



siegbert bimmerle  
WEINGUT

PASSIONATE WINEMAKER



WINE CULTURE SINCE 1936 -  
HERITAGE FROM DEVOTION







▼ Josef Bimmerle



▲ Gerold Bimmerle



## OUR STORY

The family Bimmerle has been devoted to the fascination of wine for several decades. Grandfather Josef was a wine merchant. His son Gerold started growing grapes and making wine. As a trained cellarman, grandson Siegbert in the third generation took over the business in 1986. With his son Benedikt, the next generation is already working in production so the family tradition will continue. Siegbert Bimmerle's primary objective was to increase the quality. Little by little he has implemented this goal. Over the years, he and his team have developed the winery into one of the best in Germany. Today the fine wines from Renchen Erlach are among the elite German wines (DLG award winners).



Siegbert Bimmerle with his son Benedikt





△ Siegbert Bimmerle



## QUALITY COMES FIRST

This premise was and is the guiding principle of the successful winemaker. The conversion of the winecellar in Erlach and switching to small containers in 1999 were important steps in this regard. About a decade later, in 2010, the business was expanded. Another important step was in 2021.

The new winery buildings in Renchen allows an even more careful and higher-quality processing. The investment included the enlargement of the barrique cellar, addition of many different fermentation tanks, purchase of the most modern presses, a completely new grapereceiving station as well as a filling line of the latest state of the art. Each grape variety and every quality level can be individually processed according to the harvest. The operation is thus among the most advanced wine producers in Baden.





## EXPANSION ONLY IN COMBINATION WITH THE HIGHEST STANDARDS OF QUALITY

Siegbert Bimmerle's resolute commitment to quality is the key to successful growth. The winemaker has benefitted from intensive development in terms of quality and cultivation especially in the last three years. The vineyards in Baden have almost quadrupled since he took control and today extend about 90 kilometers as the crow flies. With growth in production, the quality level is permanently increased. Consistent quality management in the vineyard and cellar pays off – the original visions of Siegbert Bimmerle and his team have been realized.

However, Bimmerle is not only a visionary. He is a wine-maker who has learned his trade from the ground up and is always keen to improve the quality of exquisite wines.





# HONORS –

## “AWARDS FOR ENJOYMENT”

Numerous national and international awards have made Siegbert Bimmerle's wines known far beyond the borders of Baden. Many of the wines submitted for judging have received awards from juries of wine experts.

Wine from the house of Siegbert Bimmerle – along with the logo – stands for outstanding and award-winning quality – to the delight of connoisseurs around the world.



STAATSEHRENPREIS  
2022



Staatsehrenpreis 2022  
(State honorary award):  
Siegbert Bimmerle and Baden Wine Queen  
Jessica Himmelsbach Photo source: Petra Littner



WE - THE FAMILY OF WINE GROWERS







# PEOPLE

## MAKE THE DIFFERENCE

Siegbert Bimmerle and his team of employees and winemakers are devoted with body and soul to the intensive care and cultivation of grapes. The high quality of the grapes is central to the daily, often hard work in the vineyard.

Everyone working in production, whether as winemaker, cellar master, administration, or sales is a member of the “family of winemakers” and pursues the common goal of creating excellent and hand-crafted wines.





# THE VINEYARDS





# FIRST-CLASS GEOGRAPHICAL LOCATIONS ARE THE BASIS FOR GREAT WINES!

The special features of the estate include the variety and extent of the different locations of the vineyards. The Baden growing region extends in a north-south direction over a distance of 400 kilometers. The wine country is the third largest wine region in Germany and, at the same time, the warmest and sunniest area of the Federal Republic, which benefits the quality of pleasurable wines. Therefore, it is the only grape-growing region in Germany that has been assigned to the European "wine-growing zone B". This corresponds to well-known French regions, such as the Loire Valley and Champagne country.

Soil, climate, and ground contour determine the taste, smell, and character of the wine, whether light, full-bodied fine, strong, subtle, or spicy. The cultivation area of Siegbert Bimmerle's wines covers an area of more than 90 kilometers, starting in the north of Baden in Baden-Baden and stretching through Oberkirch and Durbach to the deep south in Ettenheim/Ringsheim. This scope makes it possible to create a wide range of wines with unmistakable and ever-recurrent expression. Through its skill and experience, the dedicated winemaking family succeeds in exploiting the specificity of each grape variety, which can grow in the area best suited for it, and thus gets the most out of each vintage.

