



THE GERMAN
WINE COLLECTION

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family

Wine Name	Reinhold Haart Riesling Auslese Piesporter Goldtröpfchen
Vintage	2020

Prädikat:	Auslese
VDP Classification:	Erste Lage (Premier Cru)
Region	Mosel

Sub Region	Piesport
Appellation	Goldtröpfchen
Soil Type:	loamy grey slate soil

Total Production:	2000 BTL
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Ratings:	
SKU	2004060523
UPC	756029461833

Varietal(s) with %	Riesling 100%
Alcohol ABV	8.00%
Öechsle:	
Residual Sugar g / L:	92
Acidity g / L:	6.5
Style	sweet
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral

Winemaking details

The grapes were picked in late October to early November and selected strictly for highest ripeness with as little Botrytis as possible. 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.

Closure:	Natural Cork
Bottle in ml	750
Bottle in gram	1200
Bottle height & diameter:	33 cm / 7 cm
Packing per Case	6
Case Dimensions	16x24x33,4 L x W x H (cm)
Case Weight in gram	7500
Cases per Pallet	90 (9 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

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.

Vineyard Notes

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

Pairing Notes

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.

