

ENGLISH

PFALZ!

edition n°1

• WINE • FLAVOURS • LANDSCAPES • DETAILS •



WINE

REGION

FLAVOUR

TRADITION

72 HOURS IN THE PFALZ

EVENTS

• ••• •
• YOUR JOURNEY THROUGH THE PFALZ! IS ABOUT TO BEGIN •



Willkommen

Welcome to the Pfalz

**Discover a magical place, enjoy our land,
savour the scents, colors and unique views
while tasting the finest wines!**

We often see some genuine surprise on people's faces when describing our Pfalz. It is commonly believed that in Germany there is no such thing as a place where the climate is mild, the landscape is dotted with hills, vineyards and woods and offers stunning views, and locals know how to enjoy life and welcome you with a smile.

The Pfalz looks very much like the land it is covered with: very few corners, a lot of sweet curves. A horizon of vineyards extending from the valley to the hills and, to the west, the forest beyond. To the east, the Rhine's vast riverbed. The main city, Neustadt an der Weinstraße, is a true gem, lying half-way between the border with Alsace, to the south, and the elegant and busy Frankfurt to the north.

In this region, wine is the star of the show. Longer than it is wide, the Pfalz's Wine Route extends for 85 kilometers in a straight line, which can be easily covered by bicycle or even on foot, if sufficiently motivated. It is the world's oldest wine route, established in 1935, and winding its way through well-tended vineyards, orchards and gardens. A walk through the many wine villages between Schweigen, to the south on the French Border- where the Wine Gate is located- and Bockenheim, to the north, is all it takes to realize it.

The Pfalz's nearly 24,000 hectares planted with vineyards make it Germany's second largest winegrowing area. This is the home of the noble Riesling, the grape variety that gives us one of the Old Continent's most elegant white wines. In no other part of the world is Riesling found in such abundance. And the magic takes shape on the tables of our villages' Weinstuben. Here, the relationship between man and nature has achieved the perfect balance, everything is fragrant with the sweet smell of life, tradition, taste and culture.

Well, this is the Pfalz. And you couldn't be more welcome.



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Exploring the natural wonders of the Pfalz region



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WINE

A land where emotions arise in the many different intensities of wine. The Pfalz's landscape is defined by stretches of vineyards and villages, which have made the history of German wine. Come and explore a region where quality, passion and excellence meet and reach out to you, holding you by the hand.



Historic villages

The villages along the Pfalz Wine Route represent the past and present of this land: the symbol and cradle of the Pfalz's great wines.

Going through the Pfalz, travelling its roads, taking in the scents and colors is not an experience limited to the emotions and sensations associated with wine and vines. You are plunged into an atmosphere full of millenary history and culture, in which the past is the key to understanding the present.

A history that goes back to 500 B.C., when the Celts began cultivating the grapevine. Later on, under the Roman rule, this practice was further developed, reorganized and rationalized, thus laying the foundations for what is the Pfalz's current winegrowing situation.

The **Pfalz Wine Route** is about 85 kilometers long and is dotted with villages where wine and history are inextricably tied together. The **Höhepunkte der Weinkultur** (the landmarks of wine culture) are represented by the city of **Deidesheim**, by the Roman **Weilberg** villa in **Bad Dürkheim**, by the oldest vineyard in **Rhodt** and by the Historical Museum of **Speyer**, where the world's oldest wine bottle is kept. The route's main halt is **Haardt**, one of the nine villages that make up the **Neustadt an der Weinstraße**, where wine is the key factor. ►



This small town, dominated by the **Castle of Winzingen** and surrounded by a unique and fascinating landscape of vineyards, is rich in villas, wineries, baroque-style houses with decorated portals and half-timbered houses dating back to the 18th century.

Not far from there is **Gimmeldingen**, well-known for its Gimmeldinger Meerspinne, one of the Pfalz's most prized vineyards.

Here too, everything revolves around winegrowing, with the ancient Roman **Mithras sanctuary**, historic wineries and three major village festivals (in April, August and October) dedicated to Bacchus's nectar. Among the Pfalz's major winegrowing towns is **Deidesheim**, best-known for great crus such as Paradiesgarten, Herrgottsacker, Hofstück, Mariengarten and Mäushöhle and for its many restaurants and wine tourism facilities. The location, the climate and soils have made Deidesheim and the nearby villages of **Forst**, **Niederkirchen**, **Ruppertsberg** and **Meckenheim** the

home of the Pfalz region's signature grape variety, Riesling, which gives some of Germany's finest white wines. Another town, which is a symbol of winegrowing in the Pfalz region, is **Ungstein**, a district of **Bad Dürkheim**, where the **Villa rustica Weilberg**, of Roman origin, was discovered in 1981. This town was mentioned in 1226, in the Wingerte zu Unkstein und (Bad) Dürkheim, a document testifying to the area's winegrowing fame.

Among the other towns worth mentioning are: **Mussbach**, which boasts the oldest wine estate of the Pfalz region (7th century A.C.) and the Mussbacher Eselshaut cru; **Wachenheim**, worldwide renowned as one of the area's best winegrowing locations owing to its geographical position; **Laumersheim**, known for its fine red wines; and **Maikammer** located at the foot of the Kalmit, the highest mountain of the **Pfälzerwald**. The vines thrive in such a well-sheltered position and the landscape is dominated by vineyards. ●





Restaurant zum
Schwarzen Löwen

GASTBEREITUNG
Schwarzen Löwen



Lehrstraße

11

Historic winegrowers

Winegrowing in the Pfalz is deeply rooted in history: some wineries have played a pivotal role in the evolution of our region's wine culture over the centuries.



BÜRKLIN WOLF (WACHENHEIM)

It is one of the Pfalz's best-known winemaking names, whose wines are widely considered to be of the highest quality and great ageing potential.

The winery was founded in 1597 by Bernhard Bürklin, who purchased several estates and vineyards and began producing wine in Wachenheim. The winery, which has always enjoyed a reputation for quality, rose to fame with Albert Bürklin.

ACHAM MAGIN (FORST)

After the Wars of Succession, in a territory devastated by war, Heinrich Wilhelm Reichardt made a name for himself as one of the region's first winemakers by starting the Weinstraße 67 farm, today known as Weingut Acham-Magin. One year later, in 1712, he opened the Zum Engel Inn, today known as Gutsausschank Acham-Magin. The connection between winemaking and gastronomy has always been the winery's distinguishing feature. ►



BASSERMANN JORDAN (DEIDESHEIM)

The Weingut Bassermann Jordan is based in the heart of Deidesheim and it is one of the Pfalz's oldest and best-known wine estates, as it was established in 1718. Visiting the wine cellar is like travelling back in time: it is fascinating to see how winemaking has evolved over the centuries, as proven by the many and very old oak barrels in various shapes and sizes. In 1910, Dr. Ludwig Bassermann-Jordan was one of the founders of the VDP.

MÜLLER CATOIR (NEUSTADT- HAARDT)

Müller-Catoir is a family-run winery established in 1744. It is housed in an eighteenth-century building located at the foot of the Haardt Castle. The estate was remodelled in the neoclassical style in 1890.

WEEGMÜLLER (NEUSTADT- HAARDT)

The Weegmüllers arrived in the Pfalz in 1657, from Zürich. A few years later, in 1685, they started the winery which, in 1737, was moved to Haardt, a village near Neustadt an der Weinstraße.

BERGDOLT ST. LAMPRECHT (DUTTWEILER)

This winery is probably one of the oldest in Germany. It is housed in a former convent dating back to the year 1290. In 1754, it became the property of the Bergdolt family, who has been producing wine for 10 generations. ●





Vineyards and terroirs

Hectares and hectares planted with vines. A mild climate and complex soils: here is where the Pfalz wines are born.

With nearly 24,000 hectares planted with vineyards and over 100 million vines, the Pfalz is Germany's second largest winemaking region. The vineyards spread over an area of 85 kilometers along the **Pfälzerwald (the Pfalz forest)**. The region's climate is one of the mildest in Germany, with extended exposure to sunlight (about 2,000 hours per year, about 220 days per year) and rainfall very much below national average.

The soils are mostly composed of red sandstone, but complex soils containing basalt, limestone and schist can be easily found too. All the soils are quite deep and the presence of clay materials becomes more evident as the land slopes towards the valley. In the northern part, it is not infrequent to find materials of volcanic origin, which give the wines unmistakable aromas. ►



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. THE MAGIC VINEYARDS OF THE PFALZ! .

The region is divided in two parts: the northern part, called **Mittelhaardt**, and the southern part commonly called **Südliche Weinstraße (Southern Wine Route)**. Neustadt an der Weinstraße is located in-between the two parts and serves as “watershed”.

