



National and regional awards
„The Elite of German Wine“
Award for the highest quality results



siegbert bimmerle
WEINGUT

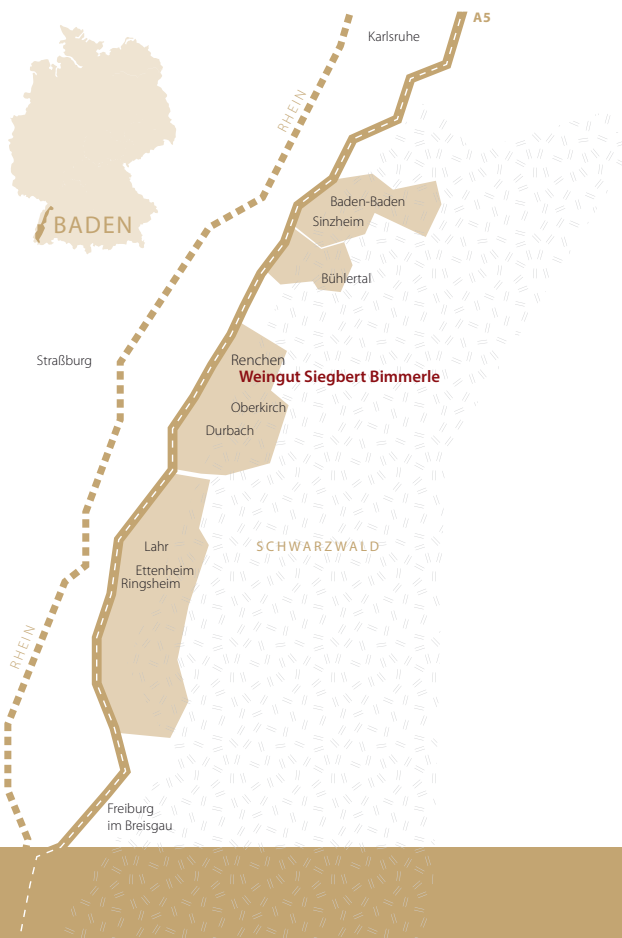


SIEGBERT BIMMERLE WINERY

Bimmerle Winery was founded in 1936 by grandfather Josef Bimmerle and is headed with passion by Siegbert Bimmerle in the third generation today.

Siegbert took over the vineyard with a size of 6.34 hectares in 1986. Currently around 153 hectares are farmed.

The vineyards extend over an area of approximately 90 km, starting in the northern Ortenau region with Baden-Baden through Renchtal and Durbachtal to the southern Ortenau/northern Breisgau with Ettenheim. This expansion of the vineyards into four areas allows a wide variety of taste. Each varietal finds the best possible conditions for its development and growth as it thrives on optimal soil conditions.



BADEN-BADEN (NORTHERN ORTENAU):

- Soil: Arkose sandstone with a high porphyry content
- Wine: Riesling and Sauvignon Blanc

BÜHLERTAL (NORTHERN ORTENAU):

- Soil: Decomposed granite
- Wine: Spätburgunder (Pinot Noir)

RENCHTAL & DURBACHTAL (CENTRAL ORTENAU)

- Soil: Decomposed granite
- Wine: Grau-, Weißburgunder, Müller-Thurgau, Riesling and Spätburgunder (Pinot Noir)

SOUTHERN ORTENAU (ETTENHEIM/RINGSHEIM)

- Soil: Lime-saturated loess
- Wine: Auxerrois, Chardonnay and all white and red Burgundy varieties

Baden extends 400 km and is the southernmost wine-growing region in Germany. It is the wine-growing region with the most sunny days in our country and in Germany is the only wine-growing zone B, such as occurs in the Loire Valley and Champagne district of France.

WE COUNT ON QUALITY!

This starts with cultivating the soil and includes vineyard work, grape harvest, wine-making and bottling. It goes without saying that our grapes are harvested by hand and in small containers that are transported to our winery in the heart of the Ortenau wine-growing region.



OUR WINES

The wine is harvested according to the taste of the grapes, the so-called physiological maturity. It is not the Oechsle degree (sugar content) that decides the right time of harvest, but the whole of taste and maturity of a grape. Physiological maturity can only be determined by tasting. That is why we drive to our vineyards every day and taste the grapes during harvest.

After harvest, the grapes are gently pressed with little pressure and fermented in tanks with a temperature-controlled cooling system. This is important to preserve the natural, fine aromas of ripe grapes right in the wine. For this reason, we attach great importance to professional vineyard work and subsequent careful processing of the grapes.

Altogether, our winery has 163 tanks in different containers. All tanks, whether small or large, are equipped with a temperature-controlled cooling system.

The Spätburgunder red wine, also called Pinot Noir, is fermented in eight different red wine fermenters. In contrast to white wine, which is pressed with short standing times, red wine remains about three to six weeks on the berries, known as the grape mash. Grape mash is the thick mixture of fruit pulp, grape seeds, skins and juice. Before the red wine mash is pressed, the grape seeds have already been removed from the red wine fermenter. Because grape seeds produce bitter substances in wine, careful processing is extremely important. After mash fermentation, the red wine mash is gently pressed and the aging process can begin in barrique barrels.

For storing red wine (Pinot Noir), as well as selected white wines, we have around 400 barrique barrels permanently in use.

All white and red wines are bottled using the latest technology. Gentle cooling and slow filling the bottles while excluding oxygen characterizes our operation. The natural flavor diversity of the individual wine varieties can thus be better protected and preserved.

In summary, our high demand for the quality of our wines begins with pruning in the vineyard, continues through the seasonal work to the grape harvest according to taste in order to preserve the natural aromatics of the grape variety in the wine as well as via grape picking, processing and bottling.

AWARDS

Siegbert Bimmerle Winery is one of the 100 best establishments of the DLG (Deutsche Landwirtschaftsgesellschaft e. V.) in Germany and has been for more than ten years in a row. Many national and international awards confirm the high quality of the wines.

In addition to the size and variety of vineyards, we are the only IFS Food* certified winegrower in the region. These quality characteristics are reflected in the taste. Taste it for yourself!

An IFS certification shows that the certified company has established processes that are suitable for ensuring food and product safety as well as takes into account and implements customer specifications.

* = IFS Food (food and product safety and quality)