



Weingut ! Forst ! Pfalz





*„Warmly welcome in Forst!“*



### *Traditional & dedicated*

The Georg Mosbacher estate has been run by our family ever since it was founded in 1921. In the 1960s, Richard and Hildegard Mosbacher established the high reputation of the estate.

In 1993, it was readmitted into the association of German estates known as “VDP. Die Prädikatsweingüter”, where we were one of the main promoters of the classification of sites for producing high-class Riesling and Burgundy wines.

*„We live for Riesling wines and love Burgundy varieties and Sauvignon Blanc.”*



### *Informal & open-minded*

We - Sabine Mosbacher-Düringer and Jürgen Düringer, that is – work together to keep the family tradition alive. We were able to carefully expand the vineyard area to 22 hectares – a size which we and our team are able to cultivate very well.

We live and work in the middle of the village of Forst, where our dedication and our wealth of ideas have allowed us to integrate the architecture of our estate into the panorama of the village in a harmonious way. Our family-run estate attracts wine enthusiasts from all over the world, whom we invite to take part in tasting sessions.

*„Our whole family works hand in hand.“*





### *Wine-loving & eager to learn*

Incessant curiosity and a desire to go on enhancing our understanding of wine are the characteristic features of our work and our interaction with colleagues, sommeliers and journalists.

To keep us reflecting on our own style of going about things, we constantly widen our horizons with tasting sessions and seminars.

*„Viticulture is a cultural treasure which leaves its mark on our thoughts and actions.“*

## *Near & dear*

#Familienweingut #Pfalz #GeorgMosbacher #Riesling  
#VDP\_wasfuerweine #ForsterUngeheuer #Wine lover  
#Lagenkostbar #Pechstein #Lagenriesling #VDPpfalz  
#GrosseLage #ForstanderWeinstrasse #Vinissima  
#BauernundWinzerverband #Deidesheim  
#TwinWineries #Handlese #imEinklangmitderNatur  
#BioWeinbau #organicwine #Artenvielfalt #Holzfass  
#Stückfass #Tonneau #winemakerslife #uniquewine  
#Terroir #culinaryheritagepfalz #Freundstück





### *Classified & first-class*

Way back in 1828, the vineyard sites in Palatinate were divided up according to rating categories. Ever since then, the vineyards in and around the village of Forst have been receiving the highest ratings. Early on, we supported the establishment of a classification of sites and the production of dry Riesling wines which are an expression of their character of origin.

Nowadays, we distinguish between „Estate wines“, in which the focus is on the grape types used, and „Village wines“ which reflect a distinctly local character. Riesling wines from “Erste Lage” and “Grosse Lage” sites are the pride of our portfolio. Their clear expression of the site makes them a convincing proposition for our customers.

*„The worldwide reputation of our vineyard sites fills us with pride.“*



## VDP.GROSSE LAGE

### Forst

**FREUNDSTÜCK** · The smallest Forst site, with multi-coloured sandstone and limestone scree: *Riesling wines with a special structure and fruitiness.*

**UNGEHEUER** · A sloping site with soils made up of multi-coloured sandstone, limestone scree and basalt: *full-bodied mineral Riesling wines.*