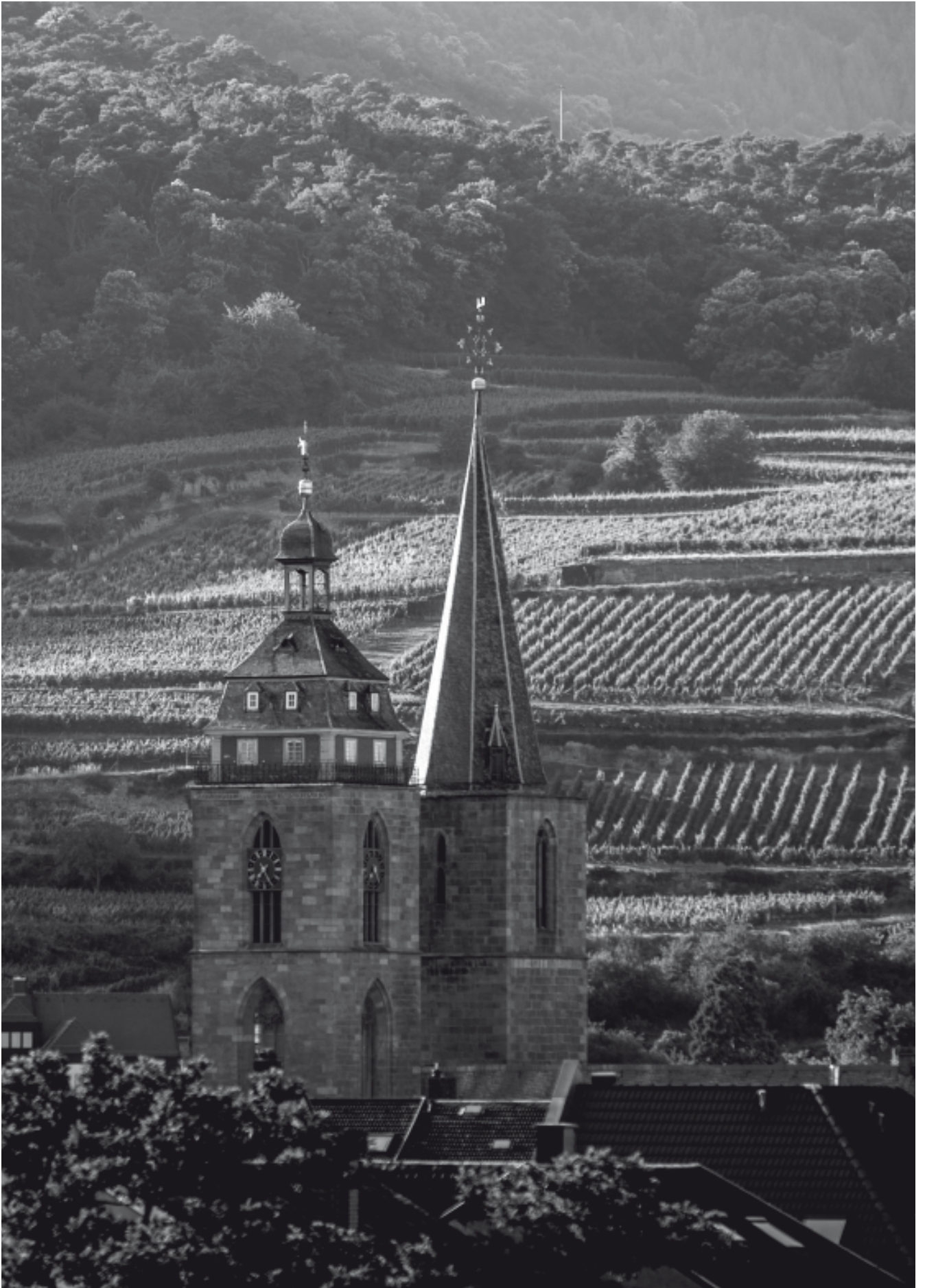
The **Mittelhaardt** extends from Neustadt northward to Deidesheim, Bad Dürkheim and as far as Zellertal. This is the area where some of the most prized crus are found (Jesuitengarten, Pechstein, Kirchenstück).

The Mittelhaardt benefits from the nearby Haardt mountain chain, which protects it from bad weather. Furthermore, the Pfälzerwald (the Pfalz forest) and the Natural Park provide a biosphere reserve unique of its kind.

The **Südliche Weinstraße** (which starts at Neustadt and extends as far as the French border) is protected from bad weather by the Haardtgebirge, the eastern margin of the Pfälzerwald. Furthermore, the nearby Rhine Valley, to the east, ensures a constant flow of warm air from the south. These climatic conditions favour the growing of Mediterranean and tropical plants, typical of this area and hardly found in other German regions.

In addition to vineyards, the Pfalz is rich in other cultivations, such as almond trees, fig-trees and orchards: all these crops make the region “magic” and captivate visitors with a symphony of scents and colors. And, what is more, the locals are very cheerful and friendly, so hardly anyone can escape the magic of the Pfalz. ►







PFALZ - Grands Crus Vineyards

DIRMSTEIN: HIMMELREICH (MANDELPFAD)

LAUMERSHEIM: STEINBUCKEL (MANDELPFAD) KIRCHGARTEN

GROSSKARLBACH: IM GROSSEN GARTEN (BURGWEG)

UNGSTEIN: WEILBERG, KANZEL (HERRENBERG), MANDELSKOPF (HERRENBERG), VOGELSSANG (HERRENBERG)

BAD DÜRKHEIM: MICHELBERG

FORST: PECHSTEIN, JESUITENGARTEN, KIRCHENSTÜCK, FREUNDSTÜCK, UNGEHEUER

DEIDESHEIM: KALKOFEN, GRAINHÜBEL, HOHENMORGEN, KIESELBERG, LANGENMORGEN, PARADIESGARTEN

RUPPERTSBERG: REITERPFAD, SPIES, GAISBÖHL

KÖNIGSBACH: IDIG, ÖLBERG

GIMMELDINGEN: MANDELGARTEN

HAARDT: BREUMEL IN DEN MAUERN (BÜRGERGARTEN)

KIRRWEILER: MANDELBERG

DUTTWEILER: KALKBERG

BURRWEILER: SCHLOSSGARTEN, SCHÄWER

WEYHER: MICHELBERG

GODRAMSTEIN: SCHLANGENPIFF (MÜNZBERG)

SIEBELDINGEN: IM SONNENSCHEN

BIRKWEIER: KASTANIENBUSCH, MANDELBERG

LEINSWEILER: SONNENBERG

SCHWEIGEN: SONNENBERG, KAMMERBERG (SONNENBERG), RADLING, SANKT PAUL





Grape varieties

The noble Prince and his rich court: Riesling and the other white and red grape varieties that have been thriving in the Pfalz region for centuries.

RIESLING

It is, undoubtedly, the region's star varietal, as it is the most-widely planted grape variety of the Pfalz, covering about 25% of the whole area.

However, it is not only a matter of quantity that makes this grape so special: the quality of the Pfalz's Riesling is amazingly high. The **Mittelhaardt** (the Pfalz's northern area, where Deidesheim, Forst and Wachenheim are located, villages whose name is a guarantee of quality) is one of the landmarks of German winemaking.

This grape variety's main characteristics are the citrus fruit aromas and the high acidity, which ensures the production of wines bound to age beautifully. And, at the same time, the grape's remarkable acidity allows for the production of excellent classic method wines and raisin wines or ice wines.

A versatile and richly nuanced variety, which adapts easily to the Pfalz's different terroirs, making the local wine production even more varied and attractive and inviting visitors to travel the whole length of the Pfalz, along the "Riesling road". ▶



But the Pfalz is not only Riesling...

In addition to this grape variety, there are also significant quantities of other white grape varieties, such as the well-known **Müller Thurgau**, **Weissburgunder**, **Grauburgunder**, **Kerner** and **Silvaner**, and other lesser-known and seemingly-minor varieties like **Gewürztraminer**, **Scheurebe** and **Morio Muskat**. Then, as if this weren't enough, the Pfalz provides the ideal environment for the growing not only of white grapes: over one-third of the vineyards are planted with red varieties, the most representative of which are **Dornfelder**, **Portugieser** and **Spätburgunder (Pinot Noir)**.

WHITE GRAPE VARIETIES

Müller Thurgau is the second most-widely planted variety of the Pfalz region: this varietal was created in the late 1800s by Professor Hermann Müller Thurgau and it is a hybrid of Riesling and Chasselas. A strong and vigorous variety which gives high yield, Müller Thurgau is known as **Rivaner** in the Pfalz and is used to produce dry wines featuring herbaceous notes and less acidity than Riesling.

Weissburgunder (or Pinot Blanc) is one of the rising stars of the Pfalz's wine production.

