



EMBEDDED IN THE FOOTHILLS OF THE PFALZ FOREST HILLS,

the Spa (english for Bad) town of Dürkheimmarks marks the heart of the fertile Middle Haardt region of the Pfalz. The area is especially favored by a warm macro-climate in the broad Rhine valley, protected from cold winds by the bordering forests which are the largest in Germany. The Fitz-Ritter family estate dates back to 1785 and was a founding member of the Verband Deutscher Prädikats (VDP). Today it is owned and managed by the 9th generation, Johann Fitz. His father, Konrad with his wife Alice, have now retired, but are still actively involved, living in the old estate mansion.

The VDP is comprised of 200 prestigious estates dedicated to producing only "natural" wines of the highest quality. To this day, the environmentally friendly/protective viticulture practices of the VDP are upheld by all of the members. Today, the interest in sustainable viticulture and organic wine growing only underline that Fitz-Ritter has been on the right path, practicing these methods of wine growing, for the past 100 years.

GENTLY WORKING THE VINEYARDS

At Fitz-Ritter estate, there is no use of herbicides, insecticides or industrial nitrogen fertilizer, only organic fertilizers are used. Seeds, stems and skins of our own grapes as well as horse and chicken manure are worked into the soil. There is use of other green fertilizers, such as the planting and mulching of a wide assortment of grasses and clovers between vineyard rows. In winter, every row is planted with these soil enriching plants and, in summer, every other row is mulched, thus introducing nutrients into the soil. There is no use of heavy machinery that compresses the soil in the vineyards. Instead, the vineyards are worked primarily by hand, using extensive canopy management (hand cutting of leaves to leave the grapes exposed to the sun, able to dry more quickly etc.). We maintain rigid yield control through strict pruning of the vines, thus ensuring highest quality, fuller-bodied wines with greater density. Our philosophy is to work our vineyards as gently as possible in order to give them sustainable growth.

OUR VINEYARDS

• ABTSFRONHOF VINEYARD

The Abtsfronhof vineyard, formerly belonging to the Abbey, is solely owned by the estate and is situated near the Spa town park and salines. The old estate mansion with its courtyard, underground cellars and surrounding garden provide a suitable birthplace for classic wines. Its also home to rare trees including the oldest and largest Ginkgo Biloba in Germany. The long period of vegetation and fertile soil in this area enable the grapes to fully ripen, even in lesser years. Yields are kept moderately low at the estate to produce aromatic, full-bodied and well-structured rich wines with good concentration of taste and require less residual sugar to harmonize, thus suitable for producing dry wines. Ideal conditions for the spicy Gewürztraminer with its delicate rosebud aroma, but also for Riesling, producing wines with less tartness and more body than the comparatively light Mosel Riesling wines.



OUR WINES

RIESLING EXTRA TROCKEN SEKT NV

One of Germany's oldest sparkling wine (Sekt) producers, our Sekt is crisp and dry, while bursting with the fruitiness of ripe Riesling. It combines the bread dough and honey notes of bottle fermentation with floral, red berry and spice flavors. Well-balanced and harmonious.



GEWÜRZTRAMINER

Off dry in style, it's brisk and dancing, offsetting plush, juicy white grapefruit with spice and honey. Finishes briskly on a sugary pastry note.

