



MOSEL REILER GOLDLAY RIESLING 2019

Back in the early 1900s, August Giesen was well-known for travelling to Mosel to buy whole barrels of the region's world famous Riesling. The Giesen brothers' fond memories of their grandfather's trips prompted them 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

Expect aromas of tangerine, orange blossom, exotic notes of rose petal and orange marmalade. On the palate, look for citrus flavours, marmalade, and hints of nutmeg. A rich, vibrant wine with mouth-watering acidity and a long finish.

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 hours on the south-facing vineyard terraces 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. Vintage 2019 was a standout vintage for Germany and the Mosel region.

VINEYARD CONDITIONS

The growing season started off hot and sunny, which carried on through the crucial flowering period. Three heat waves interspersed by cooler, moist periods created ideal growing conditions, with the grapes developing thicker skins, ripening beautifully, developing varietal expression, and delivering crisp acidity. Timely rain in September relieved any vine stress, allowing the fruit to develop slowly. The region's harvest commenced slightly earlier than normal in late September.

WINEMAKING

Handpicking ensures only perfectly ripe fruit is selected. Following harvest the grapes were gently pressed followed by six hours of 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: 12.12% | **PH:** 3.06 | **TA:** 7.5 g/L | **Residual Sugar:** 21 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.

