



REICHSGRAF  
VON  
KESSELSTATT

## Josephshöfer

**MOSEL GRAACH**

<b>CLASSIFICATION</b>	<b>VDP.GROSSE LAGE®</b>
<b>PRÄDIKAT</b>	<b>Spätlese</b>
<b>VINEYARD SITE</b>	<b>Josephshöfer Monopol</b>
<b>TASTE</b>	<b>fruity sweet</b>
<b>VINTAGE</b>	<b>2019</b>
<b>BOTTLE SIZE</b>	<b>0,75 l</b>
<b>ALCOHOL</b>	<b>7,5 % Vol</b>
<b>RESIDUAL SUGAR</b>	<b>93,8 g/l</b>
<b>ACIDITY</b>	<b>8,9 g/l</b>
<b>SULFITES</b>	<b>contains sulfites</b>

### PROFILE

An initial whiff of botrytis and wet slate on the nose, immediately giving way to an explosion of apricot, raisin, and orange chutney. These finer, fruit-driven notes underpin the wine's character. Incredibly concentrated mouthfeel, with generous, fresh interplay between sweetness and acidity. Brilliant, balanced finish. Simply gorgeous.

### RATINGS

Gardini Notes.com, Luca Gardini - 99 points  
falstaff Weinguide Deutschland 2021 - 92 points  
Gault & Millau - 4 grapes  
The Fine Wine Review - 92 points  
View from the cellar – 92 points  
Ronn Wiegand, Restaurant Wine - 5 / 5 stars  
Wine Enthusiast – 94 points

### PAIRS BEAUTIFULLY WITH...

Ragout; mushroom; pasta in creamy sauces; poultry; wildfowl; mild Asian wok dishes; risotto; or a selection of cheeses.

### 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.



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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.