



REICHSGRAF
VON
KESSELSTATT

Goldtröpfchen

MOSEL PIESPORT

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|-----------------------|--------------------------|
| CLASSIFICATION | VDP.GROSSE LAGE® |
| PRÄDIKAT | Grosses Gewächs |
| VINEYARD SITE | Goldtröpfchen |
| TASTE | dry |
| VINTAGE | 2018 |
| BOTTLE SIZE | 0,75 l |
| ALCOHOL | 13,0 % Vol |
| RESIDUAL SUGAR | 3,2 g/l |
| ACIDITY | 5,9 g/l |
| SULFITES | contains sulfites |

PROFILE

A floral entry on the note, quickly replaced by yellow-fruit notes of apricot, nectarine and peach. Concentrated fruit also lingers long on the palate, coating the mouth. This Riesling is chewy, complex and minerally, boasting great persistence. A gorgeous wine.

RATINGS

Mundus Vini - gold
Meiningers Best of Riesling - 90 points
Mosel Fine Wines - 90 points
LagenCup Weiss 2020 - 93 points

PAIRS BEAUTIFULLY WITH...

Vitello tonnato; risotto; mushroom dishes, pâté, corn-fed poularde; chicken; pork; veal; veal kidney in a mild mustard sauce; mild salads; fried fish; and much more besides.

VINTAGE

The year started very wet with what seemed like three months of non-stop rain.

Spring was warm and dry – ideal conditions for an early bud burst.

Continuation: In Summer weather improved day by day. Only our youngest vines were a little less happy, as their roots have not yet reached the necessary depth to get through dry periods completely unscathed.

When harvest-time came nature spoiled us with heavenly conditions and a “golden autumn”. Our fruit was outstanding at all quality and Prädikat wine levels. We were fortunate enough to select Trockenbeerenauslesen – the pinnacle of any vintage – from a number of different sites. The extra warmth resulting in exceptional levels of ripeness, flavour and minerality as well as excellent quantities.

Summary: A sun-blessed year of superlatives!