



## OUR WINERY

**Our family winery has been operating since 1997 in Kernen-Stetten in Remstal. Since its inception, our goal has been to produce characterful, distinctive, organic wines.**

Consequently, since 2004, we have been cultivating our vineyards as a fully certified organic winery, and since 2008, biodynamically. As a result, in 2012, we became members of the Demeter Association. The ecological management of our vineyards is our top priority, allowing the various layers of sandstone in our Keuperstufen landscape to shine. In 2013, we were admitted to the Association of German Prädikat Wine Estates (VDP).

Riesling, comprising 65% of our vines, plays a crucial role in our operation.

For over 20 years, we have worked with various grape variants (clonal mixtures) in our vineyards to achieve a distinctive complexity in our wines.

For the past 15 years, we have been using our own selections – MASSAL SELECTION – with Riesling. This involves cutting wood from specific vines in our vineyards during the winter and grafting these cuttings to create new vineyards with our own Riesling variants after two years.

**This process contributes to the complexity of our wines.**

Our focus is primarily on quality, not quantity. Our wines are unique originals, not mass-produced. Therefore, Beurer wines are not available by the liter; we prefer to bottle in 0.75L bottles.

All grapes for our wines are selectively hand-picked!



## OUR PHILOSOPHY

**Controlled non-intervention** – this phrase encapsulates much of our philosophy. While we certainly master our craft, what matters most to us is working with nature and having a keen sense of the right moment.

To avoid any mineral fertilizers and chemical pesticides, we activate and strengthen the soil and our vines using special compost preparations. Additionally, we use rock flours, baking powder, plant extracts, and various tea sprays in the vineyard. By employing diverse plants, herbs, and grasses for ground cover, we not only promote biodiversity and healthy, balanced vines but also create habitats for insects and small organisms.

**In the cellar, we believe that everything needed for winemaking is within and on the grape.**

Therefore, we entrust the development of our wines entirely to the natural processes of the microorganisms present in our musts. We ferment all our wines 100% spontaneously, using only vineyard-specific yeasts. This allows us to capture the exciting differences in our local soils and sites in bottles.

Additionally, we bottle some wines, such as our NOTHING, sulfur-free, and refrain from filtration for selected wines. All our red wines are aged in large, old wooden barrels to intensify aroma, tannin structure, and density.

Extended fermentation, development, and maturation times, as well as very late bottling, result in elegant, distinctive Beurer wines.



## **BIODYNAMICS**

**Our goal is to create wines that not only develop through the forces of nature but also embody our own understanding of nature.**

Since 2004, we have been practicing organic farming, and since 2008, biodynamics, to achieve this goal.

Biodynamics emphasizes holistic practices, where the soil, plants or animals of the farm, and the farmer form a harmonious whole.

Profitability is not the focus of this farming method; rather, it aims to ensure the well-being of fauna, flora, and humans, while also focusing on preserving and strengthening our environment.

Where does the cosmos come into play? The cosmos influences our agricultural practices in various ways, as we pay attention to cycles of the moon, sun, and stars, which significantly impact the Earth's water cycle.

By utilizing this ancestral knowledge, the forces of nature work for us, aiding in holistic agriculture. To achieve this, we employ biodynamic preparations, such as horn manure and horn silica, plant extracts, and compost preparations (chamomile, yarrow, oak bark, nettle, valerian...) according to specific cosmic rhythms, to improve the soil quality of our vineyards and strengthen our vines naturally.

**Biodynamics – Greek *Bios* for *life* and *Dinamikòs* for *movement*.**



## VDP.BEURER

The Association of German Prädikat Wine Estates (VDP) was founded in 1910, initially as the Association of German Natural Wine Auctioneers (Verband Deutscher Naturweinversteigerer e.V.). Today, approximately 200 wine estates belong to the VDP, and we are proud to have been members since 2013.

