



Goldtröpfchen

MOSEL PIESPORT

CLASSIFICATION	VDP.GROSSE LAGE®
PRÄDIKAT	Kabinett
VINEYARD SITE	Goldtröpfchen
TASTE	fine fruity
VINTAGE	2018
BOTTLE SIZE	0,75 l
ALCOHOL	9,5 % Vol
RESIDUAL SUGAR	56,0 g/l
ACIDITY	6,5 g/l
SULFITES	contains sulfites

PROFILE

Our Mosel Kabinett from Piesport is a veritable fruit bomb. Apple, citrus fruit and a hint of fresh mint on the nose. Wonderfully elegant interplay between fruit, acidity and sweetness makes this Riesling a real crowd-pleaser.

RATINGS

Wine Enthusiast - 93 points
Mosel Fine Wines - 91 points
Robert Parker - 92 points
Restaurant Wine – 5 stars

PAIRS BEAUTIFULLY WITH...

spicy curry and other Indian dishes; classic desserts such as apple strudel with raisins and vanilla froth.

VINTAGE

The year started very wet with what seemed like three months of non-stop rain.

Spring was warm and dry – ideal conditions for an early bud burst.

Continuation: In Summer weather improved day by day. Only our youngest vines were a little less happy, as their roots have not yet reached the necessary depth to get through dry periods completely unscathed.

When harvest-time came nature spoiled us with heavenly conditions and a “golden autumn”. Our fruit was outstanding at all quality and Prädikat wine levels. We were fortunate enough to select Trockenbeerenauslesen – the pinnacle of any vintage – from a number of different sites. The extra warmth resulting in exceptional levels of ripeness, flavour and minerality as well as excellent quantities.

Summary: A sun-blessed year of superlatives!