



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 vine the stability it needs.

DER SONNE AM NÄCHSTEN ` 16

Rosé from old Dornfelder vines in Leistadt's high-altitude limestone vineyards. Wild yeast fermented and aged 9 months in old French oak barrels. Hand harvested, unfiltered & unfiltered, no added sulfites. But there are some from the Barrel and the fermentation. Intense notes of savory herbs.

GEMISCHTER WAS? ` 16

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, marzipan.

SPEKTAKEL ` 16

Light red wine from old Dornfelder 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, no added sulfites. But there are some from the Barrel and the fermentation. Fresh, juicy, fruit – no raspberry. Serve chilled.