

KARP-SCHREIBER

MOSEL

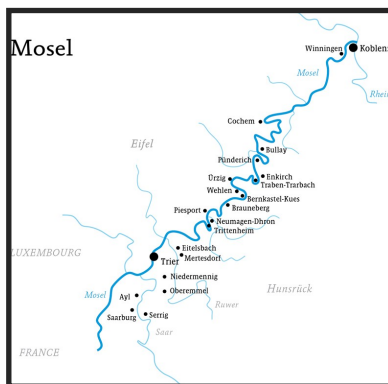


The estate has been family-owned since 1664, and is today owned and managed by Jobst-Julius 'J.J.' Karp since the recent retirement of his father Alwin. J.J. had completed viticultural studies and experience abroad, and soon developed a passion to produce fine wines, having taken a responsible position at the estate since the 2008 harvest.

Riesling is cultivated on 15 acres of slate terroir, mostly steeply sloping, and including the grand cru Juffer-Sonnenuhr, the best part of the Juffer slope beneath the rock-face with its sundial (Sonnenuhr). Manual labour is the only alternative on that hillside, with selective hand-harvesting.

Even the Romans discovered that this was one of the best sites to cultivate vines with its special macroclimate. Whilst excavating to replant, remnants of an old Roman pressing house and storage cellars were discovered at the foot of the hillside. The village of Brauneberg (brown hillside) is on the opposite bank of the Mosel, and the name Juffer dates from the 18th Century, said to relate to daughters of a vintner who never married, remaining virgins (Jungfer in German, or as dialect Jufe).

The Karps maintain a very high benchmark quality, and the wines are very expressive, mineral-driven, concentrated, with a crisp structure and fine fruit. A high percentage of the production is bottled dry, whereby the Auslese wines are harvested at Beerenauslese ripeness. The new label with a slate-coloured background depicts a carp fish (German for Karp) and a quill (German for Schreiber).



"The more you know about wine, the more you'll want to know about us."

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