



WEINGUT RIEGER ZERO RED

£14.00

SKU: GERWRZR

Categories: [Germany](#), [Red](#), [Low & No Wine](#), [Weekly Offers](#)

Nestled in the historic village of Betberg—one of the oldest in the Markgräflerland—the Rieger'sche Gutshof has been family-owned for generations. Surrounded by undisturbed vistas of the Black Forest and blessed by the warm breezes funneled through the Burgundian Gate, the estate enjoys an exceptional microclimate. Here, Mediterranean air mingles with fertile loess soils rich in limestone and iron, creating the ideal cradle for expressive, elegant wines

Since the 1980s, the Rieger family has transitioned from traditional agriculture to viticulture with a visionary focus. In 2005, they embraced organic farming under ECOVIN guidelines, and by 2010, the estate had fully committed to biodynamic practices, certified by DEMETER. This philosophy embraces the vineyard as a living ecosystem. Wildflower cover crops attract pollinators, while deep-rooted plants feed the soil. Biodynamic calendar rhythms guide vineyard and cellar work, aligning with the natural cycle of the moon to elevate energy, balance, and character in every bottle.

In 2013, the next generation took the helm—Philipp Rieger, the youngest son, infused fresh ambition into the winery. Expanding from a modest 3 hectares to 25, and building a state-of-the-art vinotheque and cellar between 2018 and 2020, the estate laid firm roots for a sustainable, forward-looking future.

