

A decorative horizontal border featuring a colorful floral and vine pattern in shades of blue, green, pink, and purple, set against a light background. It runs across the middle of the page, partially behind the white label.

solveigs

PINOT NOIR | RHEINGAU

Jens Heinemeyer | Winemaker

Pinot Noir. 100 %!



the **main points**

Pure nature. Exclusively Pinot Noir. Historic **red wine vineyards** of the formerly so called 'Assmannshäuser Steil'. **Steep ('STEIL') vineyards** only. Indigenous terroir on the red **Phyllit slate stone soil**. Only grapes of **own vineyards**. Cultivation and vinification under control by the owner. Grown and vinified only by the use of **biology and physics**. Matured in wooden casks, **slow maturation**, sedimentation, bottled unfiltered. **No addition** of enzymes, yeast, tartaric acid or other taste designing additives. **solveigs** wines are exclusively sealed by **natural cork**. **Pure nature.**

the **vineyards**

The very steep vineyard covered by slate expresses the major character of the typical local style of substance and depth paired with a delicacy which makes the wines appear lighter on the palate than they really are. This phenomenon is already more known for Riesling wines of the Mosel valley.

solveigs Pinot Noir is committed to the elaboration of the specific nature of this origin and not to vinify an international type of Pinot Noir.

Exclusively local vines (clones) of Pinots are planted - precisely those which developed out of the vines which the monks of the Citeaux Monastery in Burgundy, France, once brought when they discovered the uniqueness of the vineyard site. All together is what we call 'terroir' today.

The cultivation of the vines is performed by a young team of wine professionals who are trained and conducted by winemaker Jens Heinemeyer himself. The selective manual work allows to respect the guidelines of organic viticulture. Since 2013 **solveigs** is certified as an organic producer.

the **vinification**

Since 1995, the vinification process is subject to the principles of a „lazy vinification“ (also called „controlled inactivity“ by a wine writer). After destemming the berries ferment in open vats on their skins and with their own yeast for about 14 days time. The fermentation is followed by a pressing procedure keeping the wines separated by the vineyard blocks. After being settled for a while with an ongoing fermentation in tanks, the wine matures in oak wood casks for about 18 months. Within this maturation and biological reaction period the wine is racked twice by remaining in casks. Two years after the harvest the bottling is done without any fining or filtration but with the result of a natural clarification process. The refinement continues with a maturation time on bottle to reach the market in the most natural condition without any make-up.

The entire production strategy respects the fruit raw material above all. Comparable to a fine restaurant it expresses the producer's ability to only use the natural resources for fine dish without the need of little 'convenience helpers'.

PHYLLIT

PINOT NOIR

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the wine

PHYLLIT is a light Pinot Noir from younger Pinot vines. The character of a vintage determines the volume of production. If the vintage does not allow single cru vineyard wines, the **PHYLLIT** will have these grapes to always guarantee the desired standard.

the name

PHYLLIT is the name of the red slate stone soil that characterises all solveigs-vineyards.

the vineyard

All vineyards are cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

PHYLLIT grows on steep slopes covered by red slate stone soil, located around Assmannshausen in Rheingau.

Younger vines > approx. 20 years.

the grape

Pinot Noir, 100%.

the yield

The yield is limited by nature and the intended character for the wine, approx. 30 to 40 hl/ha.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **PHYLLIT** is bottled unfiltered.

PHYLLIT naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 13.0 %vol. (approx. 97° Oechsle).

the taste

PHYLLIT is an elegant and light Pinot Noir combining typical Burgundian flavours and a slight fummy touch of red slate soil.

the ageing-potential

10 to 15 years



the technical details

bottle: Burgundy, antique green

contents: 750 ml | 1500 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles

STEIL

PINOT NOIR

solveigs

PINOT NOIR | RHEINGAU



the wine

STEIL is a single vineyard selection from old vines at a minimum of 15 years. A unique individual showing the differing influence of the microclimate each year in its taste and structure. The flavouring components will vary from vineyard block to vineyard block.

the name

STEIL revives the historic name of all the vineyards located around Assmannshausen that are covered by red slate stone soil. The name also describes the nature of our vineyards which are steep slopes up to 70%.

the vineyard

All vineyards are cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

STEIL grows on steep slopes covered by red slate stone soil located around Assmannshausen in Rheingau. Its character is based on traditional Burgundian clones of Assmannshäuser Pinot Noir.

