



Kehrnagel

RUWER KASEL

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Kabinett
VINEYARD SITE	Kehrnagel
TASTE	feinherb
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	11,5 % Vol
RESIDUAL SUGAR	22,9 g/l
ACIDITY	6,0 g/l
SULFITES	contains sulfites

PROFILE

This Riesling from the Ruwer Valley is a real charmer, exuding stone fruit aromas such as apricot and peach – and rounded off by a wonderful minerality that makes the wine so delightful and textural.

RATINGS

Mosel Fine Wines - 92 points

Robert Parker - 89+ points

Restaurant Wine – 4+ stars

PAIRS BEAUTIFULLY WITH...

Light spring or summer dishes; herb risotto; fried fish; chicken stuffed with dried fruit; spinach dumpling with spicy cheese sauce; or a classic fricassee.

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!