



THE GERMAN  
WINE COLLECTION

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family

Wine Name	Reinhold Haart Riesling Spätlese Piesporter Goldtröpfchen
Vintage	2011

Prädikat:	Spätlese
VDP Classification:	Erste Lage (Premier Cru)
Region	Mosel

Sub Region	Piesport
Appellation	Goldtröpfchen
Soil Type:	loamy grey slate soil

Total Production:	5000 BTL
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Ratings:	
SKU	1104060423

UPC	756029461826
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Varietal(s) with %	Riesling 100%
Alcohol ABV	8.50%

Öechsle:	
Residual Sugar g / L:	86
Acidity g / L:	5.6

Style	fruity
Gluten Free, Vegan	Vegan

Organic, Biodynamic	Fair'n Green, Carbon Neutral
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Winemaking details

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 preserve the wines character its treatment during vinification is kept to a minimum.

Closure:	Natural Cork
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Bottle in ml	750
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Bottle in gram	1200
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Bottle height & diameter:	33 cm / 7 cm
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Packing per Case	12
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Case Dimensions	32x24x33,4 L x W x H (cm)
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Case Weight in gram	15000
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Cases per Pallet	50 (5 x 10)
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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 quality was great in 2011 and thankfully the quantities were also good. The 2011 wines possess an outstanding balance: their ripe acidity is already well integrated, just as the fruit aromas and flavors, and the pronounced fine minerality. The characters of the different vineyard sites are expressed beautifully in this vintage.

Tasting Notes

Delicate bouquet of ripe peach and tropical fruits, mixed with the fresh slate aroma typical for Mosel-Riesling. Complex fruit on the palate with blackcurrant, red berries and spices. The mineral acidity keeps the balance of fruit and sweetness.

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 50hl/ha) to achieve a maximum of flavor during the

Pairing Notes

Served at 9°C it will make a great aperitif or a wonderful companion for aromatic, hot or very spicy dishes. After a few years of cellaring, aged Riesling is a delicious match to all kinds of food.

