



Weingut Später-Veit

<u>Country</u>	Germany
<u>Region</u>	Mosel
<u>Producer</u>	Später-Veit
<u>Year Founded</u>	1648
<u>Annual Production Total</u>	3,300 cases
<u>Farming</u>	Organic
<u>Harvest Method</u>	manual
<u>Total Estate Size</u>	9 ha
<u>Website</u>	www.spaeter-veit.com



When talking about a vineyard site that has been as thoroughly celebrated as the Piesporter Goldtröpfchen, it can be easy to glaze over from the typical talk of steep slopes, slate, and exposure to sunlight. You've heard it all before. But even the most jaded wine taster snaps to attention when told that what's in their glass came from a plot that's on a 100% gradient. That's less a steep vineyard and more the face of a cliff! The mind boggles at the kind of hard work and single-minded dedication it takes to work the vines in that terroir.

This is the exact passion that motivates Heinz Welter of Weingut Später-Veit who, along with his wife Silvia and their sons Niklas and Eric, works nine hectares of some of the finest plots in the vineyard of "Golden Droplets." In 1988 Heinz took over the estate, which has a history going back to 1648, from Silvia's father Theo Später. The estate takes its name from Silvia's maiden name and that of her mother (Veit), and the Welters continue to work the vineyards in an old-school fashion. All work is done manually (there's no way you could use machines on these slopes even if you wanted to), and no chemicals are used to treat the vines. Most notably, the fermentation is carried out with only the natural yeasts from the vineyard, which give the wine that classic "sponti" nose so prized by today's riesling-philes.

But all that yeast stuff aside these wines are intense and amazing, showcasing the underlying mineral strata of each site. The wines from Falkenberg's blue slate are elegantly weighted and perfect for Kabinett. The red slate rich Grafenberg creates classic, smoky aromatics. And of course the Golden Droplets from Goldtropfchen are the richest expression of riesling from the estate. It's here that we find the plot the Welters call 'Armes,' where the incline pitches from 95-100% at its highest point. Craning ones neck to view this amazing plot, you are reminded that even the most famous vineyards would be nothing without the amazing people that work them.

<u>Wine</u>	<u>Soil</u>	<u>Vine Age</u>	<u>Elevage</u>
Riesling Feinherb 1L	Slate, gravel	25 years	90% stainless steel 10% old moselfuder
Riesling Trocken	blue-grey slate, clay	27-30 years	Stainless steel
Riesling Feinherb 'Rotschiefer'	red slate	27-30 years	Stainless steel
Riesling Piesporter Goldtröpfchen Kabinett 'Armes'	blue-grey slate, clay	40 years	Stainless steel
Riesling Domherr Trocken Reserve	blue-grey slate, clay	~75 years	1,000 L moselfuder

Riesling Feinherb liter - 25 year old vines from three different vineyards in Piesport, including Falkenberg and Gunterslay planted to soils of slate and gravel. Wild-yeast fermentation. Elevage in both stainless steel and old Moselfuder. Vinified off-dry. Residual sugar - 18 g/l, acidity - 7.9 g/l.

Riesling Trocken - From 27-30 year old vines planted to blue-grey slate and clay. Hand-harvested, fermented with natural yeasts in stainless steel for 1.5 to 2.5 months, then aged on lees without battonage for four months. Bottled unfinned. Residual sugar - 7 g/l, acidity - 7.7 g/l.

Riesling Feinherb 'Rotschiefer' - From 27-30 year old vines planted to red slate. Hand-harvested, fermented with natural yeasts in stainless steel for 1.5 to 2.5 months, then aged on lees without battonage for four months. Bottled unfinned. Residual sugar - 24 g/l, acidity - 7.8 g/l.

Riesling Piesporter Goldtröpfchen Kabinett 'Armes' - From over 40 year old vines from a very steep vineyard site in Goldtröpfchen called "Armes" . Wild-yeast fermentation. Kabinett vinified off-dry. Residual sugar - 63 g/l, acidity - 9.7 g/l.

Riesling Domherr Trocken Reserve - From old vines, some are over 75 years old, planted to blue-grey slate and clay. Hand-harvested, fermented with natural yeasts in 1,000L moselfuder for 1.5 to 2.5 months. Aged on lees for 16 months without battonage. Bottled unfinned. Residual sugar - 4 g/l, acidity - 6 g/l.