



# Goldtröpfchen

## MOSEL PIESPORT

<b>CLASSIFICATION</b>	<b>VDP.GROSSE LAGE®</b>
<b>PRÄDIKAT</b>	<b>Kabinett</b>
<b>VINEYARD SITE</b>	<b>Goldtröpfchen</b>
<b>TASTE</b>	<b>fine fruity</b>
<b>VINTAGE</b>	<b>2017</b>
<b>BOTTLE SIZE</b>	<b>0,75 l</b>
<b>ALCOHOL</b>	<b>8,0 % Vol</b>
<b>RESIDUAL SUGAR</b>	<b>52,1 g/l</b>
<b>ACIDITY</b>	<b>9,5 g/l</b>
<b>SULFITES</b>	<b>contains sulfites</b>
<b>VEGAN</b>	<b>yes</b>

## PROFILE

Generous, light-hearted aromas of green apple, citrus fruit, yellow peach and star fruit on the nose. Hints of flint, mint and wet slate provide ample tension. Sweetness and acidity are perfectly integrated, resulting in a stimulating balancing act.

## RATINGS

Mosel Fine Wines - 92 points  
The Fine Wine Review - 92 points  
Vinum Weinguide Deutschland - 91 points  
Gault&Millau - 92 points  
Falstaff Wein Guide 2019 - 91 points  
View from the cellar, John Gilman - 92+ points  
Wine Enthusiast - 93 points  
Restaurant Wine - 5 stars

## VINTAGE

A year of challenges

The year began with a very warm spring that resulted in an early bud burst. Late frost posed a big threat – and three cold nights in April confirmed our fears, damaging shoots that were already well developed. A spell of fine weather thereafter helped the secondary shoots to grow quickly, partially mitigating the frost-related shortfall. Conditions were near perfect during flowering.

The spring heatwave also had a sting in its tail, however, with our young vines in particular suffering from considerable drought stress. On the other hand, our old vines benefited from the longer growing cycle thanks to their deep roots providing sufficient water nutrition. Time seemed to fly, and before we knew it our grapes had more or less ripened two weeks ahead of the long-term average – although a wet July and August had unfortunately caused some premature botrytis.



REICHSGRAF  
— VON —  
KESSELSTATT

We mustered a 52-strong team to begin the preliminary harvest on 21 September – thus making the 2017 picking season the earliest in the estate's history. Above all, we focused on meticulously selecting grapes for our Trockenbeerenauslesen and Beerenauslesen, as well as separating healthy from botrytis-affected fruit. This hard work gave us stunning results. Piesporter Goldtröpfchen posted 192 degrees – our highest Oechsle reading on the Mosel. During what was a relatively short harvest, acidity levels fell from an initial high of 13 g/l to 9-10 g/l. Our grapes' aromatics also changed day by day, developing ripeness and concentration.