

Wine...
...pure delight

Welcome to the homepage of the wine-growing estate & country house Bühler

Family:

Werner Bühler (master of wine growing)

...is responsible for the cultivation of the vineyards, as well as for the workflow of the family business. He starts every new vintage with a precise cutting of the vines. During the whole year, he takes care of the growth and the cultivation of the vines. His whole family supports him, because it is the vineyards where quality starts.

Pia Bühler (master of home economics)

...is all times enthusiastic about the kitchen and conjures up perpetually new Mediterranean and tasty dishes suitable to the wines of the wine-growing estate. In the good wines of her son and the seasonal range of products of the region she finds inspiration for current culinary creations.

Jens Bühler (technician of viticulture)

...inherited the love of wine. The grapes of the vineyards are in good hands with him. He enlarged his knowledge of wine that he gained in the own estate, through years of apprentice in famous Palatinate wine-growing estates, like Knipser in Laumersheim, Bernhard Koch in Hainfeld, as well as Hahn-Pahlke in Battenberg. Thereafter he successfully finished his training as technician in July 2005. Furthermore, he acquired international knowledge of wine in Portugal, France and Austria (wine-growing estate Knoll, Wachau).

Sarah Bühler (pupil)

...the youngest scion of the family brings fresh and new ideas into the house. As well, she deals with the estate and the tasks, which are involved.

History:

In the development of our wine-growing estate and our country house, the influence of several generations is visible. This is documented in the structural alteration of our building, as well as in the aroma of our wines.

Our great-grandparents saved the estate during the years of war and in post-war time. Our grandfather enlarged the estate in the cooperative. Werner Bühler relocated the wine-growing estate from the narrow location of the village to the border of the world-famous location of vineyard “Kallstadter Saumagen”.

Werner and Pia Bühler assumed the family wine-growing estate in 1992, which was still young but quality-conscious.

In 1994, the new building and the wine tavern were constructed next to the old yard, which remains from the time of the Renaissance, about 1540. The ancient vault, which is used as storage for barrique barrels, remains from the same time. We have specialized on the cultivation and decrease of Kallstadt's famous wines and every year we do the best we can to vinification wines of the absolute top class in this historic location.

Today the estate is husbanded from several generations, who work together highly motivated. Whether young or old, everybody has his tasks and performs them with joy and ambition.

Vineyard:

The careful exposure to soil and nature concerning the cultivation of the vines is especially important to achieve highest quality wines durably and in the long run.

Already the Romans realised in 100AD, that the terroir of this region creates special wines. The vines flourish in the long lasting growing season especially well, because of the mild climate and the predominantly limy soil.

Our vines grow mainly on the following types of soil:

- brick earth soils loess with a high percentage of lime sand brick – they are the prerequisite for our sustainable, fruity and tangy Rieslings
- soils with limy clay – where our expressive and voluminous Burgundies and our red wines grow

Cellar:

We conserve and treat the basis of quality that we already establish in the vineyards, as accurately as possible.

Jens Bühler is responsible for the wine cellar and with it for the vinification of our wines, which bear his distinctive clear mark, since the vintage of 2001. It is his aim to mirror the characteristics and the speciality of the grapes from this area in the wines of our estate.

Therefore, it is very important to reduce the harvest through green grape harvesting in summer and selective harvest of healthy grapes in autumn.

When the high seasoned grapes are reaped, in the cellar the juice is pressed out very gently with modern techniques. After the pressing, the must has to clear, to ferment unhurriedly and temperature controlled.

Traditionally, our red wines ferment with the skin of the berry-skin, to fully mature their high quality in wooden barrels.

These fundamentals guarantee Palatinate wines of absolute top class.

Wines:

Primary, we concentrate on traditional Palatinate vine varieties, whereas the Riesling plays an outstanding role in our estate. Alongside, the White burgundy, the Grey Burgundy, the Chardonnay, the Silvaner, the Rivaner and the Gewürztraminer play a subordinate role, but this is not the case concerning the careful vinification of the wines of those vine varieties.

Besides the red varieties Pinot Noir, St.Laurent and Dornfelder, which are well known in Germany, we can also offer red wines of international origin, like e.g. Merlot and Cabernet Sauvignon.

These varieties are typical for the Bordeaux area; where they are planted on light soils with a high percentage of gravel, but our best location of vineyards convince a Merlot as well to feel at home.

Vine varieties in our vineyards:

White wine varieties:

Riesling
Gewürztraminer
Silvaner
Rivaner
Grauburgunder
Weissburgunder
Chardonnay

Red wine varieties:

Pinot Noir
St.Laurent
Dornfelder
Merlot
Cabernet Sauvignon

Wine Tavern:

The wine tavern, with a view to the location of vineyard “Kallstadter Saumagen”, invites for a pleasant stay. After a long walk through the Palatinate Forest and the vineyards, there is no better place, where you can relax.

Culinary goodies from our winegrower’s kitchen help you to refresh. The variety of our homemade wines invites to some convivial hours with your friends.

You are welcome to taste our wines in the tavern and we would be happy to give you specialist advice on your choice of wines.

You can dangle your soul and your mind in our Mediterranean garden with a glass of Bühler wine.

In between of fig trees, palms, oleanders and citrus trees you can get away from it all and dream of holidays in the south on Palatinate soil.

Current dates:

16th Feb. - 20th Aug. 2006

10th March - 9th April 2006

1st - 2nd April 2006

21st - 23rd April 2006

28th April - 1st May 2006

Wine tavern open

Gourmet Spring in Kallstadt

“Day of the open wine cellars”

Wine festival “Fest der 100 Weine”

Wine festival “Fest der 100 Weine”

Contact:

Wine-growing Estate & Country House

BÜHLER

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Opening hours of the wine tavern, as well as tasting and selling of bottled wine:

Thursday – Saturday from 16:00

Sunday and Bank Holiday from 12:00

If you want to visit us between Monday and Wednesday, we ask you to call us before.

Delivery and payment conditions

The prices include VAT and (Sektsteuer), glass and packing. To get the price per litre, divide the price of the bottle through the content of the bottle.

Empties may be returned in exchange.

No former offers are valid any more with this price list. Place of fulfilment is Kallstadt for both. The property of the goods stays with us until payment. Place of venue is Bad Dürkheim.

Package:

Pickup: one-way cardboard boxes per six bottles

Conveyance: one-way cardboard boxes per six bottles

Mailing: cardboard boxes per twelve or eighteen bottles at cost price of 9,50 € per package

Without any cost of dispatch at a value of goods of 350 € or more within Germany

Payment: net cash when receiving the goods and the bill

Bank details: Sparkasse

Rhein-Hardt

Bank code 546 512 40

Account number 180 380

Press:

- 2003** **2001 Merlot Auslese****dry** (fine wine made with selected bunches of fully ripe grapes) awarded with very good quality in the **Weinwelt**” issue 6/2003 in the category of Merlot international.
- 2004** The magazine ALLES ÜBER WEIN recommended the wine-growing estate BÜHLER. ALLES ÜBER WEIN awarded the golden medal, because of the excellent wines and the above average valuation of the jury in January 2004.
- 2005** The magazine ALLES ÜBER WEIN recommended the wine-growing estate BÜHLER. ALLES ÜBER WEIN awarded the golden medal, because of the excellent wines and the above average valuation of the jury in February 2005.
- 2005** CAPITAL-tasting “The best German good wines”
3rd place in the category of Grauburgunder late vintage dry