

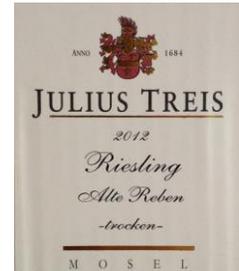


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## Weingut Julius Treis Riesling “Alte Reben” Trocken

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**Winery:** Weingut Julius Treis  
**Category:** Wine – Still – White  
**Grape Variety:** Riesling  
**Region:** Reil/ Mosel/ Germany  
**Vineyard:** Reiler Mullay Hofberg  
**Winery established:** 1907  
**Feature:** Sustainable



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### Product Information

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**Soil:** Very steep slope with large outcroppings of rock. Blue Devonian Slate (best soil for mineral flavors)

**Age of vines:** over 40 years old

**Vinification:** In the middle of October, they start picking out the poor-quality grapes, so the best grapes can get more ripeness and mineral notes. Three weeks later they start picking and selecting the grapes. Only 100% healthy and golden grapes are selected for this wine. 8-hour maceration, natural fermentation in 1,000-liter Stainless-steel tanks. 10-week fermentation, followed by fine-lees ageing in original oak Fuder-Barrels (untoasted, 1000 L) for minimum of 10 months.

**Yield:** 40 hl/ hectare

**Tasting Note:** Dry, pure, elegant and full-bodied at the same time.

**Alc:** 12.5 %

**RS:** 5.0 gr/L

**Acidity:** 6.5 gr/L

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### Producer Information

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The Julius Treis winery is located in Reil on the Middle Mosel and looks back on a long winemaking tradition. Since 1684 the family is associated with viticulture. Every generation loved and lived the viticulture. Tobias Treis continues the tradition and since 2008 he gives their wines his own signature. The graduate engineer for oenology continues the high-quality aspiration and the family tradition and complements it with new knowledge, passion, idealism and innovative ideas.

The 9-hectare (22-acre) vineyard is mainly dedicated to the Riesling that is grown on steep slopes. The management here takes place exclusively by hand. Müller-Thurgau, Weissburgunder, Dornfelder and Spätburgunder are also grown on slopes and complement their Riesling range.

The Mullay-Hofberg is their top location where their best wines are grown every year. Countless small terraces and dry stonewalls; a steep slope with an altitude difference of over 150m (492 feet); unrooted vines over 50 years old; the orientation to the south-south-east; the blue slate floor and minimal yields: All in all, it turns the processing into a backbreaking job that would not be possible without idealism and striving for the highest quality. Tobias cultivates his vineyards in harmony with nature, but they also are defenselessly exposed to it. Every year they bristle with the capricious weather to harvest ripe and healthy grapes. Through a selected hand-picking in several harvesting passes, they harvest the grapes at the ideal degree of ripeness. Low yield and high quality are the result. In their vaulted cellar, old craftsmanship meets modern ideas. Traditional wooden barrels and modern stainless-steel tanks alternate. The pursuit of quality always remains in focus. The wines ferment spontaneously and mature on the yeast for a long time to show the individual character of each wine. Total production: 60,000 bottles.