Although it only accounts for 5% of total production, it is definitely on the rise, having found in the region a terroir where it can express its characteristics to the best of its potential.

It is not an easy variety to grow, as it tends to be very delicate and disease-prone and requires ideal exposure to sunlight to give its best. The wines made from this variety feature good acidity and delicate aromas.

Grauburgunder (or Pinot Gris) arrived in Germany from Burgundy or from the Champagne region. Though present in the region since the 1300s, it was "discovered" by Johann Seeger Ruland in 1711 and began to be widely cultivated across Germany.

It was also used to produce dessert-style or botrytized wines, which were named **Ruländer** after their discoverer. In more recent times, this kind of production has decreased considerably in favour of dry and still wines or it is used as base for sparkling wines owing to its marked acidity and good structure. ►







Kerner is a cross between Blauer Trollinger and Riesling and features many of the Riesling's characteristics. It is a strong variety, resistant to low temperatures and to the diseases that usually affect other species, which is the reason why it is increasingly used in the Pfalz. It was named after Justinus Kerner, a German doctor and poet, who composed a number of poems dedicated to the vine and wine. Kerner differs from Riesling in that it features intense and unmistakable aromas and a less marked acidity backed by good structure.

Silvaner (or Sylvaner) has an interesting story: its origin is "obscure", the only certainty being that it comes from Eastern Europe, in particular, according to some, from Transylvania, Dracula's homeland. This sounds more like a legend than the truth, but it is a fact that this variety arrived in Germany in the late 1500s and for many years it was one of the most cultivated varieties in the whole country. Today, it accounts for about 5% of total production in the Pfalz and the wines produced stand out for their delicacy of aromas and immediate enjoyability.

Gewürztraminer is widely cultivated and is by far one of the most popular grape varieties across the world. It has left its mark even on the Pfalz region: the Pfalz's oldest vineyard, the **Traminer Weinberg** of Rhodt unter der

Rietburg, is planted with Gewürztraminer grapes and is mentioned in documents describing the region's history. Although it only accounts for 1,5% of total production, it is ideal for the making of both still and sweet wines.

Scheurebe is a seemingly-minor grape variety of the Pfalz region, accounting for barely 2% of total production. However, it is a very interesting grape because of its characteristics which express the essence of one of its "parents", Riesling. The other varietal it comes from is unknown, although for many years it was thought to be Silvaner, but recent studies have ruled out this possibility. Also known as Sämling 88, it is suited for the production of still wines, but it is mostly used to make sweet or botrytized wines.

Morio Muskat. The word "Muskat" in the name could be misleading, because this grape is actually a cross between Silvaner and Pinot Blanc. It is a true "son" of the Pfalz. It was created in the twenties by Peter Morio at the Lehr-und Forschungsanstalt of Neustadt and at the Geilweilerhof near Siebeldingen, two major viticulture studies and research centers. It is an aromatic varietal which accounts for 2% of total production and is used to make late-harvest wines. ►





RED GRAPE VARIETIES

Portugieser (or Blauer Portugieser). The name suggests a Portuguese origin, but recent studies indicate that the origin of Portugieser is likely to be Eastern-European. However, the legend goes that the Austrian Johann von Fries brought it to Germany from Portugal, which would explain the name. It is a fact that this grape was introduced to Germany in the mid-1800s. Today, it accounts for about 9% of total production and, owing to its ampelographic characteristics, that is, being a highly-resistant and very productive grape, it is used to produce easily drinkable, light-bodied red wines with good acidity, which make delicious table and celebration wines.

Dornfelder is a relatively young hybrid. It was, in fact, created in the mid-1900s, as a cross between the minor Helfensteiner and Heroldrebe varieties and mostly used to add color to blends. However, this grape is much more interesting than it may sound: a vigorous and productive variety, since 1980 it has been used to produce single-varietal wines, which are highly aromatic, full-bodied and elegant. It ages beautifully in wood, which gives the wine further softness and finesse.

If Riesling is the region's star varietal, **Spätburgunder (or Pinot Noir)** contends with it for the first place, due to its elegance and popularity among wine lovers. It is the Pfalz's second most widely-planted red grape variety, after Dornfelder, accounting for about 7 % of total production. Much has been said about this variety, especially about the Pinot Noirs produced in the nearby Burgundy, towards which Pfalz wines have suffered from an inferiority complex in the past. But with the development of new winemaking techniques, starting from 1990, great progress has been made and the Pfalz's Pinot Noir wines are growing increasingly popular among wine experts and lovers because of the very high quality achieved. Unlike other varieties which must show the German name on the bottle label, Spätburgunder has been allowed to be called by its French name, Pinot Noir, since 2003. ●



VDP – classification system

Excellence is achieved through care and hard work.
The VDP, the private association of winegrowers, represents the elite of German winemaking.



When buying or tasting a bottle of German wine, you may notice a stylized eagle clasping a cluster of grapes on the bottle's capsule. This logo represents the **VDP (Verband deutscher Prädikatsweingüter)**, the major German private association which gathers the country's top wine estates. In order to produce top-quality wine

bearing the VDP symbol, its members must adhere to high quality standards, which are even more stringent than those set down by civil regulations. Therefore, gaining VDP membership is not easy and the criteria of selection are very rigorous. ►

THE VDP'S PHILOSOPHY

The philosophy that guides the VDP, and which the members must follow scrupulously, can be summarized in 8 key points:

1. High quality of wines produced;
2. Viticultural zoning and rigorous respect for pedoclimatic conditions;
3. The utmost respect for the environment and preservation of the vineyards' integrity;
4. Growing of traditional varieties through which the terroir is enhanced;
5. Reduction of yield to increase grape quality;
6. Respect for natural cycles in the vineyard and in winemaking;
7. Rigorous respect for tradition, a heritage unique of its kind made up of experience, knowledge and beliefs;
8. Craftsmanship in production: artisans and artists working as winegrowers and creating a wine culture.
They oppose whatever makes wine anonymous and artificial. ►





The VDP was established in 1904 as an auction house for natural wines and, in 1908, it became an association of quality winemakers in the Saalbau of Neustadt an der Weinstraße. The founding fathers are nearly legendary figures of the Pfalz's winemaking world: in addition to the promoters Schellhorn Wallbillich and Bassermann-Jordan, Acham-Magin, Dr. Bürklin-Wolf, Reichsrat von Buhl, Dr. Deinhard, Fitz-Ritter, Karl Schaefer and Georg Siben. In 1910, the association expanded to include other German regions, such as Moselle, Saar and Ruwer, Nahe, Rheingau, Hesse and Baden. The VDP's current symbol was created in 1926. Over the years, in spite of World War Two and other vicissitudes, the association kept growing and developing a self-regulatory system in order to represent Germany's finest winemakers. At present, the VDP gathers 197 members, divided into 13 regional representatives.

THE VDP'S FIGURES

197 members; the area involved is about 5.000 hectares; average surface area per winery of 25 hectares; average production per winery of 165.000 liters; 2.700 hectares planted with Riesling (12% of total surface); 710 organically-farmed hectares out of a federal total of 5.000 hectares; 29 organic wineries members of the VDP out of about 800 based in Germany.

THE VDP'S CLASSIFICATION SYSTEM

The VDP's self-regulatory classification system, whose latest amendment dates back to 2014, does not enjoy legal status and is a private codification.

This classification system defines quality by establishing a connection between the origin (the terroir) and quality. It applies only to the wineries which are VDP members, but it is considered to be a pioneering approach to quality winemaking for the whole of Germany.

These are the four classification levels:

- **VDP.GROSSE LAGE:**
designates the very best vineyards of Germany;
- **VDP.ERSTE LAGE:**
designates first-class vineyards with an autonomous profile;
- **VDP.ORTSWEINE:**
these wines are the ambassadors of the village they come from;
- **VDP.GUTSWEINE:**
these wines reflect an estate's basic house style and meet VDP's stringent quality standards. ●







THE REGION

A journey leading to new experiences and memories.
Step into a world of timeless charm.

Spring, trees in full bloom. Summer, the lush greenness
of the forest. Autumn, the beauty of harvest time.
And Winter, street markets bringing festive cheer.

Almond trees in bloom

Like in an impressionist painting, our horizons are tinged with pink in all its nuances.





Countryside roads lined with almond trees, private courtyards dotted with fig-trees and oleanders. Shades of pale pink and green turning deep pink and rapeseed yellow amidst the rows of vines as the season progresses. The first visual feeling is that of an impressionist painting: small, seemingly abstract dots of bright color that from a distance blend together to form a portrait. Untamed nature enhanced by human intervention.

Of course, nearly two thousand hours of sunlight per year are helpful, as well as the soils' varied composition, from loess to sandstone, from limestone to basalt and slate.

