Wine Growing in the vineyards

Ebringer Sommerberg BADEN / Markgräflerland

Our way of cultivating the vineyard terrain is equivalent to organic winegrowing

- **No use of chemical herbicides to remove permanent green covering**
- **Undergrowth completely mulched using vineyard mulcher**
- **Optimal soil structure by using subsoiler**

The nutrient supply

is ensured by only a single application of mineral fertiliser based on soil analysis. Due to the comprehensive fertilisation provided by the mass of mulch (mechanically chopped prunings and mulch from three trimmings) only a single additional application of organic fertiliser is needed.

Plant protection

The outstanding qualities of the fungus-resistant grape varieties

Bronner Regent Johanniter

are a veritable paradise for winegrowers, lovers of nature and wine. Not only are we probably one of the few winegrowers in Germany and worldwide who pro duce grapes without using pesticides but in doing so we also exceed the standards of organic winegrowing and offer unsurpassable protection for the environment and nature.

Our achievement

The grapes are harvested by hand and are made into noble and perfect wines by creative winemakers at the wine cooperative Ebringen.

"The pleasure of drinking wine for the love for nature – enjoy some of Europe's MOST ENJOYABLE premier wines"

Organic farming

On 25th August 2008 we signed an inspection agreement with the organic certifying authorities *Ökologischer Landbau e. V.*
Vintage 2011 will be the first to become certified as organic wine according to EEC regulation 2092/91.

History of our winery

1998 to 2009 11 years Linsenmeier Natural Wines in Ebringen
Production of enjoyable top wines from the fungus-resistant varieties Bronner, Regent and Johanniter without use of pesticides

May 1991 **Planting** of **Bronner vines** in the vineyard site Ebringer Sommerberg

May 1998 **Planting** of **Regent vines** in the vineyard site Ebringer Sommerberg

Jul 1998 **Presentation** of the first **Bronner white wine** (vintage 1997) in the Ebringer Schloss (Ebringen Castle)

May 2000 **Planting** of **Johanniter vines** in the vineyard site Ebringer Sommerberg

Jun 2002 **Inauguration** of the **information centre** in the Ebringer Sommerberg by The Wine Princess of the Markgräflerland, Christina Krebs

Presentation of the first **Regent red wine** (vintage 2001) in the Ebringer Sommerberg

Jun 2006 **Presentation** of the first **Johanniter white wine** (vintage 2005) in the Ebringer Sommerberg

Beginning of cooperation with Johanniter Unfall Hilfe e.V. (St. John Ambulance) Local Group Black Forest/Upper Rhine
"For the love of life and for nature"

Jul 2006 Accolade for the **best Regent red wine in the whole of EUROPE**
2003 Regent Spätlese (Late Harvest) dry
W i n n i n g W i n e out of 230 presented wines at the International Regent-Forum 2006, Geilweilerhof/Southern Palatinate

Sep 2008 **Celebration of our 10th anniversary** in the Ebringer Sommerberg

Mar 2009 **B r o n z e M e d a l for our 2006 Regent Kabinett dry, in the International Regent-Forum 2009**

Leonhard Linsenmeier

Natural Wines and other vineyard products

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Linsenmeier Natural Wines

"The pleasure of drinking wine for the love for nature – enjoy some of Europe's most enjoyable premier wines"

"**A**nother day is coming to an end,
the men return home from the vineyard.
I believe that man will find happiness
where there is good wine;
but good wine is the result of hard work
as the soil alone is not enough."

Leonardo da Vinci

Bronner

Quality wine
with a special attribute
Kabinett dry

Crisp, fresh and fruity
white wine

As a result of continuing outstanding breeding since 1828 by visionary winegrowers and the State Institute of Winegrowing in Freiburg (1975), the Bronner variety is naturally resistant against all fungal infestation.
In its genealogy we find not only one but two wild vines:

American wild vines crossed with European cultured vines crossed with the central Asian wild vine “Amurensis”.

The name of this grape variety commemorates Johann Philipp Bronner from Wiesloch (1792 – 1864), pharmacist and pioneer in winegrowing worthy of merit as well as “Minister of Viticulture” for the Grand Duke of Baden.

The grapes are cultivated without the use of any plant protection agents – best possible protection for the environment and nature.

This wine’s character is reminiscent of a bold Chardonnay.

We recommend enjoying it cooled to 6℃ as a light summer wine, or with asparagus, fish or light meals.

Our tip: **This wine is suitable for diabetics (residual sugar below 4 g/l).**

Johanniter

Quality wine
with a special attribute
Kabinett semi-dry

White wine with harmonious fruit and a lively acidity

This vine is naturally fungus-resistant as a result from a crossing of Ruländer, Gutedel, a French breeding stem with the DNA of American wild vines, and the Riesling vine, performed by the State Institute of Winegrowing in Freiburg in 1968.

This wine is named after Dr. Johannes Zimmermann, former head of the State Institute of Winegrowing in Freiburg and creator of the Johanniter vine.
The grapes are produced without the use of any plant protection agents – best possible protection for the environment and nature.

Enjoy this wine chilled to 6℃. It is an ideal partner to all sorts of food and a pleasant surprise between meals.
This wine bursts with aromas of ripe fruit; its racy character comes from the “King of German white wines”, the Riesling.

Cooperation with Johanniter Unfall Hilfe e.V. (St. John Ambulance)

With the name of the grape variety being the same as the name of this religious order, a special bottling with its own distinctive label is available:

DIE JOHANNITER
For the love of life

We donate part of the sales to the Johanniter (St. John’s Order) to support their community charity work.

Regent

Quality wine dry and
Quality wine with a special attribute **Kabinett dry**

Dark full-bodied **red wine** - tastes of the Mediterranean;

Gentle fermentation on the skin;

Maturation in wooden barrels;

Natural Mediterranean flavours

This vine is naturally fungus-resistant as a result of a crossbreeding performed by the Institute of Breeding Geilweilerhof in 1967 between “Diana” (Silvaner x Müller-Thurgau) and “Chambourcin” (southern French red wine varieties) and American wild vines.
The variety name is a designed name.

The cultivation of the grapes takes place without the use of any plant protection agents – best possible protection for the environment and nature.

Have this wine at a temperature of 18℃ as an aperitif before a meal, or enjoy it with cheese, beef, lamb and game.

A wine lover’s judgement:
“Best foreign red wine from Germany.”

We are the **European Champion**
2003 Regent Spätlese (Late Harvest) dry

W i n n i n g W i n e —
best Regent red wine in Europe
International Regent-Forum 2006
tasted 230 different Regent wines from Germany and Switzerland

2006 Regent Kabinett dry
B r o n z e M e d a l of the
International Regent-Forum 2009