

For your visit to the Moselle we recommend

Ferienresidenz BRAUNEBERGER HOF, Brauneberg
www.braunebergerhof.de

Urlaubshaus Minnies-Schiefertraum, Brauneberg
www.schiefertraum.de

Hotel Schloss Lieser, Lieser - www.schlosslieser.de

Weinromantikhotel & Restaurant Richtershof, Mülheim
Www.weinromantikhotel.de

Altes Kelterhaus & Plein Hotel, Wintrich
Www.plein-hotel.com

Restaurant "La Bonne Adresse", Bernkastel-Andel
www.roussel.de/restaurant

SCHANZ Restaurant & Hotel (***) Michelin) in Piesport
www.schanz-restaurant.de

Become a godfather of our vines - A fantastic idea for a gift!

Adopt two Riesling vines in our top steep slate slopes and receive 2 bottles of wine per year with your name on the label. This sponsorship is documented by a certificate. The sponsored vines are labeled with your name and can then be inspected on site. We take care of the work in the vineyard and cellar for you. The godfather wine can usually be collected from the winery from June onwards by prior arrangement or will be sent to you free of charge in between Germany.



Prices for a 3-year godparenthood including the above-mentioned services and VAT:

Veldenzer Kirchberg: 149,- €

Brauneberger Juffer: 169,- €

Brauneberger Juffer-Sonnenuhr: 269,- €

Others about us ...

The internationally recognized online wine portal **WEIN.PLUS/DE** currently rates our performance with ******** out of 5 stars.



Eichelmann Wine guide "Germany's wines 2025":
current rating: ******** out of 5 stars.

Falstaff - Wine guide Germany: ******** out of 5 stars.

Our wines are also highly recognized in **Michelin-starred Restaurants** e.g. the:

GERANIUM (***) Michelin) in Kopenhagen,

SCHANZ Restaurant (***) Michelin) in Piesport,

ALOIS im Dallmayr in Munich (** Michelin),

BAGATELLE (*) Michelin), Trier

You can find the latest press reviews and wine ratings at:
www.martinconrad.de/aktuelles

Winery **MARTIN CONRAD**
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Wine tastings / wine collections:
by appointment - We ask for prior reservation, thank you!

M. Conrad
Your master winemaker



Tradition and Philosophy



MARTIN CONRAD

Weinbau seit 1558



Terroir wines made with passion

- Organic wines-



DE-ÖKO-039

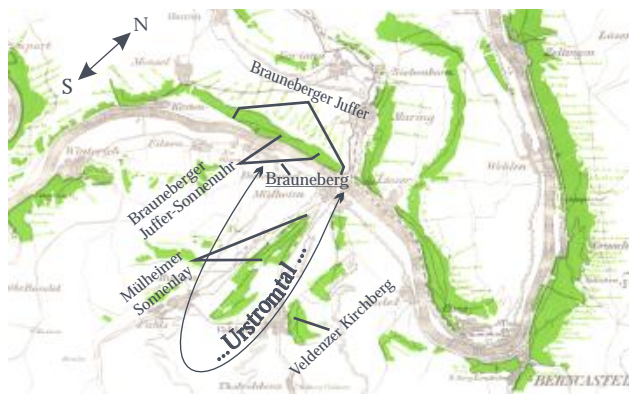
We are a member of



Tradition of the Conrad family

The winery was first mentioned in a document in 1558. Since 1998, master winemaker Martin Conrad has been running the winery now in its 14th generation. The vineyards of the 6.0 hectare estate are planted with 95% Riesling vines and the remaining 5% with Pinot Blanc.

Our vineyard sites



Our "great sites" Brauneberger Juffer and Brauneberger Juffer-Sonnenuhr



From these two renowned slate steep slopes, which are also counted among the "Grand Cru" sites of the Moselle, we produce our absolute top Riesling wines, which are known and appreciated far beyond Germany. The Romans already valued this top location and built a considerable wine pressing plant in the 3rd century AD to process the noble Juffer grapes. The key to top wines from these top sites can be found in the low yield and the optimization of the leaf-fruit ratio of the vines in combination with a careful vinification of the grapes, we succeed in reproducing the incomparable aroma and fruitiness of the respective terroir, characterized by the original Devonian slate soil, almost unadulterated in the wine.



