

Weingut Schales seit 1783 **Schales** *Gegründet um gut zu sein*

A FAMILY HISTORY OF EXCELLENCE IN WINEMAKING
EIGHT GENERATIONS OF WINEMAKERS SPANNING TWO CENTURIES

Since 1783, the Schales estate has been producing superb vintages that are the fruits of generations. After centuries of experience, today the Schales winery is one of the top 10 privately-owned estates in Germany and leading growers in Rheinhessen, the largest wine-growing region in Germany.

Schales wines have received many awards and are enjoyed by a global marketplace. The winery also holds the world record in ice wine making.

In addition to the traditional wine sales at the estate, Schales wines have been marketed through domestic wine shops and exported worldwide.

The Schales vineyard has been in the family for eight generations (clockwise): Christel, Kurt, Christian, Annette, Astrid, and Arno.



Trullo cottages left by the Romans—the first to recognize the area’s perfect wine-growing conditions—still stand watch over the Schales vineyards.

THE WINERY & VINEYARDS

The winery is located in Flörsheim-Dalsheim, Germany’s most decorated wine growing village, in the southern Wonnegau. All Schales vineyards are located on top sites in this village.

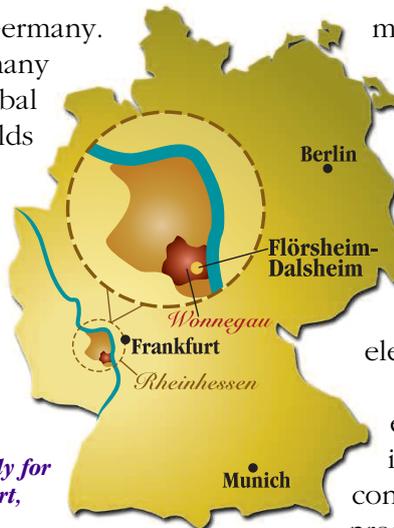
The Romans

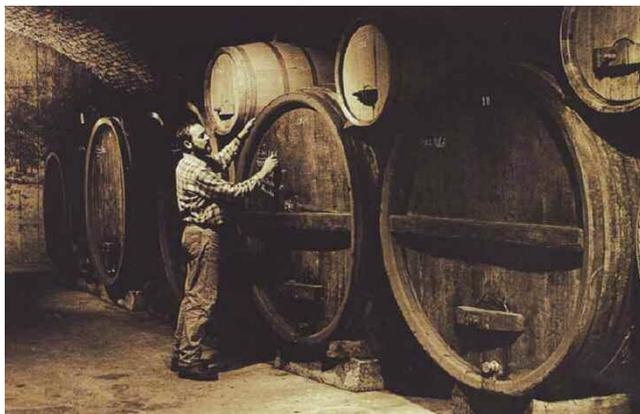
made wine here first. They discovered that the *terroir* of this area made it perfect for vineyards. The 70 million-year-old mussel chalk soils that cover the hills, which have a slight south-to-southeast slope, provide a special opportunity to grow grapes of widely different varieties with an exceptional elegance.

The high chalk content of the soil ensures that grapes develop with an ideal acidic balance and high mineral content. The long term average of precipitation is below 20 inches/500 mm per annum. This weather has proven to be the perfect balance of moisture and sunshine to grow grapes to a high degree of natural ripeness. This allows Schales to create very high quality wines with enhanced and dramatic fruit flavors.

OUR PHILOSOPHY

Schales believes that when one drinks our wine—whether it’s dry or sweet—one should taste the grape variety, the fruit. To achieve this goal, we operate on strict standards for growing and picking our grapes and fermenting and aging our wine. In the vinification of the wines we



