

AUGUST KESSELER

THE DAILY AUGUST PINOT NOIR 2019

REGION	Rheingau
CATEGORY	Red Wine
TYPE	Pinot Noir
TASTE	Dry
VINIFICATION	Stainless Steel
TEMPERATURE	57°- 61°F
AGING	2027
ALLERGENS	Contain Sulfites
R/S	3.1 g/l
ACIDITY	5.0 g/l
ALC. BY VOL.	13.5%



Sustainable Practicing
Vegan Practicing

SERVING SUGGESTION

Guinea fowl with red wine butter, parsley risotto and porcini mushrooms.

TASTING NOTES

The Daily August Pinot Noir has a subtle scent of cherry and blueberry, paired with the delicious aromas of cassis and red pepper. This wine will definitely become part of your daily routine!

VINEYARD

Skeletal loess-clay soils with proportions of sand and traces of quartzite and shale (Taunusschiefer).

VINIFICATION

Our grapes are hand-picked and go through another selection process afterwards. Each parcel is vinified separately. Shortly before bottling we are assembling the cuvee. The 2020 vintage has been manufactured in barriques in our double stored cellar from 1792.

THE ESTATE

When August Kessler took over his parent's establishment founded in 1924, he was only 19 years old. Back then, mainly bulk wine was produced and the area covered was not larger than 2,5 ha. Under August Kessler's guidance the estate has become one of the flagship ones of the Rheingau area. Down to the present day it has also acquired high international reputation. Today the vineyard estate contains 32.5 ha in some of the best Rheingau sites like: Assmannshäuser Höllenberg, Rudesheim Berg Schlossberg, Lorchhäuser Seligmacher, Hattenheimer Wisselbrunnen and many more. We produce 60 % Riesling and 40% Pinot Noir. We are a member of the VDP and the German Barrique-Forum. Max Himstedt is the estate's most experienced and ambitious winemaker who pushes forward the production of world class wines. For a couple of years August Kessler and especially Max Himstedt have been joined by another ambitious and young oenologist: Simon Batarseh. Together with the first two mentioned and the whole team, Simon is going to lead the estate into the future. Thus, the course is set to keep producing quality wines at the highest stage.