

RIESLING QUANT



In the dialect we speak at the Mosel Quant describes something that is simply good: for example a delicious dinner in a nice atmosphere or having fun with friends; simply to feel comfortable. This spirit represents my Riesling Quant.

The grapes mature until October, thus they can develop fully before they are being harvested. During this late harvest the weather is already cold; the must arrives in the cellar at low temperatures. The spontaneous fermentation takes weeks at those temperatures. Those wines keep a small and natural amount of sugar. Furthermore they show wonderful harmony alongside with a dry taste impression. The elegance and fruit of this wine is compelling and makes the enjoyment simply Quant. This wine ideally reflects my philosophy of wine making.

We are looking back with pride to the great critics of this wine from Robert Parker, Jancis Robinson, James Suckling and Stuart Pigott.

