

LET'S GO TO
WEINFELDEN!



**WEINWEG
WEINFELDEN**
am Ottenberg



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Tourist Board
of Lake Constance

Boards' description

WINE TRAIL WEINFELDEN



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WINE AND GASTRONOMIC REGION WEINFELDEN

in German: Genussregion Weinfelden

Discover the wine and gastronomic region of Weinfelden with its variety of fruit, vegetables and excellent wines.

Along this wine trail you will learn all you have to know about the local wines, vineyards, winegrowers and hosts. The wine is available in the vineyards and the restaurants of the region.

The wine trail

Walking along the wine trail through the vineyards of Weinfelden, Boltshausen and Ottenberg, you will find more than 30 information boards, which explain interesting facts about several types of regional wine and their production procedure.

An Extra

For our visitors a wine safe is available. Here you can pick up different wines, which are ready to be tasted. You can receive the code for the wine safe as well as a tasting-set by purchasing the practical backpack at the SBB counter at the train station in Weinfelden.



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FOUR SEASONS

in German: Vier Jahreszeiten

Winter

The green leaves of the previous year possess energy storage materials, like starch, proteins and mineral salts in the fundamental of the vine. The more it possesses, the more it is able to deal with the cold season. Slightly perceptible at this time of the year are the shoots, together with its grapes and leaves.

Spring

From March on, the grapevines begin to produce their juice and at the end of April the sprouting occurs. However, just before the blossoming process, the temperature might drop under its spring standards and could stop or even danger this process.

Summer

Nutrients from the soil, the air and the energy of the sun are required for the grapevine's growing. The assimilation is responsible for the sprouting, the leaf mass, the sugar formation in the berry and the storage of the reserve materials.

Autumn

In autumn grapes begin to change their colour and their consistence. Every day of sun contributes to an increased level of sugar in the grapes. At the same time the fruit acid decreases. The maturation and harvest depend on the type of grape and the weather. From September on grapes dominate the vineyards and winegrowers start with the harvest.



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TORGCEL LIST

in German: Torggel-Verzeichnis

The terms torkel, torggel or torggl (all German words for torggel (huge wine press)) come from the Latin word torquere, to turn. Turning this huge spindle requests time, however little power only!

Some of the torggels still work and others were dismantled and used for other purposes.

WEATHER CONDITIONS

in German: Wetterkapriolen

Despite the capricious weather conditions of the last few years and thanks to global warming, the winegrowers at the Ottenberg continue to produce excellent wines.

The last few years from 2009 to 2015 were particularly stressful for winegrowers, making their way through highs and lows (for example 2011 was a perfect year, 2014 in contrast was particularly difficult).



TOP-CLASS

in German: Grosse Klasse

Statistics show that Thurgau wines are popular and appreciated from experts and explorers. Also Thomas Vaterlaus, chief editor of the Swiss wine magazine Vinum, confirms this fact by affirming that over the years winegrowers at Ottenberg have proven their ability to get the best out of the given conditions, competing with the best wines from other regions.

Winegrowers at Ottenberg are honoured with national and international awards.

Wine safe

Pick up a wine backpack (price: CHF 19,-) before starting the hike. The backpack can be picked up during the opening hours of the SBB counter at the train station in Weinfelden. This backpack holds, next to some information, some bread and mineral water as well as the code for the wine safe. Here traditional wines from the region, such as the Blauburgunder and Müller-Thurgau, can be tasted (1/4 litre wine per visitor).

THOUSAND HANDS

in German: Tausend Hände

110 days after the main blossoming the first grapes should be matured. From this time on, every day passed at the vine, raises the quality. During this period the sugar content in Oechsle is controlled and the acid content is measured.

Cutting the grapes is a very fragile manual work. Thanks to this, only well-matured, high-quality and healthy fruits are picked up and processed.

Community

In our wine region collaboration among local family businesses, the common passion and the exchange of experiences are fundamental. Everyone has his own area of expertise and works professionally.

NOT AN EASY JOB

in German: Kein Leichtes Spiel

Winemaking has become science. Whole libraries have been written about and the subject is taught at universities. No surprise – a great part of the wine quality depends on the winemaker's knowhow and talent.

White wine

Through an accurate pressing fermentation procedure the new wine starts to mature.

Red wine

The dye and tanning agents are found in the skin of the grapes. The extraction determines the colour intensity – the more intensive the extraction, the darker the new wine. Besides it possesses more tanning agents, which means more character and body of the wine.



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A REAL THURGAUER

in German: Eine echte Thurgauerin

The white grape variety Müller-Thurgau is the result of the work by Professor Hermann Müller from Tägerwilen in Canton Thurgau. When growing in fresh places and its crop is limited, it produces excellent fresh-fruity wine. The Müller-Thurgau wine is pale yellow, mild and low in acidity, often with a significant nutmeg aroma.

In East Switzerland the Müller-Thurgau is most popular among white wine. The vine is reckoned the worldwide, most successful new culture that is making its way in almost all wine-making countries.

Did you know...?

The Müller-Thurgau erroneously is known as Riesling-Sylvaner as well. A genetic analysis showed that this is a mixture of Riesling and Madeleine Royal, which itself is a mixture of Pinot and Trollinger.



