



THE GERMAN  
WINE COLLECTION

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family
Wine Name	Reinhold Haart Riesling Kabinett Piesporter
Vintage	2020
Prädikat:	kabinett
VDP Classification:	Village
Region	Mosel
Sub Region	Piesport
Appellation	-
Soil Type:	Slate
Total Production:	
Ratings:	
SKU	2004060313
UPC	767946109715
Varietal(s) with %	Riesling 100%
Alcohol ABV	8.50%
Öechsle:	
Residual Sugar g / L:	56
Acidity g / L:	8.2
Style	off-dry
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral
Winemaking details	

The hand-picked grapes were crushed carefully and the must fermented with indigenous yeasts. After the slow fermentation in stainless steel tanks, the wine is aged on the fine lees for 6 months before bottling.

Closure:	Natural Cork
Bottle in ml	750
Bottle in gram	1200
Bottle height & diameter	33 cm / 7 cm
Packing per Case	12
Case Dimensions	32x24x33,4 L x W x H (cm)
Case Weight in gram	15000
Cases per Pallet	50 (5 x 10)

About the Winery

Weingut Reinhold Haart lies only a few meters from the Mosel river, on the romantic, peaceful Ausonius riverbank. Immediately behind the family's estate, the Piesporter Goldtröpfchen vineyard begins its uphill climb, and only a few steps from the winery are the remains of the first and oldest Roman grape pressing house that has been unearthed along the Mosel. The Haart family's viticultural tradition has been documented since 1337.

Vintage Notes

Vintage 2020 started with a mild winter, but also some good humidity, especially during February. Budbreak and flowering happened early in April / June respectively. August was remarkably warmer than the average, and summer continued through September.

Tasting Notes

Fresh, fruity-spicy and elegant nose of peaches, blackcurrant, pineapples and flintstone. Refreshing but balanced acidity defines the palate, again with plenty of fruit, the natural sweetness taking never the dominant part. This Riesling is easy to sip with a nice grip of minerals in the finish.

Vineyard Notes

Grapes were grown on the steep (up to 70%) south-facing slope of Piesport. Here the vineyard soil is made up of soft clay-slate soil. This soil and the protective bend of the Mosel-river result in rich and ripe Riesling wines.

Pairing Notes

Served at 8°C this wine is a great aperitif or partner for spicy and hot food. Pairs especially well with seafood and intensely seasoned dishes.

