



REICHSGRAF  
VON  
KESSELSTATT

## Schloss Marienlay

<b>CLASSIFICATION</b>	<b>VDP.GUTSWEIN</b>
<b>PRÄDIKAT</b>	<b>QbA</b>
<b>TASTE</b>	<b>dry</b>
<b>VINTAGE</b>	<b>2018</b>
<b>BOTTLE SIZE</b>	<b>0,75 l</b>
<b>ALCOHOL</b>	<b>12,5 % Vol</b>
<b>RESIDUAL SUGAR</b>	<b>5,9 g/l</b>
<b>ACIDITY</b>	<b>6,3 g/l</b>
<b>SULFITES</b>	<b>contains sulfites</b>

### PROFILE

This Riesling is everybody's darling: pleasant freshness on the palate, attractive interaction of acidity and residual sugar, fine fragrance of exotic fruits ... how about a second glass? ...

### RATINGS

View from the cellar, John Gilman - 88+ points  
Mosel Fine Wines - 89 Punkte  
Mundus Vini Nordic 2019 - Silver  
Restaurant Wine – 4+ stars

### PAIRS BEAUTIFULLY WITH...

Mediterranean appetizers, especially for classic fish recipes, spicy dishes - a true all-rounder

### 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!