



HAART

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

Producer: Weingut Reinhold Haart
Location: Piesport, Mosel, Germany
Winemaker: Johannes Haart

Wine name: Goldtröpfchen Grosses Gewächs
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 35hl/ha) to achieve a maximum of flavour during the long ripening period.

Vinification: The hand-picked grapes were crushed carefully and macerated for 12 hours before pressing. After the fermentation in old oak barrels with indigenous yeasts, the wine was filtered carefully and bottled 10 months after harvest. To preserve the wines character its treatment during vinification is kept to a minimum.

Tasting note: On the nose lemon-peel, peaches, cassis and cumquats framed by a delicate mineral smokiness. The dry palate has a rich and spicy flavor of blackcurrant and ripe and juicy stone fruits, packed into an elegant body carried by a smooth acidity and almost salty minerals. Long and fruity finish.

Development: Quiet enjoyable with 2 or 3 years of age this wine rewards 10 years of cellaring greatly, making it a complex and unique experience.

Serving: Served at 9-12°C this wine is a wonderful companion for all dishes that ask for an aromatic but elegant white wine. White meat, fish or seafood flavored rather strong with herbs or spices, are no problem for this wine to handle.