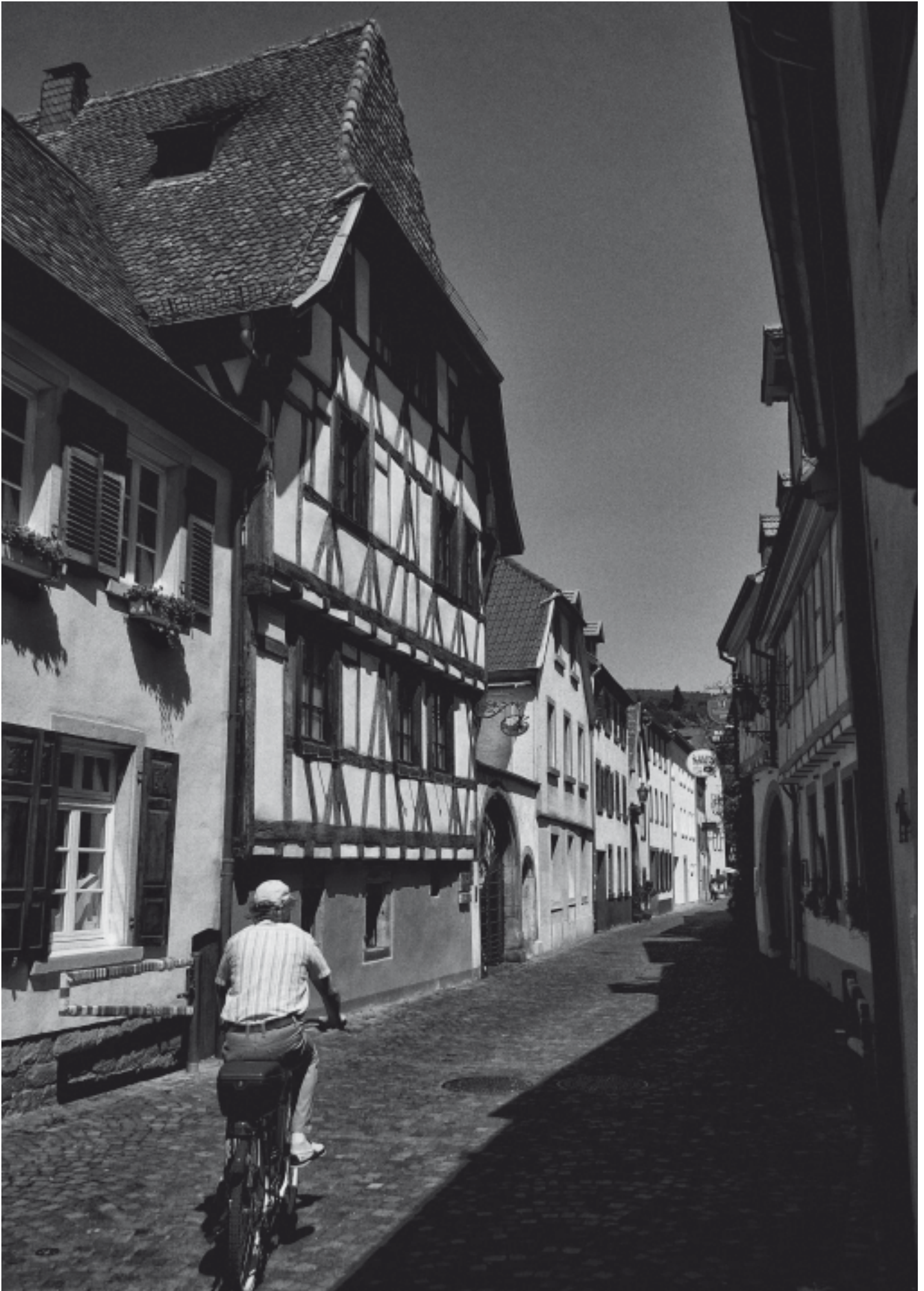
Growing almond trees is easy, but no results would be achieved without well-aired hills and fogless wetlands. It is the tree that announces the arrival of spring, as it blossoms early, and this was taken as a sign of vigilance by the ancient Jewish populations of Syria and Mesopotamia:

the tree that drives winter away and welcomes mildness. But even the brevity of its flowering period is a symbol: that of fragility and delicacy.

It is no chance that the almond tree symbolizes rebirth in the Japanese art of etching. So, let's not lose time. It's time to celebrate!

The **Gimmeldingen** Almond Blossom Festival has been held for over sixty years (usually on the first weekend of March). Locals and tourists turn every tree into a picnic ground, a reading spot, a bed for a nap.

The most panoramic view is the one enjoyed from Villa Ludwigshöhe, near Edenkoben, the former summer residence of Ludwig I of Bavaria, an octagonal-shaped building overlooking what the Bavarian King himself called "Germany's Garden". ●



Half-timbered houses

The streets and squares of the Pfalz have been the stage for half-timbered houses, the traditional symbol of German architecture, for centuries.

They look like huge spiderwebs or zebra's coats, overlooking the squares and streets of the Pfalz's villages. They are the facades of half-timbered houses - **Fachwerkhaus** - the typical buildings of Central and Northern Europe, whose framework consists of a series of wooden beams placed horizontally, vertically and diagonally. The infill materials ranged from clay to mud to straw and interiors of ancient houses with this kind of ceilings are not an unusual sight. A combination of functional and decorative, even symbolic elements: more lozenges meant more children; inscriptions from the Bible; saints and other sacred figures are frequently found elements. Neustadt is the city with the highest number of half-timbered houses in the Pfalz, with buildings dating as far as the 13th century. The best view of them is from the city's main streets: Friedrichstraße, Kellereistraße and Hauptstraße, which are

also the main shopping streets. Excellent renovation works have restored the city's historic center to its medieval charm.

Interesting examples of this two-coloured architectural style are found in several villages of the Pfalz. They are sophisticated skeletons made of studs, beams and props. Highly resistant to the weight of snow and to wind storms, a bit less to fire.

This architectural style flourished until the 1700s. The Age of Enlightenment abandoned the eccentric ways of the Middle Ages in favour of a more subdued style. And so, half-timbering was gradually replaced with thick layers of plastering. In the 1800s, Germany, the home of Romanticism, looked back to its medieval and nationalist traditions and some plaster fell from the old facades, "freeing" them again. ●





Castles

A region dotted with manors and castles, the ancient guards that watch over the Pfalz valleys. Like in a fairy tale.

The Rhineland Palatinate's castles are second only to Trentino-Alto Adige's in numbers. This region owes much of its charm to the blend of nature and manors, in addition to the valleys created by Germany's most beautiful rivers. The whole has something very fairy tale-like about it.

The **Castle of Hambach**, located in the town by the same name, has a highly symbolic significance, for it is best known as the "cradle of German democracy". In fact, in 1832, thirty thousand citizens, along with famous liberals, held a demonstration at Hambach asking for freedom of press and thought and civil rights. The black, red and gold flag was waved for the first time on that occasion. A multimedia museum helps visitors learn more about the development of the movement, the reasons behind the demonstration and the effects it produced. May 27th is a public holiday. Located in the hill to the west of Neustadt are the **ruins of Wolfsburg**, a narrow fortification that runs along the hill's crest. Built for defensive purposes, it was also used as a residence. Its foundations date back to the early 13th

century. **Madenburg** is the largest castle of the southern Pfalz region. Stretched along a spur of rock for nearly 200 meters, the castle rises in the upper part of the town of Eschbach. According to ancient chronicles, it was built as an imperial castle and an assembly of princes gathered at Madenburg to urge Henry IV's deposition. The castle's kitchens are still well-preserved and visible. The town of Annweiler is situated at the foot of the **Castle of Trifels**, deep within the Palatine forest, built upon the peak of a red sandstone rock. It is second only to Hambach as tourist destination and owes its popularity to the story of Richard the Lionheart, who was imprisoned at Trifels for three weeks. **Berwartstein** in Erlenbach, is another medieval castle dating back to 1152 and now privately owned (but open to visitors by appointment). This castle is associated with the figure of Hans von Trotha, best-known as Hans Trapp, a fifteenth-century knight and legendary figure in the Pfalz for his incursions and misdeeds. ►



The **ruins of the Castle of Dahn** show clearly how this area's manors blend perfectly in with the forest. The red rocks do not only serve as a base, but are an integral part of the building, with its corridors, stairs and defensive walls all made of stone. Particularly impressive are the rampart and huge water tanks.

