

MOSEL

WEIN-ERBHOF STEIN
BULLAY

OVERVIEW | Makers of racy Riesling wines, the brothers Stein believe in low yields and purity of fruit. Their top single-vineyard wines ferment for the most part spontaneously at their own pace and age in old Fuder. Their respect for terroir is evident in their wines.

VINEYARD AREA: 5 hectares

ANNUAL PRODUCTION: 50,000 bottles

TOP SITES: Bremmer Calmont, St. Aldegunder Palmberg-Terrassen & Alfer Hölle

SOIL TYPES: gray-blue Hunsrück slate

GRAPE VARIETIES: riesling

VINEYARD/CELLAR PRACTICES | Ulrich Stein and his brother, Peter, have a total of 5 ha (12.4 acres) exclusively on steep-slate hillsides near the village of Bullay. Many of the Riesling vines here, such as St. Aldegunder Palmberg-Terrassen and Alfer Hölle (a monopole site), are planted with ungrafted rootstocks. The latter consists of a “fatter” soil on deeper weathered slate that has plenty of water reserves; whereas, the idyllic Palmberg-Terrassen has predominantly blue slate on steep terraces with a hill-country stream running below.

In addition to using their own grapes, the Steins buy grapes from growers who work in top sites according to the Steins’ quality criteria. These include Bremmer Calmont at 380 meters high and 68° incline one of the steepest vineyards in Europe.

For many years now, they lowered yields (one cane per vine) and applied ecologically sound vineyard practices in avoiding artificial fertilizers and herbicides. After picking the grapes, they are brought to the cellar and carefully destemmed in most cases, followed by a pre-fermentation skin contact of one to ten hours. Subsequently, the grapes drop into a pneumatic press. Except for simpler summer wines, most Riesling juice is fermented at the onset spontaneously. Settling occurs naturally, without additives, before being transferred for aging on the fine lees mostly in 1000-liter Fuder. They want to turn out slender, racy, and delicate wines in a dry and medium-dry style with good acidity and relatively low alcohol.

“We’re against overly mechanized vineyard care,” explains Ulli, “on our steep sites handwork is not a necessary problem, rather it allows us to have an intensive contact with the vine.” They want to know the characteristics and peculiarities of each and every vine so that they can turn grapes into wine using respect and knowledge.

WINES |

Riesling Trocken Blauschiefer

Riesling Trocken Domwein



triage wines

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