



REICHSGRAF  
VON  
KESSELSTATT

## Josephshöfer

MOSEL GRAACH

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

### PROFILE

Our monopole from Graach is the jewel in our quartet of grands crus. Fruit notes reminiscent of orange peel and apricot, rounded off with a hint of liquorice and a very subtle impression of fruity sweetness on the finish. This is a masculine, full-bodied but very elegant wine – every single sip promising a long, reverberating aftertaste.

### RATINGS

Wine Enthusiast - 93 points  
Mundus Vini - gold  
View from the cellar, John Gilman - 92+ points  
Robert Parker - 92+ points  
Mosel Fine Wines - 92 points  
Gourmetwelten, Lagen-Cup 2019 – 92 points  
The Fine Wine Review, Claude Kolm - 90 points  
Restaurant Wine – 4+ stars

### PAIRS BEAUTIFULLY WITH...

Grilled meat; richly sauced dishes; porcini mushroom risotto; venison dishes  
with fruit components such as cranberry or pear; strong hard cheeses.

### 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.