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von
Othegraven

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Wine is the poetry of earth.

Mario Soldati

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The Estate Rows of noble Riesling vines climb breathtakingly towards the sky on one of the longest steep slopes in the world, capped by a canopy of trees on the hilltop. The Kanzemer Altenberg has been the centrepiece of the von Othegraven estate for centuries. The “Altenberg” vineyard has achieved an almost mythical reputation among wine connoisseurs. Together with the Saar at its feet and the resplendent manor house with its romantic park, it forms a protected historical landmark - an honour that the von Othegraven estate shares with very few others in the world.

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The Women Wine is virtually sentient. It must be wrested from nature, yet requires a delicate touch. Women with their particular understanding of these two aspects have determined the destiny of the estate from its early origins: beginning with Katharina Grach-Weissebach (1789–1826), then Maria von Othegraven (1899–1995) and, since 1996, her niece, Dr. Heidi Kegel. With great sensitivity to the craft and traditions of the vineyards and cellars, she has made supreme quality the touchstone of her wines.



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The People Von Othegraven stands for: only Riesling and only from the steepest of slopes. Of necessity, this entails a great deal of work by hand. The highly experienced von Othegraven team tends every single vine on the dizzyingly steep slopes, nurturing the grapes through the ripening process. Only knowledge, experience and hard work enable this totally natural product to come into being...

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The **Kanzemer Altenberg** stands like a steep monument, perfectly aligned in a south-south-westerly direction. As with all von Othegraven slopes, Devon slate is a characteristic feature of the Altenberg with traces of iron oxide that make the subsoil shimmer red-brown. Here on the main slope the estate produces a noble wine, with paradoxical warmth and minerality. A wine of innate greatness, at one with itself.

The silver grey slate slope of the **Ockfener Bockstein**, reminiscent of an amphitheatre, is one of the classic slopes of the Saar. Its wine embodies the typical fruitiness of the Riesling, delicately aromatic, subtle and full of character.

The slate soil of the **Wiltinger Kupp** is weather-worn, fine-grained and pale in colour. It produces an entirely different wine, brilliant and slender – a fine taste, embedded in an aromatic basket of fruits.

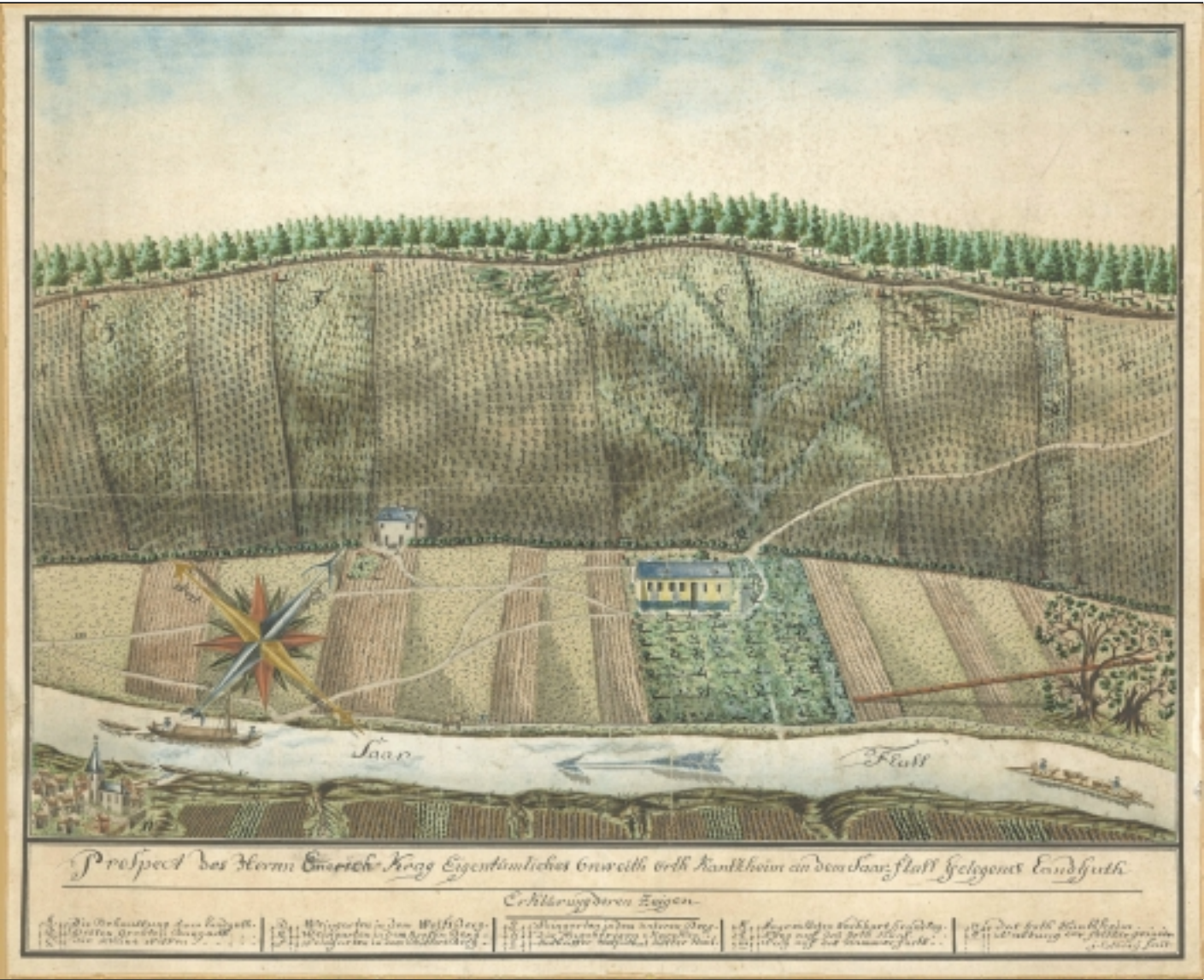


The Slopes Riesling – capricious Queen of Grapes! Riesling reigns alone here in the von Othegraven vineyards and thrives on three of the most famous slopes of the Saar, the Kanzemer Altenberg, the Ockfener Bockstein and the Wiltinger Kupp. These names resonate with culture, history and the promise of perfect Riesling, a promise fulfilled vintage after vintage.

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The History The estate has its roots in the 16th century. It has always been privately owned and came into the possession of the Grach – Weissebach - von Othegraven family in 1805. The Second World War caused major devastation. However, the estate was rebuilt and new life emerged again from the unscathed Devon slate soil of the vineyards. Today von Othegraven is one of the prime addresses for white wine in Germany and a founding member of the VDP (Verband Deutscher Prädikats-und Qualitätsweingüter - Association of German Prädikat Wine Estates).



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The Wines For generations the grapes of the von Othegraven vineyards have been harvested very late, from the end of October and deep into November. The wine is then allowed to ferment in peace and to develop its full Riesling personality. Each member of the team respects what nature provides, simply accompanying the wine as it matures and providing it with space to develop its own character with as little intervention as possible. The soil, the climate and the vintage; you can taste each element when quality, skill and passion come together in such a delightful symbiosis.



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