



COLLECTIVE Z

... collective z is dedicated to the production of spirited and vivid wine.

We are Christoph(vineyard&cellar), Alex(cellar), Helmut(vineyard), Marie(vineyard), Simon(vineyard) and Elisabeth(horses, natural fertilizer).

Our vineyard is situated in Leistadt, a village close to Bad Dürkheim, perched high on the hillside, on the edge of the Palatine Forest. The soil is limestone rich and piles of chalk rock characterize the landscape. These rocks have been collected in the vineyards by hand over the past century .

There has never been a land consolidation in Leistadt, thus leaving a high number of small and old vineyards, which most winemakers would regard as being unprofitable. So our vine grapes all come from old vines aged 25-50 years with therefore reduced crop.

All our grapes are being selectively harvested by hand and then spontaneously fermented with wild yeasts. Afterwards they mature in wood and are filled into bottles without fining and filtration. Mash fermentation, mash standing time and a long yeast storage give our wine the stability it needs.

VILLAGE

Der Sonne am nächsten ` 17

Rosé from old Dornfelder and Portugieser vines in Leistadt's high-altitude limestone vineyards. Hand picked, wild yeasts and aged 9 months in old French oak barrels, unfiltered & unfiltered. Light, fresh, straight forward, herbal bomb!

Gemischter was? ` 17

White wine from an old field-blended site; includes Sylvaner, Riesling, Müller-Thurgau and Gewürtztraminer from Leistadt's high-altitude limestone vineyards. Wild yeast fermented and aged for 9 months in large barrels. Hand harvested, unfiltered & unfiltered, no added sulfites. But there are some from the Barrel and the fermentation. Aromas of fresh baked bread, brioche, marzipan, a light super natural!

Spektakel ` 17

Light red wine from old Dornfelder and 45 year old Portugieser vines in Leistadt's high-altitude limestone vineyards. Wild yeast fermented, aged 7 months in stainless steel, and then 2 months in old French oak barrels. Hand harvested, unfiltered & unfiltered. Fresh, juicy, fruity – no raspberry. Serve chilled.

GRAND CRU

Sylvaner Kalkofen ` 17

A great Sylvaner from very old vines from the Leistadt's single vineyard „Kalkofen“. Hand picked, carefully selected and fermented with wild yeasts in old French oak barrels. Long maceration on the skins and extended aging on the lees. Great minerality, herbal with a touch of fresh baked German bread.

Riesling Kirchenstück ` 17

Single Vineyard Riesling from one of the oldest parcels in the „Kirchenstück“ of Leistadt. Carefully hand picked, wild yeasts and fermented in an old palatine Stückfass (1200l). Short maceration, long aging on the lees. A complex, dark, smokey Riesling with striking minerality.