

KARL KASPAR



Riesling Kabinett

Mosel, Germany

GRAPE VARIETY

100% Riesling

VINIFICATION

Grown on stony, slate soil. The grapes are carefully pressed and cool fermented in stainless steel tanks at controlled temperatures.

VINEYARDS

Karl Kaspar Kabinett is blended from two single vineyard sites with grapes of different ripeness levels: 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.

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.

87 Wine Enthusiast
2018 Vintage

86 Wine Enthusiast
2017 Vintage