

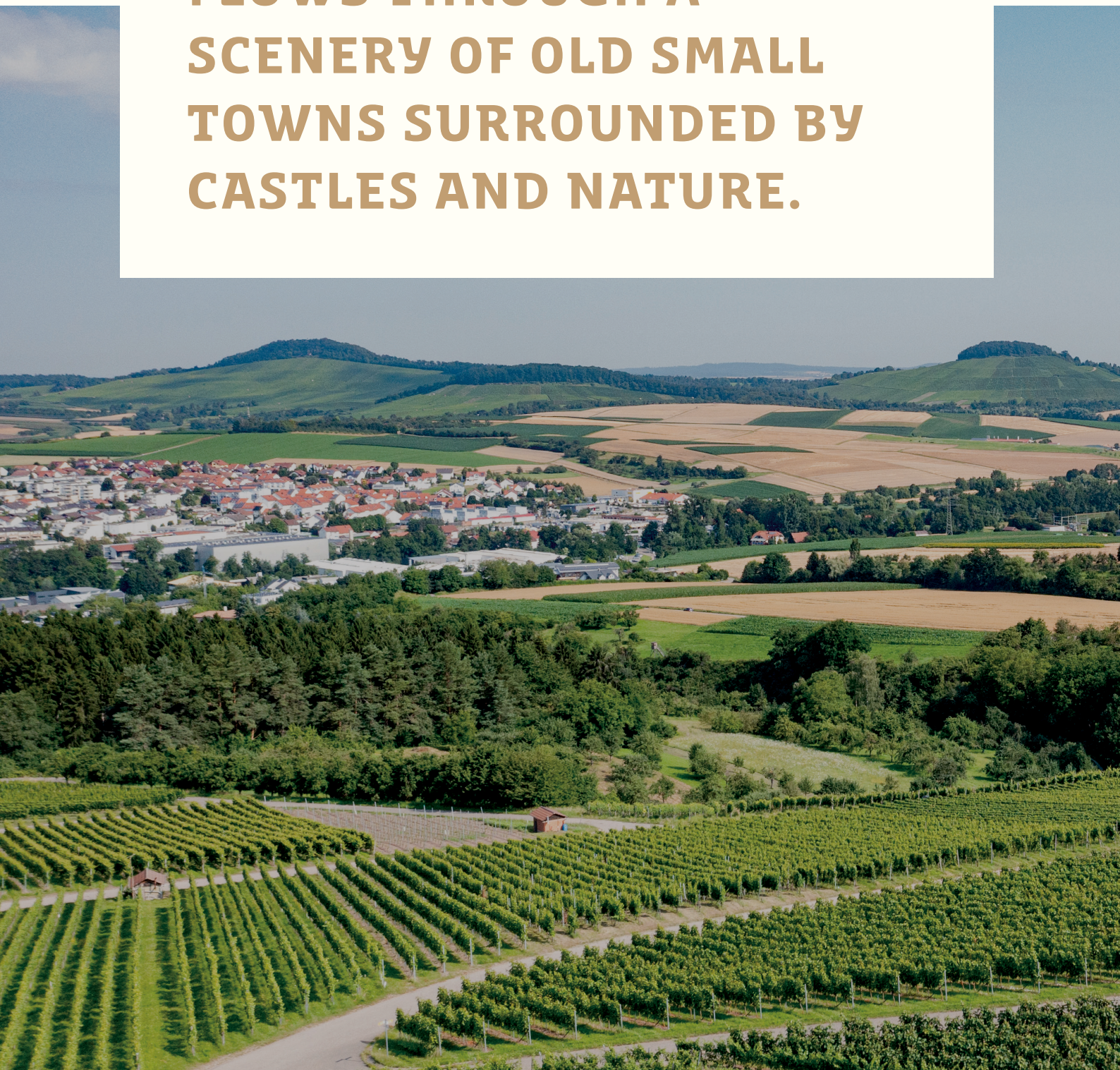
# SUPERIOR WINE MANUFACTURING

FROM SOUTHERN GERMANY

**BOTTWARTALER**  
WINZER



**IN THE SOUTHERN  
PART OF GERMANY,  
IN WÜRTTEMBERG, THE  
SMALL RIVER BOTTWAR  
FLOWS THROUGH A  
SCENERY OF OLD SMALL  
TOWNS SURROUNDED BY  
CASTLES AND NATURE.**



