

CARL LOEWEN

VARIDOR

Back to the Roots

A low yield and small, healthy grapes form the foundation for an intense, fruity aroma. With our Varidor Riesling, we aim to achieve this goal by following an ancient approach. For the past half-century, targeted cloning of vines has been used to increase their “performance,” meaning yield. Almost all vines planted today are clones of individual stocks.

With Varidor Riesling, we take a different path to restore Riesling’s natural diversity of aromas. In collaboration with the State Institute for Vine and Wine in Trier, we selected several hundred vines from ancient vineyards—some up to 100 years old—whose grapes stood out in autumn by their fully ripe, golden-yellow berries. Using cuttings from these vines, a new vineyard was established at our winery. In this way, Varidor reflects the yield levels of Riesling from the early 20th century. The natural aromatic complexity of this noble German grape variety shines through in full brilliance.

The grapes are harvested and gently pressed using classical methods with pneumatic presses. Fermentation takes place through spontaneous fermentation without the addition of cultivated yeasts. Thus, the aromas unfold like a magnificent peacock’s tail.

Grape Variety	100% Riesling
Quality level	Estate wine
Accolades	James Suckling: 93 points Jancis Robinson: 16.5 points



Nutrition Facts:



Mosel. Riesling.