



REICHSGRAF  
VON  
KESSELSTATT

## Schloss Marienlay

|                       |                          |
|-----------------------|--------------------------|
| <b>CLASSIFICATION</b> | <b>VDP.GUTSWEIN</b>      |
| <b>PRÄDIKAT</b>       | <b>Kabinett</b>          |
| <b>TASTE</b>          | <b>feinherb</b>          |
| <b>VINTAGE</b>        | <b>2018</b>              |
| <b>BOTTLE SIZE</b>    | <b>0,75 l</b>            |
| <b>ALCOHOL</b>        | <b>11,5 % Vol</b>        |
| <b>RESIDUAL SUGAR</b> | <b>21,9 g/l</b>          |
| <b>ACIDITY</b>        | <b>6,1 g/l</b>           |
| <b>SULFITES</b>       | <b>contains sulfites</b> |

### PROFILE

This featherweight wine, situated on the first level of the VDP's terroir-based quality pyramid, is fine and balanced. Strawberry and other generous red fruit notes are present on the palate. The nose shows floral scents of white blossom on the nose, along with lychee and stone fruits (peach and apricot). Saline hints on the finish round off the wine beautifully.

### PAIRS BEAUTIFULLY WITH...

Light summer dishes; mild curries; or Mediterranean fish and shellfish 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!