

## QUALITÄTSWEIN B.A.



*It's essential to know, that we don't purchase wine but instead healthy grapes from good vineyards of quality-orientated wine makers which produce under the advice and control of REICHSRAT VON BUHL. If the grapes don't match the high VON BUHL quality standard, we reserve the right to reject the grapes. Due to controlled yields, late picking and a comparably high degree of ripeness of more than 75° Oe, neither chaptalisation nor deacidification is necessary in an average year. The purchased grapes are gently pressed and fermented slowly in our temperature controlled tanks.*

## CONCEPT-WINES

*These wines are meant to attract the young consumer who is looking for high quality, an elegant packaging, an easy to communicate name and a taste that matches the modern style of eating. All concept wines are wonderful harmonious, 100% Riesling cuvées, which show the peculiarities of the various VON BUHL vineyards to particular advantage. **VON BUHL** is not only the name of a wine – it also stands for a more than 150 years old philosophy of uncompromising quality.*



# KABINETT



*The name Kabinett goes back to 1730. By then Kabinett was a synonym for the best wines in the cellar. Accordingly, they had been stored in the Cabinet cellar. Later it was a description of the wines that were superior in their class. With the German wine law of 1971, the name was newly defined and is now the first stage of the Prädikat wines (rating). The minimum Oechsle degree is 73° (VDP Pfalz 76°). Buhl Kabinett wines have generally more than 80° Oechsle. Kabinett wines are the lightest wines of Germany. They are perfect matches with fish and poultry. With alcohol contents between 9,5 - 11%vol these wines are ideal for summer and most suitable for people who want to keep their driver's license.*

# SPÄTLESE

*Spätlese literally means late harvest. Wines of superior quality which are made from grapes harvested after those of Kabinett and QbA. These wines are more intense in flavour and concentration, but not necessarily sweet. Generally, people think Spätlese ought to be sweet. This was justified in former times when the yeast wasn't capable of fermenting all sugar into alcohol. With new wine-making technology, it is now possible to ferment Spätlese grapes to dry wines. According to the German wine law, Spätlese wines must have 85°Oechsle (VDP Pfalz 88°). Buhl Spätlese wines normally have 90° and above. They go well with richer, more flavourful food, or can be enjoyed by themselves*



# GROSSES GEWÄCHS - PFALZ



*A committee of the very best producers of the Pfalz decided to*

*distribute their very best dry style wines under the name*

*“Grosses Gewächs Pfalz” (Grand Cru). The members of this*

*committee obliged to the following restrictions:*

- *“Grosses Gewächs” can only be produced in vineyards which*

*have been judged as “outstanding“ by the Bavarian soil registration from 1828.*

- *The maximum yield is restricted to 50 hl/ha.*

- *The minimum most weight is 90° Oechsle.*

- *All grapes must be selectively picked by hand.*

- *The wine must be vinified in a dry style.*

- *To guarantee and control the high quality, all members of the*

*committee accept quality control in the vineyard, during the*

*harvest time and in the cellars.*

- *Before the wine can be sold under the name*

*“Grosses*

*Gewächs”, each wine must be acknowledged by the majority of*

*all members of “Committee Großes Gewächs”.*

*Each wine has*

*to pass three sensory blind tastings.*

## NOBLE SWEET



*Since 150 years, the wine estate Reichsrat von Buhl is known for outstanding noble sweet wines. About one century ago, the noble sweet specialities of Reichsrat von Buhl were numbered among the most popular and most expensive wines of the world. Those wines have been served at the opening of Suez Canal, at royal dinner tables and also achieved record prices at auctions. In the last decade, noble sweet wines of Reichsrat von Buhl made a furore by top ratings and highest awards in both, national and international competitions.*

## SEKT b.A.

*When the Treaty of Versailles prohibited all European countries but France from using the name Champagne, "Sekt" took its place in Germany. The best Sekts are carefully controlled as Sekt b.A.. Since 1994 Reichsrat von Buhl produce Riesling and Pinot Sekts.*

*Extra Trocken: 12 - 20 g/l residual sugar  
Brut: < 15 g/l residual sugar  
Dosage Zéro: < 3 g/l residual sugar*

