GLOW GLOW

VINTAGE 2024 & CURRENT PORTFOLIO

FACTSHEET

GLOW GLOW
OVERVIEW & PRICES

RAYS OF RED 2024
NAHEGAUER LANDWEIN
7,72€ NET EXW (EX WORKS)
10,29€ NET/L EXW – 10,0%VOL

SPÄTBURGUNDER 2024
NAHEGAUER LANDWEIN*
9,57€ NET EXW (EX WORKS)
12,76€ NET/L EXW – 11,5%VOL

WEISS 2024
NAHEGAUER LANDWEIN
7,72€ NET EXW (EX WORKS)
10,29€ NET/L EXW – 11,5%VOL

MUSKATELLER 2024
NAHEGAUER LANDWEIN
9,57€ NET EXW (EX WORKS)
12,76€ NET/L EXW – 11,0%VOL

RIESLING 2024
NAHEGAUER LANDWEIN
9,57€ NET EXW (EX WORKS)
12,76€ NET/L EXW – 11,5%VOL

CHARDONNAY 2024
NAHEGAUER LANDWEIN
9,57€ NET EXW (EX WORKS)
12,76€ NET/L EXW – 11,5%VOL

WEISSBURGUNDER 2024
NAHEGAUER LANDWEIN
9,57€ NET EXW (EX WORKS)
12,76€ NET/L EXW – 11,5%VOL

FIZZY 2024
DEUTSCHER PERLWEIN*
9,57€ NET EXW (EX WORKS)
12,76€ NET/L EXW – 11,0%VOL

PINK FIZZY 2023
DEUTSCHER PERLWEIN
9,57€ NET EXW (EX WORKS)
12,76€ NET/L EXW – 10,5%VOL

FOUR FRUITS
FRUCHTPERLWEIN*
7,72€ NET EXW (EX WORKS)
10,29€ NET/L EXW – 7,5%VOL

ALTE REBEN RIESLING 2023
NAHEGAUER LANDWEIN
ONLY 750 BOTTLES
15,00€ NET EXW (EX WORKS)
20,00€ NET/L EXW – 11,5%VOL

TRAUBENSAFT
NATURTRÜB
3,50€ NET EXW (EX WORKS)
4,67€ NET/L EXW – 0,0%VOL

FREIJA NO.1
KOHLENSÄUREHALTIGES FRUCHTSAFTMISCHGETRÄNK
6,50€ NET EXW (EX WORKS)
8,67€ NET/L EXW – 0,0%VOL

All wines are products of Germany and contain natural sulphites. Nothing added, nothing taken away. All products are organic, except for the ones marked with a star "*". Here we worked with new parcels that are already farmed organically since we took them over, but they are still in conversion for the EU organic label.

GLOW GLOW
VINTAGE 2024

2024 was a year of most beautiful grapes, just very few of them. Too few. But let's not get ahead of ourselves. (For a happy ending please finish this text.)

The year in the vineyard started off great and we were full of optimism. After the most difficult harvest of our lives in 2023, we manifested 2024 to be a completely unproblematic vintage with an abundant yield. As Ernst Bloch says: "Du musst ins Gelingen verliebt sein, nicht ins Scheitern." – which translates to "You must be in love with succeeding, not with failing.". And in love we were, starting the year with full energy and radical optimism. If we would be honest with ourselves, we are a bit more like "Hoping for the best but expecting the worst" kind of people to say it with Alphaville's words, so a sprinkle of realism was still around.

Anyway, we believed in 2024 and were sure that it would make up for the emotional pain and also economical loss of 2023. The vineyards looked good and just when all the first handwork – pruning, pulling out the old wood, bending the fruit shoot to the wire – was done, frost came. It was April, 23rd and we lost 37% of our yield in one night. Driving through the vineyards the next day was devastating and tears were shed. Working with nature can be brutal. But as we will never stop being in love with succeeding, we decided to put all energy into what was left and to make the best of it.

