



THE GERMAN  
WINE COLLECTION

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

Wine Name	Reinhold Haart Riesling Spätlese Piesporter Goldtröpfchen
Vintage	2022

Prädikat:	Spätlese
VDP Classification:	Grosse Lage (Grand Cru)
Region	Mosel

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

Total Production:	5000 BTL
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Ratings:	
SKU	2104060423

UPC	756029461826
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Varietal(s) with %	Riesling 100%
Alcohol ABV	8.00%
Öechsle:	
Residual Sugar g / L:	80
Acidity g / L:	8
Style	fruity
Gluten Free, Vegan	Vegan
Organic, Biodynamic	Fair'n Green, Carbon Neutral

Winemaking details

The hand-picked grapes are crushed and pressed carefully right after arrival at the winery. After a 24h sedimentation the must is fermented at low temperatures with indigenous yeasts in stainless steel tanks. The slow and reductive fermentation is stopped once approx. 8.0% Alcohol is reached, the wine is racked to another chilled tank and then left on the lees for 6 months and bottled in late spring.

Closure:	Natural Cork
Bottle in ml	750
Bottle in gram	1200
Bottle height & diameter:	35 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)

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 summer of 2022 is considered the driest in recent Mosel history. Starting in March rainfall was below average and completely missing from June to August! Finally rain returned in September, too late for significant changes for the fruit on the vines as picking started just two weeks later. To bring in crisp and aromatic fresh Riesling fruit we started harvest on the 15th of September, the earliest date ever in our vineyards. The final fruit for selections of Spätlese and Auslese were brought in by the 10th of October.

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.

