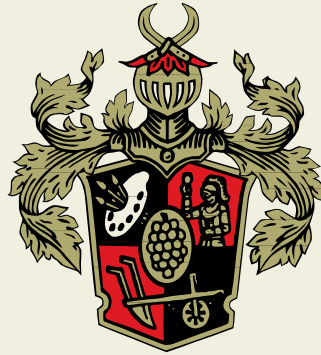


SINCE



1 6 4 8

*Künstler*

Weingut Künstler  
Hochheim am Main/Rheingau



VDP. Prädikatsweingut





**W**eingut Künstler has been in family hands since 1648. For the majority of that time the family tended an estate in Untertannowitz, a town in the South Moravian region of the Czech Republic roughly 80 kilometers north of the Austrian capital of Vienna. Franz Künstler's lands were seized in the aftermath of World War II and he was ultimately expelled from his family's centuries-old homeland. In 1965 he re-established Weingut Künstler in Hochheim am Main, in Germany's Rheingau region. The estate's philosophy of uncompromising quality remained unchanged, and the wines soon garnered critical acclaim and awards.

Son Gunter assumed leadership of the estate in 1992, continuing his father's legacy side by side with wife Monika and a young, highly dedicated team. Weingut Künstler has been a member of the VDP, the Association of German Prädikat Wine Estates, since 1994.



*Wine is more than just our profession and calling;  
it is our way of life.*

(Gunter and Monika Künstler)







*“... among the magnates of Rheingau wine, Rüdesheim, Johannisberg  
and Hochheim, there can be no dispute about rank! ...”*

(Goethe, 1811)

We owe much to an odd peculiarity of nature, this modest section of the Rhine River which changes course and flows westward for 35 kilometers. Hochheim am Main, our home, actually lies on the Main River shortly before it joins the Rhine, setting it apart from all other Rheingau winegrowing communities. It is the perfect spot for the “King of White Wines”, as Riesling is often known. A gentle natural bend in the Main has carved out a south-facing hill protected from the cold north winds by the Taunus Mountains to the rear, yet free of shade from the east or west. The result is a Mediterranean microclimate capable of ripening lemons, figs and almonds, while also enjoying the benefits of sitting at 50° latitude: longer hours of sunshine in summer and the chance for Riesling grapes to ripen to perfection at moderate temperatures.

This favorable orientation, supported by reflected light and stored warmth off both rivers, distinguishes these vineyards from all others. The Rheingau is not just one of the world’s smallest and most exquisite winegrowing regions, it is also our beloved home.

NOV. 1895

## List of the Wines, &c.

# BERRY BROS. & CO.,

## 3 ST. JAMES'S STREET.

## LONDON, S.W.

### CLARET.

Per doz.

Much recommended for ordinary use	18/-
Older 21	24/-
Finer	30/-
Château Lebosq, 1888	36/-
Citrin, 1888	36/-
Cantenac	36/-
Meyney, 1888	36/-
Citrin, 1890	42/-
Palmer	40/-
Rausan	45/-
Léoville, 1888	50/-
Margaux	60/-
Pichon Longueville, 1878	60/-
Léoville, 1878	80/-
Langon, 1874	80/-
Lafite, 1878	140/-
Lafite 1870, Magnans	144/-

Also a selection of vintages from 1890 and 1895.

### CHAMPAGNE.

Le St. Cyr, Vin Brut, a pure Reims wine	50/-
Ch. St. Jacques, 1880-1884-1892 vintages	72/-
Verzenay 1880	60/-
Dugonet, Special Cuvée	70/-
Brut, Full body and colour, 1880	60/-
Dry (medium dry and color)	60/-
Cuvée Except <sup>re</sup> Brut (fine	
flavour, pale and delicate) 1880	50/-
Duc de Montebello	84/-
Laurent-Perrier Brut Sans Sucre, 1892	84/-
1880	80/-
Pommery	96/-
Cicquot	100/-
Hinet Sec 1880	100/-
1884	90/-

### HOCK.

Per doz.

St. Jacobsberg	20/-	Nierstein	30/-
Rudesheim	40/-	Oestrich	50/-
Liebfraunich	62/-	Rudesheim	60/-
Stein Wein	50/-	Marcobrunn	74/-
Raenthal			96/-
Rudesheimer Rottland Cabinet, 1886	120/-		
Steinberg Cabinet, 1880	150/-		
Marcobrunn Cabinet, 1886, 180	200/-		
Rudesheimer Hinterhaus, 1862	200/-		
Red Hock, 50	60	Sparkling Hock, 48	64

### BURGUNDY

Per doz.

Beaurolais	24/-	Beaune	40/-
Voulay	60/-	Pommard 60	72/-
Corton	60/-	Romanee	90/-
Chambertin	72	90	120/-
Clos de Vougeot			84
			150/-



## Berry Brothers' Historical Price List

One glance at the 1896 catalog from renowned London wine merchants Berry Brothers says it all: customers could choose from an enormous assortment of Rheingau Riesling wines, all under the heading of “HOCK”. The term is derived from “Hochheim”, and in English-language countries came to stand for extraordinary Rhine wines, particularly those from the Rheingau. Only Bordeaux (Claret) was accorded a similarly expansive listing, testifying to the status of white Rheingau wines and red Bordeaux wines as the world’s favorites in that era.

