



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 Kabinett
Variety: Riesling
Bottles produced: 8.000

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 flavor during the long ripening period.

Vinification: The hand-picked grapes were crushed carefully and the must fermented with indigenous yeasts. After a long and cool fermentation the wine is filtered carefully and bottled 8 months after harvest. To keep the wines character its treatment during vinification is kept to a minimum.

Tasting note: Spicy aroma of delicate tropical fruits. On the palate at first rather closed with cool mineral notes, it develops an opulent and long finish with rich flavors of all kind of fruits. A vibrant acidity keeps the wine in balance and the palate fresh.

Development: Quiet enjoyable with 2 or 3 years of age this wine becomes more complex and intense with at least 8 years of cellaring.

Serving: Served at 9-12°C this wine will make a great aperitif or a wonderful companion for aromatically rich and spicy dishes. After a few years of cellaring don't hesitate to experiment since it will be a delicious match to many kinds of food.

