



THE WINES

“The full-fruited wines show enough fresh acidity and power to evolve further and improve up to five years in the bottle. Luetzkendorf shows what the picturesque Saale-Unstrut growing area is capable of producing.”

– HUGH JOHNSON’S GUIDE TO GREAT WINE , 6TH EDITION –

„There will never be a perfect wine. But the vision of one is that for which we strive, in humility before Nature and serving as Nature’s medium.”

– UWE LÜTZKENDORF –

For more than 20 years Uwe Luetzkendorf has been producing immensely multi-faceted, complex wines which do not easily surrender their secrets, thereby causing them to remain memorable. They show a resonance which reflects the singular character of the terroir and also serves to display the the basic fundamental characteristics of each varietal.

Our dry wines from the Karsdorf High Crest Vineyard captivate with their mineral character and are very strong in expression, possessing a great potential for thorough ripening, and are suitable for long-term ageing. Likewise, they also reflect die singular uniqueness of their terroir.

To obtain our wines directly, visit our online sales outlet:

WWW.SHOP-LUETZKENDORF.DE



THE SAALE-UNSTRUT-APPELLATION

The “Tuscany of the North” as our region along the Saale and Unstrut river valleys is known benefits greatly from the warm, dry and especially mild microclima which has furthered wine cultivation here for centuries. The hilly landscape is noted for its meandering waterways, numerous castles and palaces as well as its singular biotope with its multifaceted

fauna and flora. Along its river glens and steep terraces are fruit orchards, grape vines, and picturesque vineyard huts. For wine enthusiasts, pleasure seekers and all who love Nature, with all of its visual beauties and cultural sites , this area and its many castles between the Saale and Unstrut is certainly worth visiting. Come visit us soon!



Weingut
LÜTZKENDORF
S A A L E - U N S T R U T



VDP. PRÄDIKATSWEINGUT

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CHERISHED TRADITION AND EVOLVING DEVELOPMENT

“The Wine is the Image of the Vintner”, as the saying goes. If this old adage did not already exist, it would have to have been invented for Uwe Luetzkendorf. His wines are authentic and multi-faceted. They have soul, and they have character. And they certainly reflect the image of this highly individualistic vintner.

Under his direction the Luetzkendorf Winery has produced excellent, highly-rated, fine quality wines with unmistakable flavor. Varietals such as Riesling, Pinot blanc, Sylvaner, Red Traminer and Gutedel are now cultivated in the Luetzkendorf vineyards with care and consideration. Until after German Reunification, 1990, no one could have imagined this being possible. In 1991, Uwe Luetzkendorf, an impassioned young vintner, fresh out of school, newly-graduated from his studies with a diploma in Fermentation and Beverage Technology, put every thing he had into bringing the cherished Luetzkendorf family tradition of fine-wine making back to life. This was made possible that year when the vineyards were returned to the Family after having been seized in the 1950’s by the former East German state as part of the forced collectivization of private property.



VDP. PRÄDIKATSWEINGUT

With great personal engagement, passion for the wine-making profession, and an excellent feel for the nuances that distinguish extraordinary wines, Luetzkendorf’s first, self-produced wines reflected the his commitment during those very first years. Just four years later, the Lutzekendorf Winery was accepted for membership in the exclusive “Association of German Premium Wine Producers, (VDP) and thereby entitled to display the Association’s “Wine Eagle” Logo on its labels, literature and promotional items. Luetzkendorf Winery’s election to the VDP, (like a squire’s elevation to knighthood,) after only four years’ operations, was extremely unique: very few German wineries attain the VDP’s stringent quality-control requirements. Since then Uwe Luetzkendorf maintains his own idea of producing “perfect” wines which are true to nature, displaying character and being highly individual reflecting the best aspects of their birthplace.

THE VINEYARDS

HOW WE CULTIVATE AND HARVEST OUR GRAPES

„As a vintner family we live and derive our livelihood from Nature and are embedded in it.

– UWE LÜTZKENDORF –

The basis for our top-quality wines derives from maintaining an ecological equilibrium in the cultivation of our vines. To attain this, in conjunction with reduced yields, we thin our vines’ leaf canopy and reduce the number of grape clusters – all this culminates in late harvesting when the grapes are physically and phenologically ripe. The unmistakable flavor of our wines is attributable to the strong influence of our pronounced Continental climate as reflected in the Saale-Unstrut-Region’s micro-climate. The summers are hot and the winters are cold here above the 51st parallel on the leeward side of the Harz Mountains. Better climatic conditions for our vines are hardly imaginable. Thanks to the long vegetation period and the late harvest which often takes place only in October, the grapes have sufficient time to ripen allowing their full flavors to evolve completely.

KARSDORFER HOHE GRÄTE / KARSDORF HIGH CREST VINEYARD

The „Karsdorfer Hohe Gräte“ or High Crest Vineyard, a “premium Lage” or Grand cru vineyard consists of two sections: the historic vineyard and a new portion. Characteristically, the historic section’s geological make-up contains a vaulted, double-layered of quartzite between layers of fossil-rich calcium and colored sandstone. This sort of formation is hardly even seen in other German vineyards, however it is found in France the finest Grand Cru growths in Burgundy. Here we grow Pinot blanc, Sylvaner and Riesling.

The other section is the „Kalksteinbruch“ or Limestone mine. It is a reclaimed calcium strip mine which up until the early 1990’s produced chalk for the production of cement. It lies at the edge of a 400-hectare/600 acre depression whose encompassing stone walls rise 40 meters high, roughly 120 feet. Geologically-speaking its 4.5 hectare/11 acres growing area within that large property contains calcium, chalk, as well as red- and green clay soils. During the summer the grapes benefit from the reflective qualities of the gigantic calcium walls surrounding the vineyard. These retain the sun’s warmth and enable Pinot Blanc, Riesling, Traminer, Pinot Noir and Portugieser to develop better. In winter the walls offer active protection from the cold and the negative aspects of winter weather. The shape of the depression at the banks of the Unstrut River provides optimal conditions for cold air drainage. In the area adjacent the vineyard itself, there remain no scars or damage resulting from the former calcium mining operations.

FREYBURGER EDELACKER / THE FREYBURG NOBLE ACRE

Noble wines thrive only on noble soils. The premium growth now called the Freyburger Edelacker was previously known under the name „Freyburger Schweigenberg.“ It is blessed with exceptionally fertile, deeply-set soil. Its high proportions of loam and clay soils (which retain water so well,) are exceptional for weathered, fossil-calcium-dominated soils. This is where the Blauer Zweifelt varietal finds ideal ripening conditions. Because of its steep 45’ incline, harvesting here is especially demanding.