

SCHÄTZEL

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L'ESPRIT DU VIN

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NIERSTEIN AM RHEIN, RHEINHESSEN, GERMANY

Profile

Location: Nierstein, Rheinhessen, Germany

Size: 10 ha

Varieties: Riesling, Silvaner

Viticulture: Biodynamic, certified by Demeter

Vinification: Old oak barrels, malolactic, lees ageing, flor-influence

About

Kai Schätzel and Jule Eichblatt have revitalised the family estate with a modern approach and an emphasis on low-intervention winemaking, gaining recognition as a leading figure in the region. Practicing biodynamic viticulture with trees and sheep in the rows, the steep Grand Cru vineyards in Nierstein (Ölberg, Hipping, Pettenthal) with their Rotliegend ("red slate") soils contribute to the distinctive minerality and precise, saline character in the wines.

Schätzel's philosophy takes inspiration from the best techniques in Champagne, Jura, and Jerez: The wines age on the lees and under flor for up to 8 years. They do not filter or fine their dry wines and they do not sulphur. While some of the wines express a single vintage, others express a multitude of vintages, being drawn from a solera-like system or the result of a careful blending process of individually aged wines.

Their holistic approach to farming combined with their low-intervention but highly attentive approach in the cellar deliver what Schätzel call "modern wines". Within this category, they produce two styles:

The precise and pure sweet wines (**yellow labels from '23**) are vinified with sulphur whilst the dry wines (**blue & white labels**) are neither fined, filtered or sulphured and all are influenced by autolysis and flor. The jewel in the range is "Reh Riesling" - a blend of vintages from current-release back to 2016 from the rare Pettenthal (GG) vineyard with its more than 80-year-old vines and limited to 800 fl.

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Style

Kai Schätzel and Jule Eichblatt produce wines in a distinctive style with remarkable balance. Despite their low alcohol and lighter bodies, all of their wines carry a great intensity. They marry salty, savoury flavours with piercingly pure fruit and deliver a weightless intensity from first-class terroirs through careful, precise winemaking.



Dry Wines

petnaT3000

Riesling, Portugieser, Ehrenfelser. Petnat bottled in 500ml click-cap bottles, marking the start of Schätzel's kommune3000. Clean, balanced with generous red fruit and orange peel. Fresh acidity with slight leesy, salty notes. 9.5% vol.

2022 naturweiss

85% Riesling, 10% Silvaner, 5% other grapes. Maceration for 3-4 days. Fermentation and maturation in large, old barrels for 11 months under flor. Light and refreshing, fruit-forward yet salty. Once opened, it effortlessly stays stable and expressive for many days, if not weeks. 11.5% vol.

2023 Riesling 3000

100% Riesling. Fermentation and maturation in large, old barrels for 12 months with flor influence. Approachable and balanced with ripe apple, a subtle creamy texture but still keeping a lively energy and definition on the palate. A new generation of estate Riesling. 11.5% vol.

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Dry Wines

20-23 Steiner Silvaner

100% Silvaner. Coming from the Rotliegend (“red slate“) vineyards Hipping (Große Lage) and Rothenberg with up to 100-year old vines planted on their original roots. Four vintages make this perpetual reserve. 36h maceration, then fermented in 1200l old oak barrels before ageing under flor. A pure, light-bodied expression of the grape showing just a hint of the ‘22 and ‘23 exuberance with gentle nuttiness, lively acidity and fine texture. Remarkable balance. An impressive Silvaner. 11% vol.

17-23 Steiner Riesling

100% Riesling. From Grand Cru vineyards only: Ölberg, Hipping, Pettenthal, growing on Rotliegend (“red slate“). Perpetual reserve of 7 vintages. Aged in 5000l barrels under flor. Salty with white fruit, floral notes, spices and present acidity that draws out the finish. 11% abv.

2021 Fuchs Riesling

100% Riesling. From Hipping (Große Lage), growing on Rotliegend (“red slate“). 48h of cold maceration, then fermented and aged for 36 months in 600l old oak barrels under flor. Tart exotic fruit and noble reduction. Brilliant and vertical, with salt and umami on the palate, carried by flor with noticeable oxidative influences. Energetic, spicy and incredibly intense despite its 11% vol.

16-23 Reh Riesling

100% Riesling. From Pettenthal Große Lage, the best vineyard in Rheinhessen, with 80-year old vines growing on Rotliegend (“red slate“). All 8 vintages were vinified and aged separately in old oak barrels, aged under flor and on their lees for up to 8 years. In 2024, Kai & Jule carefully blended these vintages in different proportions but majoring on 2017, 2018 and 2020. Displaying a brilliantly salty, nutty profile with an intense, layered and complex palate that is built around autolysis. Schätzel’s masterpiece and a new paradigm for Riesling. 800 bottles produced. 10.5% vol.

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Sweet Wines

2023 Kabinett Riesling

100% Riesling. Crisp and light with peachy fruit and herbal notes. Refreshing, lingering, and vibrant. Biodynamic riesling "lemonade". Literally great juice.

Analysis: 7% vol. · 49 g/l sugar · 9.5 g/l acid.

2023 Hipping Kabinett

100% Riesling. From Hipping Große Lage, grown on Rotliegend ("red slate"). Aged in old barrels for 8 months. Salty with flinty reduction. High intensity despite the light body. A model of a serious, complex Kabinett.

Analysis: 7.5% vol. · 61 g/l sugar · 10 g/l acid.

2023 Pettenthal Auslese

100% Riesling. Produced from perfectly raisined, dried-out fruit without any botrytis. Pettenthal Große Lage, the best vineyard in Rheinhessen, with 80-year old vines growing on Rotliegend ("red slate"). Aged in old barrels for 8 months. Like a chamomile infusion with yellowish, apple and apricot fruit and a warm red slatiness. Electric, long, floating with weightless intensity. Another masterpiece.

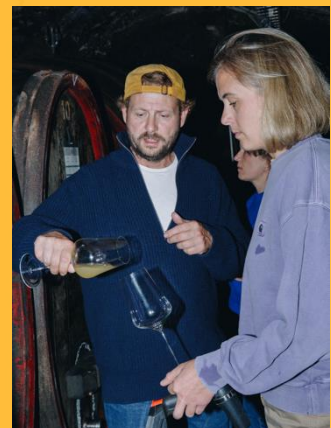
Analysis: 7% vol. · 185 g/l sugar · 13 g/l acid.



Hipping Große Lage



Flor yeast in Schätzel's barrels



Kai Schätzel & Jule Eichblatt