



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

Winter 2021 was overall cold, humid and also lasted a bit longer than in the previous two years. Rainfall in Spring was good and peaked in a memorable July, where we had 130% more rain considering the long-term average. The Summer remained relatively cool and pure blue skies were a rarely seen picture. Stats don't lie: April, May, July and August were all below the long-term-average in terms of temperature! No surprise that the harvest was kicked-off late

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.

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family
Wine Name	Reinhold Haart Riesling Kabinett Piesporter Goldtröpfchen
Vintage	2021
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	2104060323
UPC	756029461819
Varietal(s) with %	Riesling 100%
Alcohol ABV	8.50%
Öechsle:	
Residual Sugar g / L:	36
Acidity g / L:	10.7
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 wines 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)