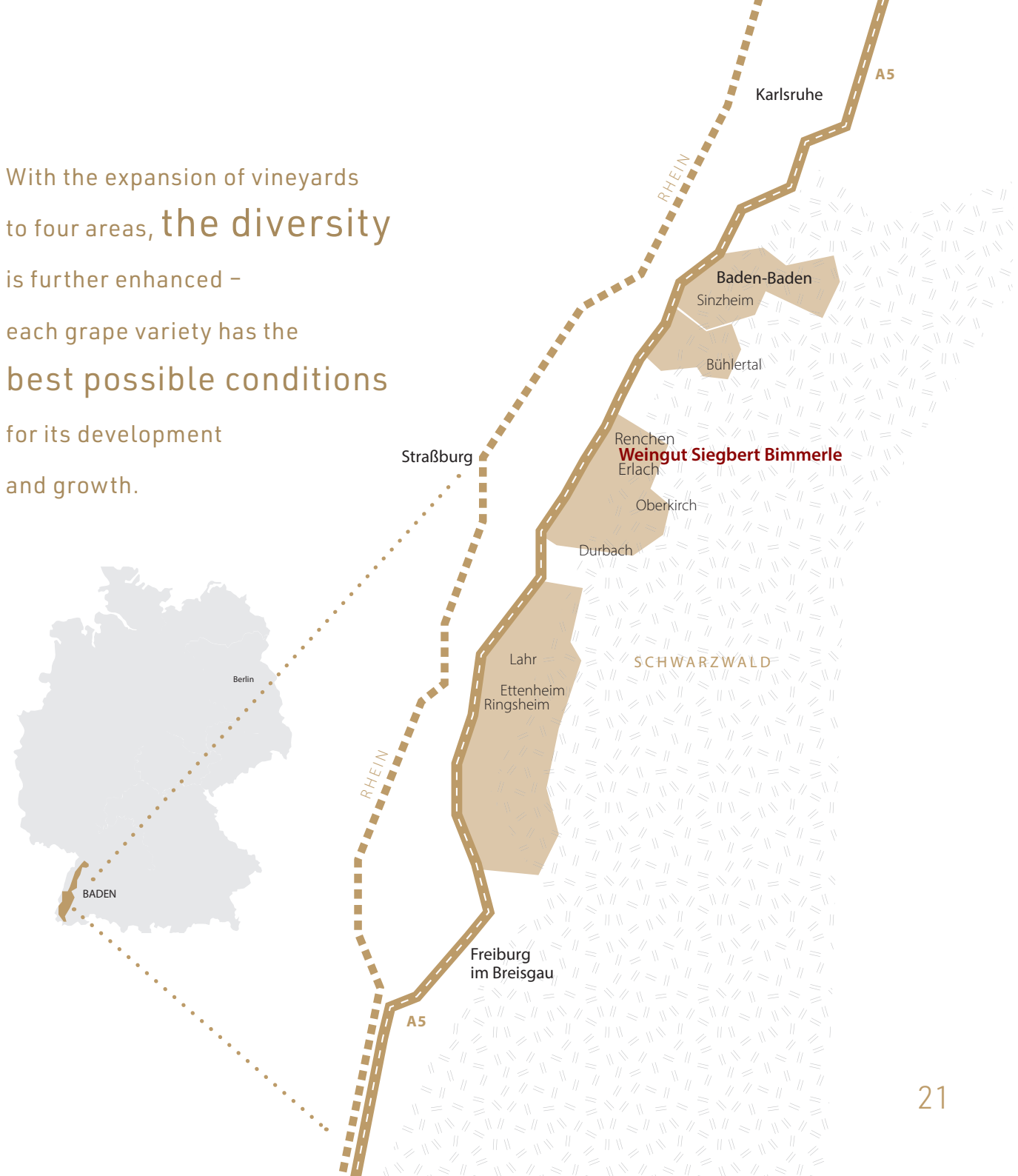
The interplay of nature with the skill of the winemaker family is known in the industry as terroir. For Siegbert Bimmerle and his team, this does not mean fashionable decoration, but noticeable quality and enjoyable variety.







