



karp·schreiber

# MY KARP

## Feinherb Dry-Style Riesling 2023

**The Karp-Schreiber** estate has been family-owned since 1664, and is today owned and managed by "JJ" Jobst-Julius Karp since the recent retirement of his father Alwin. "JJ" had completed viticultural studies and experience abroad, and soon developed a passion to produce fine wines, having taken a responsible position at the estate since the 2008 harvest. Riesling is cultivated on 15 acres of slate terroir, mostly steeply sloping, and including the "grand cru" Juffer-Sonnenuhr, the best part of the Juffer slope beneath the rock-face with its sundial ("Sonnenuhr"). Manual labor is the only alternative on that hillside, with selective hand-harvesting .

**THE KARPS** maintain a very high benchmark quality, and the wines are very expressive, mineral-driven, concentrated, with a crisp structure and fine fruit. A high percentage of the production is bottled dry, whereby the Auslese wines are harvested at Beerenauslese ripeness. The new label with a slate-colored background depicts a carp fish (German for Karp) and a quill (German for Schreiber).



UPC: 8 36957 00424 8  
12pk / 750mL



**Mosel, Germany**

LOCATION



Dark slate terroir, sourced from the Brauneberg & Mülheim vineyards. It is hand-harvested, chaptalized and fermented to "feinherb", dry-style, estate-bottled.

VINES & VITICULTURE



**Karp-Schreiber Brauneberg**

ESTATE



A refreshing, crisp and elegant Riesling with mineral-driven characteristics from the slate terroir, nicely balanced with a slight hint of residual sweetness but with a dry finish thanks to the fine acidity. An uncomplicated yet fun label for a fine affordable dry Riesling.

TASTING NOTES



**100% Riesling**

VARIETALS



**Food Pairing:** Very versatile with seafood, light salads, poultry, pork dishes or spicy Asian cuisine.



**ALCOHOL: 10.7 %**



**RES. SUGARS: 21.1 G/L**

**ACIDITY: 8.4 G/L**

