The Baden wine region, the southernmost and third largest in Germany, is primarily a long, slim strip of vineyards nestled between the hills of the Black Forest and the Rhine River, extending some 400 km from north to south. The wines along the Baden Wine Route are correspondingly varied. Wine connoisseurs have long agreed that they are “blessed by the sun”. Therefore, Baden is the only German wine-growing region to be assigned to the EU wine-growing zone B, which means that the wines must have higher Oechsle degrees (more ripeness and natural sugars at harvest) than anywhere else. Plenty of sunshine hours and Germany’s warmest places in the Kaiserstuhl, ensure that this is the case.

Most growers are members of the ca. 100 cooperatives that produce and market about 85% of the region’s wine. The cellar of the region’s central cooperative, Badischer Winzerkeller in Breisach, is the largest in Europe and the fourth largest in the world. It is with Badischer Winzerkeller (BaWi) that Eberhard cut his first teeth in the world of wine. His father was the first agent representing the Baden wines in Germany and then successfully introducing them to Western Canada upon the family’s move to Canada in 1976. Eberhard interned at BaWi in 1976 and worked as their Export Director from 1992 to 1995. Many friendships were formed in these days that still last today. Together with his friends and former colleagues Erika and Richard, Eberhard selected wines from the winery’s gastronomic range Graf von Kageneck, all elevated in the special small barrel cellar, to complement Enotri’s Baden portfolio.

VINIFICATION

The perfect growing conditions in Baden allow for a very gentle, low intervention vinification process. Temperature-controlled fermentation takes place in stainless steel tanks. In the case of the Graf von Kageneck wines, fermentation and aging occurs in the winery’s small barrel cellar. The sparkling wines from Graf von Kageneck are produced in the traditional bottle fermentation method.
TASTING NOTES
A dry yet aromatic white wine with inviting notes of blooming lilac and citrus-spicy fruit. The acidity is well integrated and brings this expressive wine into a beautiful harmony that entices all your senses.

PAIRING SUGGESTION
It is a perfect aperitif and can also be served in between courses. Fruit salads work well with this Muskateller as do Asian inspired preparations.