

WEINGUT

KURT HAIN



PIESPORTER RIESLING QBA FEINHERB

THE ESTATE: The Hain family has been growing wine since 1600, and today has holdings in Piesport's top sites of Goldtropfchen 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 amphitheatres 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: The Piesporter Riesling is one of the dry Gutsweinen the house grove. The wine comes in a clear and refreshing citrus fruit flavors. The palate is fresh and racy.

