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## Weingut Julius Treis Riesling Feinherb

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**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



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### Product Information

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**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 & Yield:** Manual harvest by hand of fully mature fruit that has been very strictly selected. 3-6 hours maceration. Fermentation in 1000 – 3000 Liter stainless-steel tanks for approx. 8-10 weeks. 15 weeks fine-lees ageing. **Yield:** 80 hl/ hectare.

**Tasting Note:** The Riesling “Feinherb” (semidry) is a typical easy drinking Mosel Riesling. Very fruity notes of ripe peaches and melon. The finish is nice, light and fresh. Perfect balance of sweetness and acidity.

**Alc:** 11 %

**RS:** 18.0 gr/L

**Acidity:** 7.2 gr/L

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### Producer Information

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The winery Julius Treis is located in Reil on the Middle Mosel and looks back on a long winemaking tradition. Since 1684 our family is associated with viticulture. Every generation loved and lived the viticulture. Today, Tobias Treis continues the tradition.

The 12-acre vineyard is mainly dedicated to the Riesling that is grown on steep slopes. The management here takes place exclusively by hand. A small part of the vineyards on the slopes are grown in addition to Weissburgunder, Müller-Thurgau, Dornfelder and Pinot Noir.

Since 2008, Tobias Treis gives 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.

90% of our vineyards are steep. We manage our vineyards in harmony with nature and are nevertheless at the mercy of them. Every year, we rejuvenate the weather capers to harvest ripe and healthy grapes. Through a hand-picked selection in several readings we harvest the grapes in the ideal ripeness. In our vaulted cellar, old craftsmanship meets modern ideas. Traditional wooden barrels and modern stainless-steel tanks alternate. The striving for quality remains always in focus. This requires a lot of patience and a special instinct to find the layer characteristics and the fine vintage differences in the wines.