



NIK WEIS

ST. URBANS-HOF



GOLDTRÖPFCHEN AUSLESE

HIGHLIGHTS/RATINGS

- 1800 contiguous years of viticulture in the Goldtröpfchen.
- All property of Nik Weis is in the original and unconsolidated parts.
- Mostly uncrafted wines with an age up to 120 years were used.

Yves Beck: 94 P. (vintage 2018)
 Robert Parker: 93 P. (vintage 2018)
 James Suckling: 94 P. (vintage 2017)

INFORMATION

GRAPE VARIETY 100 % Riesling
TRELLISING Single posts
AGE OF VINES 30-90 years
AGEING fermented by indigenous yeasts in both large oak casks and stainless steel tanks
SERVE AT 6-8°C
ALCOHOL approx. 8.0 % vol.

THE VINEYARD

Throughout history, Piesport has had a reputation as one of the best wine towns on the Mosel because of the so-called "Piesporter Goldtröpfchen". Nik Weis' vineyards are located in one of the oldest parts of the famous site, which is also named "Mosel Lorelei" since the steep rocky banks go directly down to the river. The parabolic, horseshoe-like shape heats easily up, so grapes grow in a warm climate. This effect doubles as the sun reflection from the river is very intense due to the Mosel's width. For Nik Weis, "Goldtröpfchen" is the perfect site to produce outstanding fruity-sweet Rieslings like Kabinett, Spätlese or Auslese.

THE WINE

A luscious exchange of tropical fruits and a rich, full-bodied flavor. Juicy, lingering fruit at the junction of creamy texture and savory slate spice. The 2017 Goldtröpfchen Auslese is a great pleasure to enjoy right now but will show its amazing potential within the next years. Perfect matches: Crêpe Suzette, Apple strudel with rum-soaked raisins, Comté aged for 36 months.

THE WINERY

Founded in 1947, the winery Nik Weis – St. Urbans-Hof has become one of the most important and classic wineries in the Mosel region. Since 2000, the Riesling winery is member of Germany's renowned VDP (Association of German Quality Wine Estates). From regional-level Estate Rieslings to prestigious Grands Crus, Nik Weis' passion is to express the unique terroir in the wines' taste. Therefore, grapes grow in at least six different, steep sites in both the Mosel and Saar valley. A traditional, mostly manual cultivation and a natural, minimalistic cellar working practice lead to elegant, well-structured and complex wines with a high ageing potential.

See more: www.nikweis.com

