



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

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.



Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family
Wine Name	Reinhold Haart Riesling Spätlese Riesporter Goldtröpfchen
Vintage	2020
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
Ratings:	
SKU	2004060423
UPC	756029461826
Varietal(s) with %	Riesling 100%
Alcohol ABV	8.00%
Öechsle:	
Residual Sugar g / L:	79
Acidity g / L:	7.9
Style	fruity
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 preserve 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)