



KLOSTER
EBERBACH

Steinberger Wild Ferment

- PRESERVING THE BEST AND EMBRACING THE NEW

Which secret was hidden behind the great Steinberg wines of the Cistercians? What shaped the legendary reputation of this Steinberg for centuries? In 2018, our oenologist Kathrin Puff and our vineyard manager of the Domaine Steinberg, Carsten Pfaff, were inspired by these questions to create a special wine. Thus, an original and uncompromising Steinberger was created: The Steinberger Wild Ferment!

The development of Steinberger Wild Ferment began with pure nature. A unique component of the wine is the natural ferment, as it comes directly from the vineyard. Steinberger grapes, ferment after maceration in a glass balloon - in the middle of the vineyard. Steinberger grapes with Steinberger yeasts - wild fermented.

The oldest vines, the perfect grapes - only the best ones were selected. The wine is made following the Burgundian model of the Cistercians: starting with the maceration on the skins of the grapes. This is followed by the extraction of the must, which is then filled into the barrique barrels located in the old Steinberg forge. The final is the union of the natural fermenting must from the vineyard as a fermentation batch with the must in the barrel.

The old forge not only represents the long tradition of the Steinberg, it was also chosen as a place for fermentation because it allows the wine to ferment protected from other yeasts coming from the cellar. Only the own yeast culture from the Steinberg makes the metamorphosis happen: The original and uncompromising Steinberger is born.



Kloster Eberbach



Christoph Lacroix

1762

Et floreat Steinberg

Let the Steinberg bloom

Steinberg Facts

- AT A GLANCE

12th century

Cultivation by Kloster Eberbach

1239

Kloster Eberbach buys all rights of the Steinberg paths from the community of Hattenheim

1757 – 1767

Construction of the Steinberg wall - protection against grape thieves

Today

With 30 hectares, the Steinberg is the largest monopool vineyard of Kloster Eberbach.

It is characterized by 99% Riesling vines, which have an average age of 30 years.



The origin

The Steinberger Fermentation batch in Steinberg

Auction & Subscription

The Steinberger Wild Ferment is strictly limited
220 magnum bottles and 5 double magnums of the 2019 vintage are available

The 5 double magnums can be purchased exclusively at the Kloster Eberbach Wine Auction on 2nd March 2024

220 magnums are available for the European and international markets. The 2019 Wild Ferment can be subscribed to now and will be available from 1st September 2024

The path

Craftsmanship – Passion – Patience

Geology & Soils

COLORED SLATE
from the lower Devonian (410 million years)

GRAVELS & SANDS
former surficial area of the Oligocene sea (34-23 million years)

CLAY
former deeper part of the Oligocene sea

CRUSHED ROCKS
Pliocene (5.3-2.6 million years)

GRAVELS & CRUSHED ROCKS
Rhine deposits during the 1st Quaternary cold period (ca. 700,000 years)

LOESS DEPOSITS
fine dust from the Quaternary cold periods