



Federal Ministry
of Food
and Agriculture

Invitation to a presentation and networking event with German wine companies in Dublin

Tuesday, 6th September 2022, 12:00 – 4:00 pm

Sandymount Hotel Dublin

Meet German wine companies in Dublin!

The German Federal Ministry of Food and Agriculture kindly invites you to the company presentation and the networking with German wine enterprises in Dublin. This event aims to find a mutual cooperation and potential business possibility between German and Irish enterprises in the field beverages.

Within the framework of the export initiative promoted by the German Federal Ministry of Food and Agriculture, various leading German wine enterprises will enlarge their understanding of the Irish market and meet potential business partners in Ireland. The Irish market is a huge potential field for German wine companies, especially due to an increased demand by Irish consumers for wine products. The German enterprises have a long tradition within the industry and offer high quality products. German enterprises are ready to accept the demands of Irish consumers and are suitable for being an available business partner.

Therefore, we kindly invite you to the company presentation and the networking event held 6th September 2022 at 12:00 pm at the Sandymount Hotel Dublin (Oakland Suite) and hope you will join the event. In addition, the German Delegation will share insights about the current German market trends and will introduce high quality products from Germany. Please refer the participant information as below.

If you are interested in participating, **please send an e-mail to the organizer for the registration:**

Contact Details:

Laura Lehmann, Tel.: +49 (0) 30 814 8841 13. e-mail: lehmann@enviacon.com



bmel.de  

Please also contact us if you cannot join the event, but still would like to be introduced to one or more of the wine companies in Germany. We are happy to schedule an individual meeting for you between 05 September – 07 September 2022.

Program

Location	Time	Program
Sandymount Hotel Oakland Suite Herbert Road, Sandymount, Dublin 4 D04 VN88	11:30 – 12:00	Registration
	12:00 – 12:15	Official opening <ul style="list-style-type: none"> Welcome remark by Mrs. Nany Reck, Deputy Head of Mission, German Embassy Dublin Mrs. Laura Lehmann, enviacon international
	12:15 – 01:00	Lecture: The German Wine Market <ul style="list-style-type: none"> Mr. Moritz Volke, German Wine Institute (tbc)
		Film „Quality made in Germany“
	1:00 – 2:00	Company presentation <ul style="list-style-type: none"> Deutsches Weintor eG Günther Schlink GmbH Theodorus Biowein - & Sektgut Weingut Brueder Eser Weingut Dr. Nägler Weingut Georg Albrecht Schneider Weingut Georg Müller Stiftung Weingut Heitlinger und Burg Ravensburg GmbH Weingut Sebastian Erbedinger Weinhaus Hauck GmbH & Co KG
	2:00 – 4:00	Networking with Lunch buffet / Individual meetings
4:00	End of the event	

(***Program as of August 2022; subject to change***)

German Wine Companies



Deutsches Weintor eG

Deutsches Weintor (German Wine Gate) forms the passageway connecting two of the worlds' leading wine regions: Pfalz in Germany and Alsace in France. Deutsches Weintor represents not just the doorway to our sun-kissed wines but is namesake to our Winegrower's Cooperative. Located right at the border, it stands for pure enjoyment. Drive into the world of Weintor wines and experience the best from both well-known wine areas. The mild and mediterranean climate makes Pfalz an ideal grape growing region. Many hours of sunshine ripen the precious grapes, from which with love, care and a lot of experience characterful and distinctive wines are made. As a coop first grade we are growers, winemakers, bottlers and brandowners. Each wine truly reflects the particular terroir it's coming from. With a total production of 30 million liters/year we are a trustful winery looking for a long-term business relationship in Ireland.



Günther Schlink GmbH

The Günther Schlink GmbH is a family-owned business. Wine production, trading with wine and the special bond with wine products in general has been a family tradition since 1886. Great-grandfather Josef taught them the love of wine, so that now the fifth generation is trained in oenology. Günther Schlink company maintains a very friendly relationship with their winemakers, all of whom they have known and develop wines that get their very personal character for many years. Due to these personal connections, they can offer top quality at the best price. Furthermore, they have also been working worldwide for many years with top wineries from various regions, especially Italy. Günther Schlink relies on trust and long-term cooperation with their customers and suppliers.



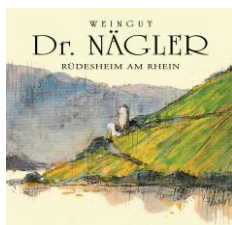
Theodorus Biowein- & Sektgut

The family-run winery and sparkling wine cellar Theodorus has been dedicated to the cultivation and production of wine since 1778. The company was officially certified organic in 2012. Since then, only organic wines have been produced at Theodorus vineyard. Since 2020, the company produces wines under biodynamic guidelines and has joined the Demeter association. The company is oriented towards ecological cultivation farming and qualitative rather than quantitative goals. Nearly 250 years of winemaking tradition and related experience form the basis for a viticulture that is oriented towards qualitative rather than quantitative goals. The result is always top-quality wines that are regularly honored with awards and prizes. The target group is the experienced wine buyer with a focus on sustainability and quality.



Weingut Brueder Eser

Weingut Brueder Eser has been family-owned since 1936. For the wine company, sustainability is very important. They do not use herbicides and insecticides and pay strict attention to the compatibility of plant protection for bees and beneficial insects. The wines are only bottled when they have matured to perfection, which can take a whole year or even longer for the artisan wines. By treating the soil with care and protecting its sensitive structures, they preserve the naturalness of the vineyard.