Rheingau Rieslings weren’t the only celebrated wines from the region. Its Spätburgunder wines were called “Red Hock” and were as prominent as Burgundy Premier Crus; “Sparkling Hock” stood level with Champagne’s Grand Crus.

Even today, the extraordinary south-facing vineyard sites in Hochheim such as Domdechane, Kirchenstück, Hölle and Stielweg form the heart of those legendary “HOCK” wine collections.

## Rheingau Vineyards





## Extraordinary Vineyards: The Bedrock for Exceptional Wines!

**G**ood vineyards can produce good wines. Yet great vineyards can go much further, imbuing their fruit with an unmistakable sense of place.

Light or heavy, elegant or muscular, fiery or fine – soil, geology, microclimate and topography shape the taste, character and individual style of each wine. The winemaker is tasked with applying skill and craftsmanship to preserve as much of that distinctive natural character as possible. When nature meets know-how – that is what we call “terroir”.

Rheingau Riesling was first mentioned in writing back in 1435. Today the Rheingau ranks among the world’s most renowned white wine regions. Eighty percent of the area’s 3,000 hectares under vine is cultivated with Riesling, a density matched nowhere else in the world. Yet it should be noted that over 12 percent of the Rheingau’s vineyard space is planted with the noblest red wine variety, a prima donna known as Spätburgunder (Pinot Noir). That grape has an even longer history in the Rheingau, with official documents mentioning it as early as 1107.

In 2004, the Forschungsanstalt Geisenheim (Geisenheim Grape Breeding Institute) and the Deutsche Wetterdienst (German Meteorological Service) surveyed the Rheingau’s vineyards. Drawing on a decade of scientific research on virtually every square meter under vine, a classification map was established for the Rheingau, the first of its kind anywhere in the world based solely on scientific data.

## Our Vineyards in Hochheim, Rüdesheim and Assmannshausen

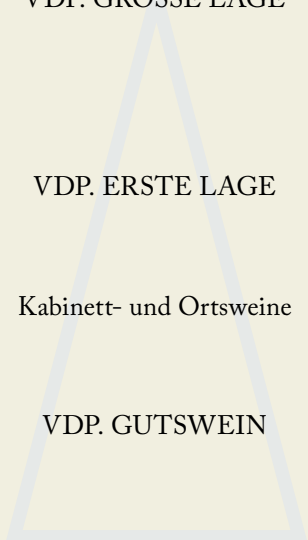






## Classification of our Wines

**W**e organize our wines based on a modified version of the VDP's classification pyramid. It establishes a hierarchy based on the quality of the vineyards and the principle that the narrower the origin, the higher the quality.



VDP. GROSSE LAGE	Germany's very finest vineyards are classified as GROSSE LAGEN, akin to a Grand Cru. The named sites strictly follow the boundary lines of the individual parcels. These wines are notable for their extraordinary sense of place and ripening potential. The sites are planted solely with varieties tightly linked with the region and suitable for that specific vineyard.
VDP. ERSTE LAGE	designates a first-class vineyard site with a distinct profile and optimal growing conditions. It must have demonstrated the sustained ability to produce wines of extraordinary quality. ERSTE LAGE sites are planted solely with varieties traditional to the region.
Kabinett- und Ortsweine	In addition to VDP. GUTSWEIN, VDP. ERSTE LAGE and VDP. GROSSE LAGE, we also produce in a dry Kabinett style. These wines reflect our dedication to the traditional filigreed style for which the Rheingau is known.
VDP. GUTSWEIN	(comparable to "regional wine" in Burgundy) represents the first tier and foundation of the VDP's quality pyramid. Each wine originates from the estate's own vineyards and corresponds to the VDP's strict criteria standards





## Vineyard Statistics

### Index of Grape Varieties

Variety	ha	%
Riesling	38.6	79.0
Spätburgunder	7.2	14.8
Chardonnay	1.3	2.7
Sauvignon blanc	0.8	1.6
Grüner Veltliner	0.2	0.4
Merlot	0.2	0.4
Alvarinho	0.5	1.1
<b>Sum</b>	<b>48.8</b>	

### Average Age of Vines

Age Group	Level	ha	%
Fallow	0	1.0	2.0
0-10 years	1	10.0	20.1
11-20 years	2	11.1	22.3
21-30 years	3	13.0	26.1
31-40 years	4	8.0	16.1
Over 40 years	5	6.7	13.4

### Vineyards by Percentage

Site	ha	%
<b>Hochheim</b>		
Hölle	9.6	19.0
Reichetal	8.5	17.0
Stielweg	4.7	9.5
Stein	3.8	7.1
Herrnberg	5.0	10.1
Kirchensstück	2.4	4.8
Hofmeister	1.8	2.6
Weiß Erd	1.3	2.6
St. Kiliansberg	1.8	3.7
Berg	0.7	1.5
Domdechaneu	0.3	0.7
Steig	8.1	16.4