“For the Prädikat wine estates, the vineyard is the decisive quality feature. The goal of the VDP classification is to define the value of the best vineyards in Germany and to ensure the preservation of a unique cultural landscape.” (VDP website)

**“All VDP wines bear the VDP eagle on the bottle neck – a trusted guarantee for excellent wines.”**

### THE VDP QUALITY PYRAMID

**VDP.GUTSWEINE (ESTATE)** are the entry level into the origin-focused quality hierarchy of the Prädikat wine estates. These wines originate from estate-owned vineyards. **White Label.**

**VDP.ORTSWEINE (VILLAGE)** originate from the best vineyards within a locality and are planted with region-specific grape varieties. Bottles in this category are adorned with a **gray label.**

**VDP.ERSTE LAGE (FIRST GROWTH)** designates top-tier vineyards with distinctive character, where optimal growing conditions prevail and wines of consistently high quality have been produced over a long period. The First Growth wines in our collection feature a **brown label.**

**VDP.GROSSE LAGE (GRAND CRU)** distinguishes the highest-quality German vineyards. These vineyards are precisely demarcated by parcel. Here, the best wines with expressive terroir characteristics and exceptional aging potential ripen. Beurer’s Grand Cru is adorned with a **blue label.**



PLAYFUL                      FRESH  
**VDP.GUTSWEINE (ESTATE)**

LIVELY

reflect the down-to-earth nature and our natural approach in the glass. Naturally, we adhere to all our quality principles when crafting these wines to harvest aromatic grapes, which mature into delicately structured, fresh wines in the cellar. They form the foundation of our wine range.

Riesling Estate Wine

Weissburgunder (Pinot Blanc)

Trollinger



## MINERAL FULL OF CHARACTER DISTINCTIVE VDP.ORTSWEINE (VILLAGE)

The soils for our dry locality wines originated about 200 million years ago. During that time, gypsum keuper, reed sandstone, quartz sandstone, and parlor sandstone were deposited in our region. This resulted in a Keuperstufen landscape with various minerals and components. Our particularly high-quality vineyards are located at elevations ranging from 280 to 400 meters above sea level. To reflect the characteristic nature of the soils, we cultivate our Rieslings according to the specific soil types. In addition to high-quality vineyard sites, limited yields and regional grape varieties are prerequisites for this premium wine type.

Riesling Stubensandstein

Riesling Kieselsandstein - unfiltriert

Riesling Schilfsandstein

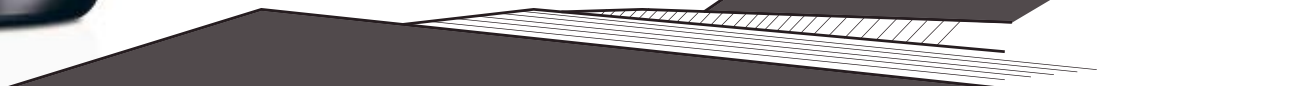
Riesling Gipskeuper  
Riesling „mal anders“

Zweigelt Untere Bunte Mergel

Lemberger Untere Bunte Mergel

Y-Burg  
325m NN

Sängerheim  
400 m NN





**BOLD                      AROMATIC                      FULL-BODIED**  
**VDP.ERSTE LAGE (FIRST GROWTH)**

These dry wines are bold and expressively showcase their origin both aromatically and in taste. The vineyards are precisely demarcated by parcel, where the grapes for our particularly individual wines grow. To enhance the quality of our wines, we reduce yields in all our vineyards during the summer. Additionally, for our single vineyard wines, the grapes are halved to intensify their components and maintain a loose grape structure – through this method, we obtain physiologically ripe grapes that are processed gently in the winery and mature into unique wine personalities in large wooden barrels.

Riesling – Junges Schwaben –

Sauvignon Blanc

Grauburgunder (Pinot Gris)

Chardonnay





PROFOUND                      COMPLEX                      UNIQUE  
**VDP.GROSSE LAGE (GRAND CRU)**

distinguishes the highest-quality German vineyards. These are precisely demarcated terroirs where wines with complex flavors and expressive terroir characteristics develop, reflecting their origin and possessing exceptional aging potential.

They are planted with regionally specific grape varieties carefully selected for each vineyard. The dry wines from VDP.GROSSE LAGEN are designated as VDP.GROSSES GEWÄCHS and bottled in a special bottle featuring the GG grape logo as a glass embossment. At our winery, we use our original parcel names to label the Grand Crus.

