

# Our Wine evening 2018 (6th edition)

# danner

...und Wein bleibt was er ist

## Alexander Danner, Durbach, Ortenau:

my country, my wine, my life

( philosophy Alexander Danner )

, My family has been building wine for generations. Our country is below the castle of Durbach in the mountains and all my childhood I spent in the escarpment. Some say riesling flows through my veins. Since I know our harvest has always been sold to wine-growing cooperatives or wineries. My own winery was my dream of life and I realized it 2006 courageously. I feel every day that this is my destiny.

My values are: to make wine with the highest respect for people, environment and resources without synthetic aids in harmony with Mother Earth to produce a food which is wholesome, natural and unique and fun. To give the consumer a product for which I am responsible with my name and everything I believe in. To answer any question as I do everything on my own from the beginning of the grape up to bottling.

Unvarnished to practise the winegrower's craft as 200 years ago

All my wines are natural, vegan, anti-allergenic and free of chemical or synthetic additives. I leave the fermentation process to the naturally occurring yeasts from the vineyard and give my wines the time they need. I work in my vineyard with ancient, almost forgotten knowledge in which old winemakers from all over Europe have inaugurated. With me, micro-organisms receive the original soil health.

My wines taste a little different every year – as you would expect from a natural product. Wine tasters use a wide variety of descriptions-all very individual in the taste experience-basically the "personalized" wine. It is for example unusual that I ferment the white wines with their shell and fill them without filtration. This gives the wine enormous abundance, strength and durability but also calls on our clients to definite white wine new. The grounding of all the barrels in the rock cellar of my parents' house of 1761 with copper pipes and earth skewers affects the molecules of fruit, acidity, tannins and tannins. This makes the wines round, soft and digestible.

By using a bioresonance system I stabilize my wines in the oak barrels without animal and chemical additives. As a result of this procedure, my wines come only about 1-4 years later in the sale as usual. During this time, natural aromas, nutrients, vitamins, trace elements contained in the yeast are dissolved and incorporated into the wine. PS: I believe in the power of energy and therefore I let my vineyard bless, use high swinging light water in plant protection and let my wines on 365 days with healing-mantras sound. And I know every day that this works. '

**For all interested:**

**Saturday, 3<sup>rd</sup> of March**

**18.30 h at the Peterle**

**4-course winter menu incl. aperitif, wine & water**

**78,- € p. p.**

