



REICHSGRAF
VON
KESSELSTATT

Schloss Marienlay

CLASSIFICATION	VDP.GUTSWEIN
PRÄDIKAT	Kabinett
TASTE	feinherb
VINTAGE	2019
BOTTLE SIZE	0,75 l
ALCOHOL	10,5 % Vol
RESIDUAL SUGAR	26,1 g/l
ACIDITY	6,9 g/l
SULFITES	contains sulfites

PROFILE

Beautiful interplay between residual sweetness and acidity. Delicate, fragrant, fruity aromas on the nose; fine minerality in the mouth – these are the first impressions of our 2019 off-dry estate Riesling.

Perfectly balanced with stimulating flavours on the palate. The acidity is notable but wonderfully integrated into the residual sweetness. A very moreish wine offering pure drinking pleasure.

PAIRS BEAUTIFULLY WITH...

Spicy Asian dishes and soups; Indian curry; sushi; smoked fish;
salad with fruit; spicy/roasted vegetables; pâtés and terrines.

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.