

# CARL LÖEWEN

## Herrenberg Kabinett

A light Dream

Our vineyard in the Herrenberg originates from the historic estate of Carl Schmitt-Wagner. After the land consolidation in 1970, Bruno Schmitt had the courage to go against the trend: while most of his colleagues replaced their vineyards with newly developed, higher-yielding Riesling clones, he chose to keep his old, ungrafted Riesling vines. At a time when the philosophy of “old vines” was virtually unknown, he was convinced: only old, ungrafted vines produce truly great wines.

Today, our Herrenberg Kabinett is made from vines that are up to 100 years old – a true rarity in the world of wine.

The Herrenberg vineyard lies above the famous Maximiner Herrenberg, at a slightly higher elevation. Here, ripening progresses more slowly, and the pronounced differences between warm late-summer days and cool autumn nights create ideal conditions for the development of complex aromas.

The wine is crafted in the traditional Mosel Kabinett style: feather-light at just approx. 9% alcohol, with a finely tuned balance of crisp minerality, vibrant acidity, and a delicate touch of natural sweetness.

A true Mosel dream – clear, precise, and timeless.

Grape variety	100% Riesling
Quality level	Kabinett
Accolades	James Suckling: 93 points Jancis Robinson: 18 points Vinum Weinguide: 92 points



Nutrition facts



Mosel. Riesling