Hardenburg in **Bad Dürkheim** is one of the Pfalz's most imposing castles. Its foundations date back to the 13th century. Most of its charm lies in its state of semi-decay- it was set to fire by the French army in the late 1700s- and mighty walls, but also in the contrast between the building and the Italian-style gardens. This castle, like other manors, is especially beautiful at sunset, because of the sandstone, the region's main construction

material, shining with the nuances of yellow, pink and red. **Landeck** is the youngest of the **three castles around Klingenstein**, which had been built all for the same purpose: to protect the Benedictines living in the area. The 12th century rustication is nearly intact and its keep is the highest and best-preserved of the whole Pfalz: 23-meters-high and offering a view extending as far as Odenwald, including the Black Forest's peaks. The tower of the **Castle of Wachtenburg** in **Wachenheim** is said to provide the best view of the Rhine Valley. It is, in fact, called "the Balcony of the Pfalz" (it houses a museum devoted to sparkling wine and visitors are offered the chance to become owners of a vine in the castle's "guests' vineyard"). ●



The Forest and its traditions

**Vast century-old woods that are magically fragrant with scents of Mediterranean herbs, rocks and bubbling streams.
Welcome to the Pflaz forest.**

. 42 .

. TRAILS AND LEGENDS OF THE PFALZ! .



You can get a first idea by looking at a map. The area to west of the Wine Route is completely green. It is the **Pfalz Forest (Pfälzerwald)**, Germany's largest contiguous forestal area. It is also a UNESCO-designated Biosphere Reserve. The woods running along the margin of the Pfalz **Deutsche Weinstraße** offer Mediterranean-like colors and scents, being full of almond trees, fig-trees (this fruit is the Pfalz's symbol) and kiwi trees. As you go deeper into the forest, you see pines, holm-oaks and chestnut trees. Beech-trees dominate the heart of the forest. The forest, with its low mountains, blocks the cold winds from the Vosges Mountains and the rain, thus creating the ideal microclimate for winegrowing. Here are a few figures: the forest stretches over an area of 180 thousand hectares, it is criss-crossed by 12 thousand

kilometers of signed trails and has about 100 huts where visitors can eat and stay overnight. Everywhere, castles and sandstone spurs rise from the ground like mushrooms and berries, along with alliarria plants, with their unmistakable garlic smell. One of the forest's typical features is the abundance of water, which has led to a highly-developed system of streams, rivers and wetlands (all information about the Pfälzerwald Biosphere Reserve is available at the town hall of Deidesheim). Many villages in the Pfalz have the forest rising at their back and each of them enjoys a special relationship with it. From **Wachenheim**, one can walk into the forest to pick herbs for culinary use or having curative properties. **Freinsheim** is the starting point for Nordic Walking trails and bicycle routes. ►



Not far from **Weisenheim** is the small Ungeheursee lake, fed from two water springs and rich in rare orchids and herbs which grow spontaneously on small floating islands. Owing to its species-rich flora, the lake has been placed under protection as a natural monument, the only one in the region. The forest has also been a place of trades and crafts because of its many natural resources. Examples of the area's industrial heritage and history include the German Railway Museum in Neustadt and the Little Cuckoo Railway, which operates services from Neustadt to Elmstein (it was originally built to serve the local forest industry). Now the focus is on responsible tourism and sports: trekking, walking, paragliding, free climbing (over 200 walls). A natural and cultural heritage watched over by the Palatinate Forest Club and the

Friends of Nature association. They also take care of the 50 huts for overnight stay (www.pww.de), 14 Nature houses (www.naturfreunde-rlp.de) – more comfortable accommodation – and 50 forest restaurants. The forest is also known to be a place of legends and hunting. Geocaching has become very popular. It is an outdoor activity in which participants use a GPS device and coordinates to go on a treasure hunt deep into the forest. The most “longed-for” treasure is the Elwedritsche, a birdlike mythical creature, half-human, half animal, whose wings are of little use, so it hides in the forest or among the rows of vines. You are very lucky to find it, but it is not easy to succeed. You have to wait for a moonlit night and venture into the woods armed with a lantern and a sack, beating the tree trunks with a stick to flush the Elwedritsche out of hiding. ●







FLAVOUR

In the Pfalz, everything smells so good. A region where the enjoyment of life begins at the table, among flavours, culture and traditions. A journey through the fruits grown in “Germany’s Garden” and skillfully prepared recipes. And, to crown it all, a good glass of wine, the symbol of our towns’ and villages’ culinary heritage.



The flavour of the Pfalz

The Pfalz welcomes you to its table, among flavours and aromas, to its traditional Weinstuben and elegant restaurants.

The region has earned several spots in the Guinness World Records book: for the oldest wine bottle in history, for the world's largest wine barrel, for the biggest winegrowing communities (in this case, it's a battle between Neustadt and Landau for first-place spot). Here, everything speaks of wine and of the flavours of the Pfalz's white grapes: white and yellow peach, orange blossom, lemon, aromatic herbs. Here, wine is enjoyed rather than simply tasted, at wine shops, wine bars, taverns, the Weinstuben, at restaurants and wineries, the Weingüter. Most wine estates sell their wine directly to the public and have tasting rooms offering restaurant service. A celebration of the wine and food marriage! What attracts one's attention is the style of these rooms. Even the oldest ones - always well-preserved and carefully renovated - were originally built by using eco-sustainable materials: wood, glass, iron, local stone. They are always flooded with light and there is an ever-present visual connection between indoors and outdoors with clean lines, as if guests were being invited to focus on what they are eating and drinking rather than on the décor of the room. Things are quite different at the historic Weinstuben, where food, wine and the interiors - antique furniture, old tools, books, embroidered curtains, paintings, ceramic stoves smelling of stone pine, are one and the same. It's like being invited to a friend's house and being well taken care of. This is evident by taking a look at the portions of food which, in the Pfalz, are rarely small or skimpy. The **Eselsburg** in Neustadt/Mußbach, is the perfect example of a traditional Weinstube. ►





Anette Berberich has been the restaurant's owner since 2008, but the spirit of its first owner, artist Fritz Wiedemann, can still be felt. He decorated the interiors in various styles and periods: sixteenth-century reproduction grotesques mingle with impressionist paintings and more contemporary works. Everything is lively and colorful, just like the ultra-traditional dishes brought to the table.

The menu is an excellent summary of the Pfalz's traditional cuisine: **Saumagen**, which means pig's stomach, is a mixture of pork meat and various ingredients such as potatoes, carrots, mushrooms or cheese (every butcher has his own personal recipe), served in a pig's stomach casing (one of former chancellor Helmut Kohl's favorite dishes); **Leberwurst** is a liver sausage, containing pork or even veal liver; **Sauschwänzle**, are long, smoked and curled sausages;

and **Flääschknapp**, meatballs served with a horseradish sauce. The most commonly served side dishes are spring cabbage - usually sauerkraut - and potatoes (in every form). The influence on Pfalz cuisine of the neighboring Alsace and of French culinary tradition is evident in the extensive use of vegetables and aromatic herbs, which add a touch of elegance and freshness to all dishes. It can be definitely described as a cuisine based on the use of fresh, seasonal ingredients. There is also a variety of game meats to choose from, owing to the nearby woods. Last but not least, fish: due to the forest with its rivers and streams and to the Rhine river, Pfalz cuisine used to have a rich tradition of fish-based dishes. Although less common now, most restaurant menus include freshwater fish, such as trout, eel and even salmon (which is said to be swimming up the Rhine river again). ►

From evergreen to fusion.

Benjamin Pfeifer, one of the youngest and most talented German chefs, works in Neustadt at the **Urgestein restaurant**, which earned its first Michelin star under his wings.

The chef is as shy as his cuisine is ambitious. It is based on the use of local ingredients but with an Asian twist: perfect cuts, well-balanced acidity/sweetness, nuanced flavours, harmonious plating presentation. His career began at the family-run baker's shop, in the village of Weingarten. As a matter of fact, the Urgestein's bread assortment is delicious. The restaurant is housed

in the Steinhäuser Hof, a half-timbered house complex, whose gothic-style part dates back to the mid-1200s. Its wine bar is known for offering the country's best jazz concerts.

