

# WEINGUT BINZ



## NACKENHEIMER

*Trocken dry Riesling 2018*

The Binz family can be traced back to the middle of the 19th Century with their vineyards in Nackenheim. Eberhard and Peter Binz built up the estate at that time, followed by Simon Binz, who unfortunately died at an early age, and the estate was inherited by Manfred Binz in 1959. A new house and premises were built in 1960 at the foot of the Rothenberg slope, incorporating a 200-year-old cellars, set into the red sandstone hillside. The buildings and cellars were enlarged in 1976. Today, the sons Rainer and Manfred Jr., who have both experienced extensive viticultural training, own and manage the estate; Rainer being responsible in the vineyards, Manfred in the cellars.

### NACKENHEIMER

Although Nackenheim is one of the smallest wine-producing villages in Rheinhessen, it has an excellent reputation for its wines and is proud of its historical background. It was here that the author Carl Zuckmayer was born. He devoted his play "der Fröhlich Weinberg" (the merry vineyard) to the village. Nackenheim is situated on the Rhine, neighboring to Nierstein. Both the Nackenheimer Rothenberg and Engelsberg as well as the Niersteiner Hipping are highly rated with their red sandstone shist slate soil, ideal for Riesling. The Schmitts-Kapellchen site consists of loamy soils, ideal for their chardonnay pinot varietals.



LOCATION

**Nackenheim, Rheinhessen**



VINES &  
VITICULTURE

Red sandstone shist, sourced from their Engelsberg vineyards harvested at optimum ripeness, fermented dry, not chaptalized, estate-bottled.



ESTATE

**Weingut Binz**



TASTING  
NOTES

A dry & refreshing Riesling with crisp lemony acidity, fine ripeness, and a nicely balanced firm structure, loaded with appealing stone fruit and expressive curranty & spicy flavors from the red shist terroir. A lot of high quality wine for an affordable litre bottle.



VARIETALS

**100% Riesling**



**ALCOHOL:** 12.1%  
**RES. SUGARS:** 6.3 G/L  
**ACIDITY:** 7.5 G/L



**Food Pairing:** Very versatile with seafood, light salads, poultry or pork dishes.



UPC: 8 36957 00387 6  
12pk / 1L

