

Vetter

winemaker: Stefan Vetter

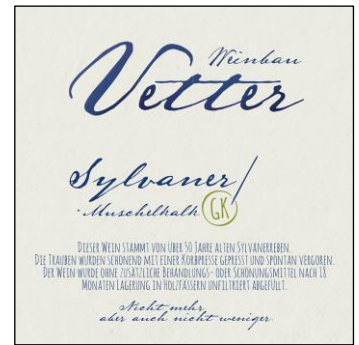
organic biodynamic wild yeasts non-filtré low SO2

country: Germany

appellation: Franken

village: Gambach

main vineyard(s): Gambacher Kalbenstein



summary: From a scant few hectares of old vines, working only on terraced vineyards completely by hand, Stefan is reimagining what Sylvaner can be – what the wines of Franconia can be. Stefan is at the forefront of the natural wine movement in Germany. As such, he practices organics and adheres to biodynamic principles as would be expected. Everything here is done by hand. For the most part, Stefan picks earlier, looking for ripe, clean grapes with higher acidities. Pressing is done gently with either an old screw press or a basket press and can take four to six hours. The juice is then moved directly into old barrels or, occasionally, one of the few newer 300 or 600-liter Stockinger barrels. During the *élevage*, the wines are topped off, but that's about it. They are bottled without fining or filtering and with a minuscule addition of sulfur for stability. Unlike the dramatic and steep slopes on the Mosel, the feeling in Vetter's vineyards is more rustic and pastoral. The landscape is more bucolic, with ancient, crumbling terraces nestled quietly and subtly in the hills, surrounded by all manner of wild growth – trees, bushes, orchards, etc. Vines grow here over a base of sandstone and limestone. It's like the Mosel collided with the Pfalz and spat out Franken.

size: 3.5 hectares with some purchased organic fruit from their nextdoor neighbor for the basic Müller-Thurgau

key grape varieties: Sylvaner, Müller-Thurgau, Spätburgunder (Pinot Noir), Riesling

soil: limestone and sandstone

vine age: average age of 30 years

vineyard work: practicing organic and on the edge of biodynamic

vinification: There is no filtration or fining on any of the wines, the only addition is SO2, around 10-20ppm in total. The basic wines and Steinterrassen bottlings are pressed with an old screw press. The GKs, Himmelsücke and other single vineyards are pressed with a basket press. The Sylvaners are all aged in barrel, mainly used ones. The Müller-Thurgau is aged in 50% stainless, 50% old barrels. All newer barrels are from Stockinger.

red wines:

Spätburgunder "Steinterrassen" – from 0.2 hectares of Pinot Noir; this is the "1er Cru" sourced from a terraced limestone parcel; 10-20 yo vines
Spätburgunder – this is the "Grand Cru" sourced from a limestone parcel higher up in the GK vineyard; 10-20 year old vines; 8-week maceration

rosé wine:

Spätburgunder rosé – delicate, only a few hours of maceration on the skins; unfiltered, 100% pinot noir

white wines:

Müller-Thurgau – estate and purchased fruit from an organic grower; limestone with a little sandstone; old wood and stainless, 30-40 yo vines

Sylvaner – aged in combination of stainless and old barrels; younger vines

Sylvaner "Steinterrassen Muschelkalk" – from terraced limestone vineyards; all old wooden barrels; 20-40 yo vines

Sylvaner "Steinterrassen Sandstein" – from terraced sandstone vineyards; all old wooden barrels; 20-40 yo vines

Sylvaner "GK" – sourced from top parcels of the Gambacher Kalbenstein vineyard; limestone and sandstone parcels; 50+ yo vines

Sylvaner "Himmelsücke" – from a higher portion of the Gambacher Kalbenstein vineyard; racier, lighter; 40 yo vines

Sylvaner "Schale, Stiel & Stengel" – skin-fermented up to 23 months; similar selection as GK from old vines on sandstone and limestone

Sylvaner "Rosenrain" – from a vineyard of red sandstone and limestone; ungrafted vines planted in 1934

Cidré (Apfelperlwein) – Franconian apple varieties; second fermentation in the bottle; no SO2 added