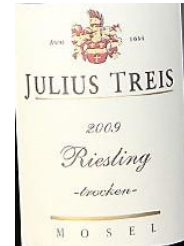

Weingut Julius Treis Riesling Trocken

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



Product Information

Soil: Fine chunks of grey-blue slate with subsoil of crumbly, decomposed slate and a small percentage of loam. Relatively good water supply.

Age of vines: 15-25 years old

Vinification: Hand-harvest of fully mature fruit that has been very strictly selected. 6-10 hours maceration. 50% spontaneous and 50% added yeast fermentation in 1,000 – 3,000 Liter stainless-steel tanks for approx. 10 weeks. 12 weeks fine-lees ageing. Bottled in the following Spring.

Yield: 80 hl/ hectare.

Tasting Note: The Riesling “Dry” is a typical easy drinking Mosel Riesling. Lovely floral nose, Granny Smith apple and citrus flavors, clean and pure with a long fresh finish. Perfect summer wine.

Alc: 12 %

RS: 5.0 gr/L

Acidity: 7.0 gr/L

Producer Information

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.