



THE GERMAN
WINE COLLECTION

Winery	Reinhold Haart
Winery Location	Piesport
Wine Maker	Johannes Haart
Owner	Haart Family
Wine Name	Goldtröpfchen Auslese
Vintage	2012
Prädikat:	Auslese
VDP Classification:	Grosse Lage
Region	Mosel
Sub Region	-
Appellation	Piesporter Goldtröpfchen
Soil Type:	soft grey Slate
Total Production:	60 cases
Ratings:	
SKU	1204060523
UPC	756029461833
Varietal(s) with %	Riesling 100%
Alcohol ABV	8.50%
Öechsle:	
Residual Sugar g / L:	89
Acidity g / L:	8.2
Style	fruity-sweet
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral
Winemaking details	

The hand-picked grapes were crushed carefully and the must fermented with indigenous yeasts. After fermenting for about 8 weeks at 10°C in stainless steel tanks the wine is left in contact with its fine lees until bottling in May.

Closure:	natural cork
Bottle in ml	750
Bottle in gram	1200
Bottle height & diameter:	35 cm / 7 cm
Packing per Case	12
Case Dimensions	35x24x33,4 L x W x H (cm)
Case Weight in gram	15000
Cases per Pallet	50 (5 x 10)

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

A warm spring led to early bud break but due to a rather cold and windy June flowering went not so great and the reduction in yield was quiet profound (about 30%). The remaining summer made up for that with perfect weather conditions and transitioned into a beautiful harvest with cool nights which helped retain a lot of freshness and acidity for the grapes. Besides the loss of yield in June a great vintage!

Tasting Notes

Opulent yet delicate bouquet of ripe peach, tropical fruits and red berries, 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 long ripening period. The grapes were picked in late October to early November and selected strictly for highest ripeness with as little Botrytis as possible.

Pairing Notes

Served at 8-10°C this wine will make a good partner for any meal that does not need a bone dry white for company. Great with seafood and spicy dishes.

