



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 Spätlese 2018 ›Schäfk

Characteristics

A perfect expression of the Mosel Valley's ability to combine antithetic aspects in one growth: power on the one side, elegance and a seductive ›juicy‹ touch on the other! To its multilayered style, the ›Schäfk plot adds a noble minerality that will shine even more with some years of ageing. And we feel that nature did an exceptional job on this one in 2016 ...

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: concentrated, dense, deep, complex, exquisitely aromatic; wild strawberries, grapes, peaches, gooseberries; floral scents, brioche, jodine, wet soil in the sun; spot-on minerality
- Taste: full bodied yet transparent, lush without weight, substance meets subtlety; tropical fruits, strawberries, well-ripened peaches, apple pie; mineralic aspects will evolve with bottle aging; as thrilling as easy to drink, pure joy in a bottle
- Food: great soloist; with Indian or Asian style dishes, hearty meals like ›Himmel-un-Äad, roast white meat, and, after some years in the bottle, with roast goose or venison; try with vegetable gratins, quiches and aromatic cheese

Specifications

alcohol 8.0 %, residual sugar 95 g/l, acidity 7.0 g/l
0.375, 0.75 and 1.5 liter, cork stopper; article 3618