

HANS VON WILHELM



Piesporter Michelsberg Goldtröpfchen Riesling Spätlese Mosel, Germany

GRAPE VARIETIES

100% Riesling

VINIFICATION

The picturesque Mosel river valley is one of the world's great wine treasures, and Piesporter Goldtröpfchen one of its most famous vineyards. Its steep, south-facing slopes are blessed with soft, light, stony slate-blue soil which absorbs the sunshine reflected by the river and provides a steady supply of water. These factors give Goldtröpfchen Riesling distinctive finesse, intense aromatics, and a crisp, exotic character. The vineyard is aptly named for the delicious wine it produces: *Goldtröpfchen* means "little golden drops" in German. Grapes are harvested separately, according to vineyard site, and must weight. Lots are vinified individually in small stainless-steel tanks under temperature control using selected yeast. The wine is stored in tank until bottling, so only the freshest wine is shipped to the market.

ABOUT THE WINERY

Hans von Wilhelm is produced by Moselland, a grower's cooperative famous for producing premium quality wines at competitive prices. What is a grower's cooperative, exactly? A cooperative is a group of wine grape growers who share their resources to produce, bottle, and market wine. Making wine independently requires investment and time that is practically beyond the means of most farmers. Cooperatives play an essential role by providing growers with access to economy of scale, a vocal role in production, and a fair share of profits. This approach also provides a tremendous benefit to consumers. Well-run cooperatives like Moselland are a prime source for excellent wines at lower prices. Moselland was formed in 1968 when several small cooperatives merged. It is now based in the famous twin wine towns of Bernkastel-Kues, in the heart of the middle Mosel river valley. Moselland produces wines from all over Germany in a range of styles, and Riesling is their specialty.

TASTING NOTE

This wine has typical Riesling aromas of ripe peach and apricot with hints of pear and honey. It is full-bodied with mouth filling freshness and elegant minerality. It is well balanced with a sweet and long, lingering finish.

FOOD PAIRING

A perfect match with spicy food. Enjoy on its own or pair with fruit-based desserts.

