



The Vinyard areas of Oberrotweil

The Oberrotweil vineyards are situated on the well known hills of **Käsleberg** (about 230 hectares), **Henkenberg** (about 100 hectares), and **Eichberg** (about 70 hectares).

Käsleberg provides the largest of the Oberrotweil vineyard area. The soil types, loess and loam, serve the production of fresh and fruity full bodied wine.

The vines, planted in this area are mainly Müller-Thurgau, Ruländer / Grauer Burgunder, Silvaner, Weißer Burgunder and Spätburgunder.

The oldest vinyard mentioned as early as the 14th century is the Henkenberg. The soil was formed by the weathering of volcanic rock (Tephrit) and provides the requirements for fine growth of Ruländer and Spätburgunder Red Wine which originate here.

Eichberg has an unusual soil type mixture. About 40% of the area is covered with Tephrit and the remaining 60% is pure loess. The Tephrit area produces excellent red wines and Gewürztraminer. The majority of the loess areas is planted with Silvaner vines.

All the work involved from the harvest to the bottling and storage of finished product is in our hands. Only the grape produce of members are processed. The purchase of anybody else grapes or wine is strictly prohibited by the rules governing to co-operative.

All wines are separated for both, storage and ageing, according to variety, area, quality level and of course vintage. Our cellars contain about 700,000 litres in wooden cask capacity which is very important when wine is to be probably matured. This capacity is used in particular for the Burgundy family (Spätburgunder Red Wine, Spätburgunder Weißherbst and Ruländer) which all spend a suitable time 'in the wood'

Kaiserstühler Winzerverein Oberrotweil

The co-operative in brief

Oberrotweil, a small wine growing village, is situated in the south western part of the **Kaiserstuhl**, the area with the highest average annual temperature in **Baden** and in **Germany**.

Vulcanic rock and loess terraces provide the production of fine wines. The romans recognized this two thousand years ago. Generations of vintners and cellar masters have devoted their lives to the wine for hundreds of years to produce the conditions for the highest quality.

Oberrotweil has a total of 400 hectares of vineyards. Of this total 90% (360 hectares) belongs to the members of the local co-operative (Kaiserstühler Winzerverein Oberrotweil, KWO)

Type of grapes:	Group of Burgundies, nearly	70%
	Spätburgunder (Pinot Noir)	45%
	Grauer Burgunder (Pinot Gris)	20%
	Weißer Burgunder (Pinot Blanc)	5%
	Silvaner	3%
	Gewürztraminer, Kerner Muskateller	2%

- One of the largest co-operative on the Kaiserstuhl and in Baden
- Founded in 1935 with 65 members
- membership today over 500
- Selected areas only, Käsleberg, Eichberg, Henkenberg
- First co-operative cellar build in 1950
- Several space expansions since due to steady increase of membership
- Capacity today:
 - 10.0 million litres
 - 7.5 million liters in tanks and barrels & 2.5 million liters in bottles
- Unused capacity: equivalent to two average harvest (3.2-3.5 million liters)

- Largest harvest: 1982 nearly 5 million liters
- Smallest harvest : 1980 about 1.6 million liters
- Largest wooden cask in Baden (at the moment filled with Spätburgunder Red wine). 25,000 liters built in 1938 and still used. This was the first large investment of the then young co-operative. The cask was completely dismantled and rebuilt during renovation in 1986.
- Tank cellar: 28 stainless steel tanks of 80,000 liters
- Total over 2,2 million liters. The tanks are used for fermentation and for storage of the red wines to mature properly
- Cask cellar: since 1956 7,000 to 10,000 liters capacity casks. Total capacity 600,000 liters. The wooden casks are used for storage of the red wines to mature properly.
- Treasure Room: Oldest wine vintage 1939, only a few bottles left.
- Bottle Warehouse: 2.5 million bottles standing liter bottles (relatively short time storage of approx. 3 to 6 months)
- Lying & standing: QmP wines for longer storage time and on their heads maturation
- Wine bottling: automatically on bottling machine with filling capacity of 7,500 bottles/hour respectively 50,000 bottles a day
- Grape handling: Capacity to process up to 400,000 kilograms per day sorted according to type, area and quality
- Specialities
 - Spätburgunder Red wines
 - Grauer Burgunder
 - All wines bottled by producer
 - All dry wines completely fermented
 - Oberrotweiler Selektion from old vines
 - Sparkling wine (Sekt) from own grapes
 - Supplier of German airline LUFTHANSA

The Selection Wines (Premium Wines)

The **Oberrotweiler Selektion** is the Nobel class of the small cooperative. The wine produced under this synonym is exclusively produced from vines with a minimum age of twenty-five years. Over and above that the vineyard yield has been reduced to an average of one grape per branch.

Year's ago, the vintners have selected specially suited vineyards lots which where considered to be the best of the best. All the vines growth in this deep dark profound soil named "Tephrit" (lat. Black soil). Thirty, forty, yes even fifty year old are de vineyards which have for this reason a small yield only. The high value of these wines are particularly quality.

Vines, deeply rooted Vines, provide the substantial energy, concentrating on the small yield of these selected.

The grapes and their berries are of small size which intensifies the extract volume immense. Reducing the already small yield to one grape per bunch only, results now in an optimized quality of wine which exceeds all standards.

Fulfilment of all of the above features are the basic prerequisites for "**Oberrotweiler Selection**".

They provide the basic for the selected burgundy wines (Pinot Noir and Pinot Gris), precisely the best of what Oberrotweil has to offer.

Vinified and bottled, completely dry and thoroughly fermented, harmonic, perfectly balanced residual acid, it is the ideal accompaniment at the table with good food and friends.

The bottles for these wines are of adequate expressiveness. The **Spätburgunder Rotwein** (Pinot noir) with its distinct deep ruby red colour, the fine fragrant burgundy aroma and the elegant but not obtrusive tannin content goes ideally with rich game, lamb and beef. The **Grauer Burgunder**, (Pinot gris) is perfect for all kind of fine poultry, foie gras de canard / and vigorous dishes.

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