# BOTTWARTALER WINZER

The landscape is characterized by the chalky, partly heavy terroir soils which give fullness und strength to our wines. Additionally, the south-facing country-side of the valley catches the sun's rays like a funnel and accumulates the heat on the mountains rising south.




Our sun-kissed grapes ripen idyllically situated between dense forests and colorful meadows.


**THIS IS THE CORNERSTONE  
FOR OUR CHARACTERFUL  
AND EXPRESSIVE WINES.**







**OUR ASPIRATION IS TO  
CREATE WINES OF THE  
HIGHEST QUALITY LEVEL.  
WE WANT TO OPEN UP NEW  
MARKETS AND COSSET THE  
WORLD WITH THE TASTE OF  
THE BOTTWARTAL.**



**THIS IS US:  
THE BOTTWARTALER  
WINZER**

We are a strong community with 660 winegrowers from all around the Bottwartal. Together we cultivate more than 300 hectares of vineyards. The majority of our wine families farm a small number of vines with great passion for generations.

This allows us to create new wines, establish trends and serve a large customer segment. Our cooperative contributes to the blessing of our winegrowers to the benefit of wine lovers, to the well-being of those seeking recreation in a cultivated wine landscape and, last but not least, to the benefit of our economy.

**OUR MISSION:  
WINES FROM  
“THE LÄND” FOR  
THE WORLD**



**BOTTWARTALER**  
WINZER

# WHERE MAGIC IS BORN...

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Descending the steps of the old cellar in the glow of the dimmed light, the history of winemaking can be felt. A labyrinth of mysterious corridors stretches deep underground. It is the heart of our creation and the place where our great wines are born.

For generations, our red wines have been ageing here in barriques and oak barrels. Each barrel has its unique character due to the wood and the individual toasting which gives each wine an individual bouquet, a great complexity and a strong tannic note. The secret lies well-kept in the knowledge of our cellar master who makes the wine and barrel merge into a symbiosis. This is how he succeeds in transferring the taste of the Bottwartal into bottles and the reason why we can serve this special taste to our customers.

In addition, we have a modern stainless steel tank cellar which allows us to develop our white wines in a way that is variety-typical and fresh. Here it is cool and pure. The temperature can be controlled for optimized cold fermentation, which helps to highlight the original fruit from the grapes.



## A MIRACLE OF NATURE

Our commitment to excellence in grape quality begins with our winegrowers' work in the vineyard. In addition, we have always considered it our duty to cultivate our vineyards sustainably and to protect our livelihoods. This is backed up by a long winemaking tradition of many hundreds of years in the Bottwartal. Our winegrowers combine both in their manual work which they perform whatever the weather for the blessing of the vines and grapes. It is their

great passion to take care of the needs of the grapes the whole year in order to create the basis for our excellent wines in harmony with nature.

For the Bottwartaler Winzer sustainability is not only a slogan but a strong commitment to preserving our wonderful cultural landscape for future generations in order to produce excellent wines for the next hundreds of years to the delight of our customers.



# FACTS AND FIGURES ABOUT US

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**OUR LEGAL FORM:**

Registered Cooperative

**OUR TEAM:**

15 Employees

**OUR WINE GROWING ACREAGE:**

300 Hectares

**OUR MEMBERS:**

Over 250 Winegrowers

**OUR PRODUCTION:**

Over Two Million Bottles/Year

Headquarters: Großbottwar

Established: 1936

# BOTTWARTALER WINZER



## PORTFOLIO



### BEGEHRT WINE

Winemaking is our passion. With great dedication we cultivate our grapes in the vineyard. The wine gets its refinement in the cellar. Our wine portfolio includes red, white and rosé wines.



