



REICHSGRAF
VON
KESSELSTATT

Goldtröpfchen

MOSEL PIESPORT

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Spätlese
VINEYARD SITE	Goldtröpfchen
TASTE	fruity sweet
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	8,0 % Vol
RESIDUAL SUGAR	78,8 g/l
ACIDITY	7,1 g/l
SULFITES	contains sulfites

PROFILE

This Spätlese shows off lovely yellow fruit aromas such as quince as well as a hint of raisin. Ripe pear, peach and a wonderful grapey sweetness follow on the palate. The result – a poised balancing act between sweetness and acidity along with a tremendously elegant mouthfeel – translates into an extremely charming wine.

RATINGS

Mosel Fine Wines - 94 points

Wine Enthusiast - 93 points

Restaurant Wine – 5 stars

PAIRS BEAUTIFULLY WITH...

Fourme d'Ambert and other blue cheeses; spicy curry dishes;
pumpnickel fresh cheese crumble with yellow fruit; or cheesecake.

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!