

# KARL KASPAR



## Riesling Kabinett

Mosel, Germany

### GRAPE VARIETY

100% Riesling

### VINIFICATION

Karl Kaspar Kabinett is blended from two single vineyard sites composed of stoney, slate soil. Grapes of different ripeness levels are also used: 45% Riesling Spätlese from Bernkastel-Kueser Cardinalsberg (middle Mosel) and 55% Riesling Kabinett from Ellenzer Goldbäumchen (lower Mosel). The addition of Spätlese grapes to the blend makes the wine a bit richer than a traditional Kabinett. The grapes are carefully pressed and cool fermented in stainless steel tanks at controlled temperatures.

### ABOUT THE WINERY

Karl Kaspar 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

This is an off-dry Riesling with a classic Mosel profile: intense mineral and floral aromas, low alcohol and a wonderful balance between sweetness and crisp acidity.

### FOOD PAIRING

Excellent as an aperitif or enjoy with lighter meals such as fish and poultry. Serve well chilled.

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