

Harteneck

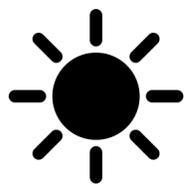
WEIN / INSPIRATION



Thomas Harteneck channels his relentless curiosity and deep respect for nature into crafting expressive and authentic wines. After founding the winery in 1997 in search of a new challenge, he has cultivated 10 hectares of vines biodynamically. Committed to preserving biodiversity, Harteneck emphasizes on parcel winemaking, creating wines that reflect a harmonious balance between humankind and the environment.



KEY FACTS



CLIMATE: continental with Mediterranean influences



VINE: 10 ha, 24 acres



ELEVATION: 200-350 meters 650-1150 feet



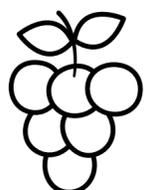
APPELLATION: Baden



SOIL: Loess, limestone, marl, clay, sandstone



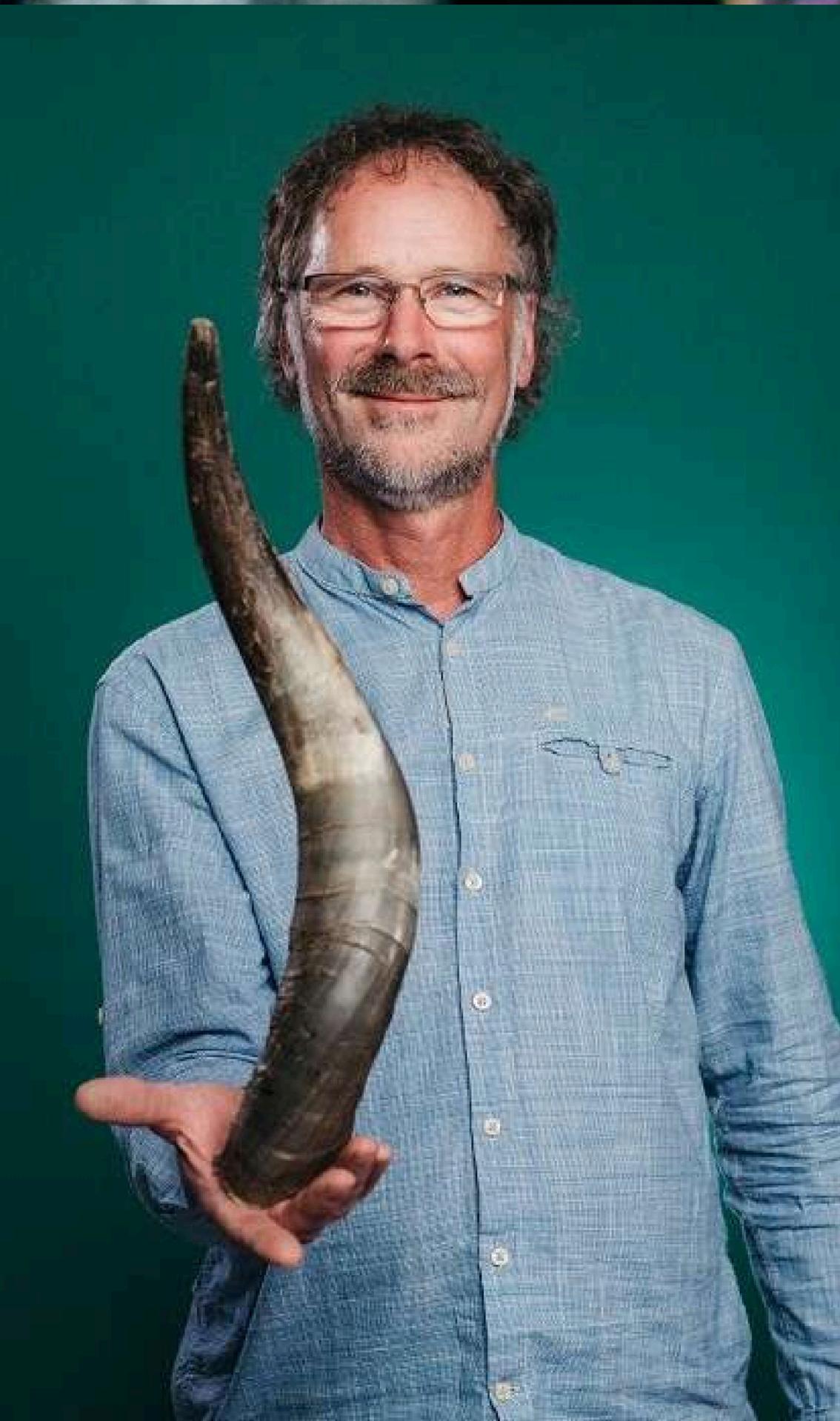
ECO: Certified biodynamic by Demeter



VARIETALS: Gutedel/Chasselas, Grauburgunder, Weissburgunder, Spätburgunder, Merlot, Sauv. Blanc, Chardonnay, Piwis



INNOVATION: Pioneer in biodynamic farming and low intervention winemaking



THE FOUNDER

Thomas Harteneck, owner and winemaker, established his winery from scratch in 1997. Growing up in the Pfalz region, he inherited a deep connection to viticulture as part of the family behind Ferdinand Harteneck Söhne. After earning his degree in oenology from the prestigious Geisenheim University, Thomas broadened his expertise working for a marketing firm in Switzerland.