With the expansion of vineyards  
to four areas, the diversity  
is further enhanced –  
each grape variety has the  
best possible conditions  
for its development  
and growth.







REGION: BADEN

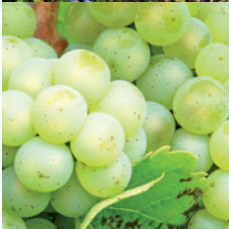
AREA: BADEN - BADEN  
(NORTHERN ORTENAU)

VINEYARD LOCATION: Mauerberg, Stich den Buben, and others

SOIL: Arkose sandstone with a high porphyry content

WINE: Riesling and Sauvignon Blanc

TYPICAL CHARACTERISTICS: The wines are very playful, have expression and minerality, but also strength and perseverance.







REGION:

BADEN

AREA:

## BÜHLERTAL (NORTHERN ORTENAU)

VINEYARD LOCATION:

Sternenberg, Engelfelsen, and others

SOIL:

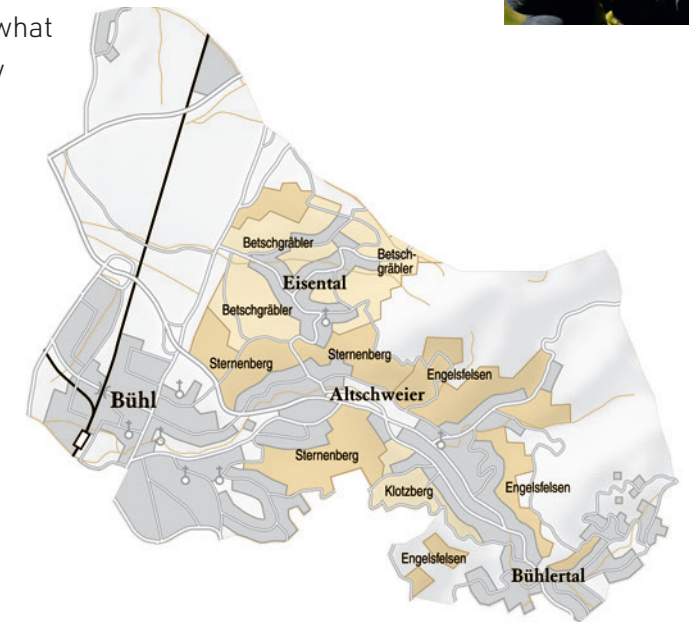
Decomposed granite

WINE:

Spätburgunder (Pinot Noir)

TYPICAL CHARACTERISTICS:

The wines are fruity and in their own way somewhat lighter, but very velvety and full of finesse. A special feature is that these vines are already 30 to 45 years old.







REGION: BADEN

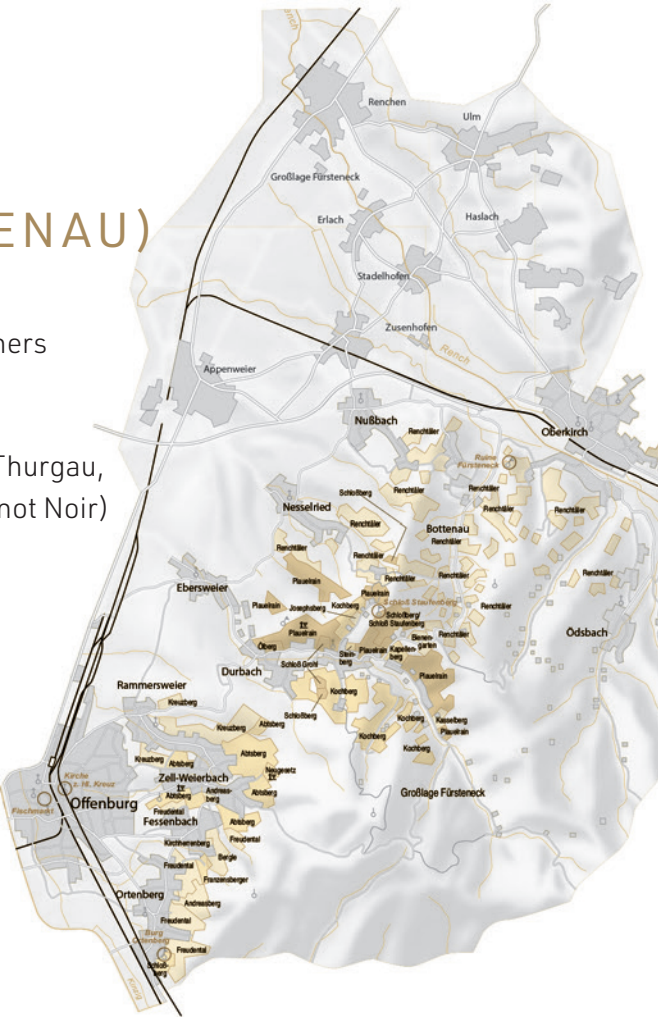
AREA: RENCHTAL  
(CENTRAL ORTENAU)

