

Philosophy..

There has been no soil cultivation for more than 25 years. We treat the land and the vines as an holistic eco-system, which gets its nutrients from the rotting humus and the stabilisation of the soil structure (according to Rudolf Steiner). A perfect refuge for lizards, Apollo butterflies and Grapevine snails!



This philosophy continues in the cellar. We only intervene to help in order to produce an optimal wine. We allow each barrel to individually ferment with its own yeast to gain the distinctive aromas from the region. Because economic quality considerations also creep into the background, we must sometimes fill many bottles later than others.



The old „Ruessling“ is short with small grapes and not shouldered!



The result is noble, fully ripened grapes.



Visit us..

Do you want to discover our wines in a relaxed atmosphere? We can offer you a comfortable holiday house and guest rooms to stay in. To help you unwind, cycling and hiking in the magnificent vineyards and woodlands. Cycling along the Mosel between escarpments planted with vines is a wonderful experience.



Our winemaker Alfred Gessinger is looking forward to tasting our wines with you in our wine bar in the romantic ancient wine cellar.

Ancient manor house with an historical vaulted cellar, Fährstr. 17 in the centre of the old town



Wine tasting and Events
in the romantic vaulted cellar in the ancient manor house
Catering possible for up to 65 people from renowned restaurants

Do you want..

a culinary weekend? We will reserve a menu for you with matching wines in the best restaurants in Zeltingen and Bernkastel. Gaby Gessinger is the heart and soul of our house and she will ensure you have a pleasant stay.

G·E·S·S·I·N·G·E·R

BERNKASTELER RING e.V.
The oldest wine auction society
on the Mosel



The Wine Specialist

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Brochure

Zeltingen..

the wine region in the heart of the middle Mosel has three vineyard locations, all south-facing. These are the three world-renowned regions: Zeltinger Himmelreich, Schloßberg and Sonnenuhr. They constitute the longest connected southern slope on the Mosel. The soil is composed of fine devonian schist without greywacke. It warms up quickly and stores the warmth so that the Riesling ripens on this soil to its inimitable size.

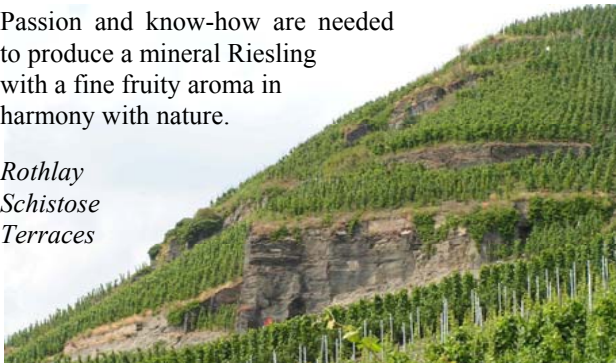


About us..

The wine-growing estate has been family-owned since 1680 and Riesling has been the life-blood of the Gessinger family for generations. Hence we have always taken care of the quality of our wine and even before 1900 were affiliated to an association promoting wine quality. At that time there was the “Vereinigte Weingutsbesitzer Koblenz” (association of Koblenz vineyard owners) also known as VW and after its dissolution we became members of the Bernkasteler Ring (wine auction society). For 320 years, in the 9th generation, we are one with the vines and the land.

Passion and know-how are needed to produce a mineral Riesling with a fine fruity aroma in harmony with nature.

*Rothlay
Schistose
Terraces*



Awards..

Our accomplishments have been confirmed by many honours and prizes: the gold medallion in “Alles über Wein” (“Everything about wine”), recommended vineyard in Gault Millau, Wein & Gourmet Feinschmecker as well as numerous medallions.

In Robert Parker’s WINE ADVOCATE a 2003 *Zeltinger Sonnenuhr Riesling Spätlese** received 89 points, and a 2003 *Zeltinger Sonnenuhr Riesling Auslese*** 92 points. We see all of these as an incentive to be even better.



Now that tradition is often replaced by innovation, the emphasis of wine manufacture moves to the cellar and through skilled “wine-making” in the cellar market-oriented nuances are produced, we hold on to the interaction between man, vine and vineyard which has evolved.

For many generations we have brought out the exceptional quality of the terroir and the individual character of the region in our wines. The results are authentic wines from Qualitätswein (wine of certified origin and quality) up to Auslese made in the traditional way. This produces wines with enormous potential for ageing.

*Fine
Devonian schist
cliffs*



Quality is no accident..

We deliberately chose quality over quantity. Although often economic considerations creep into the background.



The sun dial was constructed in 1620 by an abbot from the cloister in Himmerod and gave the world-renowned region its name.

Zeltinger Sonnenuhr is particularly close to our hearts, as it is one of the few top Riesling growing locations worldwide. The location is characterised by rock and wall terraces as well as very steep slopes with mineral devonian schist rock. We preserve these vines, which are over 100 years old, by propagating them and thereby retaining the genetic resources.

*Unique micro-
climate in the
rock terraces*



The land – pure mineral.

