



G E B E R T
WEINGUT



Teamwork

Making great wines from small grapes. This is the ambitious goal of an extraordinary team, which brings together different talents and generations in Siefersheim with joie de vivre and innovative spirit.

Strong characters meet a traditional winery with excellent sites. The result is a dynamic that inspires. An ambitious project with an adventure character.



In Siefersheim, wine is a cultural asset, heritage, tradition - for a long time, also for us - purely a family matter. But modern winegrowing at a high level requires expertise in many different areas, real teamwork. With clear ideas of quality and style, Anne Gebert therefore inspired likeminded people to lead the family estate into the future together.

Building on top of the knowledge of the experienced winemaker Hans-Joachim Gebert and almost 200 years of winemaking tradition, our passionate young winemaker Paul now sets clear accents in the wine cellar, while Alin and Hans-Joachim take care of the vines with devotion. Organizational talent and wine consultant Jan ensures both the well-being of customers and the smooth running of operational processes. With great hospitality and attention to detail, Lara and Hannah take care of the „Weingarten“ and create events where you can enjoy what we all have worked for with dedication. And then, when the whole team comes together after a successful day, it's suddenly like it always was - very familiar.



We prefer to drink our wine in good company. From May 1st to the end of September our garden is open to all wine lovers on Sundays and holidays.

Also in the „Virtual Vinothek“ we regularly uncork together. As with our on-site wine tastings, we look forward to tasting together and sharing the many stories behind our wines.

We look forward to seeing you!

Estate Wines

The basis is formed by estate bottlings, for which we vinify grapes from our various vineyards together.

Here you will find easy-drinking wines, e.g. for a relaxed start into the weekend. In addition to straight grape variety wines with a high drinkability, we show creative cuvées in harmonious compositions. Fruit and freshness are the focus.



Local Wines

Our local wines are grown within the respective village boundaries and accentuate the typical aromas of the Siefersheim or Gumbsheim terroir.

The segment stands for expressive, dry wines with elegance and finesse. Exciting, single-varietal wines that invite you to discover them. Due to their filigree aroma components, they are ideal accompaniments to fine dining.



Single Vineyard

Single-vineyard wines show the characteristics of the soils and the microclimate from our best single vineyards. We develop their individual profile with sensitivity throughout the entire production process, from pruning to bottle ripening.

The result are finely tuned wines, rich in aroma, complexity and density for special moments of culinary pleasure.



Machine harvesting with preselection

Aged in stainless steel

min 6/12 months ripening (w/r)

10-12 %vol Alcohol

dry, semi-dry or sweet

Schlegel bottle with screw-cap

Hand-picking or preselection

Aged in stainless steel or large oak barrel

min 9/15 months ripening (w/r)

12-13 %vol Alcohol

dry or semi-dry

Ren Cru bottle with glass closure or natural cork

Green harvesting and hand-picking

Aged in stainless steel or barrique

12/18 months ripening (w/r)

12-14 %vol Alcohol

dry

Ren Cru bottle with glass closure or natural cork



Terroir

In addition to human influences, it is the grape varieties, soils and microclimatic conditions that give our wines their profile and authenticity.

In four vineyard sites with different geographical, geological and vegetative conditions, we cultivate wines that clearly differ in character and aroma, yet reveal their common origin.



Great wines are grown in the vineyard. We care for our vines through versatile hand, soil and leaf work, targeted yield reduction and thoughtful plant protection in order to harvest healthy and fully ripe grapes. We take the responsibility for our vines and the surrounding ecosystem seriously and explore in various projects how we can improve our sustainability step by step.

We determine the harvest date individually for each vineyard and select the grape material according to strict quality criteria.

In the cellar, we attach great importance to gentle, puristic vinification. Depending on the site and variety, we choose between different vinification styles to help our wines develop their unique characteristics. We reduce mechanical stress and external influences in order to preserve the aroma of the grapes and give our wines sufficient time to mature.

Vineyard area: 11 hectares

34%	Goldenes Horn
27%	Heerkretz
26%	Schloßhölle
13%	Martinsberg

Grape varieties: 13

34%	Burgundy
20%	Riesling
17%	Silvaner
29%	Other

Vine age:

28%	< 10 years
27%	10-20 years
26%	20-30 years
15%	30-50 years

Wines:

83%	White
17%	Red

Rheinhessen



Bingen Area



Weingut Gebert



Goldenes Horn

The subsoil of rhyolite is covered with loess-pararendzina soils that are permeable to water and warm up quickly. Various slope and flat sites with different exposures allow us to grow full-bodied and fruity red and rosé wines as well as delicate and fine-fruited Rieslings, Rivaner and Scheureben.

Heerkretz

In the Siefersheimer Heerkretz, volcanic porphyry that creates elegant, complex and exciting wines is found under sandy soils. This is where our expressive Rieslings and Pinot Blancs with pronounced mineral notes are produced from old vines rooted deep into the rock for water supply.

Schloßhölle

In our south-facing plots of Gumbsheimer Schloßhölle, loose black earth with chalky clay marl provides ideal conditions for full-bodied, easily accessible Burgundy and aromatic bouquet wines like our Gewürztraminer.

Martinsberg

The Siefersheimer Martinsberg offers nutrient-rich and deep loess-loam soils, which store water well on the wind- and sun-exposed elevation and promote finely balanced fruit nuances. This is where we grow new, sustainable grape varieties as well as our old Silvaner vines, with roots deep enough to drive mineral extracts into the grapes.



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