





## <u>Weingut von Hövel</u>

"Saar wines could be the best riesling on planet earth" Max von Kunow

The 21-hectare von Hövel estate operates out of a manor house that was completed in the 12th century, where it initially served as an abbey retreat for the famous wine monastery of St. Maximin in Trier. Located in Konz-Oberemmel in a side valley of the Saar, which is known as Konzer Tälchen ("little valley" of Konz), the old cellar is today as it was over 800 years ago.

Konz could be seen as a quaint, sleepy valley village in the Saar, surrounded by rolling vineyard hills, pastures and small houses with one modest church steeple—though it is anything but old-fashioned when Max von Kunow is around. Since assuming the estate in 2010, Max has nearly doubled von Hövel's vineyard holdings, converted the estate to organic practices (including an intensive compost program) and he is in the process of transforming not only the viticulture, but also the style of the wines. Max's father, Eberhard, preferred swift pressing of the grapes; Max is now working with some skin maceration, especially for the drier range, and a slower, gentler crush for the fruity range. In fact, a dry range really did not exist at this estate until Max arrived because his father did not prefer them. The wines destined to be fruity are less opulent than in vintages past; they are more crystalline and crunchy. In keeping with the organics practiced in the vineyards and the longer hang time prior to harvest, Max encourages indigenous yeast fermentations for all of his wines.

The von Hövel estate has ownership in the following vineyards, all of which are planted exclusively to riesling: Oberemmeler Hütte (5.8 ha), the famed Scharzhofberg (2.8 ha), Kanzemer Hörecker (0.6 ha), Oberemmeler Rosenberg + Rosenkamm, Krettnach Silberberg and Niedermenniger Euchariusberg. Hütte, Herrenberg and Hörecker are all monopoles of the estate.