### BESCHWINGT SPARKLING WINE

The fine sparkling results of the careful bottle fermentation according to the méthode champenoise. Our sparkling wines are exclusively based on our traditional Riesling and Spätburgunder grapes.



### BOTANISCH GIN

Our handcrafted DryGin is created with our own brandy and 25 premium botanicals. The gin is distilled slowly and with great care in small batches and is allowed to mature for several months after distillation.

# BESCHWINGT VINIAN



## SPARKLING WINE – PINOT BLANC DE NOIR

In the glass, it shows an intense pale yellow color with a persistent sparkling effervescence. The bouquet is expressive, revealing aromas of wild berries, red currants, lovage, toast, and brioche. This sparkling wine is produced in a dry style, with moderate acidity and a rather full-bodied, spicy character. On the palate, the fine mousse invigorates, while the complex fruit and toast aromas linger for a long time.

Taste	<b>brut</b>
Volume	0.75 L
Pairs well with	<b>Aperitif Desserts Salads</b>

# BENCHMARK GENUSS<sup>2</sup>



## RIESLING

This wine is characterized by its vibrant freshness and fruity aromas. On the nose, intense notes of citrus fruits such as lime and grapefruit unfold, accompanied by subtle nuances of peach and apricot. These fruity aromas are complemented by a pleasant minerality and a light floral note. On the palate, it is crisp and mineral, with attractive fruit and lively acidity. The finish is long and refreshing, leaving a fruity impression.

Taste	<b>dry</b>
Volume	0.75 L
Pairs well with	<b>Asian cuisine Salads Shellfish</b>



## NO. 7 PINOT BLANC

Another honorable member of the Burgundy family. Pale yellow in the glass. On the nose: lemon balm, rhubarb, green apple, and a hint of tarragon. Reminiscent of green asparagus, with a slightly nutty fullness. Smooth and mild on the palate with a well-integrated subtle bitterness. An ideal partner for asparagus, fish, poultry, and savory casseroles.

Taste	<b>dry</b>
Volume	0.75 L
Pairs well with	<b>Fish Chicken Asparagus</b>



## NO. 8 CHARDONNAY

A world-famous white wine – and for a long time home in the Bottwartal region. In the glass, this Chardonnay appears pale yellow with a greenish shimmer. Distinct aromas of tropical fruits such as passion fruit and banana, along with honeydew melon. Slight herbal spice and a hint of nuttiness. A touch of vanilla suggests barrique aging. Full-bodied and distinctive, yet with a fine smoothness. A versatile food companion.

Taste	<b>dry</b>
Volume	0.75 L
Pairs well with	<b>Asian cuisine</b> <b>Fish</b> <b>Chicken</b>

## NO. 9 PINOT GRIS

For all wine drinkers who don't immediately think of Pinot Grigio when hearing Grauburgunder. On the nose, initially freshly dried herbs, followed by a hint of mint. Subtle honey and vanilla reveal the well-integrated oak. A delicate reminder of pear. Dry and powerful, yet full-bodied, soft, and smooth on the palate. A wine with strength and structure, and at the same time a versatile food companion.

Taste	<b>dry</b>
Volume	0.75 L
Pairs well with	<b>Chicken</b> <b>Salads</b> <b>Shellfish</b>

## NO. 10 WHITE WINE CUVÉE

Natural and fresh, with notes of citrus, lime, and green apple. A consistently clear yet pleasantly mild acidity. A wine with a finely structured backbone and strong character. Zesty and crisp, with refined coolness – a sorbet in liquid form.

Taste	<b>dry</b>
Volume	0.75 L
Pairs well with	<b>Fish</b> <b>Turkey</b> <b>Asparagus</b>



# BOTTWARTALER WINZER

**BOTTWARTALER  
WINZER EG**

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