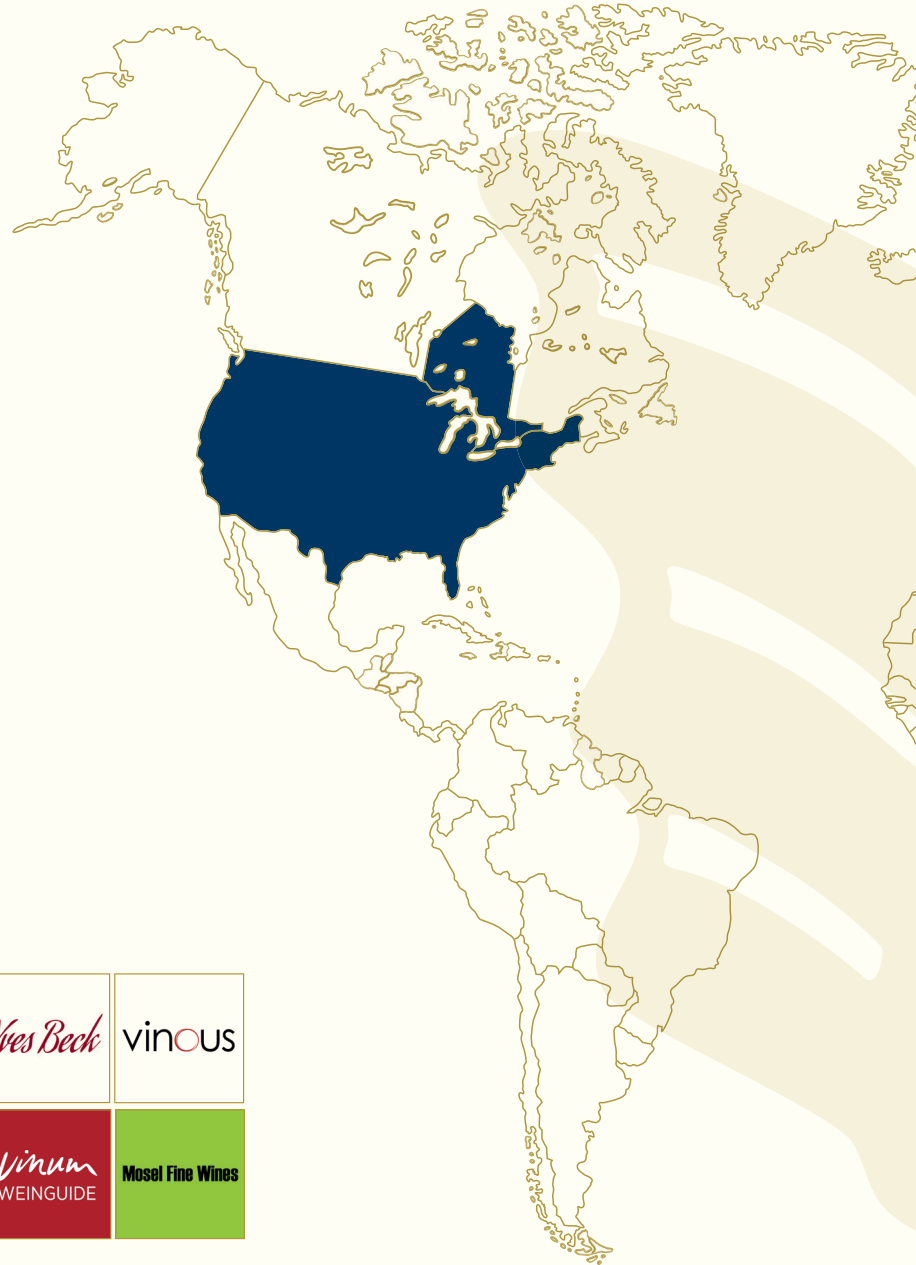
We, therefore, take even greater pleasure in the fact that our vineyards are now once again represented throughout the world.

