



Karl Kaspar Riesling Kabinett



Varietal: 100% Riesling

Elevation:

Practice:

Dry Extract:

Appellation: Mosel, Germany

Production:

Alcohol: 7.5%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

This is an off-dry Riesling with a classic Mosel profile. Spine tingling grapefruit acidity adds edge to this otherwise plump, juicy semi-dry Riesling. Sunny yellow plum and tangerine flavors are sunny but fresh, wrapping up briskly on the finish.

Aging:

Winemaking:

Karl Kaspar Kabinett is blended from two single vineyard sites with grapes of different ripeness levels: 45% Riesling Spätlese from Bernkastel-Kueser Kardinalsberg (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

Food Pairing:

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

Accolades:

2016 Wine Enthusiast – 88 pts