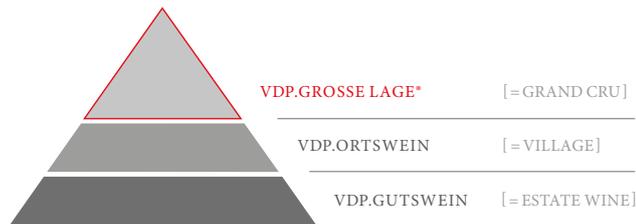


THE WINE

With the lightest soil of all the vineyards on the long hillside from Bernkastel to Wehlen, the famous “sundial” vineyard produces quintessential Mosel Riesling: delicate and refined, with racy minerality. The Kabinett Prädikat is the lightest and most delicate style of German Riesling. Nothing can compare with its elegance and subtlety, as this wine proves with its fine fruitiness and exquisite balance.

KABINETT

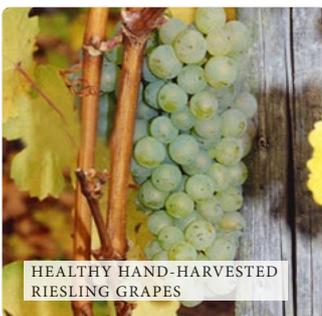
Kabinett is the lightest, most delicate style of Riesling in Germany, produced from the earliest harvested grapes in the best vineyard sites. Fermentation is stopped by chilling, which results in a lower final alcohol (typically 7.5–8.5 percent) and a moderate amount of residual sweetness that beautifully balances the bright acidity. It is the lowest level of Prädikatswein, lower in ripeness than Spätlese.



3-TIER SYSTEM OF THE VDP.MOSEL

BLUE SLATE SOIL

Blue Mosel Slate: The typical blue slate soil of the Middle Mosel. It drains exceptionally well and holds very little in the way of nutrients. Therefore the vines have to dive deep into the slate cliffs.



TECHNICAL INFO

**Grape Variety:** 100% Riesling | **Appellation:** Mosel

**Quality level:** Prädikatswein Kabinett

**VDP Classification:** VDP.Grosse Lage\*

**Vineyard:** Wehler Sonnenuhr | **Soil:** Blue Slate soil

**Viticulture:** Sustainable, according to strict German environmental regulations | **Harvest method:** Selective hand-harvest (healthy grapes)



RATINGS

[93] Wine Enthusiast, 2017 vintage

Loads of crushed minerals lend a crystalline tone to zesty lime, green apple and lemon flavors in this delightfully off-dry kabinett. Light sabers of citrus acidity and a salty mineral streak lend a Margarita-like kick to a lingering finish. Delightful now, but it should drink well through 2030.