



## 2021 KARTHÄUSERHOFBERG Riesling Kabinett

VDP. Classification	VDP.GROSSE LAGE®
Quality Level:	Prädikatswein
Grape:	100% Riesling
Vineyard:	Eitelsbacher Karthäuserhofberg
Style:	Sweet
Analytic:	Alcohol: 9,0 % Vol. RS: 30,0 g/l Acidity: 10,4 g/l
Closure:	Natural Cork
Terroir:	The grapes for our classic Prädikat wines come from our exclusive Karthäuserhofberg monopoly site with an optimal orientation to the south-southwest and a slope of up to 55%. The special microclimate and the soil characterized by pink-copper-colored Devon slate make it a paradise for the production of top-quality Rieslings.
Vinification	The grapes are harvested by hand, then gently pressed and fermented in a controlled manner in stainless steel. The wine then matures on the full yeast for six to eight months, because time and patience pay off.
Sensory	The spicy spontaneous nose still dominates, but then the first fruity notes (juicy peach, grapefruit, white currant) and the slate literally pushes itself out of the glass. Very juicy and densely woven on the palate, a lot of melting, sweetness well integrated and countered by the invigorating acidity. A cabinet that will continue to reveal new facets over the next two decades.

