



HAART

Weingut Reinhold Haart GbR · Ausoniusufer 18 · 54498 Piesport / Mosel

Producer:	Weingut Reinhold Haart
Location:	Piesport, Mosel, Germany
Winemaker:	Johannes Haart
Wine name:	Piesporter Goldtröpfchen Auslese
Variety:	Riesling
Bottles produced:	2.000
Vineyard and soil:	The Goldtröpfchen vineyard is a south facing slope of loamy grey slate soil above the village of Piesport. Even in hot and dry vintages water supply is sufficient due to the woods above the vineyards. Yields are kept very low (around 50hl/ha) to achieve a maximum of flavor during the long ripening period. The grapes were picked in late October to early November and selected strictly for highest ripeness with as little Botrytis as possible.
Vinification:	The hand-picked grapes were crushed carefully and the must fermented with indigenous yeasts. After fermenting for about 8 weeks at 10°C in stainless steel tanks the wine is left in contact with its fine lees until bottling in May.
Tasting note:	Opulent yet delicate bouquet of ripe peach, tropical fruits and red berries, mixed with the fresh slate aroma typical for Mosel-Riesling. Complex fruit on the palate with blackcurrant, red berries and spices. The mineral acidity keeps the balance of fruit and sweetness.
Development:	Very enjoyable in its early stage for its fruity richness, this wine shows its true potential after 10 and more years of cellaring, making it a complex and unique experience.
Serving:	Served at 10°C this sweet wine will make a great aperitif on its own or a delicate partner for foie gras, cheeses and not too sweet desserts. After about 10-15 years of cellaring, aged Riesling is a delicious match to all kinds of food.

