

BOLLIG-LEHNERT

PIESPORTER GOLDTRÖPFCHEN

Riesling Spätlese 2020



Stefan Bollig, vintage 1961 and passionately devoted to his work, is a fine example of the new generation of Mosel vintners. The family has been producing wine since the 17th Century, but new cellars and a new house have been built on the outskirts of Trittenheim. Stefan and his wife Jill live in the estate house in Trittenheim with their family, whilst the Weinstube am Domhof (a wine pub) is situated in the old Piesport house. The total holdings of 4 hectares (10 acres) are tended by the family themselves. Their very steep sloped vineyard sites are composed mainly of blue and black decomposing slaty soil. Stefan has been managing the estate since 1987, after completing his viticultural studies and practical experience in Trier and Bad Kreuznach.

PIESPORTER, GOLDTRÖPFCHEN is one of the best-known individual vineyards (Einzellagen) in the Mosel region of Germany. This vineyard consists of steep, slaty southern-facing slopes arranged in a dramatic amphitheater-like shape for ideal exposure and aspect with the river reflecting much desired sun directly to the vines. The excellent Rieslings are typically sun-warmed and ripe, with pronounced slate minerality and balancing acidity.



UPC: 8 36957 00042 4
12pk / 750ml



Piesporter

LOCATION



VINES &
VITICULTURE

Blue and black decomposing slaty soil, sourced from the very steep sloped Piesport vineyard sites.



ESTATE

Bollig Lehnert



TASTING
NOTES

Ripe, full of tropical fruit flavors of pineapple, mango and guava, with pastry accents. Offers a bright finish of kiwifruit and lime, showing a touch of chamomile and cream. A succulent Riesling.



VARIETALS

100% Riesling Spätlese



Food Pairing: A perfect match for strong Indian and Asian spiced dishes. Also fantastic with a spiced duck leg, dishes with acidic sauces, roasted vegetables and soft cheeses.



ALCOHOL: 7.5%
RES. SUGARS: 58.2 G/L
ACIDITY: 9.5 G/L

