



MOSEL

2018 - REILER GOLDLAY RIESLING

Memories of their grandfather August Giesen travelling to Mosel to buy barrels of the region's world famous Riesling, prompted the Giesen brothers to purchase a vineyard and make wine in Germany's most regarded region.

Winemaker, Tobias Treis and his family have been making wine in Mosel since 1684. Like the Giesen brothers, Tobias has a global outlook, while respecting the region's history and traditional winemaking techniques.

Their first collaboration is a classic Mosel Riesling, with a wonderful balance of light fruit flavour and mineral acidity.

Winemaker: Tobias Treis – Mosel Winemaker

TASTING NOTE

Bright green apples, elderflower and icing sugar. Rich mouthfeel with mouth-watering acidity.

VINEYARD REGION

Mosel is Germany's leading region in terms of wine quality and international recognition. The interaction between its cool climate, its ancient slate soils, long growing season and the sunshine which its south-facing vineyard terraces receive create the perfect conditions for growing Riesling.

The Giesen Mosel Riesling vineyard sits within the village of Reil on the banks of the river Mosel. Reil is small village which includes 120 hectares of terraced vineyards. The exceedingly steep Giesen Riesling vineyard sits in the middle of Mosel with an altitude difference of 150 metres from the top to the bottom of the vineyard. Its vines, rooted in mineral-rich, ancient slate soils are on average more than 50 years old and planted along countless small terraces supported by dry stone walls.

VINEYARD CONDITIONS

2018 was an excellent wine growing year. Ideal weather during flowering was followed by a warm and dry summer which created fruit with intense aroma. Autumn was dry which allowed the grapes to be left on the cane until the end of October meaning they were harvested with highly concentrated flavour and harmonious acidity.

WINEMAKING

Handpicking ensures only perfectly ripe fruit is selected. Following harvest the grapes were gently pressed followed by six hours maceration to ensure their full, intense flavour was retained. The wine was given a cool ferment, before being rested on lees for three months in traditional Mosel German oak Fuder 1000 litre barrels. It was bottled six months after harvest, preserving the Riesling's fresh and fruity character.

WINE INFO

Alc/Vol: 12.0% | **TA:** 6.8 g/L | **Residual Sugar:** 20 g/L

FOOD MATCH

Giesen Mosel Reiler Goldlay Riesling is a great aperitif or equally enjoyable matched with a meal. Germans love pork and Giesen Mosel and pork are a perfect match - try it with slow roasted pork belly or even a BLT.

