

ST. CHRISTOPHER

Piesporter Goldtröpfchen Riesling



Kabinett

VINIFICATION:

The St. Christopher Wines are sourced from small contract growers encompassing a total of 20ha. All wines are hand-harvested, machine sorted, and then made in stainless steel tanks. Temperature controlled fermentation with selected yeast.

VINEYARD:

25-year-old vines planted on the south-facing hillside slopes along the Mosel River. The Blue Slate Soil and steep vineyards of the Piesporter Goldtröpfchen are known as one of the world's greatest vineyard sites for Riesling. The grapes are hand-harvested at the beginning of the picking season when the grape has developed but not completely matured. The vineyards see approximately 14-15 hours of sunlight per day. The Goldtröpfchen is a classified single vineyard.

TASTING NOTES:

"Slate and river rocks shine along with the ripe juicy melon and tangerine flavors in this zesty delicately textured Riesling... The finish is moderately long, marked by a pleasantly waxy mineral undertone."

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| VARIETALS | <i>100% Riesling</i> |
| COUNTRY | <i>Germany</i> |
| REGION | <i>Mosel-Piesporter Goldtröpfchen</i> |
| ALCOHOL | <i>8.0%</i> |
| SUGAR | <i>49,7 gr/l</i> |
| ACIDITY | <i>8,1 gr/l</i> |

WEINBAUER