

# KARL JOSEF



## Dornfelder Sweet Red

Rheinhessen QbA, Germany

### GRAPE VARIETY

100% Dornfelder

### VINIFICATION

Dornfelder was developed in 1956 by crossing two obscure German red varieties. Since then, it has blossomed into the second most planted grape in Germany behind Pinot Noir. Dornfelder's deep color, floral fragrance and bright tannic acidity make it ideal for producing balanced, full-bodied, sweet red wines. The Rheinhessen is one of the warmest microclimates in Germany, and here, Dornfelder is the most widely planted red grape. Moselland growers are scattered throughout the region, and this provides the flexibility to produce compelling wines with consistency and quality in every vintage. Grapes are harvested separately, according to vineyard site and must weight. Lots are vinified individually in small stainless-steel tanks under temperature control using selected yeast. The wine is stored in tank until bottling, so only the freshest wine is shipped to the market.

### ABOUT THE WINERY

Karl Josef is produced by Moselland, a grower's cooperative famous for producing premium quality wines at competitive prices. What is a grower's cooperative, exactly? A cooperative is a group of wine grape growers who share their resources to produce, bottle, and market wine. Making wine independently requires investment and time that is practically beyond the means of most farmers. Cooperatives play an essential role by providing growers with access to economy of scale, a vocal role in production, and a fair share of profits. This approach also provides a tremendous benefit to consumers. Well-run cooperatives like Moselland are a prime source for excellent wines at lower prices. Moselland was formed in 1968 when several small cooperatives merged. It is now based in the famous twin wine towns of Bernkastel-Kues, in the heart of the middle Mosel river valley. Moselland produces wines from all over Germany in a range of styles, and Riesling is their specialty.

### TASTING NOTE

Medium-bodied and fruity with sweet black cherry and raspberry flavors and a hint of blackberry jam, all balanced by a refreshing finish.

### FOOD PAIRING

Pair with strong cheeses like Gruyere and Roquefort, BBQ chicken and pork, and light, fruit-based desserts.