

# CARL LOEWEN

## QUANT

The joy of indulgence

"Quant" is a word from my local Moselle-Franconian dialect. It expresses a feeling of complete well-being: enjoying good food in a pleasant atmosphere, spending a beautiful evening, sharing laughter with friends. In short, when everything comes together just right – that's Quant. This spirit of joyful living is what the Quant Riesling is meant to embody.

Our Riesling grapes ripen on the vine well into October, allowing the fruit to develop its full aromatic expression. At this late stage, the weather is already cold, and the must enters the cellar at low temperatures. We ferment our wines spontaneously, a natural process that, due to the cool conditions, unfolds slowly over many weeks. As a result, many wines retain a touch of natural residual sugar.

These wines show a beautiful balance – a dry impression on the palate, yet with a gentle, harmonious finish. Their elegance and fruit character are truly seductive, and drinking them is simply a pleasure.

A pleasure that instantly brings one word to mind: Quant.

A wine that perfectly expresses my philosophy of winemaking.

Grape Variety	100% Riesling
Quality level	Estate wine / Qualitätswein
Accolades	James Suckling: 91 Points Jancis Robinson: 16 Points



Nutrition Facts:



Mosel. Riesling.