

Beurer

winemaker: Jochen Beurer

biodynamic organic wild yeasts

country: Germany

appellation: Württemberg

village: Kernlen

main vineyard(s): Stettener Pulvermächer



summary: Here's the hypothesis we'll set out to prove: Jochen Beurer may be one of the most important winemakers in Germany. An ex-European BMX champion - his wines are pure energy; they have a universal vibration to them. They seemingly do not follow the laws of physics that govern the rest of the conventional wine world. They *float*. Among winemakers in Germany, Beurer is revered and his whites *and* reds are nearly always considered among the greats. Few winemakers are able to achieve such thrust and such purity, from the simpler Trollinger and Portugieser up to Grauburgunder, Sauvignon Blanc and, yes, Riesling. Yet Beurer's influence flows not only through his wines, but through his actions. Jochen is one of the deepest thinkers about the environment *beyond* the vineyards. A tour with Beurer is as likely to include a discussion of his bees, the vegetation and animals surrounding the vineyards as it is to include a discussion of the soil and vines themselves. Remstal (where Beurer is located) is the *only* area in Germany with Zweigelt!

size: 13 hectares (75% white, 25% red)

key grape varieties: Riesling is the focus here (60%), Grauburgunder, Sauvignon Blanc, Trollinger, Lemberger, Pinot Noir

soil: Limestone, Sandstone, Keuper

vine age: 60% are 50 years old, 30% are 40 years old, 10% planted in the last 10 years

vineyard work: Demeter certified Biodynamic since 2008, organic since 2014. All wines are hand harvested.

vinification: All wines are fermented with natural yeast. Red wines, Kieselstein, Junges Swaben and GG are not filtered. All other whites are lightly filtered. None of the wines are fined.

red wines:

Rotgut (formerly Rot Trocken) - blend of Spätburgunder, Dornfelder and Portugieser

Trollinger - from a parcel a little over 1 ha, 45 yo vines

Zweigelt 'Untere Bunte Mergel' - clay soils from the other side of the valley, from higher elevation vineyards

Lemberger Mönchberg "Schalksberg" Grosses Gewachs - fermented in 300L barrels, 20% new

rosé wines:

Rosé Trocken - saignée from Trollinger, Portugieser, Spätburgunder and Zweigelt

white wines:

Riesling Trocken - sourced from various parcels around Stetten and Schnait

Weiss Trocken - field blend of Müller-Thurgau, Silvaner and Muscaris

Riesling Schilfsandstein - sandstone, mostly from Pulvermächer around 300m in elevation, 40 yo vines

Riesling Kieselstein - sandstone, from the top of the Pulvermächer, 380m in elevation, harvested last, 40 yo vines

Riesling Stettener Häder 'Junges Schwaben' - mixed sandstone walled vineyard on other side of the valley, 3.5 weeks maceration, aged in 500L barrels, 40 yo vines

Riesling Stettener Pulvermächer Berg Grosses Gewachs - highest point on the Pulvermächer, 3.5 weeks maceration, 18 months in barrel and released one year after bottling

Sauvignon Blanc Stettener Pulvermächer - from a .7ha parcel, picked in three passes, aged in stainless steel and old barrels

Grauburgunder Stettener Pulvermächer "Junge" Grosses Gewachs - long fermentation and extended ageing in barrel