Site	ha	%
<b>Rüdesheim</b>		
Berg Rottland	0.3	0.7
Berg Schlossberg	0.1	0.2
<b>Assmannshausen</b>		
Höllenberg	0.4	1.0
Hinterkirch	1.0	2.0



## Viticulture at Weingut Künstler

The quality of the fruit coming in from the vineyard shapes the vintage; we know it's not possible to improve it, only to preserve it. We do so through informed, quality-oriented work in the vineyards that sticks close to nature's own tools, including environmentally friendly methods such as green cover, careful canopy management and an orientation of our work toward the rhythms of the vines, from "gentle" pruning to selective harvest. We treat each vineyard differently, tailoring our work to the individual needs of the site's specific vines. These efforts all share one common thread: the knowledge that every spring and summer's labor is really an investment in the top-quality fruit of a successful autumn. Our goal is to harvest and process only healthy, fully ripened grapes, reflected by our intense focus on optimal air circulation among the vines. Even when machines and tractors are used, we are mindful of low-impact measures and emissions reduction.

Selective pre-harvest and crop thinning of the Spätburgunder also factors into our quality-oriented winegrowing philosophy. Nature itself guides our harvests as well; we pick primarily by hand and run as late in the season as nature allows. We work so hard for 100 percent healthy grapes and maximum physiological ripeness because it is the foundation upon which our wines are built. Selective pre-harvest and crop thinning of the Spätburgunder also factors into our quality-oriented winegrowing philosophy. Nature itself guides our harvests as well; we pick primarily by hand and run as late in the season as nature allows. We work so hard for 100 percent healthy grapes and maximum physiological ripeness because it is the foundation upon which our wines are built.



## Viniculture at Weingut Künstler

**W**e produce our wines using cutting-edge cellar technology combined with traditional craftsmanship and old-fashioned artistry. Taste and harmony, not analytical values, are of paramount importance. When making wine, we concentrate on achieving the ideal balance between residual sweetness, alcohol and acidity – key components to wines with enormous aging potential. Our work in the cellar focuses squarely on retaining the quality of the grapes, as this is what later shines in the glass. When our work is done right, you can taste the individual character of each single vineyard site in the wine.

The majority of our Riesling grapes are hand-picked. The clusters are de-stemmed, cooled and immediately sent to the wine press. Depending on its provenance and quality, the must is filled into either steel tanks or traditional oak casks for a slow and controlled fermentation that encourages rich aromatic development. We carefully monitor temperatures and sugar levels as the wines progress into powerful, terroir-driven bottles that are crisp, concentrated, well-balanced and always cellarable.

Our red wines undergo traditional skin fermentation in closed vats followed by malolactic fermentation, either in traditional mature oak casks (1,200 liters) or Barrique casks (225 liters). The wines then age for around 12 months, after which they are allowed to age in the bottle for another year before being released for sale.



## Comprehensive Elimination of All Herbicides

Only soil teeming with life can truly communicate its distinctive terroir. Cover crops, soil management, comprehensive elimination of herbicides, responsible, viticultural practices, are all essential parts of protecting our most valuable resource, and allow the richly aromatic grapes to grow and ripen. We gladly accept the counsel and assistance of our most important helpers, beneficial organisms such as earthworms that thrive in healthy soils and contribute to better humus formation.







## Intact Ecosystem

Our vineyards are habitat to more than just vibrant living soil. Other animals, including rabbits, deer and even storks, clearly feel right at home here. The flourishing flora and fauna are nature's way of praising how we tend our vineyards.











## Hochheimer Herrenberg

Total area: 32.5 ha · 32.2% classified as “Erstes Gewächs”  
Weingut Künstler holds 5.0 ha



empty a backpack filled with chunks of yellow limestone by scattering them evenly about the land.  
The Herrenberg features the most carbonate-rich soil in the entire Rheingau.

### The Wines: Minerality and Nuance

Two different soils shape the character of Herrenberg Rieslings: a light and sandy loess soil and an ancient

### The Vineyard

The “Herrnberg” name is of clerical origin, as the site was first owned by the canons of Cologne and later (post-1273) by the Archdiocese of Mainz.

While limestone is not a common substrate in Hochheim’s vineyards, one field in the east section of Hochheim is an exception. Located close to the Stein vineyard, it almost looks as if a giant suddenly decided to





## Hochheimer Herrnberg

Total area: 32.5 ha · 32.2% classified as “Erstes Gewächs”

Weingut Künstler holds 5.0 ha



1 limestone. Together they create stunning, spirited wines of fruit and spice laced with a finely woven acidity. While the wines drink beautifully in their youth, they also demonstrate tremendous aging potential.