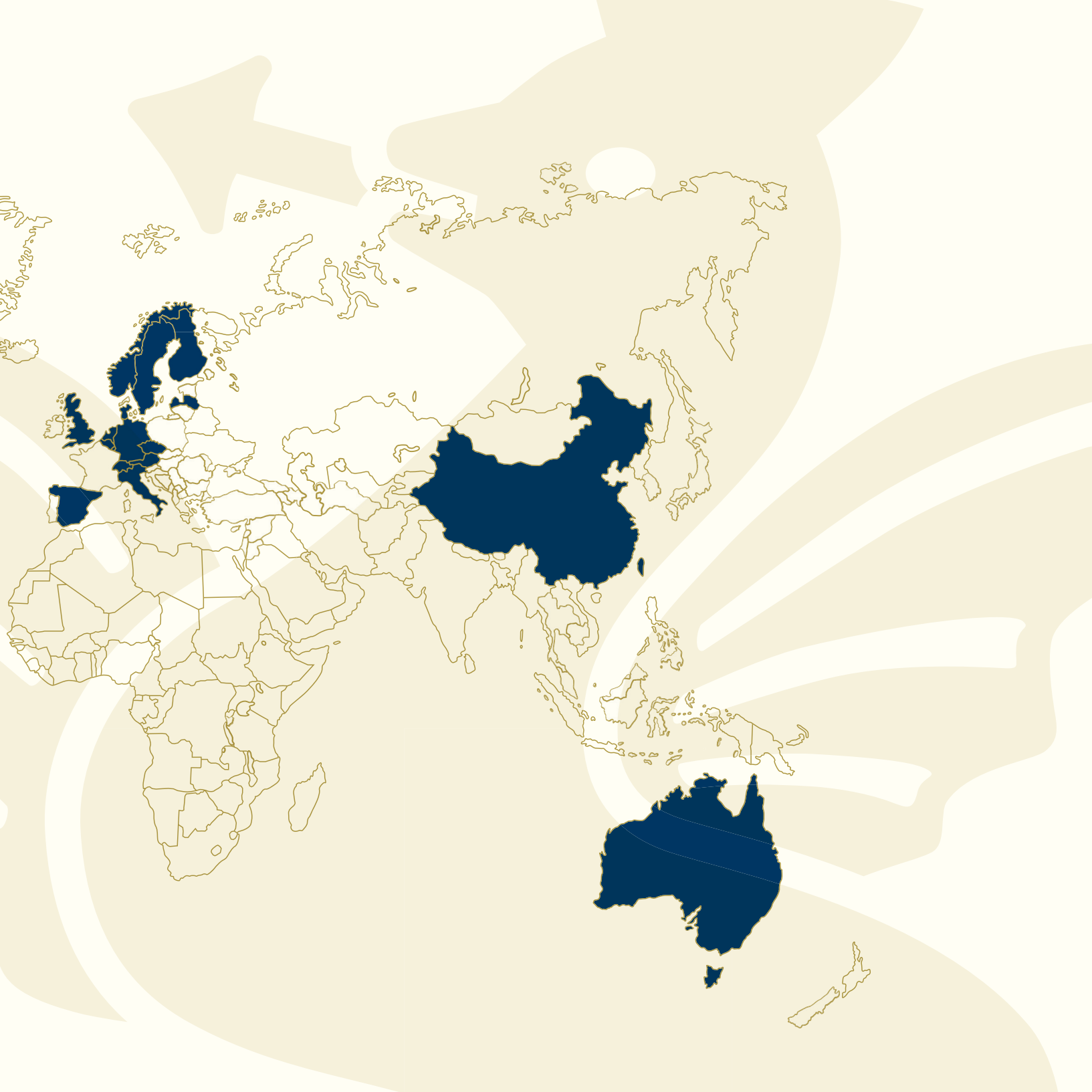
You will find our wines in the following countries:

Germany	The Czech Republic
Belgium	Austria
The Netherlands	Switzerland
Luxembourg	Italy
Great Britain	Spain
Denmark	Taiwan
Norway	Singapore
Sweden	China
Finland	Australia
Latvia	The United States
Canada	



INTERNATIONAL REPUTATION







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