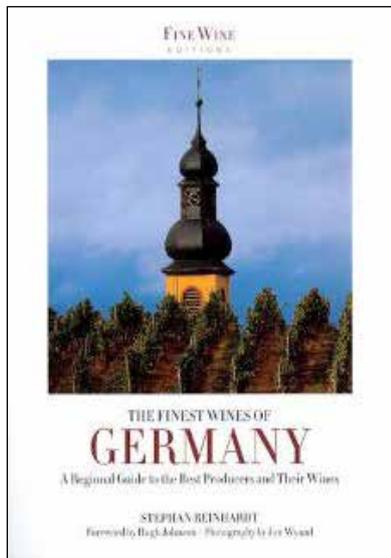




VON OTHEGRAVEN
KANZEM AN DER SAAR



Stephan Reinhardt bewertet in seinem Buch „The Finest Wines of Germany“ das Weingut von Otheграven:

Weingut von Otheграven in Kanzem/Saar was founded in 1805 by Maximilian von Otheграven and has been owned by seven successive generations of the same family. Over three decades, Dr. Heidi Kegel restored it to the top flight, and it is now in the hands of her grand-nephew, the German TV quiz and chat show host Günther Jauch and his wife, Thea. Jauch, who lives in Berlin, is not a trained winemaker, and his conversation tends to focus on German politics and economics. Over the years, however, he developed a passion for wine and, in Andreas Barth, he employs the best possible cellar master. Indeed, Barth – who also runs his own small Weingut Lubentiushof in Niederfell in the Lower Mosel, and has been working at von Otheграven since 2004 – has been responsible for making this beautiful estate at the bottom of the Altenberg grand cru one of the best in the Saar.

Barth makes a very pure, spicy, somewhat wild style of wine. He ferments (partly in oak, partly in stainless steel) with natural yeasts and gives each wine the time it needs to finish. „The longer the fermentation or the lees contact, the more complex the wine. There is no reason to tear the process apart unless it is not finished,“ Barth says.

Von Otheграven owns 15.5 ha (38.5 acres) of vines in the Saar district, including two of the best sites: Kanzem, Altenberg and Ockfen Bockstein, both classified Erste Lage (soon Große Lage). Nothing but Riesling is cultivated and the wine range is divided into dry wines (vO, Max, Altenberg GG, and Bockstein GG) and classic Prädikatsweine (from Kabinett to TBA). Under Jauch, the proportion of dry Rieslings has continued to increase, rising to around 75 per cent of production, due to strong demand for this style in Germany. The trocken wines are impressive, particularly the crus. „Großes Gewächs to me means saying goodbye to the variety“, says Barth: „A cru is an interpretation of the vineyard rather than of the variety.“

All the same, and for many years now, the subtle Kabinett, sensual Spätlese, and focused Auslese from the Altenberg have been among my very favourite German Rieslings.



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FINEST WINES

Kanzem Altenberg

This is an exceptional cru of 18.7 ha (46.2 acres) on the right bank of the River Saar. It rises north of the village of Kanzem from 145 m to 260 m (476 - 653 ft) above the sea level, with an inclination of 50 - 85 % and a south/southeasterly exposure. It has greenish and grey slate and also, at the bottom, weathered soil of the Rotliegendes – very stony and poor. The vines have an average age of 60 years, while even true reflections of the Altenberg terroir: very pure, mineral, and salty. They need some years to show their full potential.

2009 GG

Fully ripe and concentrated fruit flavours, paired with a cool mineral soul. Full-bodied, rich, and elegant; creamy due to long lees contact and 40% aging in traditional oak. Mineral and spicy.

2009 Kabinett

Very clear and spicy on the nose. Light and dancing, graceful and seductive. Appetizing salinity, too.

2010 Spätlese Alte Reben * (V)

Finest fruit and spice flavours, dense and noble. Delicate and piquant, beautifully succulent and precise. Grapefruit flavours and pure slate. Terrific.

2009 Auslese Alte Reben * (V)

Extremely fine and precise raisin aromas. Refined acidity on the attack; noble fruit, with perfect botrytis; piquant slate flavours, very delicate and elegant; beautifully balanced. Gorgeous.