The age of the vines ranges between 20 and 53 years.

the grape

Pinot Noir, 100%.

the yield

is limited by nature and the intended character of a top cru. For **STEIL** the yield is approx. 25 hl/ha.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **STEIL** is bottled unfiltered.

STEIL naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 13.5 %vol. (approx. 103° Oechsle).

the taste

STEIL is an expressive Pinot Noir, powerful but elegant. As a unique individual it appears more or less distinctive fummy, with earthy flavours of red slate soil or dark berries - depending on vintage and vineyard block. Smooth but light at the same time.

the ageing-potential

20-25 years



the technical details

bottle: Burgundy, antique green

contents: 750 ml | 1500 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles

MICKE

PINOT NOIR

solveigs

PINOT NOIR | RHEINGAU



the wine

MICKE presents a top cru of confusing character. Harmonious coexistence of exotic fruit flavours and the traditional Burgundian type. This wine only will be vinified in excellent vintages with a strict limitation of bottles.

the name

MICKE stands as a synonym for 'Mickeberg', the original designation of a vineyard site.

the vineyard

The vineyard is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

MICKE grows in a unique block belonging to the vineyard site 'Mickeberg' with steep slopes covered by red slate stone soil and a long-lasting evening sun. These vines allow to create wines of an exceptional fruit aroma limited to this site. The vines are minimum 35 years old.

the grape

Pinot Noir, 100%.

the yield

is limited by nature and the intended character of a top cru. For **MICKE** the yield is approx. 25 hl/ha.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **MICKE** is bottled unfiltered.

MICKE naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 14.0%vol. (ca. 105° Oechsle).

the taste

MICKE develops exotic dark berry flavours after a long-term maturation. A Pinot Noir of exceptional character. The vineyard block offers a broad aromatic flavour world. Tannin is nearly not perceptible.

the ageing-potential

Sufficient ...



the technical details

bottle: Burgundy, antique green

contents: 750 ml | 1500 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles

PRESENT

PINOT NOIR

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the wine

PRESENT grows in a top cru of very steep slopes (70°). Needs time to release its flavours. Traditional Burgundian type with extensive ageing potential.

the name

PRESENT stands as a synonym for 'Presenteberg', the original designation of the vineyard site.

the vineyard

The vineyard is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

PRESENT grows in the unique block 'Presenteberg', situated to south-west, located between Assmannshausen and Lorch with slopes of 70°. The central location amidst the vineyard gives long-term sunshine, while the slopes are well nurtured by an underground water supply in the rock and an optimum water storage of the red slate stone.

The vines are minimum 35 years old.

the grape

Pinot Noir, 100%.

the yield

is limited by nature and the intended character of a top cru. For **PRESENT** the yield is approx. 25 hl/ha.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **PRESENT** is bottled unfiltered.

PRESENT naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 14.0%vol. (ca. 103° Oechsle).

the taste

PRESENT develops an unmistakable, high concentrated aroma of a classic Burgundian type after an extended maturation. Subtle tannic structure.

the ageing-potential

Sufficient ...



the technical details

bottle: Burgundy, antique green

contents: 750 ml | 1500 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles

KOLOSS

PINOT NOIR PRÉCOCE

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the wine

KOLOSS is the precocious Pinot version of extensive ripeness of berries with a beginning development of dried raisins. All happens on the vines as the drying of grapes on straw is not allowed in Germany. **KOLOSS** exclusively grows in extraordinary vintages. Then it will achieve approx. 125° Oechsle.

the name

KOLOSS ... self-explanatory after the first sip ...

the vineyard

The vineyard is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

KOLOSS grows in a unique block belonging to the vineyard site 'Mickeberg' with steep slopes covered by red slate stone soil and a long-lasting evening sun. These vines allow to create wines of an exceptional fruit aroma limited to this site.

The vines are approx. 25 years old.

the grape

Pinot Noir Précoce (Frühburgunder), 100%.

the yield

is limited by nature and the intended character for the wine, approx. 20 hl/ha.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential. This takes two years time in barrels and at least some further years in the bottle before leaving the cellar for the first time. **KOLOSS** is bottled unfiltered.

Double new oak soaked up with the wine concentration. **KOLOSS** naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid.