### The Soil

2 This spot once served as a quarry, but the subsoil (5) has since been filled in with limestone debris. The orange-hued weathered earth (4) sits between layers of limestone and is rich in clay. The sandy loess (3) above provides fertile humus and calcareous clay to this reclaimed agricultural land. A layer of limestone debris (2) protects the sandy loess against erosion. At  
3 some point the soil was covered by a deep layer of compost and humus (1). Because the dark and well-aerated earth heats quickly in the sun, this newest layer helps promote the site’s unusual microclimate. Moreover, limestone chunks on the surface of the soil absorb warmth during  
4 daytime, returning it to the vines during the night.  
5

Sampled depth: 140 cm



## Hochheimer Stein

Total area: 78.8 ha · 84.4% classified as “Erstes Gewächs”  
Weingut Künstler holds 3.8 ha



### The Wines: Spirited and Deep

Vines cultivated on “light” sandy soils are encouraged to thrive despite only a moderate supply of water and mineral nutrients. These stresses translate into Stein wines of delicate and stylized beauty, with an elegant structure, moderate acidity and long finish. They are also marked by a fine, lingering fruitiness despite the nearly full fermentation.

### The Vineyard

This gently rising south-facing slope features a mix of pebbly soils, wind-blown sands from the terraces of the Main River and loamy loess atop Tertiary period marl. From this unusual mix of earth come medium-bodied, fruit-driven Riesling wines that radiate charm early in their youth.







## Hochheimer Stein

Total area: 78.8 ha · 84.4% classified as “Erstes Gewächs”  
Weingut Künstler holds 3.8 ha



1 Sophisticated, subtle fruit aromas underscore the balance between body and acidity. Thanks to the windblown sand in the topsoil and the deeper-lying calcareous marl, the Spätburgunder (Pinot Noir) vines deliver elegant, deep and concentrated wines matching those of Burgundy itself.

### 2 The Soil

This soil was created from alluvial sands of the Main River, later borne by the winds of the Ice Age. The sandy and partially pebbly deposits (2) bear witness to the former river bed. During the Ice Age, the Main River carved out several terraces at what is today Hochheim.

3 The sand here is both coarse grained and optimally aerated, providing the vines plenty of space and a nurturing medium to root. The soil warms quickly, encouraging the ripening process. In terms of water and mineral nutrients, however, sand is a true “lightweight”, and a sharp contrast from the heavier loamy loess soil and clay marl predominant in Hochheim. The sand and pebble layers (3) cover the ochre loam (4) that itself lies atop the yellow limestone (5). A deep layer of humus and compost (1) form the surface.

5

Sampled depth: 140 cm



## Hochheimer Stielweg

Total area: 24 ha · 46.7% classified as “Erstes Gewächs”  
Weingut Künstler holds 4.7 ha



### The Wines: Power and Grace

When it comes to nutrient supply, this soil is somewhat of a “lightweight”. With vines over 50 years in age, the roots have penetrated deep into the Stielweg’s soil, drawing heartily from its mineral bounty. Consequently, this Riesling wine is dense, with incredible cellaring potential. Despite its rich and copious aromas of ripe peaches and apricots, this wine maintains an unmistakable and

### The Vineyard

The name “Stielweg” derives from an old term for a “steep track”. The heavy loamy and clayey soils produce rich, long-lived wines with a distinctive, fine-spun elegance.

The Stielweg vineyard stands alone for its old vines that combine enormous fruitiness with the tender Riesling character. Wines from these over 50-year-old vines radiate regal power and noblesse.

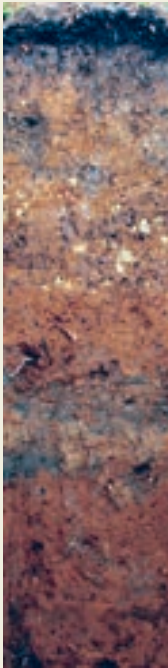




## Hochheimer Stielweg

Total area: 24 ha · 46.7% classified as “Erstes Gewächs”

Weingut Künstler holds 4.7 ha



1 delicate Riesling character defined by elegance and minerality. The low calcium carbonate content combined with the high proportion of sand in the soil results in wines with a delicately playful and fresh acidity.

### The Soil

2 The soil profile shows a motley mixture of young sediments, easily distinguishable by their different colorations. An organic layer (1) enhances the humus topsoil's supply of water and nutrients and protects against evaporation. A special kind of double-digging known in German as “Rigolen” is used for deep trenching of the soil in preparation of the planting of new vines. 3 The “Rigolen” horizon (2) here comprises dark humus soil and small particles of clay deposited during the Tertiary period (“Cyrenian marl”) and nestled in a matrix of dark brown loamy loess soil (3). The upper zone features vertical veins of dark, humus-enriched soil. The stratifications and layering represent various stages of depositing and soil tilling.

The alluvial loamy loess contains a strong proportion of sand. The deep subsoil (4) also features large amounts of alluvial earth rich in loess and clay. Here too the soil has been repeatedly 4 ploughed deeply and blended with dark humus.

Sampled depth: 140 cm



## Hochheimer Domdechane

Total area: 10.1 ha · 92% classified as “Erstes Gewächs”  
Weingut Künstler holds 0.3 ha



nisberg that same year. Unfortunately, the Hochheim winegrowing community failed to understand the importance of the discovery.

