



Karthäuserhof

1335

2017 SCHIEFERKRISTALL Riesling trocken

estate:	The legendary Karthäuserhof estate is a place of fairy tales. Overlooking the sublime Ruwer valley, we are the eighth oldest winegrowing estate in the world*. Officially founded as a monastery in 1335, this “Farm of the Carthusians” was given as a gift to the monks of the Carthusian order by Prince-Elector Balduin of Luxembourg. Incredibly, the Karthäuserhof has now been owned by seven generations of our family since 1811.		
category	100% Riesling trocken		
VDP.Classification	VDP.GUTSWEIN		
analytics	alc. 11,0%vol	7,0 g/l res. sugar	8,0 g/l total acidity
Closure:	natural cork		
harvest:	First week of October, picked by hand		
Terroir:	The grapes originate from vineyards in the Ruwer valley, a tributary of the Mosel River. Wine has been cultivated since antiquity on the steep slopes lining the Ruwer between Franzenheim and the mouth of the Mosel, a stretch of roughly fifteen kilometers. The unique microclimate of the area, plus the distinctive Devonian slate in the soil, has created the ideal combination for producing unforgettable Rieslings.		
Vinification:	The grapes were carefully brought to the cellar, briefly crushed and then put on the press straight ahead. The fermentation takes place under a controlled temperature of 16-19 °C in stainless steel. The wine was filtered and bottled end of April 2018.		
description:	Herbal freshness, yellow fruits, pineapple and peach, delicate and straight, nicely herbal minerality, multifarious.		

