

CARL LOEWEN

Blauschiefer

Fresh, Elegant and Light

The terroir shapes a wine in many ways. Especially on the Mosel, it is the Devonian slate—found in all top vineyard sites—that gives the wines their characteristic lightness and elegance. One particular type, **blue slate**, is a hard, stony soil that releases a wealth of minerals as it weathers, deeply influencing the style of the wines grown on it.

A vineyard planted with **Rivaner** has been part of our estate for many years. Now over 30 years old, the vines yield less fruit with each passing year—but the wines gain in concentration and depth.

During tastings in the cellar, we discovered how beautifully a Riesling from a steep, blue-slate vineyard complements the character of the Rivaner. As the slate itself shapes both wines just as much as the grape varieties, it was only fitting to name the cuvée after it: **Blauschiefer**.

The vibrant acidity and fine fruit of the Riesling bring structure and energy, while the gentle muscat-like notes and soft acidity of the Rivaner add smoothness and charm. The result is a wine that radiates lightness and elegance—a perfect companion for everyday enjoyment.

Grape Variety	Riesling, Rivaner
Quality Level	Qualitätswein Estate wine



Nutrition Facts



Mosel.