

HEINZ EIFEL

Shine

Heinz Eifel started the parent winery (Romerhof) in 1979, in the heart of the Mosel Valley –Trittenheim. With the help of his daughter, Anne Eifel-Spohr, they set out to produce a brand of top-quality wines that reflected the distinctive character of the vineyard sites.

Today, Heinz Eifel is run by Heinz and Anne, crafting wines from the highest quality grapes processed with only the most modern standards, techniques and technology. Unlike many larger German wineries, Heinz Eifel himself has control over the entire winemaking process — from vine to bottle.

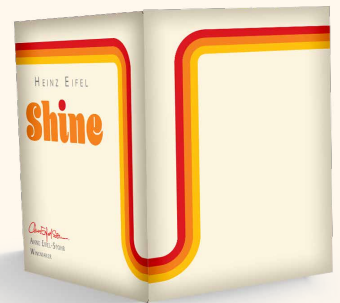


Anne Eifel-Spohr
ANNE EIFEL-SPOHR
WINEMAKER



Heinz Eifel Shine

wines are made from grapes harvested on the sloping hillsides of Germany's prime wine growing regions. The winding rivers running alongside these vineyards reflect sunshine, which help ripen the grapes throughout the long, cool growing season.



Producing top quality German Riesling is more than just a science, it is an art.

HEINZ EIFEL



A FAMILY COLLABORATION

Heinz Eifel started the parent winery (Römerhof) in 1979, in the heart of the Mosel Valley – Trittenheim. With the help of his daughter, Anne Eifel-Spohr, they set out to produce a brand of top-quality wines that reflected the distinctive character of the vineyard sites. The idea behind their collaboration was to pay respect to tradition while incorporating the inspiration of the young winemaker, Anne. So pleased with the quality and individual character of these wines, the Eifel family decided to put their own name on the bottle, thus creating HEINZ EIFEL wines.



QUALITY FIRST

Heinz Eifel wines are crafted from the highest quality grapes processed with only the most modern standards, techniques and technology. Unlike many larger German wineries, Heinz and Anne have control over the entire winemaking process — from vine to bottle. Over the past 20 years, they have established long-term contracts with select growers who are advised to cultivate vineyards under exacting standards with restricted yields and specific harvest times. Fermentation takes place in temperature controlled stainless steel tanks. All wines are then tasted and blended by a committee of oenologists and sommeliers. All production takes place in an ISO standard certified bottling plant and the wines are stored in modern climate-controlled warehouses. This vision is deeply rooted at Römerhof and extends throughout the Eifel family.

The Heinz Eifel label design reflects the German wine classification system.

