



THE GERMAN
WINE COLLECTION

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family
Wine Name	Reinhold Haart Estate Riesling
Vintage	2020
Prädikat:	QbA
VDP Classification:	-
Region	Mosel
Sub Region	-
Appellation	-
Soil Type:	Slate
Total Production:	
Ratings:	
SKU	2004060203
UPC	767946109609
Varietal(s) with %	Riesling 100%
Alcohol ABV	10.50%
Öechsle:	
Residual Sugar g / L:	21
Acidity g / L:	7.7
Style	off-dry
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral
Winemaking details	

The hand-picked grapes were crushed carefully and the must partly fermented with indigenous yeasts. After the slow fermentation in stainless steel tanks as well as old oak barrels, the wine is filtered and bottled 5 months after harvest.

Closure:	Stelvin Screw Cap
Bottle in ml	750
Bottle in gram	1200
Bottle height & diameter:	33 cm / 7 cm
Packing per Case	12
Case Dimensions	32x24x33,4 L x W x H (cm)
Case Weight in gram	15000
Cases per Pallet	50 (5 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

Rich and elegant nose of peaches, blackcurrant and pineapples. Refreshing but balanced acidity defines the palate, again with plenty of fruit. This Riesling is easy to sip with a nice grip of minerals in the finish.

Vineyard Notes

Grapes were grown in the Haart estates own vineyards on the steep (up to 70%) south-facing slope of Piesport. Here the soil is made up of soft clay-slate soil. This soil and the protective bend of the Mosel-river result in rich, ripe yet elegant Riesling wines.

Pairing Notes

Served at 8-10°C this wine will make a good partner for any meal that does not need a bone dry white for company. Great with seafood and spicy dishes.

