ÖKONOMIERAT REBHOLZ · GERMANY

Ganz Horn Riesling GG, 2018

Ganzhorn Im Sonnenschein, Pfalz





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Riesling	12.5%	2018 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

The strong mineral and spicy smell is typical for colored sandstone. In addition, it also brings elegant citrus notes in the nose. A complex and elegant wine which is, through our consequent and uncompromising style of winemaking, a wine with a huge aging potential.

About the wine

After selective hand-picking on 30 October 2019 in several harvesting rounds, the grapes were destemmed. On the 24-hourly mashing time is followed by gentle pressing and pre-clarification by natural sedimentation of the Mosttrubes. The must is then fermented in stainless steel tanks. After 5 months of storage on the lees followed in March 2020 by racking (process of moving wine from one vessel to another using gravity with the purpose of removing the sediment and lees.) and in June 2020 the wine was bottled.

Awards

Decanter 97/100 — The best wine 2021; Robert Parker 96/100 — Best wine by Robert Parker 95-96/100

Winemaking

MATURATION	5-6 months on the lees in stainless steel tanks.

Cellar and service

SERVE AT	11 °C
AGEING POTENTIAL	15+ years
FOOD PAIRING	Red lentils with lemon oil, baked fish with lime mayonnaise, salsiccia with fennel

Say it: Ökonomierat Rebholz: ö-ko-no-MEE-raht REP-holts; Ganz Horn: GAHNTS HORN; Riesling: REES-ling

ÖKONOMIERAT REBHOLZ · GERMANY

Spätburgunder GG Siebeldingen Im Sonnenschein, 2018

Im Sonnenschein, Siebeldingen, Pfalz





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	13.5%	2018 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Bouquet of spicy aromas (carnation, cinnamon, cardamom), smoky and crunchy notes (smoked bacon, laurel, tobacco) and fruity components (red forest fruits, sour cherry). A very intense, extract-rich and dense Pinot Noir, which also shows the smoky-spicy, fruity taste on the palate, but also retains a lot of elegance, suppleness and delicacy thanks to its velvety, present tannin. A great Pinot Noir at the beginning of his long life!

About the wine

Im Sonnenschein is Rebholz's top Pinot Noir site in Siebeldingen: south-facing slopes on Muschelkalk, a 220-million-year-old shell limestone full of marine fossils. Hand-selected grapes are destemmed, cold-soaked and fermented in stainless steel, staying on the skins for about three weeks. Rebholz has been certified organic since 2005.

Winemaking

MATURATION	24 months ageing in barrels on fine yeast in mostly new French oak facts and the Palatinate

Cellar and service

SERVE AT	15–16 °C
AGEING POTENTIAL	12 - 15 years
FOOD PAIRING	Beef, Veal, Game (deer, venison), Poultry

Say it: Ökonomierat Rebholz: ö-ko-no-MEE-raht REP-holts; Siebeldingen Im Sonnenschein: ZEE-bel-ding-en im ZON-nen-shine; Spätburgunder: SHPAYT-boor-goon-der

ÖKONOMIERAT REBHOLZ · GERMANY

Riesling Trocken Ökonomierat, 2023

Pfalz





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Riesling	11%	2023 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Bright golden yellow. Aromas of ripe apricots, juicy peaches and delicious citrus. On the palate a fine minerality, fresh and direct fruitiness with crisp and refreshing acidity.

About the wine

After the harvest, the selected grapes are subjected to a 24-hour, cool maceration and then clarified by means of natural sedimentation. The fermentation takes place in the temperature-controlled stainless steel tank.

Awards

Wine Review Online (Vince Simmon) 2026 — 94 points (2023)

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	5 - 7 years
FOOD PAIRING	Perfect as an aperitif or paired with cheese, crudités, snacks and light Summer meals.

Say it: Ökonomierat Rebholz: ö-ko-no-MEE-raht REP-holts; Riesling: REES-ling; Trocken: TROK-ken

ÖKONOMIERAT REBHOLZ · GERMANY

Weisser Burgunder Trocken, 2023

Pfalz, Pfalz





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Pinot Blanc	12.5%	2023 · 750 ml

STILL

Tasting notes

Shines bright yellow with a green shimmer in the glass. On the nose, generous tropical fruits, especially passion fruit, papaya, grapefruit, watermelon and a touch of hibiscus balanced by a gentle flinty bed. The palate impresses with a soft, supple, harmonious style with mineral components. Very balanced with an opulent, wide-ranging and long finish.

About the wine

The juice stays on the skins for 24 hours, is left to settle and then fermented in stainless steel with minimal intervention. Rebholz has made wine without chaptalisation or added sweet reserve for generations and is certified organic. Weissburgunder is the German name for Pinot Blanc, a natural mutation of Pinot.

