

DOKTOR HEYDEN

Passion + Devotion

A young talented winemaker, combining passion & devotion to produce fine wines & with ownership of grand cru vineyard sites



A YOUNG WINEMAKER

IN THE OLD WORLD

The Dr. Heyden estate is relatively “young” by German standards. It was founded in 1999 by Dr. Karl Heyden, his wife, Anita, and their two sons, Frank and Harry. Sadly, Karl Heyden died in 2005. Frank had completed his studies at the famous Geisenheim viticultural institute and has already convinced the German critics. This young talented generation is crafting great wines from these highly rated vineyards.



CULTIVATION

Traditional and meticulously detailed cultivation of the vines with strict pruning, very careful soil & foliage management, inter-row crops, low yields and selective harvesting, are coupled

with modern technology in the cellars, fermentation taking place in stainless steel under temperature-controlled conditions. Production can be regarded as sustainable, and nearly organic, apart from the restricted spraying of fungicides, if necessary.



SACKTRÄGER CROWN JEWEL OF OPPENHEIM

The Sackträger vineyard is the crown jewel of Oppenheim, one of the few vineyards in Germany labeled “Grosse Lage,” the German equivalent of a Grand Cru. This small vineyard has been producing incredible wines for 500+ years. The southeast-facing amphitheater is named after the local “sack carriers,” who would unload cargo from barges. Spanning about 72 acres and comprised mostly of limestone, Sackträger is the Heyden family’s most prized vineyard holding; their lot of this grand cru site contains vines exceeding 40 years of age (“alte reben” on the label).

POLYCULTURE

The Heyden vineyards are lush and colorful - full of helpful wildflowers, herbs, vegetables and other natural components that add to the diverse little ecosystem. This farming is known as polyculture. In some years, a spread 1500 tons of pine mulch is applied to cover up the soil and prevent weed growth. On a regular routine, a pedocal analysis determines the health of the soil. This minimizes the run and loss of nutrients. There is no irrigation of the vines; the vines are dry-farmed.



THE WINES

The results of Frank Heyden’s polyculture in the vineyards and precise hand in the cellar are wines of purity and vitality.

- OPPENHEIMER SILVANER QUALITÄTSWEIN TROCKEN ALTE REBEN
- OPPENHEIMER RIESLING KABINETT DRY-STYLE
- OPPENHEIMER PINOT NOIR
- OPPENHEIMER SACKTRÄGER RIESLING SPATLESE
- ESTATE RIESLING DRY 20L KEG

