



**„Typical Rebholz!“**

A sentence we hear a lot. But what is so typical for Rebholz-Wines? What's the difference between our wines and others? Makes them different, special, recognizable, makes them taste the way you expected it?

In order to build a type – or let's say style – that you are looking for or recognize it takes consequence, intransigence, enthusiasm and patience. 70 years ago Ökonomierat Eduard Rebholz (1889 – 1966) started that. He was the main person who started that movement. Not because he was already 50 when he took over the winery – like the name already said, the family were working with wine years before him. We mean the way he was working.

He wanted that the wines not only taste typical for the variety, but also unique, like the soil they are growing on, and different from vintage to vintage, depending on circumstances. That's why he never used anything that makes wines equal and takes away their character.

“How can you call it a type than?”, you would ask. Right, “typical Rebholz” doesn't mean a product that always tastes the same, but the complete opposite: always different, unique tasting wines! The typical part is that they are individuals with their own character, with their own style!

That's the reason why this powerful, individual wine is called after Ökonomierat Eduard Rebholz. Bone dry, not “sweetened”, light, because no fining, acidity, because no reduction of acidity – exactly the way, he would have done it:

**2018 RIESLING „Ökonomierat“  
dry Bio/Organic**

Alcohol: 12,5 % vol

Acidity: 8,2 g/l

Residual Sugar: 0,2 g/l

This wine brings a lot of fun by drinking it and is so elegant, pure and light, that you can easily drink a second glass:

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