



THE GERMAN
WINE COLLECTION

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family
Wine Name	Reinhold Haart Riesling GG Wintricher Ohligsberg
Vintage	2019
Prädikat:	-
VDP Classification:	GG (Grosses Gewächs)
Region	Mosel
Sub Region	Wintrich
Appellation	Ohligsberg
Soil Type:	slate stones of blue and grey color mixed with quartz
Total Production:	1500 BTL
Ratings:	
SKU	1904061133
UPC	756029461857
Varietal(s) with %	Riesling 100%
Alcohol ABV	12.50%
Öechsle:	
Residual Sugar g / L:	3.7
Acidity g / L:	7.5
Style	Dry
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral
Winemaking details	

The hand-picked grapes were crushed carefully and the must fermented with indigenous yeasts. After the fermentation in traditional oak barrels the wine remains on its full lees for 6 months before being filtered and bottled.

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)

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

The weather in 2019 was once again characterized by lots of sunshine. A dry, relatively mild winter with late frost was followed by a warm, sunny but at the same time very humid spring, which was only interrupted by a cooler period in May. After full bloom in mid-June, temperatures rose significantly and remained mostly warm until the end of August with shorter hot periods. In September the temperatures then dropped significantly.

Tasting Notes

Aromatic and fresh nose of white and yellow fruits, especially pineapple and lemons. The palate is a classic Middle-Mosel Riesling: rich, aromatic fruit, yet delicate and light and not tiring at all. Again it is pineapple and lemons; a very direct and open style with a zesty acidity.

Vineyard Notes

The Ohligsberg vineyard is a steep, south-west facing slope that rises from the Mosel river banks near the village of Wintrich. Big slate stones of blue and grey color mixed with quartz give the soil a rocky character. Not very water retentive but heating up quickly, the Ohligsberg is a great

Pairing Notes

Served at 10°C it will make a wonderful companion for sea food, grilled fish and white meat. After a few years of cellaring, aged Riesling is a delicious match to a wide variety of dishes.