The alcohol level derives from nature and the sugar in the grapes. Usually 15.0-16.0%vol. (ca. 115°-125° Oechsle).

the taste

KOLOSS evolves a sensitive harmoniousness between richness and ultimate flavours of a smooth and spicy Pinot with a confusing lightness still at the level of alc. 15.0%vol. - A noble colossus ('Koloss') which surprises your senses.

the ageing-potential

approx. 10 years



the technical details

bottle: Burgundy, antique green

contents: 750 ml | 1500 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles

ROSA von P

PINOT NOIR ROSÉ

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the wine

ROSA von P is vinified using the traditional method for 'Saignée'. Free run of all Phyllit crus. The must has a slightly reddish colour but already its unmistakable Burgundian aroma. It differs from common Rosés presenting a touch of tannin.

the name

ROSA von P ... ROSA (wine) of Pinot - or ROSA of Phyllit ... just as you think.

the vineyard

All vineyards are cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

ROSA von P is vinified from all estate owned vineyards sites covered by red slate stone soil. The average age of the vines is approx. 20 years.

the yield

is limited by nature and the intended character of a top cru. For **ROSA von P** the yield is approx. 25 hl/ha.

the grape

Pinot Noir, 100%.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, stability and a great maturation potential. **ROSA von P** matures in barrels „sur lie" on a regular bâtonnage to optimize the maturing process and the development of flavours. The wine is kept for approximately one year time on the first yeast from fermentation including some bâtonnage.

A gentle filtration just with bottling - as well as this is done for Chardonnay vinification - reduces the invisible colloids in the wine. The result is a wine appearing smart and light but deep and tasty at the same time.

ROSA von P naturally ferments to dry with nearly no sugar left. The acidity is naturally degraded by a second fermentation to about 5.0 g/l total acidity measured as tartaric acid. The alcohol level derives from nature and the sugar in the grapes. Usually 13,0%vol. (ca. 96° Oechsle).



the taste

ROSA von P - a different kind of Rosé. Not usual but an individual and outstanding one. Intense taste but inspiring slight. Fruity but also dry. Showing depth in spite of its youth.

the ageing-potential

approx. 5 years

the technical details

bottle: Burgundy, antique green

contents: 750 ml

closure: natural cork | tin capsule

packaging unit (750 ml): 6 bottles

KOLOSSAL

TROCKENBEERENAUSLESE

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the wine

KOLOSSAL 2010 - the ultimate solution for a nature given noble late harvest of Pinot Noir Précoce. Hand-picked at a value of 175° Oechsle this wine presents a natural phenomenon due to its intensity.

the name

A tremendous wine grown in the **KOLOSS** vineyard.

the vineyard

The vineyard is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

The grapes of **KOLOSSAL** matured in the little steep **KOLOSS**-block, situated to south-west, located between Assmannshausen and Lorch. In the middle of this sun-drenched vineyard the raisins have been collected carefully at the end of the harvest 2010.

the grape

Pinot Noir Précoce (Frühburgunder), 100%.

the yield

The yield is extremely limited by nature and the intended character for the wine, 2,4 hl/ha. or 12% yield from usual average yield of KOLOSS. That makes the calculation of this extraordinary wine more clear.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations. The only additive used is sulphite.

It is a 'lazy vinification process' where time is the key to achieve taste, harmony, clearness, stability and a great maturation potential.

The hand-selected berries macerate in their juice over night. The very next day they are gently and slowly pressed using a mini wine press. At the end of the day the viscous juice is totally dripped off and it follows a maturing for 1-2 years time in the vault cellar.

Natural residual sugar of 115 g/l, alc. 13.5%vol.

the taste

KOLOSSAL - presents a slender and subtly-sweet taste in spite of the natural „colossaly“ residual sugar. High performance Burgundy.

the ageing-potential

Unlimited



the technical details

bottle: antique green

contents: 375 ml

closure: natural cork | tin capsule

packaging unit (375 ml): 12 bottles

FRAGIL

PINOT NOIR PRÉCOCE
FORTIFIED WINE

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the wine

FRAGIL - the solution for vintages where "only" something like 100° Oechsle are possible by nature. A Port style of "Vintage" character, meaning that the fruit is dominating the wine and not maturation flavours by oxidative ageing.

the name

FRAGIL(E) is the wine and style you get when using Pinot for a fortified wine. The real Pinot strength is still to be always fragile in character.

the vineyard

The vineyards is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

The grapes of **FRAGIL** matured in the little steep **KOLOSS**-block, situated to south-west, located between Assmannshausen and Lorch.

the grape

Pinot Noir Précoce (Frühburgunder), 100%.

the yield

The yield is equivalent to **KOLOSS**, approx. 20 hl/ha.

the vinification

The vinification is minimized by the use of natural biological processes and physical transformations.

