

Portraits of Speidel customers

» **Wine-growing estate Franz Keller,  
Vogtsburg-Oberbergen**





## » Pioneer in the field of ecological wine growing

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For generations, the wine-growing estate Franz Keller has put its passion for wine growing and good wines into practice. In June 2013 the company opened its new seat, including a restaurant and wine store. Partly built into a mountain and perfectly fitting into the nature around, three terraces house a wine cellar, a wine store and a restaurant. Huge window panes render the building open and communicative both inside and outside. Visitors can enjoy a view from the restaurant on the third level down to the wine cellar on the ground floor.

Since the 1960s Franz Keller has been a pioneer and advocate of ecological wine growing. To this day the grapes are plucked manually. This protects the landscape and allows a particular quality testing.

For Keller it is important to preserve traditions and be open to new things. While remaining loyal to his long-established clients, the estate has also developed a new clientele of younger connoisseurs.

Beside the wine growing business, the renowned estate also runs three restaurants. Their flagship is the "Schwarzer Adler" that has been awarded a Michelin star, while the "Rebstock" and the new "Kellerwirtschaft" offer a mix of both an unpretentious as well as a rather refined cuisine. Keller's wine store offers home made Keller wines as well as a selection of international top quality wines. The estate's main grape varieties are Pinot Gris, Pinot Noir and Pinot Blanc, but Keller also grows Chardonnay, Müller-Thurgau, Riesling and others.



High standards for tanks and grapes: Fritz Keller sorts the grapes by hand.

For the new building, Keller wanted all its 78 new tanks to come from Speidel. The delivery of the tanks, taking place before the completion of the new building, was quite a challenge. The building yard was still half a metre lower than before completion.

“We definitely need to thank the workers of Speidel for the great job they did. They really grabbed the bull by the horns. It was amazing”, production manager Barnickel says enthusiastically. Over a temporary ramp the huge tanks were transported into the cellar and then set up there. Sure instinct and know how helped solve the difficult task just brilliantly.

For Barnickel, the main argument in favour of Speidel is the exceptional workmanship of their products. “The weld seams have an outstanding quality. Just move your hand over them. We once had one of Speidel’s competitors here at our seat and when he looked at the tanks he had to admit that the weld seams are beyond reach.”

Another asset are the built-in pillow plates for the interchange of heat and cold. The closed system wastes no drinking water. This has been a major argument for an enterprise interested in environmental protection like Keller. Barnickel also sees it as an incredible ease of work that he can control the data of the tanks and telecommand their temperature right from his computer.

Keller made the decision to use only Speidel tanks also due to Speidel’s outstanding services. “All of Speidel’s workers were very cooperative and all our questions were answered immediately”, Barnickel describes the cooperation with Speidel. Yet, Speidel’s great services do not end there. During the transportation of the tanks some smaller screw caps of the drain valves came off. “Within two days we got the spare parts and could continue to work. In particular, it was Mister Haupt who always did his best to guarantee a smooth course of action.”





## TANKS MADE WITH PASSION

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