

KARL JOSEF

Piesporter Michelsberg Kabinett

Mosel, Germany

GRAPE VARIETY

100% Riesling

VINIFICATION

The picturesque Mosel river valley is one of the world's great wine treasures. Many Mosel wines flirt with perfection, but the region's true virtue is that nearly all its vineyards will produce distinctive, delicious Riesling if tended with care. The climate here is cold for wine grapes, but the Mosel has a few tricks that turn this liability into an asset: steep slopes, slate stone soils, and the river itself. Together these factors maximize the long, sunny growing season and provide just enough heat to slowly ripen grapes and develop Mosel Riesling's unique character with stunning clarity. Moselland growers are scattered throughout the valley, 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

Light straw color. An off-dry, fragrant, crisp wine with characteristic lime and green apple fruit flavors. Minerally with refreshing acidity.

FOOD PAIRING

Excellent with appetizers, salads, seafood, chicken and fish, and light pasta dishes. Makes a refreshing aperitif.



88 Wine Enthusiast
2018 Vintage **BEST BUY!**

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