

Weingut
Schloss



Salenegg

Mayenfeld

Schloss Salenegg Europe's oldest Winery

The Winery of Schloss Salenegg was founded by the Benedictine monks 950 AD. Since 1654 successive generations of the Gugelberg von Moos family have striven to produce the best nature has to offer. Schloss Salenegg is located in Maienfeld, the gate to the Grisons, near Chur, in the region called the Bündner Herrschaft. Maienfeld is the hometown of the world-famous Heidi, the story written by Johanna Spyri 1880. The Mediterranean microclimate of the Bündner Herrschaft is perfect for growing wine. Our harvests are comparatively late in the year, usually between mid-October and beginning of November.

Schloss Salenegg wines

Red

Blauburgunder traditionell

is the traditional Bündner Herrschaft Burgundy wine. Matured in large oak barrels up to 4'800 l it is perfect with simple tasty meals like pasta and cold cuts.

AMBE

is a red assemblage of specially selected pure Pinots Noir wines of different vintages bringing out the best Pinot Noir has to offer. Perfect with a simple meal and at the same time an elegant companion of red meat and strong cheese.

Pinot Noir Barrique

is made of a special selection of Burgundy grapes, matured in Burgundy oak barrels during twelve months - it is a grand Burgundy wine and most enjoyable with beef, lamb and other roasts.

White

Cuvée Blanche

is a white wine assemblage of Burgundy "blanc de noir" and Chardonnay. It is perfect for aperitifs and light meals such asparagus and sweet water fish.

Chardonnay Barrique

this white wine maybe better known to you by the French name of Chablis. Seafood and crustaceans do go very well with this fine white.

Sparkling Wine

We love to celebrate too and when we do, we do it with our sparkling wine "Les Etincelles de Salenegg, blanc de blancs, brut," made of bottle fermented Chardonnay.

WIT Giftboxes

WIT stands for "Wine in Tubes". They are the smart way to taste our wines or letting your loved ones at home have part in one of your traveling experiences. As these glass tubes hold exactly 100 ml of wine, they may travel with you on the plane to anywhere in the world.

Distillery "Schloss Salenegg"

The classical "whisky-type brandy" is: Marc "Schloss Salenegg"

In copper pots on the open fire, the "grape skins and peeps" we call "Trester" are distilled twice, as our ancestors have done over centuries. As legend has it, a good brandy should travel by ship once around the world or be allowed to ripen during five years by the change of seasons. And so our "Marc" matures five years in oak barrels up in the attic of the castle. This exclusive "Marc" is available in the handmade 1.0-liter Swiss Hergiswil Cristal bottle or the 70cl "Bordeaux" bottle as well as the 20cl "Princesse".

Delikat Vinegar "Schloss Salenegg"

Some times life is so sweet we need something sour to make it bearable. In the kitchen, this is a definite truth. A drop here, a drop there and you have your own unique creation! Over twenty different flavors of these homemade vinegars are available.

If Vinegar is nothing for you – **Verjus or Roujus** – certainly is. Both are the juices of early harvested grapes and are very mild in taste. Verjus will remind you of lime and Roujus of rhubarb.

Visiting Schloss Salenegg

Monday to Friday we are there from 07.15 till 12.00 and 13.15 till 17.30 clock. And every first Saturday of the month between 09.00 und 13.00 you may taste our products free of charge and/or pick up your order.

Guided tours and tastings

Dive deep into the centuries-old history of the Schloss Salenegg during a tour of the estate. Please reserve at least two hours for the tour and tasting.

Culinary journey of discovery with Delikat Vinegar

Discover flavors you never ever thought of before. Together with the right wine you taste different appetizers, all of which were seasoned with Delikat Vinegar, and take a wealth of tips and recipes home. We are conducting journeys of discovery for groups of 10 – 20 people the journey takes about 2 hours.

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