

WELCOME DRINK

TEPACHE
TRADITIONAL FERMENTED PINEAPPLE DRINK

**GUACAMOLE &
TOTOPOS AND SALSAS**

RIESLING3000

SEAWEED TOSTADA

17-23 STEINER RIESLING

**FRESH CHEESE, SHISO
AND POTATO TAMAL**

2023 KABINETT

MUSSELS ENCHIPOTLADA

20-23 STEINER SILVANER

INTERMISSION

2021 FUCHS

COCHINITA PIBIL TACOS

BRAUNA T3000

PLUMS & PEARS

PETNAT 3000

SCHÄTZEL

"WE BELIEVE THAT MODERN FARMING CAN
REALLY HEAL THE WORLD."

JULE EICHBLATT & KAI SCHÄTZEL TURNED
AROUND A 650 YEAR OLD VDP WINERY AND
ESTABLISHED A NEW CATEGORY OF WINE.

IN THE STEEPEST GRAND CRU VINEYARDS OF
RHEINHESSEN THEY STARTED A NEW WAY OF
SYNTROPICAL AND BIODYNAMIC FARMING.

IN THEIR CELLAR THEY COMBINE THE MOST
SUCCESSFUL FERMENTATION TECHNIQUES
FROM CHAMPAGNE, JURA AND SHERRY.
MYSTIC FLOR YEAST IS GROWING ON THE
SURFACE OF THEIR WINES THAT AGE UP TO 8
YEARS IN OAK BARRELS.

THE RESULT IS WHAT JULE AND KAI NAME
"MODERN WINE": RIESLING, STABILIZED BY
NATURE, ONLY.

TONIGHT WE OPEN THE FIRST BOTTLES OF
RIESLING 3000, A WINE LOADED WITH
FUTURISTIC IMPACT AND A MISSION FOR A
TIME YET TO COME.

LET'S EXPLORE THE NEW SCHÄTZEL
COLLECTION TOGETHER WITH THE FLAVORS
OF MODERN MEXICAN CUISINE THAT
RESTAURANT SANCHEZ IS PROUD TO
SHOWCASE.

FREIHEIT FIRST.

SALUD!

KAI SCHÄTZEL
WEINGUT SCHÄTZEL

JULE EICHBLATT
WEINGUT SCHÄTZEL

JØRGEN CHRISTIAN KRÜFF
L'ESPRIT DU VIN

ROSIO SANCHEZ
SANCHEZ

SCHÄTZEL

L'ESPRIT DU VIN

SANCHEZ