



Goldtröpfchen

MOSEL PIESPORT

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Kabinett
VINEYARD SITE	Goldtröpfchen
TASTE	fine fruity
VINTAGE	2019
BOTTLE SIZE	0,75 l
ALCOHOL	10,0 % Vol
RESIDUAL SUGAR	50,4 g/l
ACIDITY	7,8 g/l
SULFITES	contains sulfites

PROFILE

Racy fruit expression, with fresh, exotic notes of ripe yellow tropical fruit. This is a classic balanced low-alcohol Kabinett with fine minerality and a beautiful fruit-inflected palate. Supple and long on the finish.

RATINGS

Mosel Fine Wines - 90 points
LagenCup Weiss 2020 - 90 points
falstaff Weinguide Deutschland 2021 - 91 points
The Fine Wine Review - 89+ points
View from the cellar – 93 points
Ronn Wiegand, Restaurant Wine - 5 / 5 stars
Wine Enthusiast - 92 points

PAIRS BEAUTIFULLY WITH...

Characterful and spicy dishes such as Thai curry; spicy grilled vegetables; sweet potato; and meat dishes with fruit or spice.

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.



REICHSGRAF
— VON —
KESSELSTATT

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.