



Situated on the soil district of Dahlenheim, the Engelberg covers 14,80 ha of the south-facing flank of the Scharrach slope, between 250 and 300 metres of altitude.

Its shallow soil is homogenous, pebbly calcareous clay, rich in fossils, notably at its eastern edge, where Muschelkalk dominates.

Its southern aspect and rather steep slopes give lengthy exposure to the sun and make an ideal microclimate.

Both Gewurztraminer and Riesling are marvellously suited to the Engelberg, not forgetting Tokay Pinot Gris and Muscat which are highly recommended.

Noble Engelberg wines were first mentioned in 884 AD. In 1135, documents show that numerous religious congregations including Strasbourg Cathedral owned vineyards on this slope.

Engelberg wines are very well-balanced, full-bodied with an elegant bouquet.

They are most expressive after several years in bottle and with time develop the remarkably delicate aroma which is characteristic of calcareous clay soils.