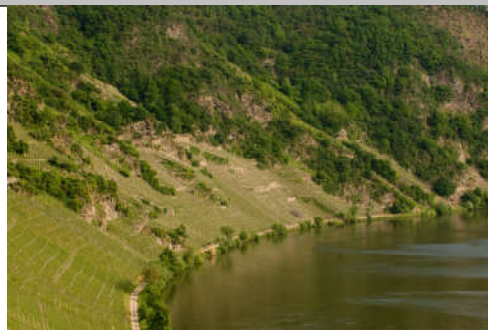


HB Wine Merchants presents wines from: **St. Urbans-Hof**



GERMANY

Piesport Goldtröpfchen Kabinett



Mosel

Brand Highlights

- Third generation wine-making family
- 100% Riesling
- All estate fruit

The Estate

The village of Piesport was already an important harbor for trade in the Roman era and the reputation of the Goldtröpfchen, chronicled millennia past in the Roman poet Ausonius' poem 'Mosella', continues today as St. Urbans-Hof's most famous vineyard site—the shining star of the Weis firmament. 'Goldtröpfchen' translates from German into 'little golden drops', a fitting name for such legendary wines. Our Piesporter Goldtröpfchen property is of ancient, unreconstructed origin located close to the slate Mosel Loreley cliffs. These parcels are located in a poorly accessible section of the vineyard which has forced, unlike most of this famous vineyard, an inability to have its orientation altered by modern methods. Only a narrow path allows access. Its ungrafted vines are of unknown age but we are sure they're at least 80 years old. The highly decomposed slate soil has a high water retentive capacity and the large slate cliffs absorb the heat of the sun only to release it in the dark of night like a thermal battery.

Wine Making

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.

Tasting Notes

All of the wines grown here provide a natural sweetness necessary to stress this vineyard's character. This forward sweetness gives notes of black currant, passionfruit, and grapefruit. These can age 30+ years while maintaining absolute freshness.

Press

- ◆ 2014 Vintage 92 Points—Wine Enthusiast
- ◆ 2012 Vintage 90 Points—Wine Spectator
- ◆ 2012 Vintage 91 Points—Wine Enthusiast
- ◆ 2011 Vintage 92 Points—Wine Spectator
- ◆ 2010 Vintage 93 Points—Wine Spectator

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 93154 00106 5
- SCC: 1 08 39154 00106 2
- Case (in.): 13.75 x 10.25 x 12.1