



REICHSGRAF  
VON  
KESSELSTATT

## Josephshöfer

### MOSEL GRAACH

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<b>CLASSIFICATION</b>	<b>VDP.GROSSE LAGE®</b>
<b>PRÄDIKAT</b>	<b>Kabinett</b>
<b>VINEYARD SITE</b>	<b>Josephshöfer Monopol</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>11,5 % Vol</b>
<b>RESIDUAL SUGAR</b>	<b>25,1 g/l</b>
<b>ACIDITY</b>	<b>8,1 g/l</b>
<b>SULFITES</b>	<b>contains sulfites</b>

### PROFILE

Generous on the nose, with peach, pomegranate, mandarin zest, red apple and a touch of flint. Juicy and fresh on the palate, with yellow nectarine and blood orange combining with mineral notes. A stimulating and incredibly enjoyable Kabinett.

### RATINGS

Mosel Fine Wines - 91 points  
Gault & Millau - 3 grapes  
Savoir Vivre, Benelux Wine Trophy 2021 - gold  
The Fine Wine Review - 91 points  
View from the cellar – 94 points  
Ronn Wiegand, Restaurant Wine - 5 / 5 stars

### PAIRS BEAUTIFULLY WITH...

Scallops, poultry or veal with cream sauce; fruity salads; mildly spiced Asian dishes.

### 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.