

BALTHASAR RESS

EST. 1870

FINE WINES. FINE MOMENTS.







OUR ROOTS

In 1870, the courageous and capable young man named Balthasar Ress, a trained butcher, founded the "Gasthof Ress" in Hattenheim in the Rheingau. Driven by his motivation to be a good host and to create FINE WINES and FINE MOMENTS, he laid the foundation, not only for a long gastronomic tradition and hospitality in the Rheingau, but also for today's wine estate Balthasar Ress. The gene of being a good host is in our blood - which is why we still follow this motivation with joy today.



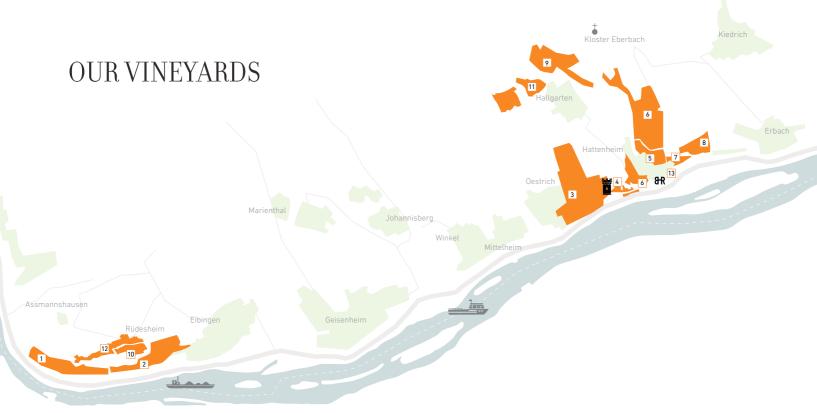
SINCE 1870

The Balthasar Ress wine estate, which over the years has become an organically managed wine estate, is still owned by the Ress family today, a good 155 YCATS after it was founded. In 2010, Christian Ress took over the management, ushering in the 5th generation of the family business. His vision, together with his team, is to produce the finest Rieslings, the finest Pinot Noirs and unforgettable moments in the most beautiful places in the world.



TOP RHEINGAU VINEYARDS

Following our maxim »FINE BE THE WINE«, which was already incorporated into the Ress family crest, we create Rieslings and Pinot Noirs of a special kind. We are one of the few wine estates in the region to have an exceptional portfolio of top Rheingau vineyards which extend over the entire area from Hattenheim to Assmannshausen. The share of our vineyard areas classified as VDP.ERSTE LAGE® and VDP.GROSSE LAGE® is around 70 percent.



1	RÜDESHEIM BERG SCHLOSSBERG VDP. GROSSE LAGE®	2	RÜDESHEIM BERG ROTTLAND VDP. GROSSE LAGE®	3	OESTRICH DOOSBERG VDP. GROSSE LAGE®	4	SCHLOSS REICHARTSHAUSEN MONOPOLE VDP. ERSTE LAGE®
5	HATTENHEIMER ENGELMANNSBERG VDP. ERSTE LAGE ®	6	HATTENHEIMER SCHÜTZENHAUS VDP.ERSTE LAGE®	7	HATTENHEIM NUSSBRUNNEN VDP.GROSSE LAGE ®	8	HATTENHEIM WISSELBRUNNEN VDP. GROSSE LAGE®
9	HALLGARTENER HENDELBERG VDP. ERSTE LAGE®	10	RÜDESHEIMER BISCHOFSBERG VDP.ERSTE LAGE®	11	HALLGARTENER WÜRZGARTEN VDP.ERSTE LAGE®	12	RÜDESHEIMER DRACHENSTEIN VDP.ERSTE LAGE®

BALTHASAR RESS WINE ESTATE





ORGANIC VITICULTURE

In order to be able to preserve our vineyards for future generations, we decided in 2016 for the operational conversion to a certified organic wine estate. The gentler way of working not only has a positive effect on the soil and the environment, but also protects our employees from possible health risks. As one of the largest organic wine estate in the federal state Hessen, we want to set an example with our philosophy. Thus, Balthasar's very first maxim *PUTC* BC* THC* WINC* is gaining in importance even generations later.



WINEMAKING

Our winemaker, Stephan Sänger, is responsible for refining our wines. He believes that wine is at its finest in its natural form. He relies on spontaneous fermentation, works with as little sulfur as possible, and allows our wines the REST and TIME they need to develop into authentic wines of the house. The combination of top Rheingau vineyards, certified organic viticulture and gentle, artisanal grape processing is what makes our wines so fine.



