



LUBENTIUSHOF

SLOW-RIESLING!

The Philosophy of Slowness

You cannot improve on nature.

You cannot „manufacture“ a good wine.

Therefore in the vineyard ...

- we try to keep a natural balance between flora and fauna
- we love to work with old Riesling vines ungrafted
- we work exclusively by hand

In the cellar ...

- we only ferment with wild yeasts
- we give the wine all the time it needs
- we avoid any fining or flavour manipulation
- LUBENTIUSHOF Riesling ferments for 150-280 days

The result is wine with loads of character that reflects each vintage. It is 100% natural and has a great aging potential.

But most important:

- You will never regret it in the morning!

The Media

The Fine Wine Review, No. 122, 2008

... Add Barth to the list of excellent producers ...

Parker's Wine Buyer's Guide No. 7

First Simon & Schuster Paperback Edition Oct. 2008

„Rating Germany's Riesling Producers“

LUBENTIUSHOF * * * = very good

„On a large loop of the Lower Mosel upstream from the vineyards of Winningen lies the obscure, 9-acre Gondorfer Gäns with its ancient, ungrafted vines. Long a monopole, the site was acquired in 1994 by Andreas Barth, who is also cellar master at the von Othegraven estate on the Saar. The first Lubentiushof Riesling are slated to arrive in U.S. markets by 2009.“

Hugh Johnson / Stuart Pigott **Touring in Wine Country „The Mosel and Rheingau“**

Andreas Barth is the new rising star of the Terrassen Mosel, and makes Rieslings with plenty of fruit and character. By appointment only.