

# 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.

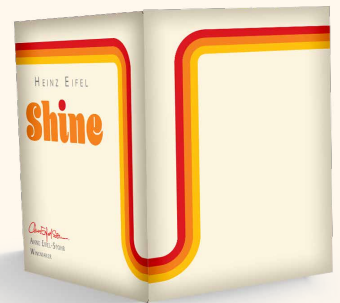


*Anne Eifel-Spohr*  
ANNE EIFEL-SPOHR  
WINEMAKER



## 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.



ZERO  
NO-ALCOHOL WINE



DRY RIESLING



RIESLING



GEWÜRZTRAMINER



DORNFELDER  
SWEET RED



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

# HEINZ EIFEL



## A FAMILY COLLABORATION

The Eifel family has been cultivating their family estate, Eifel-Pfeiffer, since 1642. In 1988, Heinz Eifel acquired the regional Römerhof winery and manages it with the same care. After earning her oenology degree from Geisenheim University in 2000, his daughter, Anne, became head winemaker. The Heinz Eifel brand was created as an extension of the Römerhof winery to continue their commitment to producing top-quality wines, that reflect the distinct character of the vineyards. 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 blends generations of German winemaking tradition with modern techniques. The classic Prädikat wines honor German heritage, offering authentic, traditional expressions. The Shine range adds modern and approachable wines while maintaining quality and expression of vineyard character. Together, they showcase the family's commitment to both legacy and innovation. 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 typical color of the vine's foliage at the time of harvest for each corresponding German Wine Classification*

DRYER

SWEETER



**KABINETT**  
*Signifies that grapes were picked at normal harvest - off dry style.*



**SPÄTLESE**  
*Sweeter and fruitier than Kabinett. Grapes picked at least 7 days after normal harvest.*



**AUSLESE**  
*Made from very ripe, hand-selected bunches, typically semi-sweet or sweet, sometimes with some noble rot character.*



**BEERENAUSELE**  
*Made from overripe grapes individually selected from bunches and often affected by noble rot, making rich sweet dessert wine.*



**EISWEIN**  
*A culinary specialty: Grapes are frozen at the moment of pressing, resulting in a very small amount of highly concentrated grape must.*

