



REICHSGRAF
VON
KESSELSTATT

Goldtröpfchen

MOSEL PIESPORT

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Grosses Gewächs
VINEYARD SITE	Goldtröpfchen
TASTE	dry
VINTAGE	2017
BOTTLE SIZE	0,75 l
SULFITES	contains sulfites

PROFILE

This grand cru from the Mosel is the 'charmer' among its GG peers. Open and energising, with juicy grip and an abundance of fruit. This Riesling has a quite deliciously full-bodied, balanced and refreshingly fruit-driven mouthfeel showing notes of lemon grass and a hint of pineapple.

RATINGS

Robert Parker - 93 points
Mundus Vini - Gold
Wine Enthusiast - 91 points
Mosel Fine Wines - 90 points

PAIRS BEAUTIFULLY WITH...

Fish dishes served with mild mustard sauce; classic pâtés and terrines; Waldorf salad with walnuts; Comté or Gruyère, veal sweetbread; or veal kidneys.

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.

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.