



Weingut Wachtstetter
Appellation = Württemberg



Rainer Wachtstetter



10,000 cases



Family owned and operated for 4 Generations



17 Hectares



Pfaffenhofen Hohenberg
Pfaffenhofen Heuchelberg



Red Marl and Reed Sandstone



30 years



Cellar

70% Stainless steel / 30% Oak



Fermentation:

70% Natural yeast / 30% Cultured yeast



Organic:

Practicing Eco Friendly



VDP Member

Since 2009

2013 Wachtstetter Lemberger Trocken

Weingut Wachtstetter is in Pfaffenberg, right in the middle of the village. It is a traditional family operation, with 3 generations living under one roof and working together. Weingut Wachtstetter is in particular known for its premium Lembergers (known as Blaufränkisch in Austria and Kékfrankos in its Hungarian homeland).

Stuart Pigott: “Yes, I know that you’re probably asking yourselves who the hell Rainer Wachtstetter is and if a red wine from Württemberg can really be worth recommending this highly, but this is a rare bargain amongst ‘serious’ red wines. Wachtstetter has been perfecting the making of red wines from the Lemberger grape for over a decade and the result is this medium-bodied, supply tannic dry wine with a wonderful bouquet in which

elderberry, plum, baking spices and something floral mingle.
Where's my glass?"

In 1987, Rainer's first vintage, he began his studies at the wine school in Weinsberg. In 2003 Rainer took charge of the estate. In 2002 he became a founding member of the group "Junges Schwaben". They meet regularly as a group to discuss work in the cellar and the vineyards and how to improve the quality of their wines and in fact all matters of wine. With this information exchange there has been continued progress and improvement in the quality of their wines. They participate in trade fairs together and jointly promote their wines. In 2010 the group garnered the Art Vinum price as the most successful young vintners in Europe. In 2009 the Wachstetter Estate was invited to become a member of the prestigious VDP organization. In 2015 the Eichelmann Guide selected Wachstetter for the red wine collection of the year in Germany. We feel privileged to represent this great producer.

Rainer Winemaking Philosophy: "My Goal is to produce wines that are strongly expressive, that impact the palate along with complex, intense aroma profiles and inherent power and minerality. I want to achieve the potential of our vineyards that are up to 60% steep through sustainable care, to preserve the health and preservation of our soil using only organic fertilizer along with targeted efforts to achieve green areas while working as close to nature as possible.

To work with low yields with efforts to create the appropriate leaf surface in the plants always searching for an ideal harvest date while selecting fruit as perfect as possible with two to three passes through the vineyards. It is basic to produce wines with character.

In the cellar we use the gravity principle to treat grapes, must and wine. We work as gentle as possible. No pumping! Our red wines

go through classic maceration and are predominantly matured in wood. Top quality reds spend 12-24 months in barrique. The very best wines are bottled without fining and filtration.

Our white wines are also treated with great care. We use gentle whole cluster pressing, maceration and fermentation that more and more involve indigenous yeast followed by very long contact on the fine lees.”

Terroir/Soil: All the Wachtstetter Pfaffenhofer sites are part of the Hohenberg vineyard. The warm south facing sloped Henchelberg with 65% inclination is in the lower portion consists of the vineyard and of Gips Keuper whilst the upper third portion of the vineyard is mostly sedimented reed sandstone. It reaches up to 300m at the peak. The very best qualities are usually sourced from the upper portion of the vineyard, where the soil is almost barren, but where the vines are also able to push their roots deep into the sandstone to access the necessary nutrients. At the lower elevations, the Zaber, a tributary to the Neckar River, over millions of years, has added to the Gips Keuper yet at 80m of elevation where the reed sandstone is located was never reached or softened. This formed a plateau atop of Pfaffenhofer that prevents the edge of the slope to recede. Fragments, especially the weathered sand portions of the rocks in the vineyard, are laced with gray-violet marl and Gips Keuper. This mineral rich, not too heavy soil, is easily reached and penetrated by the roots which provide ideal conditions for vigorous growth of the vines.