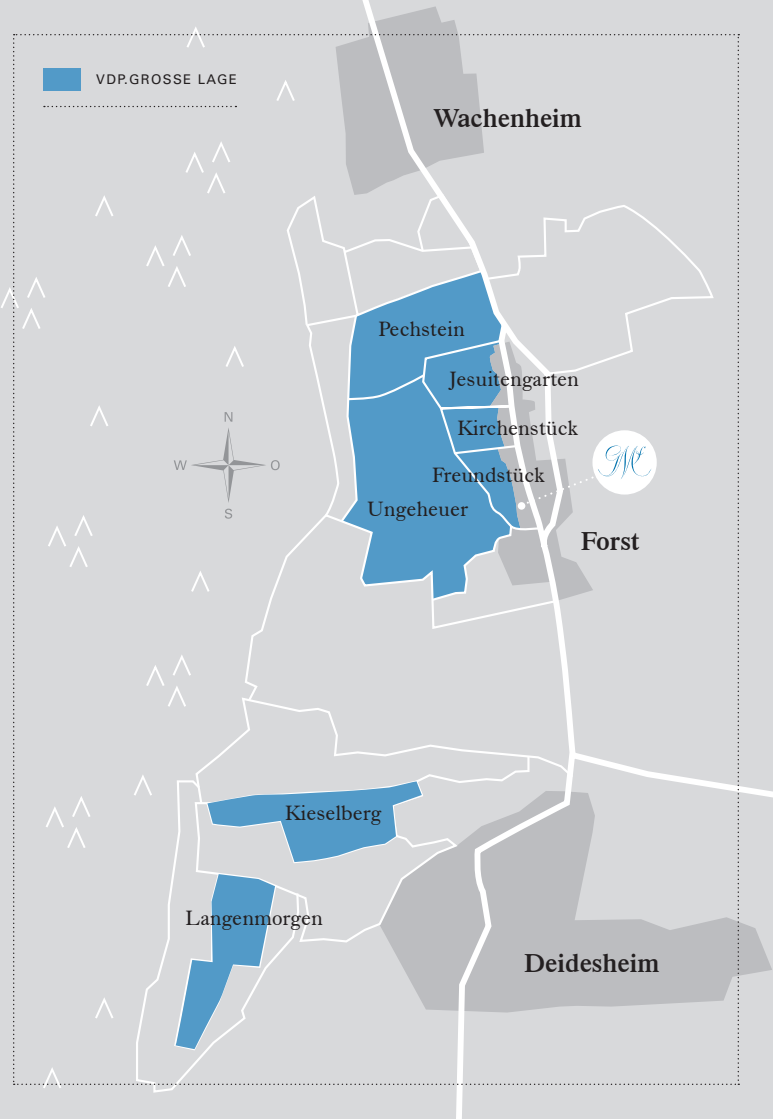
**PECHSTEIN** · Warm soils made up of basalt and multi-coloured sandstone scree: *maturable, elegant wines.*

**JESUITENGARTEN** · A sheltered sloping site close to the village: *complex Riesling wines with an exotic fruitiness.*

### Deidesheim

**KIESELBERG** · Situated above Deidesheim, with multi-coloured sandstone, weathered soils and scree: *especially aromatic Riesling wines.*

**LANGENMORGEN** · A southeast slope with red and white multicoloured sandstone: *distinctive, substantial Riesling wines.*



*„Our forte are distinctive Riesling wines grown  
at world-famous premium sites.“*

SABINE MOSBACHER-DÜRINGER



## VDP.ERSTE LAGE

### Forst

**STIFT** · Soils made up of loamy sand and sandy loam: *fragrant Riesling wines with balanced acidity.*

**ELSTER** · A site on the outskirts of the village with soils made up of multi-coloured sandstone scree and clayey sand: *fruity, balanced Riesling wines.*

**MUSENHANG** · A sloping site with soils made up of loamy sand and limestone scree: *a mineral Riesling for the purist.*

### Deidesheim

**HERRGOTSACKER** · A gently ascending site with sand and limestone scree: *fruity, balanced Riesling wines.*

**MÄUSHÖHLE** · A sloping site with a special microclimate on the Haardt ridge: *Riesling wines with an aromatic structure.*

**LEINHÖHLE** · A sloping site facing due south with very light soils: *fragrant Riesling wines with balanced acidity.*

**PARADIESGARTEN** · Soils made up of multi-coloured limestone weathered soil and sandy loam: *fine, subtle Riesling wines.*

### Wachenheim

**GERÜMPEL** · A warm sloping site with loamy sandy soils and calcareous loess: *fragrant, balanced Riesling wines.*

**ALTENBURG** · Rich soil made up of marly clay and limestone scree: *dense Riesling and Burgundy wines full of finesse.*

**GOLDBÄCHEL** · A sloping site facing due south with red and yellow limestone scree: *elegant Pinot Noir wines.*







*„For us, organic viticulture is a commitment to sustainable economic activity, biodiversity and soil full of organic life.“*

