

CARL LOEWEN

1896

A cultural monument of winemaking heritage

Our Maximin Herrenberg, planted in 1896, is one of the oldest Riesling vineyards in the world. Planting year 1896: We wondered how wines were made at the height of Mosel Riesling's golden age. Was this centuries-old method equal or even superior to modern techniques?

In Maximin Herrenberg, the traditional single-stake training, common at that time, is still intact. No mineral fertilizers are used in the vineyard, and all work is done by hand, just as it was 120 years ago.

The adventure began with the grape harvest. Hand-picked grapes are carried in baskets (Hotte) to the grape tubs on the trailer. In these tubs, the grapes are immediately crushed by foot to release the juice and start maceration, allowing the full development of the grapes' aromas.

Pressing starts on the evening of the harvest day. For this, we acquired an old basket press that operates with the technology of the last century. The pressing is done manually, and the must is transferred without sedimentation directly into the Fuder barrel. Fermentation takes place with the native yeasts on the grapes, so-called spontaneous fermentation.

The result is a wine that perfectly showcases the strengths of Riesling and stands as a unique symbol of consistency in our fast-paced times.

Grape variety	100% Riesling
Quality level	Qualitätswein
Accolades	James Suckling: 99 Points
	Jancis Robinson: 19,5 Points
	Mosel Fine Wines: 95 Points
	Vinum Weinguide: 96 Points



Nutrition Facts:



Mosel. Riesling.