



GIESEN

MOSEL REILER GOLDLAY RIESLING 2020

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 citrus aromas of lime, tangerine, and orange blossom, overlaid with exotic notes of rose petal and orange marmalade. On the palate, look for citrus flavors, Fuji apple, marmalade, and hints of spice. It's a rich, vibrant wine with mouth-watering acidity and a persistent 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 a 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 2020 was another very good vintage for Germany and the Mosel region.

VINEYARD CONDITIONS

The growing season started off warm and sunny, with settled weather conditions continuing through the crucial flowering period. Much of Germany endured summer drought conditions, with hot, dry, and windy weather. April's persistent wind and double the typical sunshine hours did little to alleviate the situation. Warm weather continued leading into harvest, with nighttime temperatures dropping—perfect for allowing the grapes to develop flavors without losing acidity. Harvest was a little later than in previous years. The 2020 Riesling is a fresh, fruity vintage with light alcohol levels, typical of Riesling from the Moselle.

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: 10.5% | **PH:** 3.15 | **TA:** 6.4 g/L | **Residual Sugar:** 24 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.

