



REICHSGRAF
VON
KESSELSTATT

Sommerpalais

CLASSIFICATION	RvK-Linie
PRÄDIKAT	QbA
TASTE	feinherb
VINTAGE	2019
BOTTLE SIZE	0,75 l
ALCOHOL	11,0 % Vol
RESIDUAL SUGAR	11,6 g/l
ACIDITY	6,9 g/l
SULFITES	contains sulfites

PROFILE

Our first wine of the 2019 vintage is linear and fresh, with signature flavours of apple and pear. The exotic scents on the nose are reminiscent of pineapple and grapefruit, with a dash of fresh mint. This is an uncomplicated, fun, easy-drinking Riesling.

PAIRS BEAUTIFULLY WITH...

Light dishes such as bulgur salad with mint yoghurt; fried seafood with crunchy lettuce; chicken cocktail; or oven vegetables with Mediterranean herbs.

VINTAGE

Only a moderate amount of rain had replenished our dry soils in the winter months. The buds already began to swell in mid-April amid temperatures 2°C warmer than the long-term average.

During Easter weekend green shoots appeared in all our vineyards. The mercury fell below zero on 5 and 6 May. Many fledgling shoots were destroyed cutting our crop by around 25%.

Spring and summer were very sunny, and flowering turned out to be a very swift affair from the middle to the end of July in all three river valleys. Temperatures hit a record high of 41.6°C and 35°C in July and August. This led to further crop losses.

By the end of summer, the grape skins were quite firm and unyielding. Grapes started splitting once the rain set in at the beginning of the harvest. The fruit kept on splitting as unfavourable weather continued during picking. This inevitably led to grape rot. The harvest began on 23 September and ended on 17 October, yielding 35 hl/ha of juice. Oechsle levels were generally between 90 and 110 degrees.