Hand-picked and fermented on skins like usual the Pinot Noir Précoce is then stopped in fermentation by fine brandy in order to leave about 80 g/l natural residual sugar and have it stable at the lowest alcohol possible without any other treatment or filtration.

Natural residual sugar of 80 g/l, alc. 17,0%vol.

the taste

FRAGIL - presents a subtle sweet character embedded in a delight raisin-like finish without overwhelming the palate.

the ageing-potential

approx. 10 years



the technical details

bottle: antique green

contents: 375 ml

closure: natural cork | tin capsule

packaging unit (375 ml): 12 bottles

BRUT vom STEIL

PINOT BLANC & NOIRS
NATURHERB

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the **sparkling**

BRUT vom STEIL. A unique ancient form of making sparkling by 100% natural fermentation processes. Only containing what comes from the grapes. The fingerprint of the origin together with the very first method to make sparkling wine.

the **name**

BRUT vom STEIL - emphasizes that selected Pinot Noir grapes are carefully pressed in whole cluster to only give "lière taille" of the juice with nearly no colour from the berry skins.

the **grape**

Pinot Noir. 100%. Blanc de Noirs.

the **vineyard**

The grapes for this sparkling are selected from younger vines of our different vineyards which are harvested a bit earlier than the grapes for our Pinot Noirs. Grown on the red phyllite soil, of course.

The vineyard is cultivated by certified organic farming supplemented by very high personal standards regarding the respect to nature and human.

the **manufacturing**

The very first sparkling wine in the world was invented by coincidence when the remaining natural sugar caused a second natural fermentation in the wine bottle. Suddenly bubbles arised and the wine changed its character. With this very initial 'Méthode Ancestrale' the bubbles arise by the grape sugar only. No other additives. This is **BRUT vom STEIL** - made by nature, with a slight yeast opalescence.

the **maturation**

While the first fermentation was starting in tank and continues with a malolactic fermentation in barrels the secondary fermentation produces little tiny bubbles in the bottle.

The bubbles and the secondary flavours of the yeastmetabolism are then refined by a maturation on the lees for at least 18 months.

the **disgorging**

the bottles are just placed upside down to let the lees settle in the bottle neck - no riddling. Finally disgorged 'Brut Nature' - no additives.

the **taste**

BRUT vom STEIL shows the character of matured grapes but still keeps the ideal of light character due to a secondary fermentation only by the natural sugar of the grapes. No added sugar enhances the alcohol. While the spontaneous fermentation underlines the origin and opens in secondary fermentation in bottles a new spectrum of flavours and crispiness. The very first method of sparkling for todays connoisseurs.

the **ageing-potential**

unlimited on lees, after disgorging should be served within half a year.



the **technical details**

bottle: Champagne | antique green

contents: 750 ml

closure: natural cork | capsule

packaging unit (750 ml): 6 bottles

MARC vom STEIL

PINOT NOIR

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the **spirit**

The essence of all the best grapes of solveigs Pinot Noir. Distilled perfume of the grape's character by leaving out all other influences like maturing in wood or filtering the spirit.

the **name**

MARC vom STEIL is type of product with its origin in Assmannshäuser Steil.

the **process**

In order to make the best Pinot Noir wine all batches of wine are only slightly pressed one time to get the red wine in full balance - not too tannic, not too soft. This induced automatically a good portion of remaining best wine in the structure of the berries (skin and pulp). Perfect for a distillation directly after harvest to catch the essence of the grape. Making the best for the wine even allows to make the best for this spirit.

the **grape**

Pinot Noir, 100%.

the **ageing**

The distilled spirit ages many years in inert containers to develop the flavours by not introducing other flavours from outside. Within this process the initial alcohol of distillation will stepwise be set down to a level of 43%vol.. Finally it comes to bottle without any further treatment or filtration.

MARC vom STEIL has no added sugars.

The current lot is the long matured distillate of the Pinot-Noir-pomace of vintage 2007.



the **taste**

MARC vom STEIL is a natural varietal aromatic spirit without any other flavour contribution. Only possible when distilling the best berry skins.

the **ageing-potential**

Unlimited

the **technical details**

bottle: Bellissima flint bottle

contents: 350 ml

closure: natural grip cork | tin capsule

packaging unit: single, in black tube

A decorative horizontal border featuring a repeating pattern of stylized flowers and leaves in various colors including blue, green, pink, and purple, set against a light background. The pattern is reminiscent of Art Nouveau or similar early 20th-century decorative styles.

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PINOT NOIR | RHEINGAU

Profile_08/2022

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