



MARKGRAF VON BADEN

DURBACHER SCHLOSS STAUFENBERG 2016

RIESLING

BACKGROUND

The region of Baden, where Markgraf Von Baden vines are nurtured and grown is named after the Baden family. The family has been committed to Baden for over 900 years. From early on, the Margraves promoted winegrowing — through the creation of wine standards and laws, innovative agricultural methods and the introduction of new grape varieties.

Built in 1134, the castle in Salem was used as a monastery. The origin of the monks lay in Burgundy and they brought viticulture to Salem. In the Middle Ages about 310 monks lived in Salem and managed over 2,500 acres of vineyards.

In the course of secularization, the Margraves received the castle from Napoleon Bonaparte as a compensation for lost territories. In 1802, the Margraves came to Salem and promoted viticulture.

The history of wine in the region is a core part of our heritage and today is the motivation and inspiration to build for the future. This is reflected in our family motto: “Fidelitas” — Loyalty!

APPELLATION

Baden (Ortenau), Germany

VARIETAL COMPOSITION

100% Riesling

WINEMAKING & VINTAGE NOTES

The vineyard is over 60 acres, and consists of steep terraced slopes from the castle (55% to 60% slope). Soils are granite, with light minerals and clay. Over 1,700 hours of sunshine per year. All grapes are delicately picked by hand.

AGEING

Five months in stainless steel tanks.

TASTING NOTES

Light yellow color with notes of apples and pears. Crisp and citrusy, delicate and elegant.

Pairs well with raw fish as well as Asian cuisine, chicken, salmon or tuna.

WINEMAKER

Pierre Milleman

TECHNICAL DATA

Alcohol
12.0%

SUGGESTED RETAIL PRICE:
\$32.99



MARKGRAF VON BADEN
WEINGUT



“NATURE REWARDS RESPECT
WITH THE QUALITY, STYLE, AND
CHARACTER OF OUR WINES.”

– HRH BERNHARD
PRINCE OF BADEN

