



**STEINMÜHLE**

*1737*



# Welcome to the Steinmühle

For over 500 years, our family has been rooted in viticulture. In 1737, our ancestors took over the Steinmühle and developed the former medieval noble mill into an ambitious quality winery. All the more we focus today on our strengths: authenticity, artisanal, origin and sustainability. We combine organic farming with elements of regenerative agriculture and biodynamics.





## At a Glance



### The WINEMAKER

**Axel May** | born 1984 | 11th generation at Steinmühle  
Apprenticed at renowned wine estates | Degree in Viticulture from Geisenheim University | International experience in California and New Zealand



### The LOCATION

Weingut Steinmühle is located in **Osthofen**, in the **Wonnegau** region of **southern Rheinhessen**.



### The CLIMATE

**Positioned in one of Germany's most sun-rich and rain-poor regions, Osthofen enjoys fantastic climatic conditions for growing grapes.** The region sits in the leeward shelter of the Hunsrück, Taunus, Odenwald and northern Palatinate highlands, fostering a warm, dry climate with **warm winters**. We typically see just 500 mm of annual **precipitation** to go with 2,000 hours of **sun**.



**BIO-certified since 2019**  
regenerative and biodynamic  
elements since 2021



n aus deutschen Landen



## At a Glance



### The LAND

**Area under vine** 25 ha | 120. 000 vines | organic farming  
regenerative und biodynamic elements



### The WINES

**Gutsweine:** Entry-level estate wines shaped by their terroir; the foundation of our quality pyramid | **Ortsweine:** Wines from our best vineyards in OSTHOFEN and DITTELSHEIM | **Lagenweine:** Single site wines from small parcels within our best vineyards



### The VINEYARDS

**Klosterberg** (Osthofen) | **Goldberg** (Osthofen)  
**Auf dem Schnapp** (Osthofen) | **Leckerberg** (Dittelsheim)



### The SOILS

**Loess** (= aeolian sediment from chalky Ice Age dust) | **Clay**  
(= tertiary river sediment from the original Rhine riverbed) |  
**Clayish marl / limestone** (= limestone-rich clay deposits from the Tertiary Sea)



Small white label with illegible text, possibly a manufacturer's or distributor's mark.





Authentic | Artisanal | Rooted



## Authentic

Our forefather Johann Weißheimer II grasped the key insight of winemaking: „Good wine needs good soil.“, he wrote in his diary – a truism just as relevant today as it was back then. In this age of mass production and industrial agriculture, we rely on our traditional strengths: **authenticity, handicraft, origin and sustainability.**

Because great wine begins in the vineyard, we take great pride in the careful cultivation of our vines.

After the conversion to organic viticulture in 2017 and the certification completed in 2019 as an “organic winery”, we have been using regenerative and biodynamic elements since 2021. An important point is the continuous humus build-up of our vineyard soils. This protects this important asset not only from aggradation and erosion, humus also stores immense amounts of CO<sub>2</sub> and is the largest terrestrial storage for organic carbon.

To achieve this humus build-up, but also reduce various plant protection products. Since 2021 we spray

various so-called “teas” and biodynamic preparations, at certain seasons, both on the vineyard soil, as well as on the plants. These are for example nettle manure and horsetail extract, which strengthen the plants and have a hardening effect on the plant tissue.

Furthermore, we use self-made compost tea. A liquid extract from compost - in which about 500 times as many microorganisms are contained as in the compost itself.

This acts, on the soil applied, as a catalyst for life-sustaining, strengthening processes in the soil, promotes and activates soil life, which is a better humus formation and plant health supports.

Taken collectively, these measures provide our vines with everything they need for natural yield reduction! Ecological balance is encouraged, stabilizing the ecosystem of our vineyards. This influences the ripeness and health of the grapes, as well as the quality and taste of the wine.

We give our vines enough time during the 180-200 days long vegetation period to their natural forces in the grapes to bundle.





## Artisanal

Our grapes are allowed 180–200 days of hang time during the vegetative phase, enough to develop their natural strength and defenses. At the same time, our vines benefit from a great deal of expert care to nurture them to their full potential.

**This work must all be done by hand, but to our minds this is a given anyways!**

Pruning, canopy management, consistent yield reduction, grape selection and crop thinning are all crucial steps on the path to gathering the finest harvest material and producing top quality organic wine.

Given our focus on establishing quality through the vineyard, we firmly believe in only minimal intervention in the cellar.

Grapes are transported on a trailer in 900 liter boxes, moving from vineyard to the estate, where they are then unloaded using a forklift and rotator. After pressing, the must is gravity-fed into our old vaulted cellar (erected 1823).

Our wines ferment in stainless steel tanks and oak barrels (500 liter) using native yeast, which better underscores our distinctive style and flavor.

The estate's vaulted cellar provides the perfect cool spot for extended aging by promoting natural clarification and stabilization. When their time has come, the wines are gently filtered and bottled.







## Deeply Rooted

As an estate with deep, long-standing roots, we at Weingut Steinmühle refuse to view tradition and modernity as opposites, but as a mutually complementary enrichment for our family, our wines and our winery.

Our family's winegrowing roots stretch back over 500 years. Since 1737, eleven generations of our family have worked this soil in Steinmühle, each leaving its own traces. They converted the aristocrat's mill into an ambitious quality winegrowing estate.

Numerous documents and sketchings allow us to harness the wisdom of the past for the challenges of today.

The comprehensive history and diaries maintained by Johann Weißheimer II (1797– 1883) provide valuable insight into the mill's early days back in 1275.

The literary and musical papers of Wendelin Weißheimer (1838– 1910) further attest to his close friendships with personalities such as Richard Wagner, Franz Liszt, Hans von Bülow, Peter Cornelius and Ferdinand Lassalle. They played decisive roles in shaping the musical and political culture of Germany and Europe, and valued both our wines and the hospitality of our family.



STEINMÜHLE  
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AUF DEM SCHNAPP  
- RIESLING -



STEINMÜHLE  
1737

OSTHOFEN  
- RIESLING -

## Our Wines

### MAXIME HERKUNFT



The leading wineries of our homeland go together in one direction and unite dynamism and drive of a modern wine region in a bracket:

Maxime stands for artisanal wines, traditional methods to interpret modernly and origin in the wine to make tasteable.



Our **LAGENWEINE** represent the finest our estate has to offer. The vineyards are lavished with attention, and only the finest grapes at their peak ripeness are harvested. These wines have their own character, elegance and depth, with tremendous aging potential.

Our **ORTSWEINE** come from the best sites around Osthofen and DITTELSHEIM. Fully ripe, hand-harvested grapes are the basis for our complex, dense and elegant wines.

Our **GUTSWEINE** come from the best sites around Osthofen. Fully ripe, hand-harvested grapes are the basis for our complex, dense and elegant wines.





## Wine Tastings - Celebrations

We'd love to welcome you to our old mill building for a private winetasting, tailored to fit your individual needs and interests. Your visit can also include a vineyard and cellar tour if desired, providing a fascinating peak behind the scenes at a family winegrowing estate.

Whether you're planning for a small private group or a 60-person corporate gathering – the Steinmühle estate and its beautiful grounds offer a one-of-a-kind ambiance.

Invite your guests to a sparkling wine reception, or to revel in the spacious Steinmühle garden along the idyllic Seebach brook.

We guarantee you an unforgettable time.

Your event can be tailored to include your choice of high-quality still, secco or sparkling wine. We're also happy to arrange catering for your event.

Simply contact us via phone or email.

We look forward to hearing from you!





## **Weingut Steinmühle**

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