



Graacher

MOSEL

CLASSIFICATION	VDP.ORTSWEIN
PRÄDIKAT	QbA
TASTE	dry
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	11,5 % Vol
RESIDUAL SUGAR	6,5 g/l
ACIDITY	6,3 g/l
SULFITES	contains sulfites

PROFILE

This year's village wine from the Mosel has a very generous personality. Small yellow fruits such as mirabelle and greengage on the nose, along with delicate hints of citrus zest and lemon grass. This Riesling is succulent but still has fine acidity. Guaranteed drinking pleasure.

RATINGS

View from the cellar, John Gilman - 89+ points
Robert Parker - 88 points

PAIRS BEAUTIFULLY WITH...

Shrimps, mussels, scampi, etc.; white asparagus and wild garlic; as well as other spring and summer dishes.

VINTAGE

The year started very wet with what seemed like three months of non-stop rain.

Spring was warm and dry – ideal conditions for an early bud burst.

Continuation: In Summer weather improved day by day. Only our youngest vines were a little less happy, as their roots have not yet reached the necessary depth to get through dry periods completely unscathed.

When harvest-time came nature spoiled us with heavenly conditions and a "golden autumn". Our fruit was outstanding at all quality and Prädikat wine levels. We were fortunate enough to select Trockenbeerenauslesen – the pinnacle of any vintage – from a number of different sites. The extra warmth resulting in exceptional levels of ripeness, flavour and minerality as well as excellent quantities.

Summary: A sun-blessed year of superlatives!