



## the Reiler Mullay-Hofberg

*Rising high above the river for almost a kilometer, the Mullay-Hofberg is easily one of the most impressive slopes of the Middle Mosel Valley. A monument of both nature's forces and viticultural history, its face is beautifully syncopated by huge rocksides and dizzying terraces, making for many different micro-climates.*

*Meager soils of weathered grey and reddish slate, combined with the slope's orientation, allow for an unusual long ripening period. When perfectly golden late in autumn, the grapes have gathered up a precious load of minerals, essence and aromatic potential. But the Hofberg's wines will never turn heavy or bold—in contrary, their character is of delicacy, fragrance, complexity and a fascinating, refreshing citrus touch.*

# Reiler Mullay-Hofberg Riesling Kabinett 2018

## Characteristics

All what Mosel is about in a nutshell: This Kabinett wine ties refreshing drinkability with depth, loads of fruit with a lively, stimulating ring, nice vibrancy with an admirable low alcohol level, and great refinement with intensity. Some ageing will bring out its complexity—even though it is super delicious even when still being young.

## Vineyard work, picking, vinification

Vineyard work certified as organic since 1995 by ECOVIN. Use of bio-dynamic preparations since 2009, member of DEMETER since 2013. Hand picking into small boxes for gentle handling. Natural must sedimentation, traditional vinification predominantly in large wooden casks (usually 1.000 liters). For noble sweet wines of low quantity, we will use small glass or stainless steel barrels as well.

## Vintage (the perfect one)

Long, rainy winter leaves soils lush and vibrant; first shoots on April 22nd, just a tad earlier than average; blossoms four weeks later, incredibly early. A thunderstorm end of May results in quite some peronospora, but the long, hot summer stops it. Different from most of Europe, there's also rain: from May to September, eight days bring considerable volume ( $> 10 \text{ l/m}^2$ )—which is little as such, but sufficient for vines, particularly old ones.

Everything grows just perfect, and on September 24th, a model harvest starts. As early as never before, but the vines burst with grapes that look just like dreams, perfectly healthy and super ripe. The 28 days of harvesting till October 24th see only two with the slightest hint of drizzle, so we had all the time to select Auslesen, Beeren- und Trockenbeerenauslese wines. With must weights similar to 2003, acidity levels stay stable, so we can expect lively, elegant wines in this overall lush vintage.

A wintner's work spans around four decades, and maybe once, there will be that perfect year. Which is what we believe we saw now.

## organoleptical, recommendations

- Nose: juicy, pure, multifaceted, spot-on, with a noble spicyness; orange blossom (honey), white peaches, yellow stone fruits, grapes; floral aspects and white pepper; sun-bakened slate
- Taste: dense yet delicious, lush yet without weight, super appealing; grapes, well-ripened mirabelles, some peaches and touches of tropical fruits; almonds; delicious minerality in the finale
- Food: East-Asian style summer dishes, hearty plates like »Brotzeit«, Tartes and rich salads; solos perfectly on the terrace

## Specifications

alcohol 9.5 %, residual sugar 40 g/l, acidity 6.5 g/l  
0.75 liter, cork stopper; article 3018