



REICHSGRAF
VON
KESSELSTATT

RK Weissburgunder

CLASSIFICATION	RK Kollektion
PRÄDIKAT	QbA
TASTE	dry
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	12,5 % Vol
RESIDUAL SUGAR	5,6 g/l
ACIDITY	5,7 g/l
SULFITES	contains sulfites

PROFILE

This is a great everyday wine with ample contours . A crunchy, fresh Pinot Blanc showing a whole panoply of ripe fruit aromas on the nose (fresh banana, pineapple and mango in particular). A delicate, mild finish rounds off this crowd-pleaser.

RATINGS

Wine Enthusiast - 91 points

PAIRS BEAUTIFULLY WITH...

Lemon chicken; various risotto dishes featuring seafood or poultry; classic Zürcher Geschnetzeltes (Zurich-style veal stew).

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!