And we really think we did. The fruit formation phase was tough in terms of plant protection, so we lost some more. The pressure was on. Also hearing from all sides that wine sales go down and fellow winemakers who have been colleagues for decades stopped their wineries added to that feeling. The thing we needed was: Focus. Focus on our ideals and hope in otherwise, also globally and politically hopeless times. Luckily, focus was a given: Everything focussed on and into the few grapes that were left.

So after some sorrowful moments, we picked the remaining fruits and they were perfect. The 2024 wines are strong, energetic reds and fine, gentle whites. In a few years, when the sorrow is forgotten, the wines will tell the story of a great vintage.

GLOW GLOW
WINES

The return of the Rot as Rays of Red. With the 2023 we were not able to bottle this wine, as we lost almost all of our red grapes to the vinegar fly. Now 2024 was a real year for reds!
This wine has a radiating energy, something so cheerful and still some serious herbal structure and nice backbone. With only 10.0%vol, this wine is pure glou glou material. The wine brings five grape varieties together: Dornfelder, Portugieser, St. Laurent, Regent and Pinotin. Regent and Pinotin fermented in old oak barrels, St. Laurent was in a Barrique (and turned beautifully reductive) and Dornfelder and Portugieser were in stainless steel. One of the five parts is a new addition to our grape portfolio: Pinotin – a hybrid variety that we planted on the plateau and it feels like exactly the right choice for this plot. We missed you, Rot and now you are back and stronger than ever!
We destemmed Dornfelder, Regent and Pinotin for a cold maceration of 6 days, did a skin fermentation of 14 days for the St. Laurent and worked with direct press for the Portugieser.

RAYS OF RED
NAHEGAUER LANDWEIN

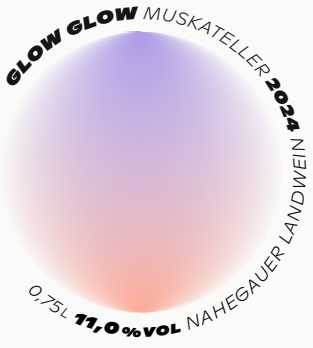
For the first time, the Spätburgunder of 2024 comes in two versions: One that will be released now, one that will be released later. The one we release now has the true GLOW GLOW identity. It is energetic juice with an elegant structure and a herbal finish that somehow always reminds of white pepper coming from the steep red sandstone vineyard it is growing on. The wine's character is shaped by the two kinds of processing: Two thirds are carbonic maceration, one third is skin fermentation of the destemmed grapes for two weeks with punch downs in the morning and evening. For this wine, it is almost the most careful picking with the most thorough sorting. And this year, the skin fermentation part was on the skins for four days longer than in the years before. Part of it went into barriques for a later release, the bigger portion went into a big 2500 liter barrel with the carbonic macerated part. This wine really represents what we want to do and it also does so in 2024: This is not Pinot Noir, it is Spätburgunder from the Nahe.

SPÄTBURGUNDER
NAHEGAUER LANDWEIN

GLOW GLOW
WINES

Today, the sun is shining from a clear blue sky. The birds are chirping and it smells of spring. You know this feeling of certainty that today is the day that the seasons are changing? The anticipation of spring must be one of the best feelings in the world. And we always wanted Weiss to taste something close to this feeling. It has this character in its DNA, eventhough the blend is a little different with 2024: This year, we did not harvest any Scheurebe due to frost and peronospora. So Weiss 2024 is a cuvée of Bacchus for floral notes, Müller-Thurgau for structure and phenolic feels and for the first time: Riesling and Weissburgunder for elegant fruit, vividness and acidity. Together, they make a vitalizing wine – fresh, juicy and crispy as always. We worked with a short overnight maceration of the destemmed Bacchus and Müller-Thurgau and direct press for Weissburgunder and Riesling. Some parts fermented in barrel, others in stainless steel – all separately before becoming one in the bottle.

