

ABOUT US



The people of the Hirschhorner Weinkontor

In 2002, we bought the Hirschhorner Hof, a former tithe house and ecclesiastical estate. We put much love to detail, as well as energy and endurance into the renovation of the 400 year old renaissance building with an impressive cross vault cellar. Today, you may discover the estate in all its new splendour. Since 2003, we run our family business with our two children Sebastian and Dorothea: the Hirschhorner Hof wine cellar true to the motto: "great wines of old tradition".

the Hirschhorner Weindomizil

Our new top floor 120 m² holiday flat with high standard furnishing invites you to enjoy relaxed days in the Palatine region. By following the aspects of feng shui and those of building biology, the flat has been turned into an oasis of well-being for all senses. www.weindomizil.com

WHAT OTHERS SAY ABOUT US

Weinwelt "biological wines: naturally good"

"Germany's secret top quality pinot noir! On first tasting this wine one does not even realize all the features hidden inside. It is only after two days of airing that this pinot noir displays all its facets, still very discreetly and accompanied by the clear, aromatic and velvety savour typical of pinot wines. This might be the most subtle among Germany's top-quality pinots noirs."

Mundus vini Biofach 2011 Gold award

"The best dry white wine, strictly speaking the best rated dry wine at MUNDUS vini Biofach, is produced by a young wine-growing estate whose good reputation has so far only been established among confirmed wine-freaks [...] If your heart beats for Riesling you must absolutely try Frank Johns Buntsandstein. And, as mentioned before, its aging ability is legendary."

MEININGER'S WEINWELT 12/2013

"2008 Riesling brut [...] the nice thing about this sparkling Riesling is that it does not, as most others, display an offensive fruity Riesling aroma, but that it is more profound with fine nuances of brioche and baked apple, offering a delicate mouthfeel with discreet creaminess and yet great inner tension [...] Germany's most subtle sparkling Riesling demands a big glass."

eichelmann 2014 deutschlands weine

4 stars

opening times

Only on appointment.

contact

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Frank John

„Great wines of old tradition“

OUR PHILOSOPHY

Wine philosophy

Inspired by the work with traditional aging methods and processing techniques we manage to produce elegant wines full of finesse. Our wines unite good balance with the interplay of mineral nuances, intensity and fullness. Such quality can only be achieved by using the best hand-picked grapes of biodynamic cultivation. Very often, the harvesting process must be repeated several times. Due to minimalistic work in the cellar and long aging processes in wood barrels, we produce easily digestible and balanced wines of great aging potential.

Vinification

- › hand-picked grapes
- › long aging process in wooden barrels
- › spontaneous fermentation
- › spontaneous MLF
- › minimal addition of sulphur before bottling
- › high quality natural corks
- › bottle aging

Ecology

Since our first vintage we have only been using grapes of biodynamic cultivation. With our Riesling 2006 and our Pinot Noir 2005 we have achieved the Naturland certification. With the vintage of 2012 we have achieved the DEMETER certification. We are promoters of slow food!

OUR WINES

Riesling *Buntsandstein*

The grapes for our Riesling grow only on Buntsandstein soils which are typical for this wine-growing area of the Palatine region. The roots of the vines penetrate this soil type deeply and thus influence the mineral aroma of our Riesling. Short maceration, long pressing and spontaneous fermentation processes in 12001 and 24001 barrels, partly with whole grapes, create Riesling wines full of character and great aging potential. The quality of our wines is enhanced by the one-year aging process stays on the full lees until natural clarification.

Pinot Noir *Kalkstein*

The grapes for the Pinot Noir grow only on vineyards with a high percentage of lime and are fermented on the skins according to traditional methods. Later, the malolectic fermentation process sets in. The aging of our Pinot in 2251 and 5001 barrels takes about two years. Afterwards, the wine is bottled without filtering. Thus, we produce a clear and aromatic multi-faceted Pinot Noir full of depth.

Sparkling Riesling *Brut*

The grapes for our sparkling wine grow on old Riesling vineyards and are produced by whole-cluster pressing and long aging processes in special Palatine barrels. The secondary fermentation of the base wine follows the classic traditional method with a 38 month aging process on yeast, giving the sparkling wine its filigree Riesling aroma. After riddling and disgorging, the bottles get a dosage of about 8 g to balance the elegant, well integrated acidity of the Riesling. As a result of the classic aging method, our sparkling wines always display fine bubbles that perfectly underline their mineral nuances.

Quality Pledge

Since the vintage 2003, we produce our wines following traditional methods, thus, our wines have achieved a high aging potential. This allows us to take back any unopened bottle, without any indication of reasons on your side, and to exchange it for another vintage.



DE-ÖKO-003
EU Landwirtschaft



Slow Food®