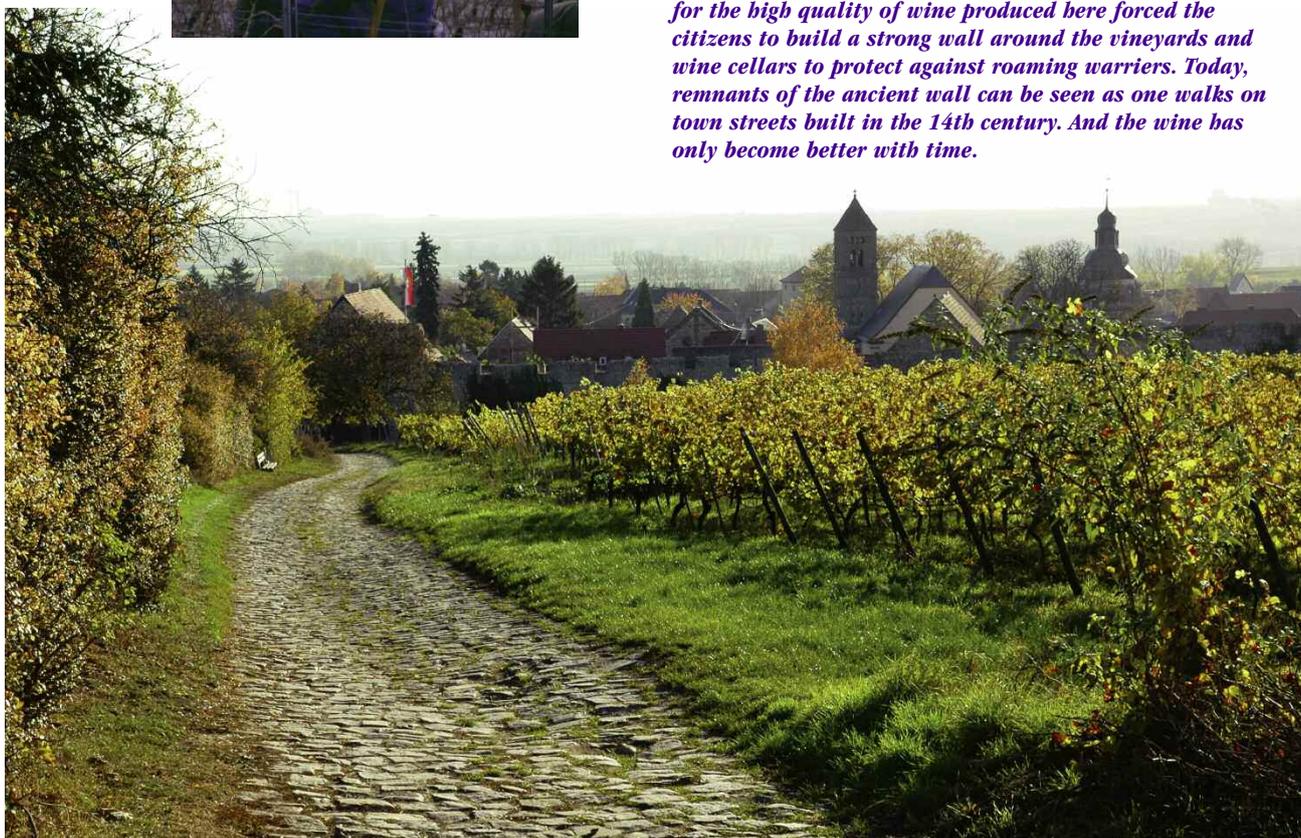


Centuries of winemaking know-how stand behind each bottle of Schales wine.

prefer a reductive, gentle approach to conserve the primary aromas and produce fresh wines.

The varietal's individual personality determines how the vine is cultivated. We gain further improvements by deliberately reducing the yield, which is achieved through previous shoot and cluster thinning. The final result is a difficult to attain 25 percent quality increase.

Grapes are picked with tender care in the quiet morning or evening hours to conserve the aromas.



To harvest optimal grapes, Schales harvests in the early morning or late evenings. The grapes are pressed in a rapid and highly hygienic process.

Grapes are hand-picked for Auslese, Beerenauslese, Eiswein, and Trockenbeerenauslese.

A very careful and knowledgeable fermentation based on centuries of experience allows Schales to produce wines of individual character and personality for each grape variety.

White wines are not aged in oak. Red wines are aged in oak.

In addition to the depth of our wine quality, Schales offers a breadth of wine options.

Schales grows 22 different grape varieties, resulting in a complete spectrum of wine. The Schales line represents dry to semi-sweet to the delicate sweet wines that are consistently available year after year.

These wines stand out with their longevity and freshness. Our specific care for the grape enables us to render what is required: personality, originality, and elegance. The results are vinicultural masterpieces.

All Schales vineyards are located in Germany's top wine growing village, Flörsheim-Dalsheim, where the terroir is perfect for fruity and fresh wines.

The villages were founded circa 765 A.D. The reputation for the high quality of wine produced here forced the citizens to build a strong wall around the vineyards and wine cellars to protect against roaming warriors. Today, remnants of the ancient wall can be seen as one walks on town streets built in the 14th century. And the wine has only become better with time.

Weingut Schales

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WEINGUT SCHALES RARITIES & SPECIALITIES



EISWEIN

With more than 56 harvests to date, Schales holds the world record in producing Eiswein (ice wine) since the vintage of 1961. An attempt is made every year, temperatures permitting, to continue the Eiswein tradition.

EISWEIN-SEKT

In 1996 Schales was the first winery in the world to create sparkling wine, using Eiswein without adding processed sugar for the second fermentation. Worldwide recognition followed this achievement, which highlighted the Schales commitment to quality and innovation.



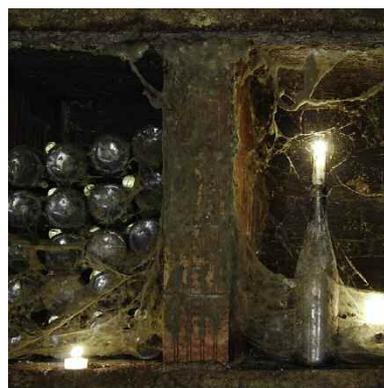
DESSERT WINE

The long and internationally recognized tradition of sweet and dessert wine production is of special pride to us. Wine critic Stuart Pigott: *“Since the 1989 vintage the Schales estate is the leading producer of sweet dessert wines in Germany.”*



WEINGUT SCHALES

At our winery in Flörsheim-Dalsheim, Schales is delighted to present an historic wine museum, which includes artifacts from the Roman period. We also offer our *Wine Kabinett*, a classic tasting room where current wines can be sampled. Wine lovers may also shop our additional products that include 20-year-old vinegars, liqueur, marmalades and other wine specialties.



OLD WINE COLLECTION

Arno Schales has compiled one of Germany's most important old wine collections, which includes wines from the last two centuries. Wines from the Schales estate date back to 1945.

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