



WEINBAU SEIT 1630

HANS WIRSCHING



## KOSHER WINE FROM FRANCONIA

*„The German-Israeli friendship is a miracle.“*

says Andrea Wirsching. As a trained historian and Christian, her relationship with Israel is close to her heart. „I fell in love with the country and the people.“ She has been to Israel many times and for several years our winery has been cooperating with the Israeli winery „Kishor“ through the TWIN Winery Initiative. This intensive exchange led to the production of Franconia’s first kosher wine in 2016.



*Oenologist Dr. Klaus-Peter Heigel, Rabbi Shlomo Bistrizky, Rabbi Mendel Edlmann and Andrea Wirsching.*

## WHAT DOES KOSHER MEAN?

A wine is only considered kosher if it complies with the Jewish purity law.

## HOW IS KOSHER WINE MADE?

Making kosher wine is very time-consuming. A rabbi and his team come to our wine estate in Iphofen several times a year to take care of the technical aspects of winemaking. They receive technical instructions from our oenologist, Dr. Klaus-Peter Heigel. Communication does not occur directly, but only via cell phone or outside the cellar, as only orthodox Jews can come into contact with the grape juice and wine or see it during production – as stipulated by Jewish dietary law („Kashrut“). „When we decide to make a wine according to the rules of kashrut, we don't judge these rules; we simply adhere to them,“ explains Andrea Wirsching. „With these purity laws, Judaism has maintained its identity for three thousand years. Apart from that, they place the highest demands on food hygiene.“

The organizational and logistical effort is enormous: the grapes grow on the slopes of the Schwanberg according to the strict rules of Fair'n Green, to which the Wirsching estate has subjected itself. The vinification process begins with the harvest according to the laws of Kashrut. First, the entire cellar, with all its presses, hoses, stainless steel tanks, and tools, is also cleaned according to the strictest Jewish regulations and rites. „As a general rule, a vessel in which the wine has been stored for less than 24 hours does not have to be kosher,“ explains Dr. Klaus-Peter Heigel. „But the storage tanks must be kosher.“

The rabbis press, filter, and extract the yeast behind closed doors. Non-Jewish employees have no access. Before the rabbis leave, they label and seal the tanks. Bottling takes place a few months later by the wine estate's employees but under the supervision of the rabbis. When the wine is finally closed and sealed, Wirsching employees label it. Hamburg's regional rabbi, Shlomo Bistrizky, is responsible for certifying the entire process, assisted by Rabbi Eliezer Chitrik from Nuremberg.



Photo: David Holfield

The silver hologram above the bottle label confirms the process to be kosher. By adhering to the strictest rules of the Purity Law, our kosher wines may even be served on Passover, the highest Jewish holiday.

The wines are top-rated in the Jewish communities in Germany and the USA. Of course, a small quantity is also available directly in the estate.

#### **FIRST KOSHER WINE FROM FRANCONIA:**

In 2016, we produced the first kosher wine. Dr. Josef Schuster also attended the presentation of the Iphöfer Silvaner (see front picture). The President of the Central Council of Jews in Germany praised the Wirsching family's decision to produce a kosher wine: „The fact that a winery goes to the effort to follow the rules of the strict Jewish purity law is an expression of a positive social development in Germany.“

#### **IPHÖFER SILVANER DRY VDP.ORTSWEIN:**

This delicate mineral Silvaner reflects the terroir of the Steigerwald. In contrast to many other kosher wines, it is NOT heated, i.e., it is not „mevushal.“ That is why it loses its kosher character as soon as non-Jewish people serve it.

#### **IPHÖFER RIESLING DRY VDP.ORTSWEIN:**

Conversely, the Riesling is „mevushal“ because it has been briefly heated to 100° C, i.e., pasteurized, to meet the highest Jewish dietary regulations. It, therefore, retains its kosher character, even if non-Jews serve it. The Riesling has a clear fruity flavour of peach and apricot. The citrus note and the well-integrated acidity provide freshness and perfect elegance.





## FURTHER INFORMATION AND PARTNERSHIPS

**TWIN-WINERY-INITIATIVE:**

<https://www.facebook.com/TwinWineries>



**TWIN WINERY „KISHOR IN ISRAEL“**

Movie on YouTube:

[https://www.youtube.com/watch?v=xAE\\_McbgEZg](https://www.youtube.com/watch?v=xAE_McbgEZg)

Hans Wirsching Wine Estate

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