



A HISTORY of WINE WITH PASSION and TRADITION

The Peter Mertes winery is a family enterprise steeped in tradition, with headquarters in Bernkastel-Kues on the Mosel. Since 1924 the Peter Mertes Winery has been working to create only

the best select wines from Germany. Peter Mertes is one of the few large scale bottling companies in Germany which carries out its own wine-growing with a tremendous focus on sustainability which has a positive influence on environment and quality of our wines.

HOW QUALITY and SUSTAINABILITY SET PETER MERTEES APART

With sustainable quality, environmental and safety management, we set ourselves aside by providing products to our customers that measure up to the highest of expectations. This is achieved by selecting the best growers in the Mosel who meet the strict standards our winery has put in place, hand selection of grapes by wine type, hygienic storage facilities with modern equipment from tanks to special pumps and guaranteeing all wine is checked and certified by experienced and highly trained cellar masters prior to bottling. Additionally, all wines are checked in our state of the art laboratory to ensure stability. High tech bottling lines also guarantee gravity and pressure fillers that fully displace oxygen and ensure a CO2 blanket protects the wine for longer shelf life. Last but not least, wines are stored in a state of the art cellar.

OUR CONTRIBUTION to the ENVIRONMENT

In addition to the pursuit of quality, the guiding principle of our company policy is to act upon an enlightened sense of responsibility for our environment. The conservation of natural resources and the occupational safety of our employees are particularly important for us to be able to achieve a lasting contribution to society.

Decades ago, our company began the implementation of water saving measures and this has continuously developed. We have installed cisterns in the floor of the tank cellars to collect fresh water from hills above in efforts to reduce the need for tap water. In dry spells the water serves as natural cooling for the cellars.

On the roof of our new warehouse a photovoltaic system was installed in 2009. We also commission energy efficiency checks to develop concepts which further optimize our use of resources for environmental benefit and generate new measures to protect the environment.

DREAMSTONE-Dream Stone is named for the soil on which it is grown. Light straw in color. Abundant tropical fruit aromas and floral notes on the nose. On the palate juicy peach flavors with enough acid to give it some nice length. Bright, fruity, and easy to drink. A great lunchtime wine that is light and very versatile with many types of cuisine.

Varietals: 70% Silvaner & 30% Riesling

