

## becker landgraf gau-odernheim



**overview** | The history of the Becker Landgraf winery goes back to the 17th century with the Oelhof family. In the early 19th century Georg Becker married the Oelhof family's only daughter. Becker was a senior teacher in Mainz and ran the winery as a hobby. At the time, the wine was sold in small wooden barrels and supplied by rail. After the Second World War the family was forced out of Mainz, moving to their secondary residence in Gau-Odernheim.

With Georg Becker languishing as a prisoner-of-war, it fell upon his son Georg-Heinz Becker to feed the family. He began to reclaim arable land that had been leased out and to manage the vineyards himself. In 1962, he and his wife built a new winery outside Gau-Odernheim, calling it the Felsenkeller winery.

Since 2006, Julia and Johannes Landgraf have been managing the winery, the fourth generation of the Becker family. With the 2005 vintage, they made a new start under the new name of "BECKER LANDGRAF."

**Julia:** studied in Geisenheim. After qualifying as a chartered engineer in 2003 she took over the management of her parents' winery. In 2005 she married Johannes. Since 2006 she has been managing the winery jointly with him.

**Johannes:** after training as an oenologist he started working at his parents' winery in Saulheim in 1995. There, he was first and foremost responsible for the wines. He has been married to Julia since 2005 with whom, since 2006, he has been co-managing the winery originally owned by her parents.

**vineyard/cellar practices** | The source of the distinctive character of the Becker Landgraf wines is found in their vineyards and starts with quality-oriented vine-pruning focused on the harvest. This is followed by intensive attention to the foliage, which has a major bearing on the harvest. The culmination is selective hand-picking in several stages.

They nourish the soil with natural humus and do not irrigate or use artificial mineral fertilizers. As a result their vines root in the deeper layers of earth. At these depths they find sufficient nutrients and water and consequently enjoy stable growth. They achieve a good balance by combining targeted soil cultivation with judiciously placed green areas. In this way they are able to avoid overtaxing the vines and can expect the best quality.

The cellar is important to Julia and Johannes, but, it is more important for the wines to take on their characteristic quality before they leave the vineyard. In the cellar they tap the full scope of their creativity, individually and ultimately both together. In order to produce multi-layered and authentic wines by combining cutting-edge cellar technology with traditional elements. The wines remain as natural as they were while they were growing. These are living wines. The Becker Landgraf wines distinguish between three quality segments for dry wines: estate wines, local wines, and single site wines. Sweet, noble wines are also produced.

### wines |

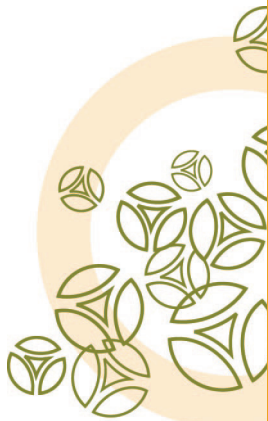
**Riesling Feinherb**

**Riesling Spätlese Olberg**

**Riesling trocken Gau-Odernheimer**

**Riesling trocken Herrgottspfad**

**Spätburgunder trocken (Pinot Noir)**



## triage wines

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