### The Wines: Might and Noblesse

Ample warmth and an abundance of mineral nutrients promote fully ripe fruit. Riesling wines from the Domdechane site are thus known for their substance, con-

### The Vineyard

The name “Domdechane” pays homage to the site’s former owner, the dean of the Cathedral of Mainz. Yields from this particular site were delivered to him as a fee. In 1775, the dean used a hand-powered fire-fighting pump to irrigate his vineyards with water from the Main River. His efforts resulted in an infestation with noble rot and in gorgeous wines – a discovery of the technique of Spätlese parallel to what happened on the Johan-

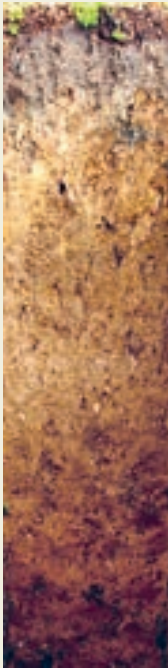




## Hochheimer Domdechaney

Total area: 10.1 ha · 92% classified as “Erstes Gewächs”

Weingut Künstler holds 0.3 ha



1 centration and body. They are also marked by distinctive, intense aromas of ripe fruits such as honeydew melon and lychee. Calcareous clay marl lends a stunning minerality and a characteristic but nevertheless gentle acidity. The wines need at least two years of aging to reveal their full concentration and aromatic complexity. This unique vineyard consistently produces distinctive, powerful and long-lived wines.

2

### The Soil

The highly fertile soil of the Domdechaney site is built around a base of loamy loess. The slope beneath the Catholic Church in Hochheim became home to a significant loess deposit, leavened with older pebbles from the Main River. Wind-blown dust would later weather into clay-rich loamy loess with an abundant supply of mineral nutrients. In an effort to enhance the minerality of the soil, pale calcareous clay marl (2) was spread on top and then incorporated through the Rigolen process. Since that last trenching, the soil has developed a humus-rich topsoil (1) notable for its extraordinary nutrient reservoir. The upper strata are also rich in calcium carbonate and organic matter (3). The heavy clay marl (5) and dense, clay-rich loamy loess (4) retain water magnificently. Even in the hottest summers, the vines are always excellently supplied with water and nutrients.

5

Sampled depth: 140 cm

## Kostheimer Weiß Erd

Total area: 7.4 ha · 100% classified as “Erstes Gewächs”  
Weingut Künstler holds 1.3 ha



### The Vineyard

The Weiß Erd site is one of the very few anywhere in the Rheingau classified 100 percent as “ERSTES GEWÄCHS”. While small and often overlooked in light of the region’s more renowned sites, Weiß Erd benefits from an extraordinarily beneficial microclimate. Its wines are distinctly shaped by its white calcareous marl. Located 90 meters above sea level, the south-facing vineyard falls at only a moderate incline, perfect for cap-

turing maximum sun. The earth is generally loose here, allowing the vine roots to reach deep into the white, calcareous soil.

### The Wines: Supple and Deep

During summertime, cool air flows down the slope, lowering temperatures and thus prolonging the ripening time of the grapes. The fertile loamy loess supplies the







## Kostheimer Weiß Erd

Total area: 7.4 ha · 100% classified as “Erstes Gewächs”

Weingut Künstler holds 1.3 ha



1 vines with ample water and an abundance of minerals. These conditions ensure that the grapes mature slowly over a long period of time, promoting full-bodied wines with intensive aromas of ripe fruits. Sands and gravels give the wine its racy acidity, while the chalky substrate lends the wine enormous minerality. The acidity of this mineral-rich wine is well buffered and comes across as charming and gentle. Year after year the wines flavor into a typically soft and lithe elegance.

### 2 The Soil

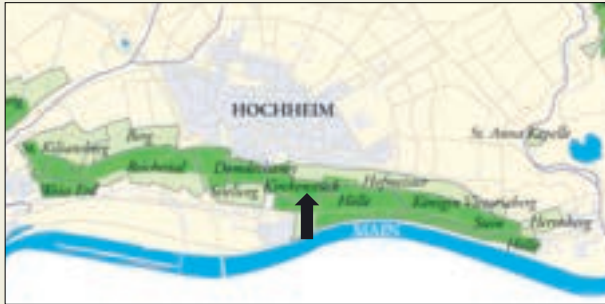
Weiß Erd features a subsoil comprised of calcareous and fine-grained marl from the Tertiary period (4). During the Ice Age, marl migrated down the slope and was mixed with various sediments, including sand, clay, limestone and gravel. Loess deposited later during the Ice Age and eventually weathered into brown, calcium-free loamy loess (3). Over millennia, agricultural use of the site caused erosion, allowing its namesake (limestone-rich) “white earth” to show through. To combat this loss of topsoil and to enhance the quality of the site, fresh soil (2) was applied on several occasions and mixed with the underlying loamy loess (3). The most recent addition of topsoil also contains fresh calcareous loess (1), making it lighter in hue than the brown calcium-free loamy loess. In summertime, this site’s soil almost glows bright white, distinguishing it significantly from the surrounding parcels.