WEISS
NAHEGAUER LANDWEIN



Muskateller 2024 is quite frankly a fantastic wine. It is a romantic, spicy, multi-layered one. There is the wonderful bouquet, but also a great salinity and structure. This vintage, the grapes came from two plots: As always from red sandstone in the steep slope, from Mandeler Dellchen, but also from our three year old parcel on the plateau. It is our first yield from there. The grapes had a bit more acidity, as they are not as exposed to the sun as the Muskateller in Mandeler Dellchen. So there is a mix of sun kissed richness and later ripening cool. After ten days of carbonic maceration, we foot-stomped the grapes just before pressing, which added a bit of phenolic structure from the breaking stems. The wine fermented in the barrel that was a gift from our grandfather to our father when handing over the winery. It is from 1995, so one of our newer barrels, one of our favorites, now gifting us one of our favorite wines.

MUSKATELLER
NAHEGAUER LANDWEIN

It often takes a lot of patience to work with spontaneous fermentation in our region. When we pick the Riesling grapes, it is already really cold, so fermentations start slow and become even slower the colder it gets in the cellar. In 2024, the fermentations were slow but steady, so that almost all barrels were already dry and finished with malolactic fermentation by the beginning of the year. The wines tasted really ready and open quite early on. Because only few grapes remained, all nutrition went into those few. As they all grow on rather poor soils – red sandstone and yellow sand – they usually do not have so many nutrients. But this year, the grapes were perfectly nourished and ripe a bit earlier than in years with more yield, so it was not very cold outside yet. All parts were directly pressed after one hour on the press and fermented in old wooden barrels. The 2024 Riesling is not a loud one, it has a concentrated, focussed, not too playful character with only a few limejuice sprinkles coming through for just the right amount of fruit.

RIESLING
NAHEGAUER LANDWEIN

This year, we lost quite a big part of our Chardonnay vineyard. The grapes are growing on the western part of Mandeler Schlossberg in a south-facing steep slope on yellow sand and a bit of clay. In years of frost, the lower third of the slope freezes. Usually, this part is a bit less ripe and more acidic than the upper part. So the harvesting moment is a „Mischkalkulation" in normal years. This year, we had to find out about the right moment anew. We picked perfectly ripe grapes that still had a great tension when it comes to acidity. Our path with Chardonnay has just begun, but we feel like we found our way and we know what we want to do with this variety: The smaller part is in two Tonneaus, the bigger part in an old wooden barrel of 1200l. This has always been our favorite barrel in the cellar throughout the tastings in the last months.
It is a very unique style, not trying to create something from another place, but aiming to show this place.

CHARDONNAY
NAHEGAUER LANDWEIN

Our second GLOW GLOW Weissburgunder is crispy, juicy and has a great tension. It is a wine that first appears to be easy going and only after a moment shows its full character. We did not plan to bottle another single variety Weissburgunder this year, but the sample tastings on the kitchen table have shown: After two weeks, this wine was still as crisp and had still such a nice energy that we decided to bottle this barrel on its own after all.
There are notes of citrus, green apple but as all whites in 2024, there is also a herbal side to it. The 2023 Weissburgunder was a bit lost for one or two months after bottling. It was the first time that we bottled a wine from only stainless steel. So we observed the stability very carefully this time and we feel, this is a wine that remains super stable. It does not loose anything and becomes stronger with some time after opening.

WEISSBURGUNDER
NAHEGAUER LANDWEIN

GLOW GLOW
SPARKLINGS

In 2024, we only made one sparkling: Fizzy. By now, it is probably one of the GLOW GLOW classics. We made it from the first vintage on and it has changed the most throughout the years. Now we sticked to our idea of bouquet varieties for the aromatic character, Chardonnay for the body and Riesling for the acidity. There are three characteristics coming together and we are really happy with this vintage. The main expression is a bit lighter, more focussed, more crisp again in comparison to 2023. We love it a lot. This is exactly how we want Fizzy to taste like. We pick the grapes for this sparkling throughout the whole harvest: There are early ripening varieties like Bacchus, but also late ripening like Riesling. Every year, it is a challenge to make this blend while some parts are already fermenting, some are still juice and others are not even picked yet. But it turned out exactly as we hoped it would: It is serious fun – precise and joyful.
Riddled and disgorged in March 2025.

