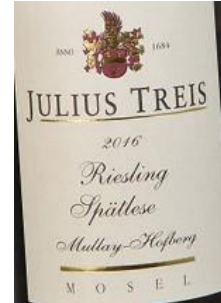

Weingut Julius Treis Spätlese “Mullay Hofberg”

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



Product Information

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

Age of vines: over 50 years old

Vinification & Yield: 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. The grapes with noble rot/ botrytis will be selected for this wine. 8-hour maceration, natural fermented in 1000 liter Stainless-steel tanks. 10-week fermentation, followed by fine-lees ageing in original oak Fuder-Barrels (untoasted, 1000 L) for min. 10 months. **Yield:** 40 hl/ hectare.

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.

Alc: 12.0 %

RS: 20.0 gr/L

Acidity: 7.8 gr/L

Producer Information

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 22-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.