

WEINGUT

KURT HAIN



# PIESPORTER GOLDTRUPFSCHEN RIESLING SPÄTLESE

**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:** With 90g / l residual sugar counts this Riesling to the noble sweet specialties of grove. The Piesporter Goldtröpfchen is known for its top Rieslings and offers especially for fruit sweet and sweet wines is the perfect breeding ground and the best microclimate. The late harvest was fermented in stainless steel and developed and has a great peach fruit. In addition to a lively acidity, the noble sweet Riesling shows with much substance on the palate.

