

Classic – typical of the Valais

Fendant

Type: Chasselas or ‚Gutedel‘ (‚good‘ and ‚noble‘), called Fendant in the Valais
Wine: Light and tangy with mineral fruit flavours. It is ideally suited as an aperitif and is especially tasty with raclette and fondue.

Brandilla

Type: Our house wine is being pressed from the white grapes of
Johannisberg, Riesling x Silvaner and Muscat.

Wine: Fruity and harmonious wine with a sweet finish that can be drunk at any occasion.

Johannisberg

Type: Silvaner - in the Valais called Johannisberg or Gros-Rhin

Wine: This wine with flowery taste and fruity flavor has a strong structure and a sweet finish. It is ideally served with light meals, rye bread and sliced cheese.

Gewürztraminer

Type: Gewürztraminer out of the family of the traminer grapes

Wine: Very aromatic and complex white wine with flavours of lychees and roses. It is very much appreciated as an aperitif wine that also goes well with rather spicy dishes.

Muscat

Type: Muscat - a very typical speciality from the Valais

Wine: An elegant white wine with a rich bouquet and with a strong flavour of muscat and a sweet finish. For lovers of muscat wines it is a very special delight.

Oeil de Perdrix

Type: The ‚Eye of the partridge‘ is pressed out of sweet grapes of Pinot Noir.

Wine: Fruity, full-bodied rosé wine with an excellent flavour and a sweet finish. It is a suitable companion to nearly every meal.

Dôle

Type: The typical red wine of the Valais pressed from grapes of Pinot Noir and Gamay

Wine: Light, fruity and finely structured cuvee wine with mild tannins. A wine suited for a relaxing time after a long working day.

Pinot Noir

Type: Pinot Noir, also called ‚Blauburgunder‘ (blue burgundy or Pinot Noir)

Wine: Fruity and full-bodied wine with berry flavours and well integrated tannins. It is suited ideally to roasted meat and cheese.

Doldor

Type: Cuvee made from red grapes of Pinot Noir, Gamay and Diolinoir

Wine: Deep red cuvee wine with spicy aromas and fine tannins. It is well suited to rabbit, wild game and cheese plates.

Top Classic – for exclusive requirements

Mennas

Type: The grape Mennas is being cultivated exclusively in DIROSO-vineyards. It was created under the leadership of Hans-Peter Baumann through a cross breeding of Gewürztraminer and Gwäss grapes.

Wine: The bouquet of the wine Mennas is very fruity and reminds one of lychee, pineapple and quince. The well-rounded prelude is followed by a very dense central part on the palate accompanied by a very nice acidity.

Heida

Type: Heida (French: Païen – English: Pagan) the very famous white wine of the grapes Traminer from the Visp valley

Wine: Intense colour, well structured and full-bodied wine with a light vanilla tone. Its fruity bouquet and the strong structure are accompanied by a fresh acidity. The fine refreshing fruitiness in the palate ends with a long, harmonious finish. This wine is ideally suited for a longer storage life.

Chardonnay Barrique

Type: Chardonnay – made from the most famous white grapes in the world

Wine: Its tender bouquet of citrus fruits is accompanied by delicately roasted aromas due to an extra finesse which was achieved by maturation in barrique barrels. The soft prelude, the harmonious structure and the long lasting finish make this noble wine a unique wine drinking experience.

Gamay DIROSO

Type: Gamay Tinto, a Gamay grape with a deep red juice

Wine: Deep dark wine with cherry and violet aromas, subtle oak notes and velvety tannins. Its strong structure is well balanced and rounded off by a year-long maturation in barrique barrels. Ideally suited wine to roasted and boiled meat as well as soft cheese.

Ensemble Noir

Type: Pressed from Pinot Noir and Zweigelt red grapes

Wine: Deep red, fruity and spicy wine. Its soft prelude is accompanied by tender aromas of cherries, dried fruit, blackberries and roasted aromas due to its maturation in oak barrels. The juicy tannins and the mild acidity lead to a marvelous harmony on the palate followed by a long finish.

Humagne rouge

Type: Humagne rouge, a very original type of grape from the Valais

Wine: Its berry-spicy bouquet reminds one of dark berries of the forest and is accompanied by soft roasted aromas. Elegant tannins and a well-balanced structure round off the tasting experience in the palate. Humagne rouge is an ideal companion to red meat and wild game.

Pinot Josefine

Type: Small, aromatic grapes of Blue Burgundy (Pinot Noir) which are grown in our vineyard called ‚Heidnischbiel‘ along the cultural walk from Raron to St. Germain.

Wine: Ruby and fruity Pinot Noir. Its flavour is unique due to a spicy fruit note accompanied by roasted aromas and rounded off by a long lasting finish with its soft tannins.

PIWI – Special wines of un-sprayed while fungus resistant grapes

Goldwin

Type: Known under the breeding number Gf-Ga 48-12 which is a fungus-resistant white grape.

Wine: Light, very fruity white wine with refreshing acidity. Its bouquet reminds one of exotic fruits. It is an ideal companion with fish or seafood.

BiJoWin

Type: Pressed from the new types of AOC-grapes Bianca and Joaniter of the Valais picked from unsprayed cultivations.

Wine: Drily aged, fruity and flowery white wine with the aromas of citrus and apricots. A wine especially suited as an aperitif to seafood and fish.

