



REICHSGRAF
VON
KESSELSTATT

Scharzhofberger

SAAR WILTINGEN

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Spätlese
VINEYARD SITE	Scharzhofberger
TASTE	fruity sweet
VINTAGE	2019
BOTTLE SIZE	0,75 l
ALCOHOL	8,5 % Vol
RESIDUAL SUGAR	68,5 g/l
ACIDITY	8,0 g/l
SULFITES	contains sulfites

PROFILE

Surprisingly smoky nuances on the nose at the beginning, followed by pleasant red fruit aromas of pomegranate and red apple as well as gooseberry. Wonderful complexity on the palate, with a lovely interplay of deep, salty minerality and dancing acidity filling the mouth. Velvety, silky elegance as well as tremendous length.

RATINGS

Mosel Fine Wines - 92 points
The Fine Wine Review - 93 points
View from the cellar – 94 points
Ronn Wiegand, Restaurant Wine - 5 / 5 stars
Wine Enthusiast – 94 points

PAIRS BEAUTIFULLY WITH...

Goat's cheese gratin; scampi skewers with lemongrass; mild fruity curries; Asian-style dishes; spicy dishes; dishes with ginger-and-coconut sauce; sushi with wasabi and soy sauce. Spectacular with scallops.

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.