



Reiler Goldlay

Facing the village of Reil from the opposite ›Hunsrück‹ side of the Mosel, the Goldlay is a medium steep (50–70%) west slope. Bluish grey slate joins red clay here, and some pebbles can be found as well.

Due to the site's homogeneous topography and a good ventilation, the vines will dry quickly after a rain. This leads to continuously healthy grapes, with a ripeness level that takes benefits from the very last rays of the evening sun.

Reiler Goldlay Riesling Spätlese 2018

Characteristics

For this Spätlese, we rely exclusively on the crop of our oldest vines in the Goldlay. Having driven their roots deep into its soil for more than 40 years, they yield a Riesling that leans to the lusty, substantial type. Thanks to the grapes being able to ingest the rays of evening sun until late October, they make for a wine of enchanting aromatic richness.

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 winner'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: dense, concentrated, ripe, straightforward, very aromatic; well ripened yellow peaches, grapes, a touch of Boskoop apples, brioche, dark honey; a hint of moist soil
- Taste: rich, full bodied, lush, pure; nice balance of sweetness and acidity; well-ripened Riesling, lots of peaches, orange zests, dark honey, some dried figs, vanilla; long lasting, aromatic
- Food: cheese and like tartes, potato pancakes with black pudding and apple purée, ›Berlin style‹ liver, roast veal, goat cheese au gratin, hearty North Indian style hotpots

Specifications

alcohol 7.5 %, residual sugar 91 g/l, acidity 7.6 g/l
0.75 liter, cork stopper; article 3518