

2023 Weinschwärmer

The Weinschwärmer – named after the small elephant hawk-moth – is a blend of Grauburgunder (Pinot Gris) and Riesling grown side by side on a stand-alone limestone hill close to the winery. Isolated by surrounding scrubland, the parcels share the same vineyard biome and microbial environment. The Grauburgunder, with its naturally blue-pink skins, is destemmed and fermented on the skins for around ten days, extracting color, texture and ripe fruit. Riesling, always our last variety to be picked, is pressed directly to preserve its precision and tension.

Both wines mature separately in a large, old oak barrel before being racked and blended the following summer. The finished cuvée then rests in tank for another six months before bottling.

The idea behind Weinschwärmer is balance through contrast: a ripe, low-acid Grauburgunder providing depth, color and – depending on the vintage – red-fruit notes, lifted by 20–30% Riesling with razor-sharp acidity that brings clarity and energy to the wine.



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| Variety | Grauburgunder (70%), Riesling (30%) |
| Origin | Kitzingen |
| Soil | Limestone |
| Altitude | 205m |
| Orientation | West |
| Age of vines | Grauburgunder planted in 2005, Riesling in 2014 |
| Vineyard size | 0,51 ha (Grauburgunder), 0,33 ha (Riesling) |
| Yield | 61 hl/ha (Grauburgunder), 66 hl/ha (Riesling) |
| Harvest | 13 September 2023 (Grauburgunder), 21 September 2023 (Riesling) |
| Vinification | Destemmed skin fermentation pressed after 6 days (Grauburgunder), direct press (Riesling) |
| Ageing | 1.200l barrels for 1 year, stainless steel after |
| Bottling | March 2025 |
| Alcohol | 11,5 % |
| Acids | 6 g/l |
| Residual sugar | 0 g/l |
| Volatile acidity | 0,69 g/l |
| Natural SO2 | 3 mg/l |