

HB Wine Merchants presents wines from: **St. Urbans-Hof**

GERMANY



Piesporter Goldtröpfchen 'GG'



Goldtröpfchen vineyard—pictured far right (Piesport)

Mosel

Brand Highlights

- Third generation wine-making family, one of the largest family owned and operated estate wineries in the Mosel
- 100% Riesling
- GG wines represent the peak of the iceberg of German's top-notch dry Rieslings and are subject to strict product regulations; the Goldtröpfchen vineyard dates back to the Roman Empire where it has been cultivated since the 3rd century

The Estate

The Piesporter Goldtröpfchen exposition turns from southeast to southwest, and has a remarkable horseshoe-like shape which inspired even the Roman poet Ausonius to write about its beauty and wines. The soils consist of highly decomposed blue slate while steep, rocky slate banks go straight down to the river. These slate rocks work like batteries and collect the heat of the sun during the day. The Mosel is broad here and leads to a higher sunlight reflection from which the grapevines benefit as the bright environment increases their photosynthesis ability. The vineyards of Nik Weis are located in two small, original parts of Goldtröpfchen, which are so rocky and fragmented that no land consolidation could be done there. As a result, the old grapevines & parcel structures from the early 20th century survived and today give Nik the unique opportunity to harvest small, aromatic grapes from 135+ year grapevines.

The Wine & Wine Making

Very low crop yields of perfectly ripe grapes of the best quality. The Riesling is gently crushed then left to rest in the press for up three hours to allow the components locked in the berries' skins to be extracted by contact with the juice. The grapes are then pneumatically pressed, and drained by gravity into stainless steel tanks located immediately below the presses. The juice rests overnight to allow the sediment to settle. Later the clear juice will be racked into other tanks. The wines ferment spontaneously with the yeasts which are found naturally in the cellar, or which come into the cellar from the pressed skins and ferment the juice naturally. By allowing this to happen a complex array of flavors may develop. They truly stand apart from industrial Rieslings which show only one or two dimensions, ones which quickly tire the palate. The young wine rests for several months in tanks and bottling occurs the following summer.

Tasting Notes

Goldtröpfchen wines are known for their highly aromatic complexity, spicy minerality and powerful yet elegant body. The Goldtröpfchen GG is characterized by aromas and flavors of ripe exotic and tropical fruits, accompanied by spicy and herbal notes and a smoky/salty minerality. The ripe fruits and acidity develop in front of a deep & complex structure and profound body.

Press

- ◆ 2023 Vintage **96 Points**—James Suckling
- ◆ 2023 Vintage **91 Points**—Wine Spectator
- ◆ 2022 Vintage **95 Points**—James Suckling
- ◆ 2022 Vintage **93 Points**—Wine Enthusiast
- ◆ 2022 Vintage **92 Points**—Wine Spectator

Product Specifications

- Pack: 750mL/12 [Cork]
- UPC: 8 75734 00159 9
- SCC: 1 08 75734 00159 6
- Case: 14.3" x 9.8" x 6.6"