



Goldtröpfchen

MOSEL PIESPORT

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Grosses Gewächs
VINEYARD SITE	Goldtröpfchen
TASTE	dry
VINTAGE	2016
BOTTLE SIZE	0,75 l
ALCOHOL	12,0 % Vol
RESIDUAL SUGAR	2,8 g/l
ACIDITY	5,9 g/l
SULFITES	contains sulfites
VEGAN	yes

PROFILE

A joyous, vivacious Riesling, with fragrances of mint, vanilla and wild flowers. The flavour spectrum ranges from pomelo to pomegranate seed. This wine's light, dry mouthfeel is particularly striking. Sprightly, dancing minerality and refreshing acidity washes over the tongue. Freshness reigns from start to finish.

VINTAGE

The 2016 vintage taxed many wine maker's and their machine's patience. Although the begin-ning of the year was rugged, the results of it were extraordinary surprising.

It started off with an atypical mild winter, with only few frosty days and nights. Spring started off to be very wet and in average cooler than the preceding year. Extensive rainfalls impeded not only the trafficability of the vineyards, but also influenced negatively the blooming habit of the vine.

The tremendous amount of precipitation in Mai, June and July provided perfect conditions for downy mildew, which lead to a rapid dissemination.

The long blooming period, the hailstorm as well as the downy mildew lead in part to tremendous losses of crop. Thus, quantitatively speaking, this vintage is the third smallest within the last 30 years. However, within the last-minute the old winemaker slogan: "The wine is not yet in the cellar" got a new meaning: A dry August was followed by a glorious sunny and very warm September, which lead to the growing of golden yellow grapes. The cool and dry October enabled a relatively late and long harvest that entailed physiological ripe and above all healthy vintage.

Summing up one can say, that the small yield positively manifested itself in an excellent grape quality. The technical modernization of our wine press, with its focus on pure quality through gentle manufacturing, brought us must that inspires through its multifarious fruit aroma, ripe acidity and expressive minerality.