



NIK WEIS

ST. URBANS-HOF



GOLDTRÖPFCHEN KABINETT

HIGHLIGHTS/RATINGS

- Grown in very old parcels with partly uncultivated vines
- Viticulture is done for 1,800 years in this vineyard site

Robert Parker:	90 RP (vintage 2016 & 2018)
James Suckling:	93 P. (vintage 2019)
Vinum Weinguide:	92 P. (vintage 2017 & 2019)
Wine Spectator:	91 P. (vintage 2018)

INFORMATION

GRAPE VARIETY	100 % Riesling
TRELLISING	Single posts
AGE OF VINES	40 - > 100 years
AGEING	fermented with wild yeasts, aged in stainless steel tanks
SERVE AT	8°C
ALCOHOL	APPROX. 8 % 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 3rd 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 20th 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

Kabinett wines are true specialties of the Mosel valley and express the region's uniqueness like no other wine style. The region's cool climate, steep slate slopes and the influence of the Mosel River support the Kabinett style which means light but fully aromatic Rieslings with a crystal clear minerality, a super-balanced interplay between slight residual sweetness and refreshing acidity as well as a good grip and long ageing potential. Goldtröpfchen Kabinett shows the vineyard site's typical flavors of tropical fruits and a spicy minerality in a light and playful way. Despite the intense ripe fruit flavors, the wine is characterized by a complex and refreshing acidity structure that makes you want to refill your glass immediately.

Early consumed, Goldtröpfchen Kabinett is the perfect Riesling for the spicy and exotic Asian cuisine, i. e. yellow Indian curries. It is also an excellent appetizer or accompanies dishes like the famous "German Currywurst" (grilled veal sausage with curry sauce) in an amazing way.

