



THE GERMAN  
WINE COLLECTION

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

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.

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 35hl/ha) to achieve a maximum of flavour during the long ripening period.

Pairing Notes

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.

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family
Wine Name	Reinhold Haart Riesling GG Piesporter Goldtröpfchen
Vintage	2020
Prädikat:	-
VDP Classification:	GG (Grosses Gewächs)
Region	Mosel
Sub Region	Piesport
Appellation	Goldtröpfchen
Soil Type:	loamy grey slate soil
Total Production:	2000 BTL
Ratings:	
SKU	2004061123
UPC	756029461840
Varietal(s) with %	Riesling 100%
Alcohol ABV	12.00%
Öechsle:	
Residual Sugar g / L:	5.5
Acidity g / L:	5.9
Style	Dry
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral
Winemaking details	
<p>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.</p>	
Closure:	Natural Cork
Bottle in ml	750
Bottle in gram	1250
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	7600
Cases per Pallet	90 (9 x 10)

