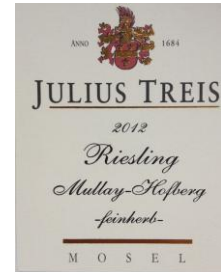




Weingut Julius Treis Riesling “Mullay Hofberg” Spätlese

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



Product Information

Soil: Very steep slope with large rock outcroppings. Blue Devonian Slate (best soil for mineral flavors), their premier location. Manual labor only as there are only small terraced paths through the vineyards. The vineyard is in its original shape with small terraces, that are each planted with vines. Mullay Hofberg was first officially mentioned in the 12th century.

Elevation: 100 – 200 meters (328 – 656 feet)

Exposure: South, South-East

Age of vines: 40-60 years old. Every terrace is planted in a different year.

Vinification: Green harvest in the middle of October. Three weeks later they start picking and selecting the grapes. 60% perfectly ripe grapes and 40% grapes with noble rot/ botrytis will be 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 min. 10 months.

Tasting Note: Brilliant fruit and Mosel-slate mineral flavors, lively acidity and ripe fruity aromas of peaches, banana and raisin. Delicious on its own or paired with food. Will age for decades.

Alc: 12.0 %

RS: 22.0 gr/L

Acidity: 7.8 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 has been 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 7.9-hectare (19.5 acres) vineyards are planted with 85% 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: 55,000 bottles.