The grapes for our GGs grow on vines planted between 1968 and 1995.

Stettener Pulvermächer – Riesling Großes Gewächs – Berge –

Stettener Mönchberg – Spätburgunder Großes Gewächs – Öde Halde –

Stettener Mönchberg – Lemberger Großes Gewächs – Schalksberg



## NOBLE SWEET WINES

JUICY

MAGNIFICENT

ROYAL

Gewürztraminer Auslese

0,375l.

Stettener Pulvermächer – Riesling Auslese

0,375l.

Riesling Eiswein

0,375l.

## SEKT BUBBLY

EFFERVESCENT

ELEGANT

Our SEKT (sparkling wine) is produced from Pinot Noir, Weissburgunder (Pinot Blanc), and Chardonnay using traditional bottle fermentation and ages on the lees for 36 months.

Pinot brut - Sekt

0,75l.

Chardonnay Brut Nature - Sekt

0,75l.

## AGED WINES

NOBLE

STRONG

VIRTUOUS

*Wine requires time – that's why we want to give our top wines that time. We store our favorite wines in our cellar to offer you these treasures at their perfect drinking age – "for us and our friends."*

Available wines upon request.

To increase the aging potential of the wines, we also bottle them in "large formats." Magnum (1.5L), Jeroboam (3L), and Methuselah (6L).



SPARKLING  
RIESLINGBRAUSE

FRESH

ALCOHOL-FREE

The Riesling soda is a sparkling alcohol-free collaboration project by the Junges Schwaben (Young Swabians) Winemakers group. Through a partnership with the Jörg Geiger Manufactory, this alcohol-free Riesling enjoyment was created with extracts of birch leaves, various vineyard herbs, and elderflowers. Apples and quinces from our local orchards also contribute. Naturally, like all our products, it's organically produced.

Alcohol-free! Not only popular among drivers.



EXCITING

BOLD

LONG-LASTING

**SPECIALS.NOTHING**

In the BMX and bike scene, a daring trick jump is referred to as NOTHING, where during the jump, hands and feet are simultaneously stretched far apart. It's an exhilarating feeling and an exciting experience "without a safety net."

The Riesling NOTHING aims to reflect this sensation. The wine is unsulfured and unfiltered; instead, we age this NATURAL WINE for 2 1/2 years along with the berries in wooden barrels. The berries and physiologically ripe seeds provide the wine with the necessary stability, and through very gentle contact, the aromas are particularly pronounced.

**NOTHING stands for NATURAL WINE  
and is just as much FUN as BMX.**



PRECIOUS

DISTINCTIVE

TRADITION

## SPECIALS.SECUNDUS

When we started producing our first wines in 1997, we began with just two wines. The first white wine was released as PRIMUS, and our first red wine was our SECUNDUS.

Because these wines were something special to us, we only produce our red wine blend of Lemberger and Zweigelt in exceptionally good vintages. The grapes are aged in small oak barrels for 2 1/2 years.

SECUNDUS was produced last in vintages 2008 and 2018.

## BIODIVERSITY    HISTORICAL    TRADITIONAL SPECIALS.RETTET DIE REBEN (SAVE THE VINES)

When the small vineyard parcel directly below the Y-Burg in our hometown lay abandoned, we didn't hesitate. We fulfilled a long-held dream and planted medieval grape varieties that had long disappeared from Württemberg. They thrive amidst herbs, peach trees, and old dry stone walls – just as it used to be.

The vineyard is managed exclusively by hand and cultivated in a traditional three-armed training system. Over 25 different medieval grape varieties such as Heunisch, Putzscheer, Adelfränkisch, etc., grow on the dry stone terraces.

Simultaneously with the wine, the book *“Rettet die Reben“* (Save the Vines) was published by the Stuttgart publisher EDITIONrandgruppe. With many photos, elaborate illustrations, and texts on the history of medieval grape varieties, it provides detailed information about the project. The book is currently out of print, but the wine is produced annually in small quantities as a mixed set.

