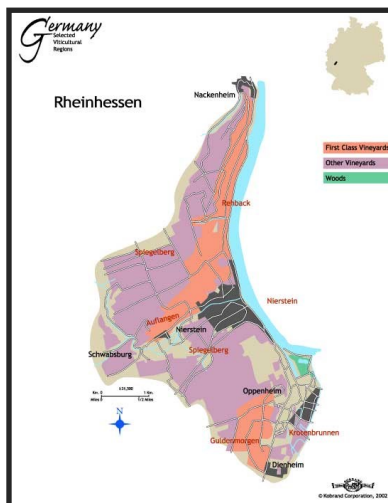
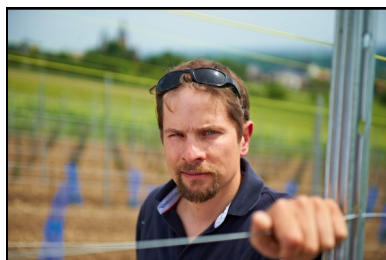
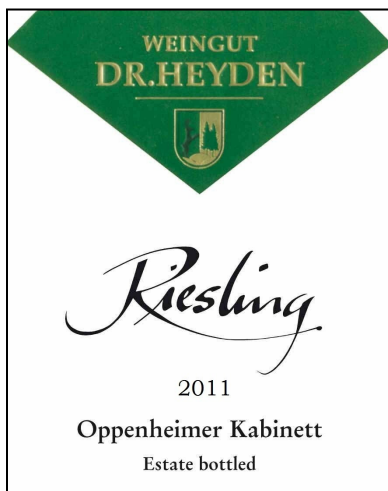


DR. HEYDEN

RHEINHESSEN



Dr Karl Heyden founded the estate in 1999 with his wife, Anita and their two sons, Frank and Harry. Frank Heyden completed his studies at the famous Geisenheim viticultural institute and has already convinced the German critics. This young talented winemaker is crafting great wines from the best rated vineyards of Oppenheim.

Traditional and meticulously detailed cultivation of the vines with strict pruning, careful soil & foliage management, low yields and selective hand-picking, are coupled with modern technology in the cellars, fermentation taking place in stainless steel under controlled temperature conditions.

The rolling hills of Rheinhessen are bordered by the Nahe and Rhine Rivers. Steep vineyard sites are confined to small areas near Bingen and south of Mainz along the Rhein Terrasse. Historical wine villages of Oppenheim and Nierstein are located along the Rhine, the eastern boundary of the region. The forested, hilly countryside is known as “Rheinhessen’s Switzerland” in the west, the Tanus Hills lie to the North, and the Oden Forest lie to the east. Loess, limestone and loam, often mixed with sand or gravel, are the main soil types.

The terroir of the Oppenheim vineyard slope is limestone, and this is reflected in the character of the wines, giving a fine chalky minerality, especially with Riesling. The proximity to the river and the amphitheatre slope on the edge of the Rhine valley, facing SSE, provide a great macroclimate. The Sackträger is rated as one of the best sites in Rheinhessen.

Although dry-style in taste, the Oppenheimer Riesling Kabinett (sourced from the Herrenberg and Kreuz) shows a fine, smooth balance with appealing peachy flavours. The Sackträger wines are even more complex with pronounced sweetness, as well as these typical juicy peach and apricot flavours from the rich limestone soil.

Apart from fruity-style wines, Frank also produces a high percentage of dry wines, especially Silvaner from old vines. Made from 50 year old vines, this is an astonishing introduction to Silvaner. Wonderfully dry and nervey, the wine shows great peach and nectarine fruit qualities with a bright mineral finish.

The Pinot Noirs are also harvested at similar high physiological ripeness, fermented traditionally on the mash, and matured in new and old oak for 12+ months.



“The more you know about wine, the more you’ll want to know about us.”

www.ahdvintners.com; (586) 552-1414