

Brand

winemakers: Daniel and Jonas Brand

certified organic **working biodynamic** **wild yeasts** **vegan**

country: Germany

appellation: Pfalz

village: Bockenheimer

main vineyard(s): Sonnenberg



summary: The brothers Brand, Daniel and Jonas, have quickly brought attention to the far northern Pfalz, this cool-climate, limestone-rich, yet otherwise overlooked region. I would say the brothers (along with Andreas Durst) have *redefined* this place, but that presupposes the place has actually been defined, which is a stretch. The “famous” Pfalz, the Mittelhaardt region, is a good 45-minutes south. Here, however, in the north, in the Brand brother’s village of Bockenheimer, well, things are a bit quieter; the historic and gilded estates of the south, with their tended gardens and bustling tourism, give way to a quieter, more gritty, working agricultural feel in the north. For the Brand’s wines, well, first there are the liters – these are the wines that immediately made both John and I look at each other with eyebrows a-raised, sharing that look of delight when something stands apart because of its internal, brightness, purity and *zzziinnnnng*. They still fascinate and delight; there are few better deals in wine. In the years since, the Brand brothers have quietly experimented more and more with 0-sulfur winemaking. The Pet-Nats are riveting, ultra-light testaments to what this region is capable of; in the already-saturated world of Pet-Nat, they have a dedicated following and disappear quickly. The rather long and eccentric list of 0-sulfur “Pur” wines that the brothers released beginning with vintage 2016 reflect a lot of experimenting, both in the vineyards and in the cellars. They are the beginning of what is likely to be a grand story of natural wines in the north.

size: 18 hectares

key grape varieties: Riesling, Weissburgunder (Pinot Blanc), Silvaner, Müller-Thurgau, Dornfelder, Pinot Noir and more

soil: Limestone

vine age: Younger vines (5-20 years) for Liters, for other cuvees vines are between 20-80 years old

vineyard work: Certified organic since vintage 2017. In the vineyards, they will only spray low amounts of copper and sulfur. They are also practicing biodynamics in the vineyard and use assorted soaps, oils, herbs and teas on the vines.

vinification: No sulfur or filtration on “Pur” wines. For 1Ls, no fining and no filtration in most vintages. If filtration is needed, then it is very light and no animal products are used, so all wines are vegan. Sulfur on 1Ls also depend on vintage, but usually 40-60mg/l total.

red wines:

Pinor Noir Pur - different plots on the limestone-rich Sonnenberg, aged in old barriques and old 500L tonneaux

Cabernet Franc Pur - a single south-facing site at the southern end of the village, 2 old barriques

Mythos Pur - Cabernet Mito, a crossing of Blaufränkisch and Tenturier du Cher; one 500L tonneau produced

Cuvee Flora Pur - 60 yo vines in solid limestone, the best Dornfelder in the Pfalz, easily. Cabernet Franc gone Cabernet Deutsch!

rosé wines:

Pet-Nat rosé - 90% Pinot Noir, 10% Portugeiser, méthode ancestrale

Wildrosé Pur - Portugeiser, 3-day whole-bunch fermentation, 1200L barrels

white wines:

Pet-Nat - 50% Silvaner, 50% Pinot Weissburgunder, méthode ancestrale

Riesling Trocken 1 Liter - vineyards from the valley around Bockenheimer hill, limestone, loam, loess, young vines

Riesling Feinherb 1 Liter - vineyards from the valley around Bockenheimer hill, limestone, loam, loess, young vines

Weissburgunder 1 Liter - vineyards from the valley around Bockenheimer hill, limestone, loam, loess, young vines

Electric Chardonnay Acid Test - 90% Chardonnay, 10% Riesling, limestone, loam, loess, 25-30 yo vines

Wüldersatz Pur - field blend of Müller-Thurgau, Chardonnay and Silvaner

Müller-Thurgau Pur - from highest elevation at the estate, 5-day cold maceration, fermentation and élevage in 1200L on gross lees

Pinot Blanc Pur - whole cluster, short maceration, 1000L used Fuder on full lees

Riesling Pur - 7-day cold maceration, fermentation and élevage in old barrique

Silvaner “Elis” Pur - single vineyard, 7-day maceration, élevage in old barrique

Cider Pur - for 2018 vintage this was made from fruit purchased from an organic farmer 5km away as estate trees had no yield