We are also very proud to have a descendant of the oldest vine in the world growing in our vineyard here in Stetten. In 2019, the city of Maribor in Slovenia selected our museum vineyard and ceremoniously presented us with a noble cutting of the Stara Trta during the wine festival there. The Schwarzsamtene is now growing in almost all countries of the world. In Germany, we are the third location for this ancient vine, following Berlin and Munich.

Our museum vineyard is therefore not only medieval but also internationally represented.



VINTNER

WINES

ORIGINALS

## JUNGES SCHWABEN (YOUNG SWABIANS)

In the best sense down-to-earth – and yet avant-garde? The *Junges Schwaben* vintner group shows that this is possible. And in doing so, it represents to some extent the tremendous transformation of Württemberg from the “Trollinger Republic” to one of the most innovative wine-growing regions in Germany.

What began officially in 2002 under the name *Junges Schwaben* is now a close-knit community of five friends, who were awarded the ARTVINUM Prize as European Young Winemakers of the Year in 2010. In 2014, the group was honored with the WINE AWARD FOR FRIENDS by Gourmet magazine.

Jochen Beurer, Sven Ellwanger, Hans Hengerer, Rainer Wachtstetter, and Jürgen Zipf are fundamentally different personalities – yet their common rootstock seems to be the same: honesty, craftsmanship, sincerity, love of nature, and a pursuit of the highest possible quality are terms often heard when speaking with them.

[www.jungesschwaben.de](http://www.jungesschwaben.de)



## BRÄNDE

Williams Christ

Gewürztraminer Pomace

Quince

NATURAL

Riesling Pomace

Mirabelle Plum

POWERFUL

Apple Brandy  
from the Barrel

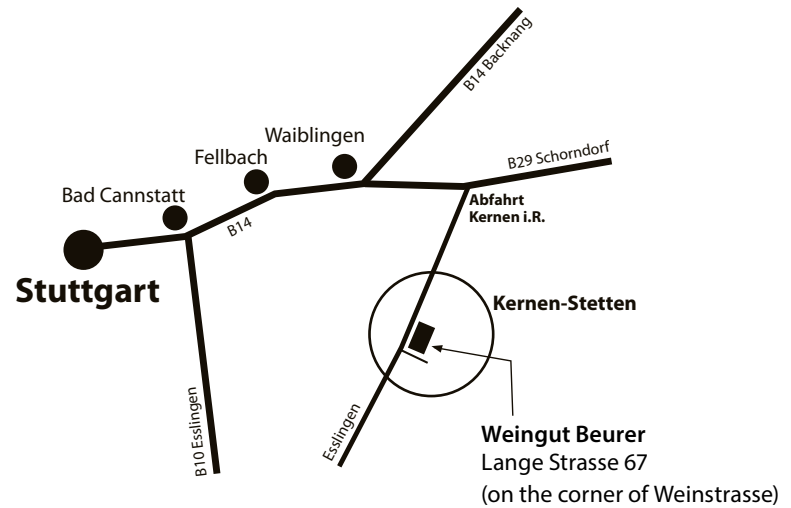
Sour Cherry

WITTY

Grape Pomace Brandy  
from the Barrel

Our fruits are distilled in our own distillery, using the same pot still that our Grandfather Siegfried (SIX) started distilling high quality spirits in 1975.

## HOW TO FIND US:



### **With Public Transportation**

VVS – S2 to Rommerlshausen and then with Bus 211 to Kelter Stop in Kernens-Stetten, Kelter Stop. From Esslingen, take the Schnellbus (Quick Bus) X20 to the Diakonie Stop in Kernens-Stetten. We are a 10-minute walk from this stop.

### **Opening Times**

Friday 14:00-18:00

Saturday 10:00-13:00

and with appointment

**Email orders can be placed through** [bestellungen@weingut-beurer.de](mailto:bestellungen@weingut-beurer.de)

**More information, events, and the current pricelist with rarities can be found on our homepage – [www.weingut-beurer.de](http://www.weingut-beurer.de)**



Follow us on **instagram** and **facebook** – [weingut.beurer](http://weingut.beurer)





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VDP. Prädikatsweingut



Junges Schwaben

Winzer, Weine, Originale



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