Organic certification - vegan wines

As a person and winemaker, I am very connected to nature and the environment and therefore from the very beginning I have focused on an ecologically sensible and sustainable balance between viticulture and environmental protection - of course also in the cellar, where we consistently avoid the use of industrial yeasts, enzymes and fining agents (including animal proteins) in order to emphasize the natural complexity of our wines. We have been practicing organic viticulture in accordance with the EU Organic Wine Regulation for years and we registered for organic certification with the GfRS control body (Gesellschaft für Ressourcenschutz: control no. GfRS DE-ÖKO-039) in 2019. The certification has been completed since the 2022 vintage and all our wines since then carry the official organic certificate.

The grapes are traditionally harvested by hand, as only the trained eye of our employees is able to identify the bad grapes from the



healthy, fully ripe and good, noble grapes. This is the only way we can bring out the unmistakable character of each vintage and each terroir and offer you maximum enjoyment. We avoid higher yields in the interest of the best possible quality. The average targeted yield is a maximum of 55 hl / ha. (in weather-critical years far below this - e.g. only 20 hl / ha in 2021). The legal maximum hectare yield is 125 hl/hectare = 12500 liters per hectare!

We do not use sweet juice or concentrated grape juice to sweeten the wines during vinification. We preserve the natural fruit sweetness of the grapes in order to give the wine its incomparable natural fruitiness and elegance. Our wines are fermented exclusively with natural yeast strains, which give our wines more finesse, individuality and persistence. Our wines are also vinified 100% VEGAN.

Classification of our dry and off-dry (feinherb) wines

Our wines are classified according to the "terroir" - the location with its climatic and geological characteristics where the grapes grow. This type of classification differs from the conventional German version, which uses terms such as Kabinett, Spätlese and Auslese (predicates) to subdivide the qualities. We only use these predicates for our wines with a residual sweetness of more than 40 g/l. We have consistently implemented this philosophy since 1998.

Our wine categories

SINGLE-GRAPE VINTAGE WINES - without indication of the vineyard - hand-picked grapes from different steep slate slopes of the Moselle glacial valley from the communities of Brauneberg, Mülheim and Velden. They are ideal everyday wines, not too complex, for a relaxed get-together and with light meals or a traditional snack.

SINGLE-VINEYARD-WINES - high-quality, hand-picked Riesling wines with a unique character of the vineyard. They come from steeper, higher-quality slate slopes. By consequently focusing on lower yields with smaller harvest quantities (max. 65hl/ha), the wines elegantly show the incomparable characteristics of the particular vineyard site of the village.

SINGLE-VINEYARD-WINES - GOLDKAPSEL - we give the exceptionally characterful dry, off-dry (feinherb) and noble sweet wines the appellation "GOLDKAPSEL" (golden capsule). These are outstanding top wines from first-class single vineyard sites such as Veldenzer Kirchberg and Brauneberger Juffer. Our GAVIUS Pinot Blanc from the Schiefer-Terroir also belongs to this category. All wines have a very reduced yield (max. 50 hl/ha) and the minimum level of natural sweetness is significantly higher than of an Auslese-quality wine!



GG - GROÙE GEWÄCHSE from the best steep-slope terroirs of the Middle Moselle: For the "spearhead" of dry Riesling wines from the "Grand Cru" sites like Brauneberger "Juffer" and "Juffer-Sonnenuhr", our vines are pruned back very strictly in winter to keep yields extremely low (under 35 hl/ha) in the name of quality. These wines have enormous density, finesse and body, are very long-lasting and are an example of the exceptional vineyard terroir. Their optimum drinking maturity begins after 2-3 years. The wines must be blind tasted, evaluated and confirmed by a jury of experts before they can be sold as "GG" DER RING - Mosel. More information under: www.ring-mosel.de

