

The Vineyards

Højbakke Vineyard has 0.3 hectares just alongside the estate. This field is used to experiment with various types of vines and to produce cuttings for planting.

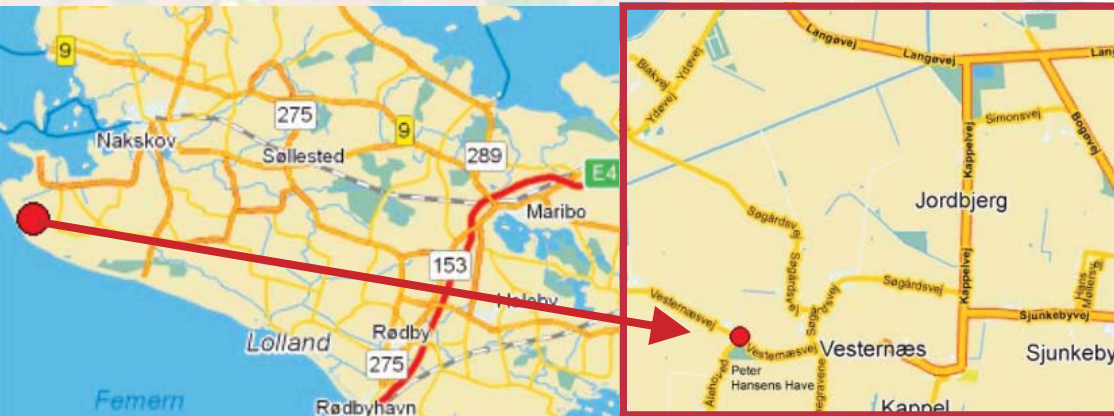
Frederiksdal vineyard has 0.4 hectares at the Frederiksdal Estate and Nature Centre in Harpelunde. Two grape varieties, Cabernet Cortis and Reberger, are grown here.

Store Riddersborg vineyard has 0.1 hectare at the Store Riddersborg Manor between Vestenskov and Langø. The Regent variety is grown here.

In Tillitse near Dannemare we have 2 vineyards, Stødby Stræde has 0.1 hectare, the Leon Merlot variety is grown here, and Botoftgård has 0.6 hectare, the Cabernet Cortis variety is grown here.

Where to find the Estate

Drive from Nakskov towards Langø and follow the signs to "Botanisk Have" (Botanical Gardens). The estate is right next to the Botanical Gardens (Peter Hansens Garden) and "Kappel Vindmøllerpark" (windmill park).



Højbakke Vineyards

Vesternæsvej 58, DK 4900 Nakskov

Phone: +45 7026 1142

www.danishwine.eu – E-mail: post@danishwine.eu



Højbakke Vineyard – a vineyard on Lolland



We produce Danish wine of top quality

Visit Denmark's largest winery, and see one of Denmark's professionally run vineyards - Højbakke Vineyard. Our ambition is to produce and sell first class wine from first class grapes grown outdoors.

Højbakke Estate is an old half-timbered property, located on the old island of Bogø in the Nakskov fiord. The island became connected with the mainland in the 1870's, after dams were built and the land between the island and the mainland was drained and reclaimed. A complete renovation of the main building, which was erected in 1850, began in 2002 and is expected to be finished in 2007.

The winery is located in what used to be a machine house of 160 sq. metres. This building was erected in 1900, also using half-timber, and converted to a winery in 2006.

It contains 10 stainless steel vats used to ferment the wine, each with a capacity of 910 litres, and two more stainless steel vats (capacity of 600 and 1800 litres respectively), that are used to ferment the skins of the red grapes. There's also room for a small laboratory and a reception area.

The wine

Our goal is to produce a first class wine from first class grapes.

All the work done in the fields is manual. Clusters of grapes are reduced early on, and when the grapes are harvested, they are selected by hand with only the very best grapes being used.

The grapes are crushed with great care in the hydro press, after which they are vinified in accordance with modern principles.

The wine, which is marketed under the name of Corydon Forslund, can be bought at the vineyard or at leading wine shops, and it is also served at several well-reputed restaurants.

The following varieties have been planted:

Red grapes: Regent, Leon Millot, Reberger, Don Muscat and Cabernet Cortis

White grapes: Orion and Pearl of Zala

Visiting the vineyard

Visits are possible if they have been arranged in advance. We also hold lectures with wine sampling around the country. A lecture or a visit to the vineyard would normally take a couple of hours and would include:

- A conducted tour of the vineyard

- A presentation of the winery

- A lecture explaining what happens at the vineyard during the course of the year, and what is involved in cultivating grapes and making wine

- Sampling three of our wines

Price: DKR 100 per person (minimum 10 people). All prices include Danish VAT.