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PINOT NOIR – THE SENSITIVE

in German: Pinot Noir – die Feinfühlige

The Blauburgunder vine is one of the noblest red wine varieties and known since the Roman times. Furthermore it is the most cultivated red wine variety in East Switzerland.

From this dark blue multitalented grape, several types of wines can be pressed: salmon-rose Federweisser, Rosé, as well as brighter and darker red wines. Moreover, it is contained in almost all champagnes.

Did you know...?

The name Pinot probably comes from the French word pine cone and is linked to the grape's shape.



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GOOD SOIL

in German: Guter Boden

Our soil is classified as sandy clayey loam and its water holding capacity helps the vine during dry seasons. The soil is supported by the seeding of deep-rooted plants and a mild cultivation.

Our capital

Wine-growing at Ottenberg is practiced since many generations. The soils of the vine are the capital of the winegrowers and the main goal is the conservation of the soil fertility and the prevention of the soil compaction.

VINES CAN ALSO BE SICK

in German: Auch Reben sind mal krank

Fungal diseases can be prevented by a suitable selection of wine varieties and an appropriate location breeding. Moreover, thanks to good knowledge about the biology of harmful organism and new anti-leaf-wetness instruments, the use of plant protection products is little.

Confusion

The confusion technique is based on pheromone delivery, which avoids organism's reproduction and consequently worm's settlement, which ruins the grapes.



EXPERIENCE AND PERCEPTIVENESS

in German: Erfahrung und Augenmass

Winter

During dormancy, vines are cut back to obtain a better quality and quantity of the product. By the end of March the vine pruning must be completed as the vine wakes up from its winter dormancy.

Spring

Vine twigs are linked to a wire and shoots that grow out of the old wood are eliminated. This is one of the most important procedures to determine the quality of the product.

Summer

Vine shoots grow up to 10 cm every day and are wired in order not to be broken by the wind. In summer the shoots on the top are removed to support a better sap cycle.

Autumn

In order to produce a good and constant quality of wine, a selection of grapes is done before the harvest (depending on the vine and the targeted type of wine, more or fewer grapes are removed); then the highlight of the year can finally begin - the grape harvest.



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WINE CELLAR PROCEDURES

in German: Kellergeschehen

Development

Fermented new wines are contained in steel tanks or wooden barrels, thereby an optimal maturation can be assured. At the end of tartaric acid precipitation, in spring the first wines can be bottled.

Wine bottling

At the end of its production procedure the wine can finally be bottled. After being closed, every bottle gets an etiquette, which specifies wine type, alcohol content and year.



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FROM FRESH TO FRUITY

in German: Von Frisch bis fruchtig

The tasting is the conscious perception of wines with own senses. The eye sees the colour and clearness of the wine and the nose senses the aroma. In order to notice undesired changes in the new wines at an early stage, a regular tasting by an expert is extremely important.

The first part of wine tasting is the observation. A good wine must be brilliant and clear and new red wines must be almost purple. The type of grape influences the colour; a Cabernet Sauvignon is darker than a Pinot Noir. Usually with the time, red wines become brighter and white wines become more intense.

After having examined its colour, the glass must be swivelled to help the wine emit its aroma and mix it with oxygen. The remaining drops on the glass can be a hint for the alcohol percentage of the wine.

Sniffing a glass of wine is the best part of the tasting, whether you take a deep or several short breaths.

When you sip the wine, lips absorb the air and the tongue swirls the wine in the mouth; this step creates an air swirl that helps the aroma penetrate in the nose.

Usually swallowing is no part of the professional tasting, as experts use to spit in a pot after having sipped the wine; when the glass is empty they sniff again to sense the essential aroma.



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STRONG MINIATURES

in German: Starke Winzlinge

Beneficial organisms live in vineyards on vines but also in the scrub, hedges and at the edges of the forest. A natural and varied scrub represents best requirements for a species-rich fauna.

OVERVIEW

in German: Überblick

**Wine production is practiced in six vineyards of the Canton Thurgau: Lau-
chetal, upper Thurtal, Rhein, Seebachtal, lower Thurtal and Untersee.**

**At the favored Ottenberg of the upper Thurtal the main species
Müller-Thurgau, Blauburgunder and more specialities grow on 56 hectares
land. The mild climate, the fertile soil and the accurate job of the wine-
growers are fundamental for the top quality of the local wines.**

Did you know...?

The wine region Thurgau is part of the international wine region Lake Constance, to which Schaffhausen, St. Galler Rheintal, Vorarlberg and the German side of Lake Constance count as well. Together they agitate for wine of Lake Constance.



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FACTS AND NUMBERS ABOUT THE REGION

in German: Zahlen bitte

Facts about Canton Thurgau

20 wine cellars

180 vine farmers

50 different grape varieties

90% are Blauburgunder and Müller-Thurgau vines

16470 hectolitres consumption of Thurgau wines in 2012

950 millimetres rainfall per year

6 vineyards

274 hectares vine area

1700 hours of sunshine per year

Facts about the region Weinfelden/Ottenberg

6 pressing businesses

40 winemakers families

60 hectolitres/hectares average yield

92% of Ottenberg wine are drunk in Switzerland

590 meters above sea level grows the highest vine

61 years is the oldest vineyard lot

47600 working hours in one year

56 hectares vine area

80% gradient possesses the steepest lot