



# NIK WEIS

ST. URBANS-HOF



## GOLDTRÖPFCHEN GG

### HIGHLIGHTS

1. 2018 is the first vintage of Goldtröpfchen GG.
2. 1800 contiguous years of viticulture in the Goldtröpfchen.
3. All property of Nik Weis is in the original and unconsolidated parts.
4. Mostly uncrafted wines with an age up to 120 years were used.

### 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	13,5 % 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 parcels 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 grapevines. 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

Though known for rather sweeter styled wines, the Mosel valley is an excellent origin for great dry wines. Even in the early 20<sup>th</sup> century, dry Mosel Rieslings were widely distributed and reached higher prices than some of the well-known French wines. At Nik Weis – St. Urbans-Hof, Nik's father Hermann started to grow fine dry wines in the 1970ies when most winemakers still produced sweet wines only. More important, he built the fundament for today's experience in the dry wine section by doing a real pioneer work at this time. With the climate being warmer than 100 years ago, winemakers in the Mosel live in a period of constantly good vintages with multiple peak years since the 1990ies. This has a huge impact on the Mosel's potential for dry wines with regard to the grapes' quality, health and ripeness.

GG wines represent the peak of the iceberg of Germany's top-notch dry Rieslings and are only allowed to grow in Grand Cru vineyards like the Goldtröpfchen. To ensure the best growing conditions, Nik Weis and his team focus on the vineyards and work them manually by practicing a sustainable and defensive soil tillage and canopy work. Yields are kept very low in order to increase the quality. Only the finest and healthiest grapes with a full aromatic complexity and ripe acidity are harvested in several steps by hand. The gently pressed must is fermented with indigenous yeasts before the young wine rests for several months in tanks. No finings are done and bottling usually takes place in the following summer.

Goldtröpfchen GG is a dry premium Riesling with a fresh character of ripe exotic and tropical fruits, blackcurrants and citrus flavors, accompanied by spicy and herbal notes and a smoky, almost salty minerality. The dry but not bone dry style of this wine allows the ripe fruits and mature acidity to develop completely in front of a deep and complex structure and profound body. After some years of bottle ageing, its taste will move from the fruity and fresh side to the structure side on which the minerality and spiciness will get stronger.

Goldtröpfchen GG is well served with white meat such as veal dishes or poulard breast with goose liver sauce as well as grilled sea food or cod fish with Dijon mustard sauce and turnips puree.