Winemaking

MATURATION	Matured in used barrels on the fine lees

Cellar and service

SERVE AT	9–12 °C
AGEING POTENTIAL	7 - 9 years
FOOD PAIRING	Drink as an aperitif or enjoy with seafood, poultry, snacks and vegetable dishes.

Say it: Ökonomierat Rebholz: ö-ko-no-MEE-raht REP-holts; Weisser Burgunder: VICE-ser boor-GOON-der; Trocken: TROK-ken

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ÖKONOMIERAT REBHOLZ · GERMANY

Spätburgunder Tradition Trocken, 2022

Pfalz





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	13%	2022 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Nose of sour cherries, red berries and smoky notes. On the palate-invigorating acidity and refined tannin structure. Of great elegance and great length. Wonderful food companion.

About the wine

Pinot Noir from vines rooted in shell limestone around Siebeldingen in the southern Pfalz is matured for two years in new and used French and Palatinate oak barrels. The estate's name honours Eduard Rebholz, granted the title 'Ökonomierat' (agricultural counsellor), and it is now farmed organically and biodynamically.

Winemaking

MATURATION	18 months in barrique, without fining or filtration

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	6 - 8 years
FOOD PAIRING	A great accompaniment to beef fillets or beef steaks and BBQ meats as well as flavourful stews.

Say it: Ökonomierat Rebholz: ö-ko-no-MEE-raht REP-holts; Spätburgunder: SHPAYT-boor-goon-der; Trocken: TROK-ken

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ÖKONOMIERAT REBHOLZ · GERMANY

Siebeldinger Spätburgunder Vom Muschelkalk, 2019

Muschelkalk, Pfalz





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Pinot Noir	13%	2019 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

A very elegant, fine Pinot Noir from 2017 with a very dense, complex structure and a fine-spicy character. Its aromas are reminiscent of ripe sour cherries and wild berry, black pepper and fine notes of juniper. Aged in newer, small wooden barrels contributed the smoky spicy smell. In the finish supple and already quite harmonious. A wine with great aging potential.

About the wine

The healthy and mature grapes were the base of this red wine. after of selective hand-picking, the grapes were destemmed and macerated in red wine fermentation tanks less than a week with continuous stirring. This "cold maceration" is supposed to be even before fermentation capturing as many Pinot Noir and typical local flavor compounds as possible. Then following mash fermentation of about a week with additional punch downs. Pressing was done after a total of three weeks of mash contact. Before barrel storage there was a tapping of the coarse yeast. For the two-year storage in the wood, where new and used barrique made of French and Palatinate oak. The wine was made with absolute quality in mind neither embellished nor filtered. That's why a fine sediment might be possible when serving.

Winemaking

MATURATION	24 months in new and used oak.

Cellar and service

SERVE AT	15 °C
AGEING POTENTIAL	8 - 10 years
FOOD PAIRING	Great food wine to be enjoyed with shellfish, cheese, red meats and flavourful stews.

Say it: Ökonomierat Rebholz: ö-ko-no-MEE-raht REP-holts; Vom Muschelkalk: fom MOO-shel-kahlk; Spätburgunder: SHPAYT-boor-goon-der

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TECHNICAL SHEET · #492

WEINHAUS CANNIS · GERMANY

Gewürztraminer, 2019

Pfalz, Pfalz





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Gewurztraminer	11.5%	2019 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Light, fresh, medium acidity

About the wine

The wine is fermented in stainless steel tanks at controlled temperature to preserve its freshness and aromatics, and is stopped with a touch of natural sweetness (halbtrocken). Gewürztraminer is a pink-skinned form of the ancient Traminer grape; "Gewürz" is simply German for "spice".

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	3 - 4 years
FOOD PAIRING	Poultry, veal, seafood, medium spiced asian dishes

Say it: Römisches Weindorf: RÖ-mi-shes VINE-dorf; Weinhaus Cannis: VINE-house KAH-nis; Gewürztraminer: geh-VÜRTS-trah-mee-ner

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WEINHAUS CANNIS · GERMANY

Riesling Trocken, 2019

Rheinhessen, Rheinhessen





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Riesling	12%	2019 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Refreshing, nuances of dry appricots, lemon, pears. Easy to drink and a notch of natural fizziness on the palate.

About the wine

This Riesling is fermented in stainless steel tanks under controlled temperature to keep as much freshness and fruit as possible, then bottled young. Rheinhessen, on the left bank of the Rhine, is Germany's largest wine region, and vines have been grown there at least since Roman times.

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	3 - 4 years
FOOD PAIRING	Poultry, veal, seafood, medium spiced asian dishes

Say it: Römisches Weindorf: RÖ-mi-shes VINE-dorf; Weinhaus Cannis: VINE-house KAH-nis; Riesling: REES-ling; Trocken: TROK-ken

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