Ending on a sweet note, **Biffar in Deidesheim**, the last candied fruit company left in Germany. The must-try is candied ginger, even paired with chocolate, and an endless choice of fruit jellies: apricot, strawberry, orange, lemon and, of course, spicy ginger. The most unusual one? Tangerine jelly with almonds and pears poached in red wine. ►





Wine Shops, Wine Bars, Weinstuben, Restaurants

TIPS

1. ZELLERTAL: WEINGUT SCHWEDHELM

2. BOCKENHEIM: SCHLOSS JANSON DAS WEINLÄNDCHEN

3. GRÜNSTADT: WEINGUT KARL-HEINZ GAUL

4. GROSSKARLBACH: DIE WEINBAR

5. HERXHEIM AM BERG: VINO THEK 212 N.N.

6. WEISENHEIM AM BERG: VINO THEK ATRIUM

7. BAD DÜRKHEIM: VIER JAHRESZEITEN WINZER EG

8. DEIDESHEIM: WEINGUT VON WINNING

9. RUPPERTSBERG: JK WINE LOUNGE

10. NEUSTADT-HAMBACH: WEINGUT GEORG NAEGELE

11. NEUSTADT-DIEDESFELD: VINO THEK ÖKONOMIERAT ISLER

12. NEUSTADT: DIE URGESTEIN BAR

13. NEUSTADT: WINUS

14. MAIKAMMER: WEINKAMMER MAIKAMMER

15. KIRRWEILER: WEINGUT RALPH ANTON

16. BURRWEILER: DAS WEINHAUS

17. BIRKWEILER: VINO THEK DR. WEHRHEIM

18. LANDAU: VINO THEK PAR TERRE

19. ILBESHEIM: WEINGUT KRANZ

20. KAPELLEN-DRUSWEILER: VINO THEK JULIUS KIMMLE



Germany's garden



The landscape is everyone's to enjoy. The Palatines live by this saying. That is probably the reason why every single house, courtyard, flower-bed and public park is kept tidy and neat. In particular, spring brings an explosion of colourful and harmoniously arranged flowers, hedging, plants and trees. Even the vineyards, most of which are organically farmed, are part of the common landscape. Walking through the grapevines is forbidden only during harvest time. Throughout the rest of the year, everyone is welcome to what is commonly called **Germany's Garden**. A "rule" that applies also to the villages' street markets, whose goods on display are appealing

to both the eyes and the palate. Owing to the vicinity to the French border, many of the Pfalz's farmers' markets are French-German and offer not only local German products but also French specialties. The **market of Neustadt's historic center** is a very spectacular sight. It is held every Tuesday and Saturday (in summertime, on Thursdays too). The **Meckenheim** market offers products coming straight from the fields surrounding the village. In **Friedelsheim** the town's baker's shop carries on the local ancient tradition of baking bread and enjoying it all together every last Saturday of the month. It is not uncommon to find strawberry fields surrounding the villages, ►



where passers-by are allowed to pick the strawberries and pay for them by leaving money in a box. The same can be done with potatoes. The locally-grown potatoes are known across the country. The Grumbeere variety is particularly tasty because of the soil it is grown in. Another local, top-quality product is the white asparagus, which is in season from April to June and is best-known for its fragrance. In the street markets and shops, they are displayed by size: long, short and wide. Those grown in Dudenhofen, Schifferstadt and Weisenheim am Sand are considered to be of the highest quality because of the Rhine Valley's sandy soils.

Every single restaurant and tavern of the area serves asparagus, at least until June 24th, the official closing date of the asparagus season. Autumn and Christmastime are synonymous with chestnuts, which grow plentifully in the Pfalz Forest. They are used to prepare Sunday and holiday dishes, such as roast duck or hare with red cabbage and chestnuts or paired with venison. In October, locals and tourists walk into the woods to collect the so-called "Keschde". It is the perfect time of the year: the foliage bursting with the colors of the vineyards and forest, the new-made wine and ripe chestnuts. ●

Christmas Advent



The countdown to Christmas begins! Especially for the little ones, who open every little window on their Advent calendar, one for each day leading up to Christmas. This is a tradition typical of German-speaking countries. The Advent calendar is, in fact, one of the first items on the Christmas shopping list in Germany, including the Pfalz. And could it be otherwise, when the Pfalz offers some of Germany's most charming Christmas markets? Here, the perfect Christmas takes shape: lights, decorations, trees, Glühwein (mulled wine), gingerbread, roast chestnuts, stars shining on windowpanes. Gold, silver and snow-white. Town squares are always crowded with people, whatever the temperature outside: during the day to go shopping, in the evening to have fun. As soon as the first frost flowers appear at the windows of the half-timbered houses, towns

and villages compete for the most inviting Christmas-like atmosphere. Starting with **Neustadt an der Weinstraße**, whose historic courtyards in the old town's center are opened to the public. It is called **Kunigundenmarkt**: every courtyard is decorated with a big, brightly-lit Christmas tree and offers traditional culinary products of the Rhineland-Palatinate, of Germany and of other European countries as well. Everything is obviously accompanied by the wines produced by the local Weingüter. The Christmas season is a time of pleasure. **Deidesheim**, which was designated a "Slow City" in 2009, one of Germany's eight Slow Cities, knows what relaxation and fun are like. The city is known for having one of the country's most beautiful Christmas markets. The market stretches for a mile between the Marktplatz, Bahnhofstraße and ►



Stadtplatz, where over 100 stalls create a truly fascinating atmosphere. The festive scenery is further enhanced by Christmas carols sung in the squares and churches and by thousands of burning candles. In **Hassloch**, everything is about lights, including the market: every single stall, tree and plant is beautifully lit up. The “Art&Hobby” marquee showcases artisans working their craft- metal, leather, precious objects,- including local women making cakes for children. One not-to-miss experience is the **Advent**

season in Mainz the region’s capital. Among the city’s main sights are the Cathedral of St. Martin, the Church of St. Stephan with windows by Marc Chagall, and the Christmas Pyramid decorated with figures of Mainz’s most famous people and a nine-meter-high carillon with hand-carved angels. The Christmas cards sold in the print shop of the Gutenberg Museum, devoted to the inventor of printing with movable types, make a truly special gift for oneself or loved ones. ●

72-Hour Tours

EXPLORING THE PFALZ

**Three days to admire the main attractions.
Some advice on how to plan your trip.**



1° day

As soon as you arrive, we suggest you wander about the streets of **Neustadt an der Weinstraße** and get used to the typical and traditional atmosphere of the Pfalz. A walk through the historic center's old alleyways will allow you to explore the city and take in such sites as the **half-timbered houses**, the region's earliest buildings in that style. You can stop in the Pfalz's loveliest square, **Marktplatz**, and admire the buildings' facades: raise your eyes to the **Stiftskirche**, the Gothic-style church with its high towers that soar to the skies and are the city's symbol. While walking along the streets, don't miss the magical **Elwedritsche Fountain**, a great attraction that introduces you to one of the Pfalz's legends!

If you happen to feel peckish, don't miss the chance to snack on some delicious, locally-made specialties. From **Brezel** to **Dampfnudeln** (sweet or savoury bread rolls) to **Zwiebelkuchen**, the famous savoury pies, and **Flammkuchen**, the tasty Alsatian pizza with sliced onions, lardons and crème fraîche, which has become a local speciality (Neustadt's residents swear they make the best version!). And for those who love bold flavours and cured pork meat, the tasty **Saumagen** and **Leberwurst**.

You can spend the afternoon visiting one of the **nine picturesque wine villages**, which are easily accessible from Neustadt on foot or by bus: **Gimmeldingen**, surrounded by vineyards; **Haardt**, with its stately houses on the canals; **Diedesfeld**, located in the middle of the oldest wine route; **Hambach**, with its castle rich in history; **Duttweiler**, a green heart with millenary traditions; **Geinsheim**, where storks go to nest every year; **Königsbach**, where the forest meets the vineyards; and **Lachen-Speyerdorf**, with its Celtic origins.

Unwind after a busy day with a drink at one of the city's many bars or with a „German Pale“, which in the Pfalz means Riesling, not beer, of course! And when it is time to choose a restaurant for dinner, don't worry, you will be spoiled for choice!

2° day

The second day in the Pfalz is devoted to cultural activities in the surroundings, in particular, to architectural history and, why not?, to shopping.

Enjoy a late start to the morning, treat yourself to an unforgettable breakfast and then take off on a wonderful “architectural journey”!

A forty-minute car or train ride will take you to **Heidelberg**. A walk through the city center will allow you to discover this romantic city's many faces. Enjoy a walk along the **Karl-Theodor-Brücke**, the Old Bridge, and admire the imposing Heidelberg Castle, Germany's most famous one, which dominates the city's historic center. Have a look at the **Kurpfälzisches Museum**.

Then you can continue your trip in the direction of the city of **Speyer** to see the imposing Imperial Cathedral. At lunchtime, stop at one of the restaurants with outdoor seating or at a downtown pub, there are plenty of options to choose from! And if you are looking for a special gift, for yourself or friends, take a stroll through the many downtown shops.

At dinnertime, be sure to try some of the Pfalz's traditional dishes and wines by going to one of the many **Weinstuben** in the villages along the wine route.

3° day

Make your trip to the Pfalz complete by visiting the castles of the Rhine Valley. It could take days so, if you are planning to stay one day more, enjoy a boat ride along the river from **Bingen**. You will be able to admire the view of the landscape changing at every turn and of the vineyards guarded over by the imposing castles. ●

72-Hour Tours

CHRISTMAS MARKETS

The Advent begins in the Pfalz! Christmas markets give you the chance to savour all the magic of these places.

1° day

Every single town along the Wine Route has its own Christkindlmarkt! Experience the magic of the Pfalz by plunging into the fairy-tale atmosphere of **Neustadt an der Weinstraße's** Christmas markets, framed by the buildings' ancient walls and historic courtyards, by the half-timbered houses and alleyways decorated with lights. The big market square, Marktplatz, is the place where you can enjoy traditional winter dishes: gulasch with cranberries, rösti and the famous **Pfefferbeißer**, accompanied by steaming hot **Glühwein**, spiced mulled wine. In the afternoon, go to **Deidesheim**, to see one of Germany's most beautiful Christmas markets. Browse through the stalls of local artisans and taste the **Bratwurst**, hot sausages, and the sweet **Lebkuchen**, traditional spiced cookies. And to crown such a lovely day, a simple but lovely dinner at one of the huts of the Pfälzerwald, the Pfalz forest and World Heritage Site.

2° day

On the second day, travel eastward beyond the Rhine to the **Schwetzingen Castle**, known as the Versailles Palace of the Pfalz, with its imposing architectural style and magical garden. The Christmas market, filled with stalls offering local crafts and delicacies, is located in the park and square opposite the castle. Take a break at one of the many cafés along the main road and try the traditional star-shaped **Vanillekipfer** or **Zimtsterne** Christmas biscuits.

Do not forget to stop at the Christmas markets in **Heidelberg**, the cradle of German Romanticism, with its fascinating atmosphere and ancient monuments. Relax at one of the many pubs in the Old Town, before heading, in the evening, to the Castle to enjoy the best view of the Christmas lights that decorate the city and its markets.

3° day

The third day is devoted to exploring **Mainz**, near Frankfurt. The historic center's most prominent landmark is the imposing Cathedral of St. Martin which, during the Advent period, is the scene of the city's annual Christmas market held in the main square. You can wander through the stalls of sweets and local crafts, watch jugglers and street artists perform and listen to the gospel songs that liven up the Christmas market every day. Do not miss the wonderful Church of St. Stephen, where Marc Chagall's blue windows glow with the festive Christmas spirit. The last stop of the day, perhaps not Christmas-related but a must-see nonetheless, is the Gutenberg Museum. Then you can relax at one of the many Weinstuben along the Wine Route, owned by the winegrowers, to enjoy a traditional dinner and taste the Eiswein, the famous dessert wine whose grapes are harvested at this time of the year. ●



Events calendar



January

Freinsheim

„ROTWEINWANDERUNG“ THE RED WINE WALK

A food-and-wine tour for trekking and wine lovers.
From one winery to the next along a 7 kilometer-route.
Tel. +49 06353-989294, www.freinsheim.de

March

Along the wine route...

„PFÄLZER MANDELWOCHEN“ ALMOND TREE BLOOM

Every year, in early spring, along the 85 km-long Wine Route, the almond trees in bloom tinge the Pfalz pink! Two days of celebration with music, good food and lovely walks.
Tel. +49 06321-912333 / +49 03641-940407,
www.mandelbluete-pfalz.de

Bad Dürkheim

„BAD DÜRKHEIMER WEINBERGNACHT“ THE BAD DÜRKHEIM NIGHT

An exciting night walk, stopping at wineries along the way to taste food and wine and go through the village's most prized vineyards lit by an amazing play of lights!
Tel. +49 06322-935140,
www.weinbergnacht.de

April

Forst

„LAGENKOSTBAR FORST“

The legendary Forster Ungeheuer serves as a backdrop to this two-day tasting event of the best Forst Crus and wines.
www.riesling-und-mehr.de



May

In the Pfalz's most beautiful castles and gardens... „PALATIA JAZZ“

From May to August. The Pfalz's Jazz Festival is a must-see, starring internationally-renowned musicians. In the background, the Pfalz's most beautiful cities and villages with their parks and castles.

Tel. +49 03626-967777, www.palatiajazz.de

Deidesheim

„GEISSBOCKMARSCH & GEISSBOCKVERSTEIGERUNG“ THE BILLYGOAT AUCTION

The famous billygoat auction, the symbol of a centuries-old tradition dating back to the 1400s, is held every year in Deidesheim, during the Pentecost period.

Tel. +49 06326-96770,

www.deidesheim.de / www.stadt-lambrecht.de

Landau

„WEINTAGE DER SÜDLICHEN WEINSTRASSE“ THE SOUTHERN PFALZ WINE ROUTE

A three-day wine tasting event to introduce the best of the Southern Pfalz Wine Route, including over 90 wineries and more than 600 wines!

Tel. +49 06341-940414, www.suedlicheweinstrasse.de

June

Bad Dürkheim

“LIMBURG SOMMER“ – THE LIMBURG SUMMER

From June to August. In the enchanting atmosphere of the Klosterruine Limburg, the summer season livens up with events in the open air: film showings, concerts, plays and opera performances.

Tel. +49 06322-935140, www.bad-duerkheim.com

Neuleiningen

BURGSOMMER NEULEININGEN

From June to August. The Neuleiningen Castle's courtyard is the lovely setting for the Open Air Kultur's summer concerts: music, comedy and cabaret.

Tel. +49 06359-8001820,

www.burgsommer-neuleiningen.de

Hambach

“HAMBACH SCHWARZROT GOLD” HAMBACH IN BLACK RED GOLD

Cooking, culture and history meet along the street leading to the Hambach Castle to celebrate, on a three-day event, the values of freedom, fraternity and unity, the symbols of the German flag, which was waved for the first time in Hambach in 1832.

Tel. +49 06321-926892,

www.hambach-schwarzrotgold.de

July

Along the wine route...

VDP.LANDPARTIE

The VDP winegrowers welcome you to their vineyards for a picnic. Bring a basket filled with delicious food, the wine is on the vineyard owner!

Tel. +49 06321-968703, www.vdp-pfalz.de

August

Deidesheim

„DEIDESHEIMER WEINKERWE“

Deidesheimer hosts one of the most enjoyable wine festivals of the Pfalz region, with music, delicacies and wine tasting, of course.

Tel. +49 06326-96770, www.deidesheim.de

Neustadt an der Weinstraße

„SIGMA-SPORT-MTB-MARATHON“

One of Germany's most exciting bicycle races!

Tel. +49 06321-926892,

www.radsportakademie.de / www.neustadt.eu

Along the wine route...

„ERLEBNISTAG DEUTSCHE WEINSTRASSE“

On the last Sunday of August, the 85 kilometer-long Wine Route is closed to car traffic! Only cyclers, roller-skaters and pedestrians are allowed to travel the road, from north to south, through picturesque villages and lovely vineyards, enjoying excellent Pfalz food and wine.

Tel. +49 06321-912328, www.pfalz.de ►

September

Bad Dürkheim

„DÜRKHEIMER WURSTMARKT“

It is one of the Pfalz's oldest and biggest wine festivals, which is held in an unusual location: around the Dürkheimer Riesenfass, the world's largest wine barrel!

Tel. +49 06322-935140,

www.duerkheimer-wurstmarkt.de

Hassloch

„ANDECHSER BIERFEST“

Hassloch hosts the region's biggest beer festival.

Tel. +49 06324-935225, www.andechser-bierfest.de

Neustadt an der Weinstraße

„DEUTSCHES WEINLESEFEST“

The German Wine Queen is crowned during this wine festival, which includes fireworks, wine tasting, singing and dancing.

Tel. +49 06321-92680, www.neustadt.eu

October

Neustadt an der Weinstraße

“w.i.n.e.FESTIVAL”

A selection of great wines, both German and international. Artists, dancers and musicians perform in the setting of the historic Palace of Mirrors.

Tel. +49 06321-92680, www.neustadt.eu/winefestival

November

Lungo la strada del vino...

„VDP.NACHT DER OFFENEN WEINKELLER“

In 2016, it will be the Southern Pfalz Wine Route's VDP winegrowers' turn to open their doors to fellow-winegrowers and members of the association. On the VDP Night, from 5 p.m. to 11 p.m., the wineries will liven up with wine tastings, lights and music.

Tel. +49 06321-968703, www.vdp-pfalz.de

December

Deidesheim

“DEIDESHEIMER ADVENT”

One of Germany's most popular Christmas markets. A romantic atmosphere with over 100 stalls of artists and artisans.

Tel. +49 06326-96770, www.deidesheim.de

Neustadt an der Weinstraße

„WEIHNACHTSMARKT DER KUNIGUNDE“ THE KUNIGUNDE CHRISTMAS MARKET

Romantic Christmas markets held in the courtyards of Neustadt's historic downtown buildings.

