



REICHSGRAF
VON
KESSELSTATT

Scharzhofberger

SAAR WILTINGEN

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

PROFILE

This Riesling has a fine vein of flint and gooseberry as well as a delicate mouthfeel and that very typical fine saline note that many Scharzhofberger share. Minerality wonderfully integrated into the ensemble. Tension right through to the last drop.

RATINGS

Echelmann 2021 - 90 points

PAIRS BEAUTIFULLY WITH...

Maghreb dishes such as tagine or couscous; meat cooked sous vide; fish dishes such as Dover sole meunière; or a fine veal or poultry fricassée.

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!