



De Daalgaard is a small professional winery, situated in the village of St-Agatha, near Cuijk in the province of Noord Brabant. The approximately 1-acre vineyard was founded in 1991 and lies protected by a hedge on a nice spot near the river Maas.

The Daalgaard is one of the oldest vineyards in the Netherlands, where both classical grape varieties are grown as more new mildew-resistant varieties.

Development vineyards in Netherlands

In the Middle Ages winegrowing already existed in the Netherlands. Due to circumstances it then disappeared from the country. In the last decades of the last century, viticulture came back in our country again, starting in the south (Limburg) in 1970. Around 1992, the Netherlands had a dozen wineries, including the Daalgaard in St. Agatha. In those years mostly white, classic grape varieties were grown. From 1995, there was a strong expansion in the growing areas due to climate change and the availability of more mildew-resistant varieties. Also a number of red varieties were then planted successfully. Meanwhile, there are over 180 wineries in the whole country. Collectively, approximately 1 million bottles are produced each year.

Grape varieties and cultivation

There are five white grapes species grown in our vineyard, Riesling, Gewürztraminer, Bacchus, Schönburger and Johanniter. And since 2013, the red variety Zweigelt.

The soil consists of sandy clay and is like sand, loess and marl soil perfect for (small) wine production.

The rows are southeast - northwest planted, making optimum use of the sun (direction). Due to the hedge around the vineyard the heat is retained, resulting in an optimal meso-climate, thereby generating a more rapid development and maturation.



We grow our grapes in an environmentally friendly manner. For instance, we use organic fertilizers. With a good mix of land cultivation and canopy management, we try to keep the use of pesticides to a minimum.

Wine

The harvest is done entirely by hand, so the grapes can be harvested as intact as possible. The processing of the grapes (crushing, pressing) is all done on location. For the pressing of the grapes we use a modern pneumatic press. With this equipment the pressing process is more controlled and pressing is done with much milder pressure than before, resulting in a higher quality grape juice.

Next, a sharp pre-clarification of white wines (by sedimentation) is executed, followed by a temperature controlled fermentation, for several weeks. Further maturation takes place in the winter months in stainless steel.

The wines are filtered sterile into the following spring and bottled on the estate. For the closure of our bottles we use a screw cap. On average we produce about a year 2500 - 3500 liters of wine.

Our range consists of four white still wines: St-Agathe (cuvée of Bacchus and Schönburger), Riesling, Gewürztraminer and Johanniter, as well as a sparkling wine (Parelwijn). From 2014 there is also a limited edition of rosé and red Zweigelt.

Quality

We strive to continuously to improve our wine quality by optimizing all aspects of winemaking and cultivation. Our wines are evaluated regularly at blind national and international wine tastings, with several silver and gold medals as a result.



Sale

The wines are for sale (by appointment) on the vineyard. In addition, the wine is sold in a number of liquor shops and specialty stores. The wines are also served at various restaurants in the area.

Tours and tastings

You are welcome to come and take a look at the vineyard. For groups of about 10 people we organize tasting tours from April to September. For exact specifications and current prices, please visit our website.



Address:

Location address:
Wijngaard de Daalgaard
Hilde van Daal, Marcel Pereboom, Koen van Daal.
Kuilen, next to no 18,
5435 XS St Agatha (municipality Cuijk)

Postal address:
Oktaviastraat 17
6515 CM Nijmegen
tel. 024 3480740

E-mail: info@daalgaard.nl
Internet: www.daalgaard.nl

