



REICHSGRAF
VON
KESSELSTATT

Schloss Marienlay

CLASSIFICATION	VDP.GUTSWEIN
PRÄDIKAT	QbA
TASTE	dry
VINTAGE	2020
BOTTLE SIZE	0,75 l
ALCOHOL	12,0 % Vol
RESIDUAL SUGAR	5,3 g/l
ACIDITY	5,6 g/l
SULFITES	contains sulfites

PROFILE

Our Schloss Marienlay Pinot Blanc VDP.Gutswein is a prime example of a dry Pinot Blanc with a character typically Mosel: mineraly and spicy with fruit aromas of pear and banana. A long and expressive mouthfeel.

RATINGS

Savoir Vivre, Benelux Wine Trophy 2021 - silver
Meiningers Deutscher Pinot-Preis – 89 points

PAIRS BEAUTIFULLY WITH...

Fricassée; Zürcher Geschnetzeltes (Zurich-style veal stew); Wiener schnitzel, lukewarm vegetable salad with burrata; pumpkin soup.

VINTAGE

With the exception of some notable rain in mid-February, it was a very dry winter.

Dry and warm weather in spring was the signal for our vines to wake up quickly from their winter slumber. Bud burst was a rapid, straightforward affair – occurring at the start of April in our steep vineyards on the Mittelmosel and around seven days later on the Saar and Ruwer.

Frosts in April and May inflicted damage on two of our vineyard plots in the cooler tributary valleys of the Saar and Ruwer. Subsequent flowering from early to mid-June went smoothly, resulting in almost zero yield losses.

Apart from the odd torrential downpour in some villages on the Mittelmosel, we experienced another dry summer in 2020. However, the consistently high temperatures also meant that our vines were spared almost any fungal issues.

When picking began in the balmy late-summer conditions of mid-September, our grapes were therefore in a more or less pristine condition, showing perfect physiological ripeness. During the second half of the harvest, temperatures fell to an average of 10°C as rain set in.

With grapes of perfect ripeness producing average must weights of around 85 degrees Oechsle, we once again have an outstanding basis for a varied array of unique, terroir-inflected wines.