



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 Spätlese
Variety:	Riesling
Bottles produced:	5.000
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, 2 weeks after the regular harvest.
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 preserve the wines character its treatment during vinification is kept to a minimum.
Tasting note:	Delicate bouquet of ripe peach and tropical fruits, 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 9°C it will make a great aperitif or a wonderful companion for aromatic, hot or very spicy dishes. After a few years of cellaring, aged Riesling is a delicious match to all kinds of food.

