





# **PRODUCER PROFILE**

The Karthäuserhof is a magical place. And not primarily because of its idyllic location.

It is the eighth oldest winery in the world and has been the cradle of world-famous Rieslings for centuries. It was founded in 1335 by Carthusian monks who received the estate as a gift from Elector Baldwin of Luxembourg and ran it as a winery until secularization. The Karthäuserhof has been owned by the family since 1811, now in its seventh generation. Mathieu Kauffmann, Technical Director and Alsatian native is responsible for the vineyard care and vinification of the wine and his belief in an ecological approach to farming is going to shape the philosophy of Karthauserhof into the future.

### **VITICULTURE**

The grapes are grown in the village of Eitelsbach (Ruwer valley) within a unique microclimate and grown on the distinctive Devonian slate in the soil. They originate from the older plots of Karthäuserhofberg with forty years old wines.

#### **WINEMAKING**

The grapes were brought to the cellar, briefly crunched and then pressed. The fermentation took place with natural yeasts in oak barrels. In 2021 they decided not to bottle any of their top GG (Grosses Gewächs) wines, so all the parcels usually reserved for the GG were used in the 2021 Alte Reben.

# **TASTING NOTE**

The wine shows the typical flavours and mouthfeel of the unique combination of Devonian slate and iron in the soil combined with an intense nose, mineral and spicy character, white stone fruit, crisp pear and hints of citrus. Velvet and extremely juicy on the tongue, invigoration acidity without any sharpness. Made to last but also wonderful to drink now.

## **FOOD MATCHING**

A delight with poultry, pork, cured meat and Asian spice.

## **TECHNICAL DETAILS**

**Varieties:** Riesling 100%

Product code: 5526

ABV: 11%
Colour: White
Style: Still wine
Case Size: 6 x 75cl

Oak Ageing Time: 10 Months Type: 500 - 800 Litre

Oak Barrels

% wine oaked: 100 % new oak: None