Sampled depth: 140 cm



# Hochheimer Kirchenstück

Total area: 15.1 ha · 100% classified as “Erstes Gewächs”  
Weingut Künstler holds 2.4 ha



northern winds. The soil composition is varied; heavy limestone in some spots, loamy loess in others, with lighter sand layers deposited above deep subsoils and strong water retention characteristics. The extraordinary elegance of wines from this site earned them mention in official documents as far back as 1823.

# The Vineyard

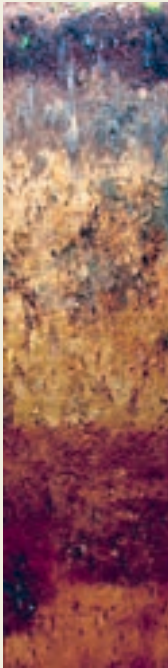
This site's name derives from its close proximity to the Catholic Church of Hochheim (Hochheimer Kirche). Located to the east of the church, it was known as far back as 1271 as the "Kirchanger" (parcel near a church). Owned until 1803 by the dean of the Cathedral of Mainz, the site is now 100 percent classified as "ERSTES GEWÄCHS". Hochheim to the north shields this lovely south-facing slope against the cold





## Hochheimer Kirchenstück

Total area: 15,1 ha · 100% classified as “Erstes Gewächs”  
Weingut Künstler holds 2,4 ha



### 1 The Wines: Finesse and Finish

2 The growth and ripening of the grapes are significantly shaped by its intensive periods of rain and drought. Its Riesling wines are light and lively with a characteristic linear acidity. The clay marl supports the development of a fruit-laced minerality reminiscent of honeydew melon, apricot and peach. Although these wines develop early, they nevertheless offer excellent aging potential and cellarability.

### 3 The Soil

4 The subsoil of this site (5) consists of sandy loess notable for its high proportion of fine sand. A stratum of wind-deposited dust, still unweathered, dates back to the Ice Age and contains large amounts of calcium carbonate. Above it lies a section already weathered to brown loamy loess producing “Parabraunerde” (4), a fertile loamy and clayey soil whose upper sections have been skimmed by erosion. Large amounts of calcareous clay marl were applied to the topsoil in an effort to improve its nutrient supply. Brown and black patches of loam-loess and topsoil (3) are still clearly visible, although sections were mixed with the pale marl during the “Rigolen” double-digging process and subsequent tilling. The fine clay is capable of retaining water, keeping the vineyard cool and fresh in spring. Since the last Rigolen work, the soil has developed into humus-enriched topsoil (2). A thick top layer of compost (1) guards against evaporation, encourages soil life and is a natural source of organic nutrients, eliminating the need for fertilizers.

Sampled depth: 140 cm



# Hochheimer Hölle

Total area: 48.7 ha · 85.7% classified as “Erstes Gewächs”  
Weingut Künstler holds 9.6 ha



The heavy clay soil nurtures vigorous, monumental and almost timeless wines.

## The Wines: Rich and Resonant

The wines balance a racy, mineral-rich acidity with a playful exchange of fruit and spice. These bottles are reserved in youth, but given time develop an unmatched

# The Vineyard

While the 48-hectare site once belonged to the deanery of the Cathedral of Cologne, the “Hölle” (“Hell”) in name had nothing to do with fire and brimstone. Its title actually derives from the Middle High German word “Halde”, or “steep hill”. The entire area and its people were sold to the Archbishopric of Mainz in 1273. The hillside vineyard east of the historic city of Hochheim wends at a 15 percent decline towards the Main River.





## Hochheimer Hölle

Total area: 48.7 ha · 85.7% classified as “Erstes Gewächs”  
Weingut Künstler holds 9.6 ha



synergy of flavor, body and minerality. Yet it is the irrepressible vitality that continues to wins hearts and palates as the years pass by.

### The Soil

Clay marl consists of fine, loose calcareous sediment. The quiet, slow-moving waters of the Tertiary Sea stood here between 18 and 33 million years ago, and sediments formed as the waters began to lose their salinity.

The lower substrate of the “Hölle” site is composed of ochre-colored Cyrenian marl (4), with extremely fine clay particles and a heavy share of calcium carbonate – quite a mineral powerhouse. The dense substrate impedes drainage and is difficult for roots to penetrate. During the Ice Age, airborne dust deposited atop the clay marl (3). The loose and brown-colored loamy loess (2) provides a counterbalance, giving the vines plentiful water and aeration. The black-brown topsoil above consists of humus and added compost (1).

Sampled depth: 140 cm

## Hochheimer Reichetal

Total area: 53 ha · 73.8% classified as “Erstes Gewächs”  
Weingut Künstler holds 8.5 ha



potential as well as extraordinary body, concentration and a smooth, silky structure.

### The Wines: Beauty and Silk

Thanks to the loam-loess, the vines are very well supplied with vast amounts of minerals and water. This ensures that the grapes benefit from the warmth of long autumn days and a long ripening period that stretches

### The Vineyard

The name “Reichetal” (Rich Valley) refers not just to the especially fertile soil conditions but also indirectly to the unique, very warm microclimate in the valley.

