

## **Schmitt 'Frei Körper Kultur' 2018**

**Producer** - Bianka and Daniel Schmitt  
(hence the d.b on the label)

**Provenance:** Rheinhessen

**Farming:** Biodynamic

**Grape(s):** Scheurebe, Huxelrebe, Pinot Gris, Ortega

**Vineyard(s):** A field selection of different parcels of varied sandstone, loess, clay with plenty of limestone running throughout.

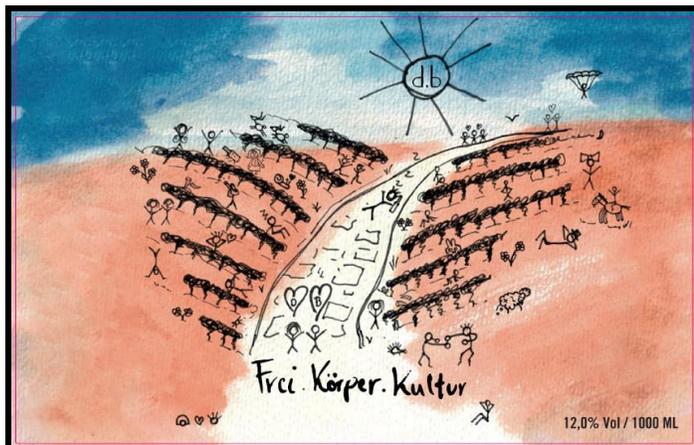
**Vintage:** 2018 - aiming to make wines 'more clear' with sulfite applications lowered

**Fermentation/ Aging:** Huxelrebe and Scheurebe destemmed and fermented on skins in steel with 4 weeks total maceration. Pinot Gris and Ortega are directly pressed and fermented in fiberglass. The base wines are aged on gross lees and racked together shortly before bottling

**Fining/ Filtration:** none.

**Sulfite:** 15 ppm added at bottling

**Misc:** The name for this liter bottling means 'free body culture' about which Bianka says "your body has x years and then oxidizing, gets old. Your soul is something which stays always." Soooo.... YOLO?



### **The Producer:**

In 2012 at the tender age of 21, Hungarian winemaker-to-be Bianka journeyed to Flörsheim-Dalsheim in the southern part of the Rheinhessen to pursue an opportunity to harvest and make wine with the Schmitt family. Bianka's grandmother and her mother before her were both holistic healers and practitioners of Prana Nadi so it comes as no surprise that biodynamic agriculture would be a source of deep curiosity. Eager to learn from an old hand, she was surprised to learn that the Schmitt patriarch Peter who she'd thought to learn from had handed the reins over to his son Daniel who had already begun converting the 230+ year old, 16 hectares of family vineyards to biodynamic agriculture. What started as comradeship quickly emerged into a romantic relationship that has blossomed into an impressive and collaborative professional partnership and eventually, marriage.

Having studied conventional wine in school Bianka and Daniel journeyed to Alsace to investigate a style of winemaking more in line with their growing philosophy and to find out if Bianka's professors had been wrong when they said "spontaneous fermentation is humbug." The following harvest, inspired by their travels they immediately starting

making wines without selected yeasts, commercial additives, fining, filtration, added sulfite or any other nonsense. Today they make 105,000 bottles in a good vintage and have garnered a genuine and enthusiastic following for their highly energized wines that amplify minerality without sacrificing the fresh, rawness that make natural wines so exciting.

### **The Vineyard:**

The family's 16 hectares that were once devoted to cereals and sugar beets some 200 years ago are now lush with grape vines. Daniel Schmitt achieved organic certification in 2007 and joined a small number of Demeter certified German growers in 2012, shortly before Bianka's arrival. They sell the equivalent of about 4 hectares as bulk wine or grape juice as well as potatoes and herbs they grow.

"We have limestone everywhere in the soil,' Bianka says as well as sandstone, loess and clay. Before harvest they drive out twice a day through the fields, checking in on different parcels and comparing the maturation of their grapes to the wines they intend to create. Between Daniel's quintessentially German organizational streak and Bianka's more intuitive, though rigorously scientific approach they make joint decisions in reflection of the shifting realities of each blend.

### **The Winery:**

Huxelerebe, Scheurebe, Pinot Gris and a lesser known, small berried, thick skinned variety called Ortega traditionally made in an Auslese style. Scheurebe and Huxelrebe were destemmed and fermented on the skins in steel tanks with daily punchdowns during the week long fermentation. Maceration is continued to four weeks through malolactic conversion on the skin-fermented varieties. The Pinot Gris and Ortega are directly pressed and fermented in fiberglass. All base wines were aged on gross lees so as not to "take out the soul of the wine." The base wines were racked away from lees into tank for blending shortly before bottling at which point 15 ppm was added. No fining or filtration.

For more email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)

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