**SABINE MOSBACHER-DÖRINGER AND JÜRGEN DÖRINGER**



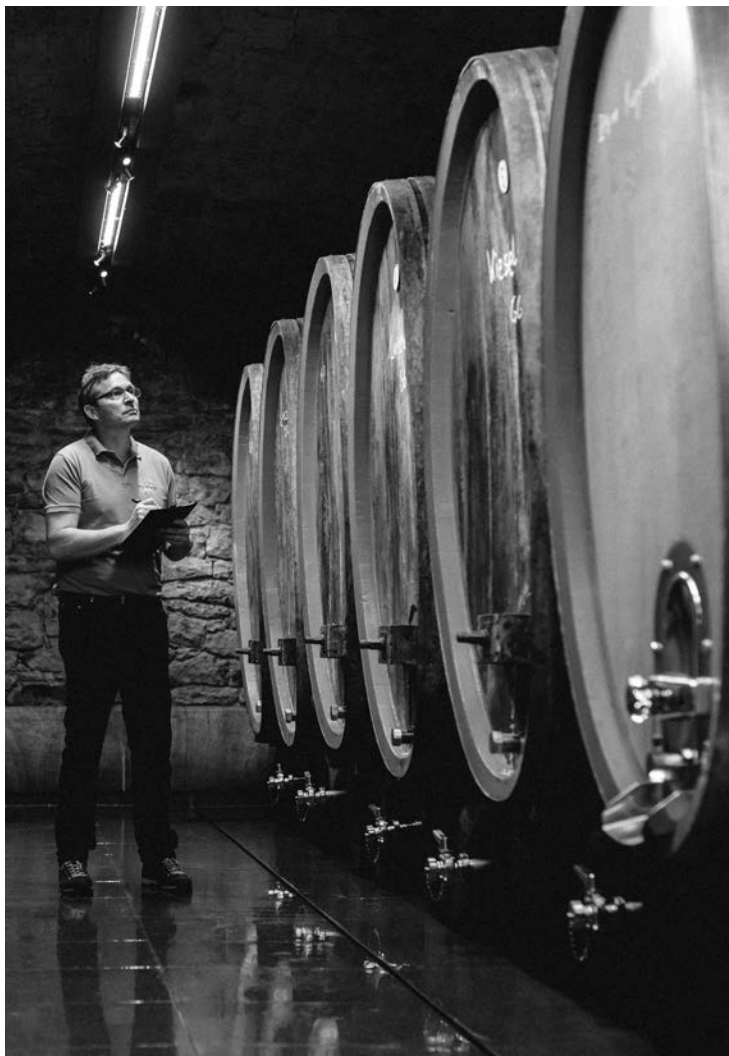
### *Focused & consistent*

We have been cultivating our vineyards according to the rules of organic cultivation since 2012. Careful observation of our vineyards and the weather promotes the biodiversity of the vegetation and the richness of the organic life in the soil. These are ideal conditions for growing healthy grapes rich in extract.

Handpicking followed by careful selection on the sorting table and the agitation of the crushed must by gravity alone are some of the characteristics of the consistent quality philosophy underpinning our wine production.

*„Our motto is: Made by hand and uncompromising.“*






*True to origin & strong in character*

We are extremely privileged to be able to grow our grapes at the best sites in Palatinate. The special terroir there – the soils, the sloping sites, the climate between the Haardt ridge and the Rhine Valley – allows us to produce premium wines.

We concentrate on classical grape varieties and classical vinification methods. Thus, depending on the requirements of must and wine, we ferment and vinify wines in a large wooden vat and a tonneau or in a stainless steel tank.

*„The vinification of the wines we produce must preserve the character of the terroir.“*



*„We meet the challenges of each  
new vintage with an open mind and  
an eagerness to learn.“*

JÜRGEN DÖRINGER



### *Successful & prizewinning*

We are glad to see that our uncompromising approach is acknowledged by wine publications of international standing: for years now, *Vinum*, *Eichelmann*, *Der Feinschmecker*, *The Wine Advocate*, *Gault & Millau Weinguide*, *Wein-Plus* and other publications have been classifying our wines as some of the best in Palatinate.

*„Year after year, this premium estate displays an impressive sense of continuity with its wide range of succulent Riesling wines with their clean fruitiness and mineral fresh.“*

DER FEINSCHMECKER, WINE AWARD





A photograph of a woman with short blonde hair, wearing a blue button-down shirt and dark pants, standing in a rustic stone archway. She is leaning against a dark wooden door that is slightly ajar. To her left is a light-colored wooden door with a small window and a metal handle. The archway is made of rough stone, and a large wooden beam is visible above the door. In the background, there are stone steps leading up to a building with a blue roof, and a large potted plant sits on the steps. The lighting is warm and natural, suggesting a sunny day.

*„We enjoy inviting wine enthusiasts from all over the world to come to our wine-growing estate. We are looking forward to meeting you!“*

**SABINE MOSBACHER-DÖRINGER**



[www.georg-mosbacher.de](http://www.georg-mosbacher.de)



GeorgMosbacher



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