FIZZY
DEUTSCHER PERLWEIN

In 2022 we made our Pink Fizzy for the first time and we immediately knew: This one is here to stay. Like the first vintage, this pet nat is a blend from red and white grapes: For the red varieties there is Regent and St. Laurent, for the white there is Müller-Thurgau. The 2023 version of the Pink Fizzy is even more juicy and luscious than the first one. There is a beautiful ripe red fruit character from the directly pressed reds meeting a nice structure resulting from a short maceration time of the destemmed Müller-Thurgau, also adding a cheeky acidity. There are a little less tannins than in the year before, but Pink Fizzy still is not only fun, but also serious. Serious fun.
Like the Fizzy, this pet nat finishes the first fermentation on the bottle and it was disgorged in March 2024. Pink Fizzy tastes like the bite of the first almost perfectly ripe strawberry of the year.

PINK FIZZY
DEUTSCHER PERLWEIN

Four fruits is a co-ferment of apples, grapes, pears and quinces.
We wanted to make something of all the fruits we have on our fields around the winery. After doing a first tryout for just ourselves, we felt that this is something we want to make more of. We loved the merging of the different fruits, the structure, the acidity and the refreshing character.
We picked the apples and pears from our own trees on a field behind the winery, from an old orchard in the Hunsrück, and from a befriended farmer's trees in our village. They were mashed, pressed and directly infused with already fermenting grape must, so that there was no potential for oxidation. On the day of bottling, we added fresh quince juice as a dosage. After finishing the first fermentation on the bottle, we disgorged what we call a sophisticated fruit pet nat. We called it Cider when we first made it, but it is more than that.

FOUR FRUITS
FRUCHTPERLWEIN

All our sparklings are disgorged.

GLOW GLOW
WINES

Over the last years, we got curious to see and taste what our Riesling from Mandeler Dellchen would taste like on its own. In 2022 we decided to keep one small parcel with our oldest Riesling vines separate from the rest and we were so convinced that we did the same in 2023. The 42 to 44 year-old vines are growing on red sandstone and produce tiny berries with a high extract.
After harvesting, we pressed them directly and the juice fermented in an old 600 l oak barrel. This wine got a little bit more time. We wanted to see how it evolves when it stays longer on the full lees. We bottled it just before harvest 2024, so it spent around a year in barrel. We also wanted the wine to get some time on the bottle before releasing it. And the patience resulted in a settled, mature Riesling.
It is great to taste the pure expression of Mandeler Dellchen. Usually, it is a part of our Riesling blend. But to see the minerality and focussed character of the red sandstone just for itself is exciting.

RIESLING ALTE REBEN
NAHEGAUER LANDWEIN
ONLY 750 BOTTLES

GLOW GLOW
ALCOHOL-FREE

FREIJA
NO.1

This is probably our most-opened beverage in the winery. We have always mostly made it for ourselves and to share with friends and family. This year, we have made enough to also offer some to the world. For now, it is a small production to see whether there is a market for our beloved Traubensaft out there. Let's see!
This is grape juice from Müller-Thurgau grapes. They are hand-harvested, direct-pressed and then the fresh juice is pasteurized. We do not do any filtration, so this is cloudy.
As we harvest the grapes rather early – they are one of the first picks every year – the juice is not too high in sugar and tastes of green notes, a bit herbal, crisp and fresh.

Freija is a complex yet vivid sparkling that shows how multi-layered alcohol-free beverages can be. It is a collaboration between Weingut Brand and Weingut Baumberger. All ingredients are farmed or will be farmed on the family lands and foraged in the area. Freija is our first product of the dream of great agroforestry and careful stewardship of generational land.
It consists of teas made from lemon balm and wormwood foraged in the vineyards and our garden, grapes in form of verjus and juice of the ripe grapes grown in the highest quality and hand-picked and raspberries lacto-fermented with the utmost care and passion.

As this is a collaboration between the Baumberger and Brand families, we cannot give exclusivity to one importer per country. We would like to provide all our partners who are interested and it would be great if you can arrange together who is distributing to whom in your shared market.

TRAUBENSAFT
NATURTRÜB

FREIJA NO.1
KOHLENSÄUREHALTIGES FRUCHTSAFTMISCHGETRÄNK