



THE GERMAN  
WINE COLLECTION

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family
Wine Name	Reinhold Haart Riesling Kabinett Piesporter Goldtröpfchen
Vintage	2020
Prädikat:	Kabinett
VDP Classification:	Erste Lage (Premier Cru)
Region	Mosel
Sub Region	Piesport
Appellation	Goldtröpfchen
Soil Type:	loamy grey slate soil
Total Production:	8000 BTL
Ratings:	
SKU	2004060323
UPC	756029461819
Varietal(s) with %	Riesling 100%
Alcohol ABV	8.50%
Öechsle:	
Residual Sugar g / L:	53
Acidity g / L:	7.7
Style	off-dry
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral
Winemaking details	
<p>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 keep the wine's character its treatment during vinification is kept to a minimum.</p>	
Closure:	Natural Cork
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

Spicy aroma of delicate tropical fruits. On the palate at first rather closed with cool mineral notes, it develops an opulent and long finish with rich flavors of all kind of fruits. A vibrant acidity keeps the wine in balance and the palate fresh.

### 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 flavor during the

### Pairing Notes

Served at 9-12°C this wine will make a great aperitif or a wonderful companion for aromatically rich and spicy dishes. After a few years of cellaring don't hesitate to experiment since it will be a delicious match to many kinds of food.