VINEYARD LOCATION: Renchtäler, Schloßberg, and others

SOIL: Decomposed granite

WINE: Grau-, Weißburgunder, Müller-Thurgau, Riesling and Spätburgunder (Pinot Noir)

TYPICAL CHARACTERISTICS: The wines are very fruity, lean, possess a somewhat stronger acidic structure and lots of character due to the soil's high mineral content.







REGION: BADEN

AREA: SOUTHERN ORTENAU /  
NORTHERN BREISGAU  
(ETTENHEIM/RINGSHEIM)

VINEYARD LOCATION: Kronenbühl, Kaiserberg, and more

SOIL: Lime-saturated loess

WINE: Auxerrois, Chardonnay and all white  
and red Burgundy varieties

TYPICAL CHARACTERISTICS: The similarity of growing conditions  
with those of Burgundy allows  
the quality of the wine to speak  
for itself – strong with a lot of  
perseverance and structure.





# YEAR-ROUND WORK IN THE VINEYARD

WINTER TO SPRING



1. Winter rest



2. Pruning the vines



3. Turning the vines



4. Beginning of growth



5. Caring for the soil



6. Budding in spring



7. Growth continues



8. Pinching the buds



9. Fastening the canes



Animals in the vineyard



Animals in the vineyard



10. Removing leaves around grapes





# YEAR-ROUND WORK IN THE VINEYARD

SUMMER TO AUTUMN



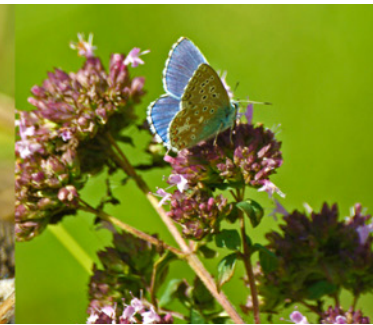
11. Pruning leaves/tips



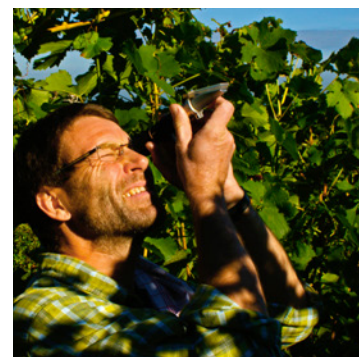
12. Pruning leaves/tips



Animals in the vineyard



13. Maturity development & control



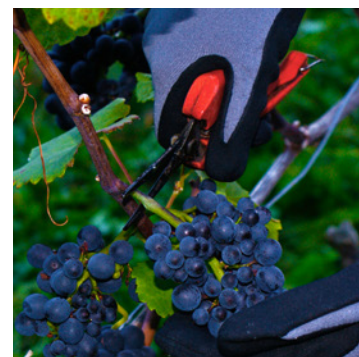
14. Ripe grapes



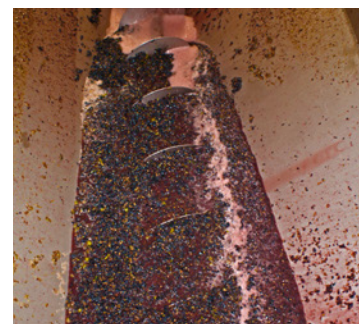
15. Harvesting the grapes



16. Receiving the grapes



17. Processing the grapes







WINE IS FOR ME ...

PASSION

FULFILLMENT

LIFE COURAGE

FASCINATION

ENJOYMENT

LOVE...



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