The sandy loam-loess soil above a clay marl substrate warms up rapidly, promoting both early vine blooming and consequently a long ripening period. Spätburgunder cultivated on this top site is known for exceptional aging

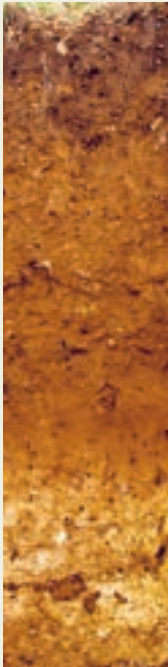






## Hochheimer Reichestal

Total area: 53 ha · 73.8% classified as “Erstes Gewächs”  
Weingut Künstler holds 8.5 ha



1 until late October – ideal conditions for substantial Spätburgunder wines rich in extract with intense fruit aromas.  
The low calcium carbonate content of the topsoil gives these wines a crisp and pleasant acidity. Once matured, wines grown here at the confluence of the Main and Rhine rivers are on par with those of Burgundy itself.

### 2 The Soil

2 The substrate is comprised of sediments (4) shifted during the Tertiary period: calcium-rich silty marls, gravel and debris (3). It was covered by wind-borne dust during the Ice Age. Approx. 500,000 years ago the loess migrated down the slopes, mixing with the gravel of the old terraces of the Main River. As a period of warming set in around 12,000 years ago, the loess decalcified and weathered, producing brown loam-loess (2). Portions of the area were subjected to the ‘Rigolen’ method of double-digging followed by deep ploughing. As a result, the soils now include old gravel, sediments from the Tertiary sea and smaller, much younger gravel from the Main River. Since the last round of Rigole trenching, the soil has developed humus-enriched topsoil that has turn its coloration dark brown (1).

Sampled depth: 140 cm



## Rüdesheimer Berg Rottland

Total area: 35 ha · 75.7% classified as “Erstes Gewächs”  
Weingut Künstler holds 0.3 ha



### The Wines: Minerality and Spice

Slate-grown beauties defined by an unmistakable minerality and spice. These lean wines shine with a nuanced acidity ranging from subtle and elegant to racy and rugged.

### The Vineyard

The vineyard name is taken from the Middle High German word for cleansing (“Rotten”) and alludes to the agricultural techniques used to reclaim the land for viticulture. From its protected, south-facing location, “Rottland” enjoys warm temperatures and near perfect sunshine. Cool tempering winds blowing down the hillside ward off spring frosts and ensure cool summer nights.





## Rüdesheimer Berg Rottland

Total area: 35 ha · 75.7% classified as “Erstes Gewächs”  
Weingut Künstler holds 0.3 ha

### The Soil

A bedrock of clay shale forms the foundation of the “Rottland” vineyard. During the Ice Age, frost damage split this shale into fragments. As the earth began to thaw, the pulverized stone mixed with fine weathered sediment and loess deposits into a slurried “rock debris” that then flowed down the face (4) of the slope. Centuries of viticultural use then brought significant changes to the soil, leading to various attempts to rejuvenate the exhausted subsoil. These included swapping soil from different parts of the vineyard (visible in 3 and 2) and the “Rigolen” double-digging technique, which leavened in more fertile surface material. The most recent soil covering (1) brought a layer of light brown, mildly weathered stone.



Sampled depth: 140 cm



## Rüdesheimer Berg Schlossberg

Total area: 25 ha · 90.8% classified as “Erstes Gewächs”  
Weingut Künstler holds 0.1 ha



### The Wines: Crisp and Comely

Rieslings grown in quartzite offer a fine minerality and an unmistakable acidity ranging from snappy to savory. They are delicate and lacy, marked with an elegant fruitiness in their youth. Enormous cellarability – leave to mature for at least four to five years!

### The Vineyard

The vineyard name refers to Ehrenfels Castle, built around 1211 as a defensive and toll castle. As the steepest hillside vineyard in the entire Rheingau, only the hardiest of vines thrive in these quartzite soils.





## Rüdesheimer Berg Schlossberg

Total area: 25 ha · 90.8% classified as “Erstes Gewächs”  
Weingut Künstler holds 0.1 ha



1

2

3

### The Soil

Quartzite soils are classified as leptosol, or “raw”. The base materials for this type of earth formed in the Ice Age. Intensive frost weathering pulverized the extremely hard rock into coarse fragments, stone and fine-grained sediment. Veins of clayey slate, sandwiched between quartzite layers, eventually weathered into fine clay-rich soil, rich in extractable minerals. Iron oxide bestowed a reddish hue upon the stone and fine soil here – typical of quartzite.

During summery periods of the Ice Age, quartzite debris thawed and migrated down the slope. On its way it picked up slate and loess, forming a new stone composition (3) that enhanced the fertility of the soil, as quartzite is almost entirely composed of inhospitable quartz. The soil has been mixed multiple times using the Rigolen technique (2). This double-digging method loosens and homogenizes the soil in preparation for new planting. The upper soil (1) features a dark coloration thanks to its humus content.

