Biodynamic Chardonnay Gutswein, Weingut Greiner 2025



Region

Baden is the southernmost of Germany `s wine regions. It is primarily a long, slim strip of vineyards nestled between the hills of the Black Forest and the Rhine River; it extends some 400 km from north to south. It runs parallel with Alsace on the other side of the Rhine. The area is the home to made co-operatives and the flatter land is easier for mechanical harvesting. Comprised of nine districts, Baden has many soil types and grape varieties and is mostly covered with grapes from the Pinot family. After the Ice Age the meadow forests on the upper Rhine in Baden were the first that were populated again with the wild vine.

Producer

Owned and run by Maximilian Greiner, this is a special up and coming producer from Baden based in a unique climate in Markgraflerland, which is right on the foothills of Hochblauen, one of the tallest peaks in the southern parts of the Black Forest. Weingut Greiner premiered their first vintage in 2017. Max took over after the death of his father in 2018 and has shaped the vineyards into more organic and biodynamic viticulture as this was his goal for a more sustainable future. The temperate climate in their vineyards from light foehn winds and diverse soil structures, rich in Jurassic limestone and volcanic rock mean nature has provided a perfect base to vinify very fresh, fine and delicate wines, which Max does with a very natural approach.

Tasting Notes

This vineyard is a single plot called the Steinkreuz situated in the black forest, with slopes up to 500m in altitude on limestone, loam and loess soils. Whole bunch spontaneous fermentations and maturation on lees for 11 months in 650L casks and the wine remains unfiltered. A very elegant, pure expression of natural winemaking, with flavours and aromas of an orchard. Scents of mirabelle plums, peach and apple with a hint of white chocolate and smoke from the maturation. There is a refined acidity and slight minerality on the finish.

Food

An elegant wine that is versatile. Served best with richer shellfish like lobster, fish such as turbot or cream based poultry dishes.

Technical Information

Country	Germany
Region	Baden
Grape(s)	Chardonnay (100%)
Type	White
Style	Complex
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	12%	
Closure Style	Screw cap	
Organic/Biodynamic	Biodynamic certified	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk