7 x GOLD at the Golden Grape Award 2024







Dear wine lovers,

We hope that you all started the New Year 2025 in good health and wish you all the best for the New Year!

"Rain of gold" at the Golden Grape Award 2024

The New Year has brought us a "small shower of gold", which we are very happy about and would like to share this joy with you. Our excellent certified organically grown steep slope wines came out on top in a very prestigious field of competitors at the international GOLDEN GRAPE AWARD 2024 tasting competition, which took place in December 2024. The quality of our wines was so impressive that we were awarded 7 gold medals and one silver medal.

The following wines were awarded as follows:

(If you click on the line, you will be taken directly to the wine in the online store)

<u>Nr. 23-07</u>	2023 Weißburgunder trocken	SILBER
<u>Nr. 23-09</u>	2023 GAVIUS Weißburgunder trocken	GOLD
<u>Nr. 22-32</u>	2022 Veldenzer Kirchberg ALTE REBEN Riesling trocken	GOLD
<u>Nr. 22-10</u>	2022 Brauneberger Juffer-Sonnenuhr GG Riesling trocken	GOLD
<u>Nr. 21-04R</u>	2021 Brauneberger Juffer RESERVE Riesling trocken	GOLD
<u>Nr. 23-11</u>	2023 Mülheimer Sonnenlay Riesling feinherb	GOLD
<u>Nr. 23-14</u>	2023 Brauneberger Juffer GOLDKAPSEL Riesling feinherb	GOLD
<u>Nr. 23-23</u>	2023 Brauneberger Juffer Riesling Spätlese (fruchtig-süß)	GOLD

The certificates and pictures of the wines can be found <u>--> here</u>.

So that you can celebrate this success with us, we are offering the opportunity to order a selection of

your favorite wines or sparkling wines. Shipping-cost in between Europe you find \rightarrow here.

If you <u>order 12 bottles or more</u> of your choice, you will **receive a 5% discount** and a high-quality corkscrew for FREE. This offer is valid until February 25, 2025.

Order via our wine store (<u>shop.martinconrad.de</u>), then please enter the coupon **code**: **GOLDREGEN-5** to get the discount or simply send us an email directly (<u>info@martinconrad.de</u>) or by telephone (+49 6534 93980).

Convince yourself of the outstanding quality of our wine delights from the Schiefersteilhang.

Experience authentic wines full of vibrancy, elegance and finesse, created with love, care and in harmony with nature. We look forward to sending you your personal connoisseur package or handing it over to you personally at the winery.

Unfortunately, we will not be at the WEIMESSE (Winefair) BERLIN, which takes place from February 7 to 9, this year due to family reasons. We would be delighted if you would take advantage of the above offer to get to know and enjoy the latest wine and sparkling wine delights from our slate steep slopes at home. Alternatively, we would be delighted to arrange a tasting with you at the winery.

January and February 2025 - Time for deceleration and relaxation

I would like to recommend the following mature wines. They impress with their very well-integrated acidity, fine mineral spiciness and subtle fruit, elegance and harmony. The perfect wines for a quiet, relaxed and laid-back evening

2020 Veldenzer Kirchberg ALTE REBEN Riesling - trocken (Nr. 20-32)

- delicately fruity dry with fine minerality and delicate tannins (3 days maceration time before pressing) - goes very well with vegetarian dishes and white meat

2020 Brauneberger Juffer Riesling - trocken (Nr. 20-03)

- Good minerality, fruity and velvety on the palate, mild acidity - goes very well with fish, with a hearty daily snack or even afterwards!

2020 Brauneberger Juffer GOLDKAPSEL Riesling - trocken (Nr. 20-04)

- polished powerful minerality, typical fine smoky aroma reminiscent of flint, subtle fruit and fine melting on the palate - goes very well with fried fish, dark meat, spicy cheeses such as Comté

2022 Brauneberger Juffer Riesling - feinherb - ECOWINNER Siegerwein '23 (Nr. 22-13)

- Very good balance between sweetness and acidity paired with fine salty slate minerality, creamy, delicately spicy aftertaste - great with sweet and sour or spicy dishes and salty cheeses

2022 Brauneberger Juffer Riesling - Kabinett - fruchtig-süß (Nr. 22-22)

- the Moselle classic for friends of sweet wines with character and "zing" (only 8.0% alcohol) - perfect with chicken curry and other Asian dishes or with spicy soft cheeses, blue cheese or a mature Gouda or Gruyères with salt crystals

We wish you wholeheartedly enjoyable and peaceful hours with our unique wine delights from the steep slate slope out of passion and love for nature

Your family Martin Conrad & Team

Orders of 6 bottles or more will be delivered free of charge within Germany until February 25, 2025 Wine deliveries to: Belgium, Denmark, Luxembourg, Netherlands, ... from 12,50 € / package up to 15 bottles Wine deliveries to: Sweden, Austria, France, Poland, Slovenia, ... from 14,90 € / package up to 15 bottles

Click here to download attachments -> <u>Our new wine and sparklingwine offer</u>

You can find press reviews and wine ratings here: https://www.martinconrad.de/aktuelles

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