Joaniter

Type: Johanniter, fungus-resistant German crossing that has been recognized since 2004 as a type of AOC-grapes in the Valais: Johanniter or Joaniter.

Wine: Fresh, fruity and flowery bouquet, fine structure of acidity and a pleasantly sweet finish. Our Joaniter resembles the well known wines of Johannisberg or Riesling. It is ideally suited for aperitifs and goes well with light dishes.

Bianca Barrique

Type: Bianca, a white fungus-resistant type of grape cultivated in Hungary which has also been accepted in the AOC-Type-Catalogue of the Valais

Wine: Colour-intensive, well structured and full-bodied wine with a light flavour of vanilla and a pleasant acidity.

It goes well with raclette, fondue as well as poultry.

Muscat bleu

Type: Fungus-resistant extra large blue grapes that are enjoyed very much as an edible Muscat grape.

Wine: Unique rosé wine with an elegant structure and typical Muscat bleu aromas like mango, quince and oranges.

Ideally suited wine as an aperitif and as a companion that also goes with every meal.

Regent

Type: Fungus-resistant deep red grape that was cultivated as Regent in Germany and has been growing in Switzerland since 1980.

Wine: Mild, spicy red wine with intense colour, a bouquet of fruits of light berries and a velvety tanning agent. A fungus-resistant (PIWI) wine which has already gotten international recognition.

Tambourenblut

Type: Pressed out of five different fungus-resistant new breedings:

Cabernet Jura, Cabernet Carol, Cabertin, Pinotin, VB 26-05.

Wine: Deep red, unique cuvee wine with a fruity and spicy bouquet and with aromas of berries of the forest and cherries, a soft flavour of paprika and a well structured acidity complemented by a strong tanning agent. It is a wonderful companion with roasted meat, rabbit and wild game.

Mennas Spätlese

Type: Mennas – our own breed that is a new cross breeding of the two grapes Gewürztraminer and Gwäss!
Wine: A lovely white wine with a flowery and fruity bouquet, a prominent structure of acidity, a harmonious residual sweetness and a long finish. Its aromas taste of lychees, pineapples and peaches.

Fendant Finale

Type: Pressed out of dried and frozen grapes Chasselas having 120 degree Oechsle
Wine: Golden yellow, fruity and voluminous dessert wine with a beautiful complexity of sweetness. A wine finale suited for every occasion.

Goldwin Terminus

Type: Pressed out of unsprayed white fungus-resistant grapes with the code Gf-Ga 48-12.
Wine: Lovely, extraordinary white wine tasting of exotic fruit – a surprising combination of sweetness and acidity. Especially suited wine for a dessert or as an aperitif served with salmon or seafood.

Vinifera Walliser Schaumwein

Our homemade sparkling wine is celebrated on special occasions! Vinifera is produced by a traditional fermentation in the bottle with grapes of Muscat and Riesling x Silvaner.

To learn more about our wines and our work please visit us in the DIROSO wine shop in Turtmann or on www.diroso.ch

We look forward to your visit Family Baumann

Piwi – viticulture of the future

In the Valais we are pioneers in natural wine-growing and in promoting types of grapes that are fungus resistant. These resistant grapes are called ‚Piwi‘ (from German: pilzwiderstandsfähig) and we don't have to spray them against fungal diseases.

The Piwi cultivars are crossings between European cultivars (viniferas) and disease resistant American species; newer crossings are very complex and contain even species from Asia. However the varieties were made by traditional crossbreeding without the aid of gene transfers.

The goal is to combine the resistance against the diseases with the quality of the European varieties.

Our Piwi Wines are made of unsprayed grapes!

We are an innovative family business in the Valais, Switzerland. Since 1998 we have been linking traditional vintage know-how with future oriented ecology in wine-growing as well as the most modern wine technology.

In our vineyards more than 50 different varieties of grapes are brought to maturity. Through vinification of these grapes we produce not only traditional wines from the Valais like Muscat, Heida, Pinot Noir or Humagne Rouge but also very special and unique ones like Goldwin, Mennas, Muscat bleu rosé or Tambourenblut („Blood of the drummer boy“). The collection includes 30 different creations of wine of which 10 can be purchased only by DIROSO.

We work about 5 hectares, i.e. 12.5 acres, of grapes in different plots of land ranging from the valley of Visp down to Siders. The vinery situated in Turtmann is ideally located: Within a radius of 30 km the famous vineyards of Visperterminen are situated to the east and in the west of one of the sunny hillside of Varens.

Our vineyards of grapes are being worked, following the guidelines of an integrated production (IP) and the regulations fixed by Vitival. Moreover, in the Valais we are pioneers in natural wine-growing and in promoting types of grapes that are fungus resistant (PIWI).

The young family business profits in wine-growing as well as in viticulture from a working experience of more than 30 years by Hans-Peter. His initiative taking, type of work, is complemented ideally by Irene in sale and office work. The up-to-date know-how of Diego, Roman and Sonja (DI-RO-SO) guarantees a new and continuous stimulus to the family business.



Manger/Wine maker:
Hans-Peter Baumann

Administration/Wine shop:
Irene Baumann

Viticulture:
Diego Baumann

Marketing/Sales:
Roman Baumann

Council:
Sonja Geoffray-Baumann



young – natural – innovative!