Tel. +49 06321-926892, www.neustadt.eu/weihnachten

www.kunigundenmarkt.de

Neustadt an der Weinstraße

„NEUSTADTER WEIHNACHTSMARKT“ NEUSTADT CHRISTMAS MARKET

It is Neustadt's traditional Christmas market, held in the city's two main squares.

Tel. +49 06321-926892, www.neustadt.eu/weihnachten

Neustadt an der Weinstraße

NIKOLAUSFAHRTEN MIT DEM KUCKUCKSBÄHNEL

Ride a steam train with Santa Claus on board! It leaves from Neustadt on the Advent period's weekends.

Tel. +49 06321-30390,

www.eisenbahnmuseum-neustadt.de

FOR FURTHER INFORMATION ABOUT THE EVENTS:

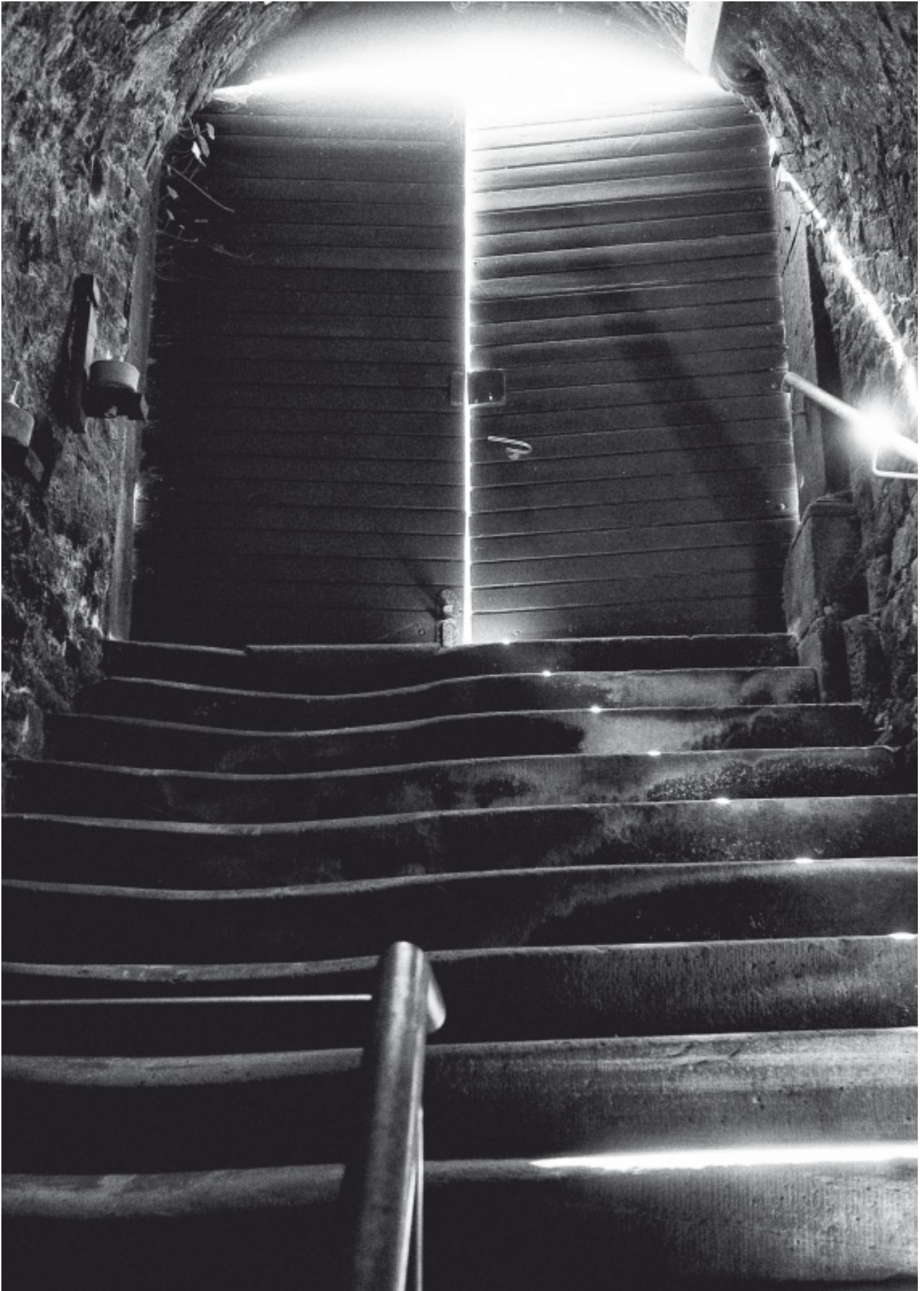
“DIE PFALZ FEIERT,,

A small guide to all the festivals and traditional events held along the Pfalz's Wine Route is published every year in March. It is available at all tourist bureaus: don't miss it!

Tel. +49 06321-912328, www.pfalz.de







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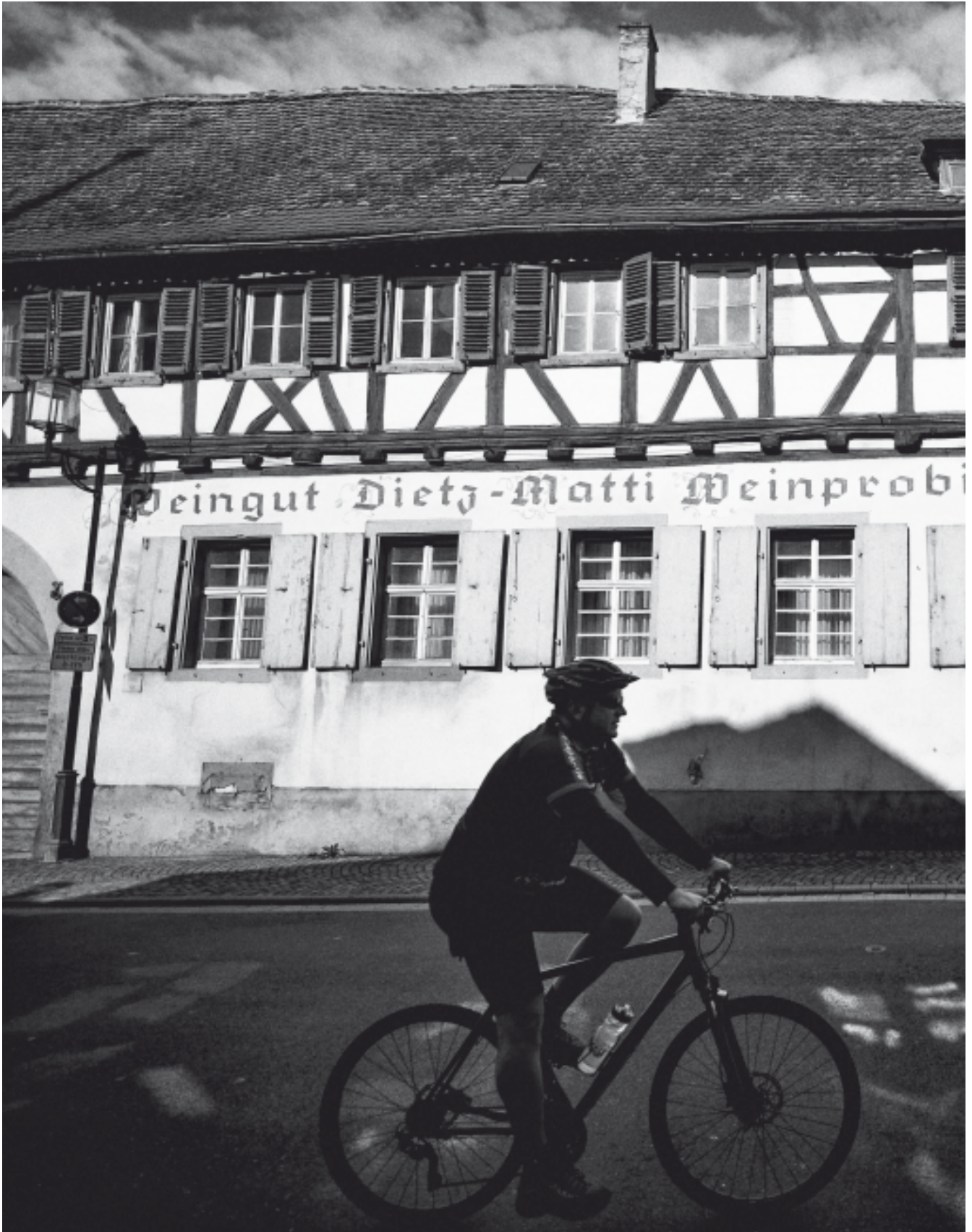
Swedish: Heike Larsson

Dutch: Joyce Spijker

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Looking forward to seeing you in the PFALZ!

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