Weingut Dr. Nægler

Rheingau-Riesling from the UNESCO-World Heritage Site. Weingut Dr. Nægler has been cultivating and creating Riesling wines for six generations. So, the knowledge and culture from vineyard to wine production has been passed down through generations. Today's CEO, Tilbert Nægler, manages the family vineyard, which can be dating back to 1826. The wine from *Rüdesheimer Berg*, a region where the steep slopes, typical soil and climate are a special challenge, is of high-quality. The wines from this region are also characterised by a high shelf life. The task here is to exploit the potential of a recognised top vineyard, to bring out the minerality of the slate and quartzite, the intensity, and the taste of the wines from these steep sites. The company cultivates their grapes in the most renowned vineyards: *Berg Schlossberg*, *Berg Roseneck* and *Berg Rottland*.



Weingut Georg Albrecht Schneider

For over 200 years the family Schneider has been working with the best vineyards around Nierstein. The knowledge of different soils is a treasure kept over generations. Nowadays, Ursula and Steffen – the 9th generation – are leading the family business. Thankful to grow vines on the famous and unique 'Roter Hang' (engl. Red slope) in Nierstein, they produce exceptional Rieslings. These wines show the character of the sandstone soils with its high iron proportion perfectly. The Rieslings are rich in texture and show a complex fruitiness combined with minerality. Next to their focus grape Riesling, distinctive Pinots are produced from limestone as well as Sauvignon Blanc and other varieties.



Weingut Georg Müller Stiftung

The Weingut Georg Müller Stiftung (foundation) can look back on an eventful history. From a municipal vineyard to a traditionally and innovatively managed family-owned company since 1882. We produce about 140.000 bottles of wine a year. 60 % of the vineyard sites cultivated by our winery are classified as VDP.GROSSE LAGE® or VDP.ERSTE LAGE®. Only exceptional vineyards are the foundation for these unique, characterful wines. The average age of our vines is over 25 years. We cultivate our grapes in the best sides of the villages: *Hattenheim*, *Hallgarten*, *Oestrich* and *Assmanshausen*. The town of Eltville decided to privatise and sold the winery to Peter Winter, who made the tradition-rich house fit for a great future of winery.



WEINGUT HEITLINGER

Weingut Heitlinger & Burg Ravensburg GmbH

Weingut Heitlinger is an organic-certified wine estate located in Östringen-Tiefenbach. The regional soils consist of loess and colored marl. The latter is typical in the Kraichgau region, except for a few patches in France (in the Jura, Burgundy, and the Rhone Valley), coloured marl is very rare and seldom found elsewhere in the world. This type of soil lends the wines a special, fruity-mineral character that is particularly prevalent in the premium wines from the so-called Grosse Lagen (VDP vineyards classified as the finest of a respective region). Heitlinger cultivates vines in the Grosse Lage „SPIEGELBERG“, „HEINBERG“, „EICHELBERG“, „KÖNIGSBECHER“, „SCHELLENBRUNNEN“, „WORMSBERG“ and „HASSAPFEL“. Members of the Pinot family, named „Burgunder“ in German language, account for the 70 % of all plantings including Grauburgunder, Weißburgunder, Chardonnay and Auxerrois.

WEINGUT
BURG RAVENSBURG

seit 1251

Weingut Burg Ravensburg GmbH is located in the Sulzfeld and is the sister estate of Weingut Heitlinger. Together, they form one of the biggest family-owned organic estates in Germany. Burg Ravensburg vineyards were first documented in 1251, looking back at a history that spans more than 230 million years old and give birth to well-structured, straightforward wines with a firm body. Burg Ravensburg's premium wines are from the Grosse Lage sites „DICKER FRANZ“, „HUSARENKAPPE“ and „LÖCHLE“. Riesling predominates, followed by Blaufränkisch, also known as Lemberger, and members of the Pinot family. In 2014, to emphasize the individuality of Kraichgau wines, Burg Ravensburg voted for the designation „Blaufränkisch“, because it is used more often in international markets. According to winemaker Claus Burmeister, „Viticulture can be viewed as craftsmanship that is closely entwined with nature ore regarded as a creative activity.“ Both Kraichgau sister estates believe that neither excludes the other, rather they complement each other.

SEBASTIAN
ERBELDINGER

Weingut Sebastian Erbeldinger

We, as Weingut Sebastian Erbeldinger produce organic wine in the southern part of the biggest wine growing region of Germany: Rheinhessen. In the village called „Bechtheim-West“ we cultivate 23 ha of vineyards, most of which are laid out around our property. All steps of the production, from growing to bottling is done by us and our team to ensure the highest quality, fair price/quality ratio and a great story behind the wines we produce! Our story started with the first Sebastian Erbeldinger in 1899. Today, the winery is still family-run by Sebastian Erbeldinger jun. who was awarded „Germany's best young winemaker of the year“ in 2019. We attach great importance to sustainable cultivation, a delicious taste, and an attractive packaging of the wines.



HAUCK

Weinhaus Hauck GmbH & Co. KG

We, as Weinhaus Hauck, foster and cultivate about 140.000 vines that grow on 28 hectares of land. Our roots go deep with the earliest family records dating back to the year 1727. The origins lie in Bermersheim vor der Höhe, a small village in Rhinehessen. Our vines grow on limestone, sly and loam-loess soils in the villages of Bermersheim vor der Höhe, Albig, and Ensheim. Here, we grow grapes that result in wines with fruit and minerality, with balance and finesse. We focus on the classic white varieties, Silvaner, and Riesling. We also grow Auxerrois and Alberino. Our red varieties mainly consist of Pinot Noir, St. Laurent, Merlot, and Cabernet Sauvignon. We do not only make high-quality red wine of their varieties but some vibrant rosé wine, too. Our white wines are mainly fermented in stainless steel tanks and most reds enjoy an extensive callering in our oak barrels after fermentation