



THE GERMAN
WINE COLLECTION

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Johannes & Marcus Haart

Wine Name	Reinhold Haart Riesling GG Piesporter Goldtröpfchen
Vintage	2021

Prädikat:	-
VDP Classification:	GG (Grosses Gewächs)
Region	Mosel

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

Total Production:	2600 BTL
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Ratings:	
SKU	2004061123

UPC	756029461840
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Varietal(s) with %	Riesling 100%
Alcohol ABV	12.00%
Öechsle:	
Residual Sugar g / L:	3
Acidity g / L:	6.6
Style	Dry
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral

Winemaking details

The hand-picked grapes were crushed carefully and macerated for 12 hours before pressing. After the fermentation in old Fuders (1000L oak barrels) with indigenous yeasts, the wine remains on the full lees for 24 months with no stirring.

Closure:	Natural Cork
Bottle in ml	750
Bottle in gram	1250
Bottle height & diameter:	35 cm / 7 cm
Packing per Case	6
Case Dimensions	40x20x15 L x W x H (cm)
Case Weight in gram	7600
Cases per Pallet	96 (8 x 12)

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

On the nose lemon-peel, peaches, cassis and cumquats framed by a delicate mineral smokiness. The dry palate has a rich and spicy flavor of blackcurrant and ripe and juicy stone fruits, packed into an elegant body carried by a smooth acidity and almost salty minerals. Long and fruity finish.

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 flavour during the long ripening period.

Pairing Notes

Served at 9-12°C this wine is a wonderful companion for all dishes that ask for an aromatic but elegant white wine. White meat, fish or seafood flavored rather strong with herbs or spices, are no problem for this wine to handle.

