



REICHSGRAF  
VON  
KESSELSTAT

# Kehrnagel

## RUWER KASEL

<b>CLASSIFICATION</b>	<b>VDP.GROSSE LAGE®</b>
<b>PRÄDIKAT</b>	<b>Kabinett</b>
<b>VINEYARD SITE</b>	<b>Kehrnagel</b>
<b>TASTE</b>	<b>feinherb</b>
<b>VINTAGE</b>	<b>2019</b>
<b>BOTTLE SIZE</b>	<b>0,75 l</b>
<b>ALCOHOL</b>	<b>10,5 % Vol</b>
<b>RESIDUAL SUGAR</b>	<b>21,7 g/l</b>
<b>ACIDITY</b>	<b>7,6 g/l</b>

### PROFILE

A delightful entry of white blossom and jasmine tea on the nose. Very fine and elegant on the palate, with light citrus notes. Surprisingly long and expressive on the finish.

### PAIRS BEAUTIFULLY WITH...

Mildly spiced Asian dishes; prawns; pâtés; steamed fish; or sushi.

### 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.