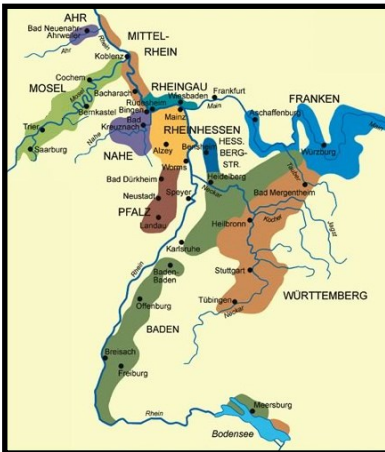


FITZ-RITTER

PFALZ



Located in Dürkheim, the heart of the fertile Middle Haardt region of the Pfalz, Fitz Ritter Estate is in its eighth generation of ownership under Konrad & Alice Fitz and son Johann Fitz represents the ninth generation to operate the winery. Ancestor Johannes Fitz was the first to make “Palatine Champagne” which emerged from his Bad Dürkheim winery in 1843, the Fitz Estate was documented as the official “Supplier to the Court of the Bavarian King”. Just as it was back then, today the Sektkellerei Fitz still produces “Sekt” from Burgundy and Riesling wines by traditional bottle fermentation.

No herbicides, insecticides or industrial nitrogen fertilizer are used, only organic fertilizers and mulching of the extensive cover crops provide vine nourishment. Low yields and old vines contribute to the complexity of the wines. In 2012 the Fitz-Ritter winery has successfully completed CERTIFICATION FOR EU-ORGANIC-WINES (DE-ÖKO-039).

The Middle-Haardt region holds an enormous treasure of vineyards, many of which belong to Fitz-Ritter. The winery also owns the monopole Abtsfronhof Vineyard, located within the city boundaries. “The quality is decided in the vineyard itself”, explains Johann Fitz. His ideas are carried out by Oenology Engineer Achim Eberle and include refraining from the use of synthetic fertilizers and herbicides, predominantly hands-on-farming and selective picking. More than 100 years ago, the Fitz-Ritter winery was a founding member of the elite association of predicate wine growers - VDP - (Verband Deutscher Prädikatsweingüter).

Only the 200 member wineries may exhibit the symbol of the Eagle on the capsules of their bottles. This is a guarantee for uncompromised wine enjoyment and that the contents are among the finest wines from one of the most renowned wineries of Germany. The members of the VDP are carefully chosen according to strict quality standards.



“The more you know about wine, the more you’ll want to know about us.”
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FITZ-RITTER RIESLING SEKT



In 1837, the Fitz estate founded the first “Champagne“ Production in the Palatinate (second in all of Germany). Johannes Fitz, known as “the Red Fitz”, had imported the necessary know-how from the Champagne region of France which had been his exile home following his activity for the German Democracy movement at the Hambach Festival in 1832.

Five years later the first ‘Palatine Champagne’ emerged from the Bad Dürkheim winery. In 1843, the Fitz Estate was documented as official “Supplier to the Court of the Bavarian King”. Just as it was back then, today the Sektellerei Fitz (Sekt is the German word for sparkling wine) still produces “Sekt” from Burgundy and Riesling wines by traditional bottle fermentation.

In following of a long tradition, this Sekt is made only from carefully selected Palatine Wines.

Fitz-Ritter was one of the earliest producers of German Sekt (sparkling wine). This quality Sekt, produced from 100% old-vine Riesling, was grown in in the sunny microclimate of the Middle-Haardt region. It is crisp and dry while bursting with the fruitiness of ripe Riesling. Serve this exciting, dry Riesling Sekt with appetizers, sushi, seafood and greens



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