

WEINGUT

KURT HAIN



PIESPORTER GOLDTRUPFSCHEN RIESLING KABINETT

THE ESTATE: The Hain family has been growing wine since 1600, and today has holdings in Piesport's top sites of Goldtröpfchen and Domherr, with a total of around 5 hectares under vine, producing approximately 35,000 bottles a year. Gernot Hain began managing the estate in 1988.

THE VINEYARD: Piesport occupies a topography ideally suited for viticulture. Its steep slopes open up like amphitheaters toward the south and are therefore indulged by the sun all day long. The deep slate flooring acts as a thermal reservoir for the vines and ensures a good supply of water. The mild fluvial climate also creates ideal microclimatic conditions for great Rieslings with mineral structure and a wide variety of aromas. A little Rivaner, Weißer Burgunder (Pinot Blanc) and Spätburgunder (Pinot Noir) is grown here, but most of the vineyards are given over to the white grape variety - Riesling.

VARIETAL COMPOSITION: 100% Riesling

VINIFICATION: All of the wines are vinified in a traditional manner, using mostly very old oak foudres, plus some stainless steel tanks. From the bottom to the top of the range (and there are a lot of different cuvées) these are almost without exception wines of real substance - beautifully structured, generous, with fine fruit and mineral tones and excellent ageing potential.

TASTING NOTES: This gorgeous Riesling has pungent aromas of apricot, lime and apple, with notes of cinnamon and clove. The effect is a bit like piercing the pastry on an apple pie, fresh from the oven. It also displays some nice floral and herbaceous notes. The flavours are equally as intense, concentrated and really quite rich, with palate-coating flavours of lime oil, nectarine and dessert apples, the sweetness of which is offset by spine-tingling acidity, slaty minerality and a refreshing spritz and again a distinct, though gentle spiciness.

