



# NIK WEIS

ST. URBANS-HOF



## GOLDTRÖPFCHEN SPÄTLESE

### HIGHLIGHTS

1. 1800 contiguous years of viticulture in the Goldtröpfchen.
2. All property of Nik Weis is in the original and unconsolidated parts of the vineyard site.
3. Among the most fruit driven and luscious wines from the estate.

Robert Parker: 95 RP (vintage 2017)

Gault&Millau: 94 P. (vintage 2016)

James Suckling: 93 P. (vintage 2017)

### INFORMATION

|               |   |
|---------------|---|
| GRAPE VARIETY | 100 % Riesling  |
| VINTAGE       | 2018  |
| TRELLISING    | Single posts  |
| AGE OF VINES  | 40 - > 100 years  |
| AGEING        | fermented with wild yeasts, aged in stainless steel tanks |
| SERVE AT      | 8°C   |
| ALCOHOL       | 9,5 % VOL.  |

### THE VINEYARD

The history of the Piesporter Goldtröpfchen dates back to the Roman Empire whose soldiers and people already started to cultivate the steep and rocky mountain side with grapevines in the 3<sup>rd</sup> century. With an exposition turning from south-east to south-west, the Goldtröpfchen has a remarkable parabolic, horseshoe-like shape which inspired even the Roman poet Ausonius to write about its beauty and wines. The soils consists of highly decomposed blue slate while steep and 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 at this place which leads to a higher sunlight reflection from which the grapevines benefit a lot as the bright environment increases their photosynthesis ability. The vineyards of Nik Weis are located in the two small, original parts of the Goldtröpfchen, which both are so rocky and fragmented that no land consolidation could be done there. As a result, the old grapevines and parcel structures from the early 20<sup>th</sup> century survived, which today gives Nik the great opportunity to harvest small and aromatic grapes from up to 135 years old vines. Goldtröpfchen wines are known for their high aromatic complexity, a spicy minerality and a powerful but still elegant body, no matter if it's about a dry GG or a sweeter styled wine like Kabinett, Spätlese or Auslese.

### THE WINE

In general, grapes for Spätlese wines are selectively handpicked later in harvest, which leads to fully ripe to overripe berries with a juicy and complex aroma at the same time. Spätlese (late harvest vintages) from the Goldtröpfchen belong to the most fruit driven and luscious wines of the estate. The combination of ripe tropical and exotic fruits, dark berries and yellow stone fruits reveals a sort of aromatic explosion on the palate which is very well balanced by the smoky minerality. In addition to that, a refined acidity structure connects with a natural residual sweetness, which lends this wine a crystal clear and deep structure. The long lingering finish shows the tremendous ageing potential already at this very young age.

After some years or even decades of bottle storage, the very fresh fruit flavors will become more mature and concentrated, while the wine's minerality, spiciness and structure will be much more present. Early consumed, the Goldtröpfchen Spätlese is perfect just by the glass or in accompaniment for semi-solid cheeses with crispy nut bread or lighter desserts that are neither too sweet nor acid. Mature Goldtröpfchen Spätlese are joyful wines for older cheeses or spicy dishes like lobster bisque or a beef roast with good gravy. At all ages, they are always well served as an unforgettable aperitif.