He eventually returned to Germany to pursue his dream of creating a biodynamic winery in Baden. Today, he is widely regarded as a pioneer of biodynamic farming and a leading figure among winemakers in the region.





SUSTAINABILITY

Weingut Harteneck emphasizes balanced vine cultivation, using organic fertilizers, hand-harvesting, and spontaneous fermentation with native yeast. The winery follows biodynamic principles, employing natural remedies to enhance the vines' strength and enrich the soil.

Planting herbs and flowers between vine rows fosters biodiversity and provides habitats for insects and small animals. Additionally, the use of fungus-resistant grape varieties (Piwis) further supports environmental-friendly viticulture by reducing the need for chemical treatments.



Building on the biodynamic philosophy Harteneck views the vineyard as part of a greater whole, where every element humans, animals, and nature exists in a symbiotic relationship.

This interconnectedness allows for a deeper understanding of the land and its needs, leading to wines that are complex, vibrant, and unique. The synergy between vine and soil inspires the creation of wines that reflect the true essence of the environment, each one different yet joyful in its expression.



The vineyards and single plots at Weingut Harteneck are defined by diverse soils. The Weiheracker plot, with its southeast-facing slopes, features Jura chalk and loess, contributing to a mineral-rich and complex profile.

The Hellberg is characterized by fertile clay soils from the Triassic period, offering an exceptional foundation for structured wines. Adjacent to the Hellberg, the Geigenmantel plot shares these clay soils and benefits from a west-facing orientation, resulting in wines with a harmonious balance of roundness and mineral elegance.

TERROIR

A unique climatic mix of Mediterranean air currents from the Rhône Valley and continental influences from the Atlantic shapes the terroir. This region has a mild year-round climate with above-average sunshine, balanced by rainfall from Atlantic clouds that release moisture over the western slopes of the Black Forest, creating ideal conditions for viticulture.

Weingut Harteneck is situated in southern Germany, in the sunny Markgräflerland region at an elevation of 300 meters. Situated between the Black Forest and the Rhine Valley, the region offers a picturesque landscape shaped by meadow orchards, fields, woodlands, open spaces, and vineyards, with views that stretch to the distant Alps.





VITICULTURE & WINEMAKING

Sustainable Innovation

Harteneck's diverse parcels enable experimentation with a wide range of grape varieties. The winery grows 15 varieties, including eco-friendly, fungus-resistant Piwis like Cabernet Blanc, Regent and Johanniter. Regional grapes like Chasselas, Auxerrois, and Burgundies thrive in the Jura chalk soils and international varieties like Merlot and Cabernet Franc on clay. With exceptionally low yields of just 50-90 hl/ha and manual harvest the focus is on quality and sustainability.

Low Intervention Winemaking

Harteneck follows biodynamic farming and minimalistic winemaking methods with no unnecessary additives. The wines ferment naturally with wild yeasts from the vineyard. Only small amounts of sulfur are added at bottling. The wines are left unfiltered and unchanged, staying true to the principle: "Nothing added, nothing removed."





How is the Terroir reflected in Harteneck's wines?

In the sunny Markgräferland, the interplay of Mediterranean air currents and the region's distinctive geography creates a unique climate for viticulture. The limestone-rich soils, combined with the cooling effect of moist air from the Atlantic, provide ideal conditions for the vines, though rainfall can be scarce due to the thin, discontinuous soils. These soils do not retain much water, causing the vines to endure a natural drought-like stress, which concentrates the flavors in the grapes.

The long ripening period, coupled with the mild temperatures, allows for a fuller expression of aromatic precursors. The local flora, including aromatic plants such as fennel, rosemary, thyme, and savory, contribute herbal and spicy notes to the wines, enhancing their complexity.

The regional biodiversity, from wildflowers to beneficial insects, further deepens the terroir, supporting the minerality and enhancing the overall richness of the wines.

The Wines

Harteneck produces a wide range of wines, including orange wines and petnats, that showcase the raw character of his terroir. Chasselas, his signature grape, thrives in the unique climate of the region, alongside PiWi varieties. This combination gives his wines a fresh and authentic take on traditional Baden wines, shaped by the distinctive environment.



LEARN MORE

WEINGUT HARTENECK
Brezelstraße 15, D-79418
Schliengen/Baden/Germany
T +49 (0)7635 8837

info@weingut-harteneck.de
www.weingut-harteneck.de
[@weingut.thomas.harteneck](https://www.instagram.com/weingut.thomas.harteneck)