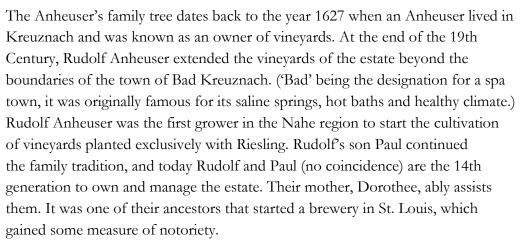
PAUL ANHEUSER

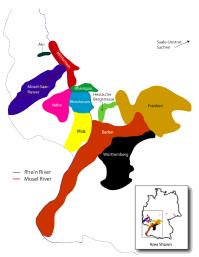
NAHE







The vineyards, spread out along the Nahe valley, offer a wide variety of characteristic wines, reflecting the influence of the different soil structures, such as porphyry or red sandstone, and the varying microclimates, especially on the upper Nahe with its incredibly steep rocky formations. In fact, two of these single sites are solely owned (monopoles) by the Anheusers, namely Pfingstweide in Niederhausen and in den Felsen (in the rocks!) in Schlossboeckelheim. 80% of the vines are planted on steep or sloping sites, which means plenty of manual labor throughout the year, apart from the vintage itself with necessary hand picking.



The wines mature in old oak casks in cool underground vaulted cellars. Recent vintages typify the regional character of Nahe wines, marked by fine, crisp acidity, mineral flavors and plenty of concentration; fuller bodied than Mosel and livelier than Rheinhessen wines. Despite old traditions, new innovative wines have been recently introduced, with a larger percentage of dry-style wines, such as the dry Blanc de Noir, classified as white wine yet produced 100% from Pinot Noir.

