



REICHSGRAF
VON
KESSELSTATT

Goldtröpfchen

MOSEL PIESPORT

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Spätlese
VINEYARD SITE	Goldtröpfchen
TASTE	fruity sweet
VINTAGE	2019
BOTTLE SIZE	0,75 l
ALCOHOL	9,0 % Vol
RESIDUAL SUGAR	90,1 g/l
ACIDITY	8,5 g/l
SULFITES	contains sulfites

PROFILE

This is an impressive, complex wine that shows great tension as well as piquant minerality. Excellent balancing act between sweetness and acidity, with seductive fruit notes. Elegant mineral expression.

RATINGS

Mosel Fine Wines - 90 points
The Fine Wine Review - 91 points
View from the cellar – 94 points
Ronn Wiegand, Restaurant Wine - 5 / 5 stars
Wine Enthusiast – 94 points

PAIRS BEAUTIFULLY WITH...

Fourme d'Ambert and other blue cheeses; spicy curry dishes;
pumpnickel fresh cheese crumble with yellow fruit; or cheesecake.

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



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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.