RESS' SERVICE

»FINE BE THE MOMENT« is our third maxim. Creating a fine moment doesn't always take much. Yet at Balthasar Ress, we leave nothing to chance when it comes to your event. We provide you with the opportunity to be a fine host yourself and put everything in motion to create unforgettable moments. That's what Ress' service stands for.



DISTINCTIVE LOCATIONS

Experience fine moments in the form of CONVIVIAL EVENINGS and inspiring conversations in our Wine Bars in Wiesbaden and Frankfurt. Here you can enjoy our fine wines, but also small regional dishes in a stylish atmosphere and urban ambience. In our Wine Shop in Hattenheim, guided by our competent wine consultants, you can discover and taste the wide variety of our portfolio.



VENUES

The gene of being a good host has been in our blood for generations. In our venues - the Balthasar Ress Manor House "Fireplace Room", the wineBANK® Rheingau, the Veritable Lounge or even the Wine Bars in Wiesbaden and Frankfurt - we offer a particularly unique atmosphere to provide you with the PCT-FCCT CONCEPT for every occasion. Whether for a wedding, wine tasting or your company celebration - we make sure that you feel welcome and in the best hands. Create fine moments with Balthasar Ress.



HOSPITALITY

For your stay in the Rheingau we recommend our lovingly furnished accommodations. Our Balthasar Ress Guesthouse is particularly suitable for families due to its size. The QUIET LOCATION in the residential estate "Am Rebhang" and the proximity to the forest invite you to slow down. Our Balthasar Ress Suite is available to guests with high standards. Furnished with exquisite designer pieces, the Suite located in the heart of the Manor House offers an exclusive atmosphere and access to the wineBANK® Rheingau.



FINE WINE TASTINGS

Discover the diversity and signature style of Balthasar Ress at an exclusive or public wine tasting. In a personal atmosphere, we will guide you through our portfolio - from estate wines full of character to mature rarities from our top vineyards. Accompanied by **EXCITING INSIGHTS** into our family history or current projects, you will experience how terroir and craftsmanship come alive in every glass.



FINE WINE TOURS

Experience the Rheingau WITH all Your senses - that's what our wine tours offer. After a stylish Sparkling wine reception, our experienced guides lead you through the Rheingau vineyards and open your eyes to the beauty of the landscape and the wine-growing culture of the region. At selected locations, you will taste our wines directly where they are produced. Depending on the route, you will enjoy views of landmarks such as Eberbach Monastery, Schloss Johannisberg or the Niederwald Monument.





VDP

SINCE 1989 we have been a proud member of the VDP - Verband Deutscher Prädikatsweingüter. The VDP is an association of around 200 wineries with the mission of creating origin-based, high-quality wines. Member wineries are subject to the association's strict quality control regulations. The association's own classification system in the form of a pyramid classifies the vineyard sites ascending into VDP. GUTSWEINE, VDP. ORTSWEINE, VDP. ERSTE LAGE® and finally VDP. GROSSE LAGE® at the top of the quality pyramid. The eagle as a trademark guarantees the quality of each bottle.



OUR PORTFOLIO

We have specialized in the handcrafted production of the finest Rieslings and Pinot Noirs which reflect our top Rheingau vineyards. Our product portfolio offers, in addition to FINE CHAFACTET wines and sparkling wines, also noble brandies made from wine and pomace. Our own gin complements our selection with a high-quality spirit and is refined with regional botanicals. From gin tonic to complex cocktails, Balthasar's Eleven London Dry Gin is a real bar all-rounder.



VDP. GUTSWEIN REGIONAL WINES

The classification VDP.GUTSWEIN forms the basic segment of the origin-based quality hierarchy. At this level, a high quality and the unmistakable signature of our Balthasar Ress wines are already evident. The grapes are 100% from the wine estate's own vineyards - this is what makes them so authentic and also gives an idea of where the journey may lead as the quality level increases - simply good.



VDP. GUTSWEIN REGIONAL WINES

»von unserm«

Balthasar Ress, the founder of the wine estate, used to offer specially selected wines under the name "VON UNSERM". For over 150 years, we have maintained this brand. At the end of the 1980s, the wine found its current identity – as a signature wine of the house in the form of dry Riesling and Pinot Noir.