Sampled depth: 140 cm



## Assmannshäuser Höllenberg

Total area: 44 ha · 43.2% classified as “Erstes Gewächs”  
Weingut Künstler holds 0.4 ha



### The Wines

Home to rich, powerful and distinctive reds, the steep slopes of the Höllenberg produce wines with an unmistakable trace of almonds and cassis. Pinots from this site have been prized since at least 1470. Bismarck offered famous words of praise: “Our German sun in the Rhein-

### The Vineyard

The district of Assmannshausen is perhaps Germany's most famous “island” of red wine, and a veritable ambassador for Rheingau reds in general. Almost 100 percent of the district's vineyards are planted with the celebrated diva of red wine grapes, “Blauer Spätburgunder”, more commonly known around the world as Pinot Noir.



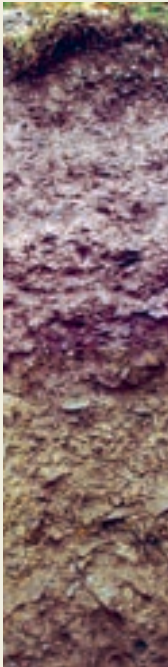




## Assmannshäuser Höllenberg

Total area: 44 ha · 43.2% classified as “Erstes Gewächs”

Weingut Künstler holds 0.4 ha



1 gau appears to shine more fiery than that of the Caucasus or Avignon; I for my part have never tasted any product nearly as delicious as the Höllenberg!”

### The Soil

2 The stones and soil here tell a “living story”. Plant and animal matter formed a dark, humus-rich topsoil (1) over a layer of red/purple-hued slate (2). A layer of soil was also added from other parts of the Höllenberg. Further down the yellow/brown soils of earlier vineyards (3) begins. There are few large rocks here, as this earth underwent the “Rigolen” process of double-digging and ploughing. A bed of stone (4) then marks the start of the “living soil” (5), a coarse, gritty layer of brown weathered clayey slate ranging from light to gray with a small share of quartzite. The vineyard soils are comprised almost exclusively of rocky earth with fine clay-laced granules of weathered slate and some loess.

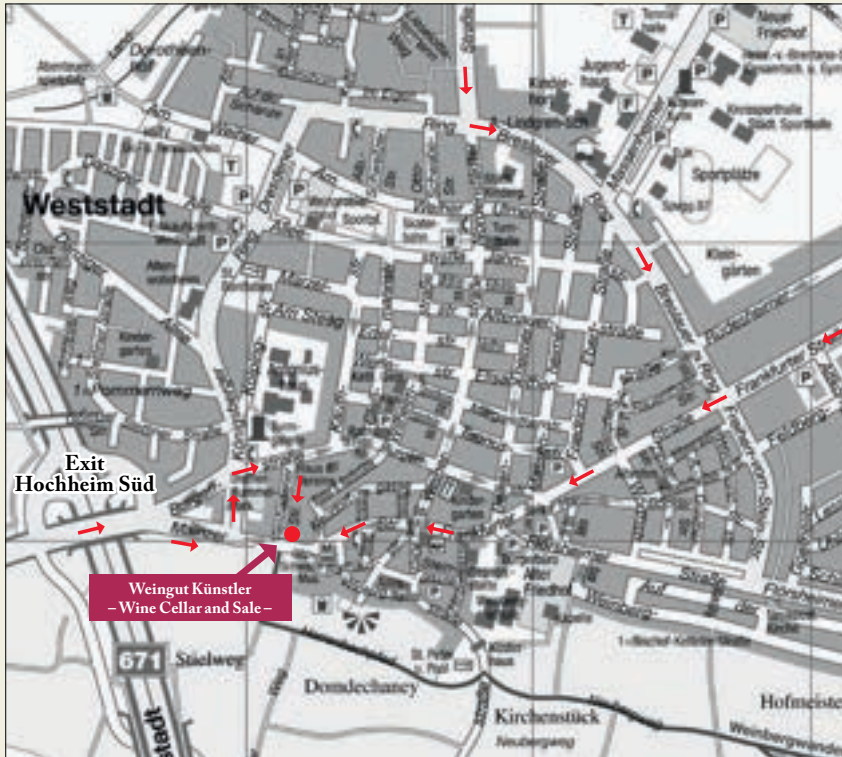
3

4

5

Sampled depth: 140 cm

## Your Way to Us



from Frankfurt am Main  
A66, exit Wallau/Hochheim

from Darmstadt  
A67, Mönchhofdreieck, exit  
Raunheim/Flörsheim/Hochheim

from Mainz  
A671, exit Hochheim Süd;  
B40 via Mainz-Kostheim

from Wiesbaden  
A671, exit Hochheim Süd

For navigation systems:  
Please enter „Wiesbadener Strasse“.



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### Opening times Weingut and Vinothek

Monday – Friday	8.00 – 12.00 h 13.00 – 18.00 h
Saturday	10.00 – 15.00 h
Sunday	Seasonally open from Easter to New Year's Eve. Please note the details on our homepage.



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