

CARL LOEWEN

Alte Reben

From vines up to 70 years old



At our winery, we cultivate several vineyards with vines of nearly biblical age. They were planted using the traditional dense planting method with single-stem training. The Riesling shows an unusual vitality for vines; the roots have firmly established themselves deep in the soil, allowing the grapes to mature even during dry summers. At the same time, the calmness of age follows the turbulent growth of youth—the grapes remain small and ripen to a golden yellow in autumn.

In our Riesling “Old Vines” (=“Alte Reben”), the grapes are harvested from vines up to 70 years old. Some of the vineyards were planted in the first years after the war. While yields are moderate, the ripeness of the grapes is extraordinary. Fully ripe, golden-yellow fruit makes the winemaker’s heart beat faster. The grapes are carefully delivered to the press according to traditional methods and fermented gently with native yeasts through spontaneous fermentation. This fermentation process lasts around 100 days, and the wine is racked off the yeast only a few days before bottling.

The result is a captivating wine that reveals the full aromatic diversity of Riesling, offers a wonderful richness, and dances elegantly on the palate like a prima ballerina.

Grape Variety	100% Riesling
Quality Level	Estate wine
Accolades	James Suckling: 93 points Jancis Robinson: 16 points Mosel Fine Wines: 91 points



Nutritional Facts:



Mosel. Riesling.