VDP. GUTSWEIN REGIONAL WINES

»BLACK LABEL«

Our Black Label wines are characterized by a particularly long maturation process and minimal use of sulphur. Without exception, they are matured dry in wooden barrels and for at least 18 months on the fine lees. With their unique aromas, they embody the bold wines from the house of Ress.

RÉSERVE RÉSERV

PINOT BLANC

RÉSERVE RÉSERV

VDP. GUTSWEIN GRAND CRUS

»RÉSERVE«

Patience, craftsmanship and dedication - this is the essence of our Réserve line. Harvested from carefully selected vineyards and vinified with the utmost precision, we produce wines of impressive depth and elegance. Careful ageing in 500-liter tonneaux and long storage on the lees give them structure, complexity and a finely balanced freshness. Whether as a stylish soloist or food companion - our Réserve wines set new standards in the Rheingau and invite you to enjoy special moments of pleasure.



VDP. ORTSWEIN VILLAGE WINES

Our VDP.ORTSWEINE are a real insider tip. As ambassadors of their community, a large part of the grapes often come from our VDP.ERSTE LAGE® and VDP.GROSSE LAGE®. The terroir reflects their Rheingau origin and our personal signature. In order to extract a particularly unique aroma from the berries, we regulate the yield and almost always ferment the grapes spontaneously.



VDP. ERSTE LAGE® PREMIER CRUS

Our VDP.ERSTE LAGE® wines are almost at the top of the quality pyramid. They are all outstanding and distinctive in their own way. In these sites, we refrain from high yields and plant only the grape variety best suited for that vineyard. The grapes come from our top certified vineyards. This is what makes these wines so long-lasting.



VDP. GROSSE LAGE® GRAND CRUS

At the top of the VDP quality pyramid stands the VDP.GROSSE LAGE® – Germany's most distinguished vineyard classification. These small, precisely defined sites yield wines of exceptional character and complexity. Dry wines from these vineyards may be classified as VDP.GROSSES GEWÄCHS® and bear the "GG" logo. Strict yield limits and meticulous selection ensure their outstanding quality. These wines are regularly awarded and rival the best in the world – often revealing their full potential only after years of aging. In addition to GGs, VDP.GROSSE LAGE® sites may also produce outstanding fruity or noble sweet wines, always with a clear focus on origin and excellence.



VDP. SEKT

Our sparkling wine is produced by the method of classic bottle fermentation, as used for Champagne. Our base wine is bottled and undergoes a second fermentation. This is followed by at least 15 months of aging on the lees, after which the bottles are periodically shaken to release the remaining yeast into the neck of the bottle. Finally, after disgorging, which is the process of removing the yeast, the sparkling wine is ready to be enjoyed.



POMACE & WINE-BRANDIES

For the production of our pomace and wine brandies we use only the finest grape material. When it comes to distilling our wine brandies in compliance with our highest expectations, we consult renowned and experienced master distillers. Our exquisite distillates are created with a lot of competence and intuition from years of distilling experience.



BALTHASAR´S ELEVEN LONDON DRY GIN

In 2018, our first Balthasar's Eleven London Dry Gin was launched. Unlike conventional distilled gin, London Dry Gin is subject to very high-quality standards. Together with Hubertus Vallendar, one of the most renowned distillers in the country, we created a unique gin from Riesling flowers sourced from our vineyards and 10 other special botanicals.



TREASURE CHAMBER

The Balthasar Ress treasure chamber gives our wines the time they need to develop their full potential. The complete development of their complexity can take many years, especially in the case of great wines. The vaulted cellar hidden in the Manor House offers optimal conditions for long-term storage. Thus, even wines dating back to 1920 are regularly controlled, re-corked and protected.







OUR LOCATIONS

Balthasar Ress Wine Shop Rheinallee 50 · 65347 Hattenheim Fon: +49 (0) 6723 9195-0

Balthasar Ress Wine Bar Wiesbaden Mauergasse 10 · 65183 Wiesbaden Fon: +49 (0) 611 5058469

Balthasar Ress Wine Bar Frankfurt Haus Grüne Linde · Markt 13a · 60311 Frankfurt Fon: +49 (0) 69 87208956

Balthasar Ress Weingut KG • Rheinallee 50 • 65347 Hattenheim im Rheingau • www.balthasar-ress.de info@balthasar-ress.de • Fon 06723 9195-0 • Öko-Kontrollstelle: DE-ÖKO-039







