



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

Aromatic and fresh nose of white and yellow fruits, especially pineapple and lemons. The palate is a classic Middle-Mosel Riesling: mineral-smokey, aromatic fruit, yet delicate and light and not tiring at all. Again it is pineapple and lemons; a very direct and open style with a zesty acidity.

Vineyard Notes

The Ohligsberg vineyard is a steep, south-west facing slope that rises from the Mosel river banks near the village of Wintrich. Big slate stones of blue and grey color mixed with quartz give the soil a rocky character. Not very water retentive but heating up quickly, the Ohligsberg is a great classic among the Mosel vineyards.

Pairing Notes

Served at 10°C it will make a wonderful companion for sea food, grilled fish and white meat. After a few years of cellaring, aged Riesling is a delicious match to a wide variety of dishes.



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

Wine Name	Reinhold Haart Riesling GG Wintricher Ohligsberg
Vintage	2020

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

Sub Region	Wintrich
Appellation	Ohligsberg
Soil Type:	slate stones of blue and grey color mixed with quartz

Total Production:	2000 BTL
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Ratings:	
SKU	2004061133
UPC	756029461857

Varietal(s) with %	Riesling 100%
Alcohol ABV	12.00%
Öechsle:	
Residual Sugar g / L:	0.8
Acidity g / L:	8.9
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 stainless steel tanks 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)