



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.

›Cuvée Prestige‹ Riesling / Pinot Noir 2012 brut nature

Characteristics

Sparkling wines have a long tradition at our estate: We make them all by ourselves since the early 1980ies, using traditional bottle fermentation with hand riddling, and highest level basic wines.

Just back from field studies in the Champagne in 2010, we were offered a nice Pinot noir plot in the Mullay-Hofberg. This coincidence bore the idea of a "pendant" to the french pinot-noir/chardonnay-cuvées, with riesling as the white variety. Matured five years "sur lie", our ›Cuvée Prestige‹ effortlessly blends the lush, creamy texture of the Champagne growths with the Moselle-exclusive combination of delicacy, power and substance. The absence of any dosage brings out its mineralic and clear-cut aspects.

Vineyard work, picking, vinification

Vineyard work certified as organic by Ecovin since 1995; member of Demeter since 2013. Picking exclusively by hand into small boxes, to assure the most gentle handling. Traditional vinification in large wooden casks (usually 1.000 liters).

Vintage

A beautiful autumn season made up for much of 2012's quite so-so summer. With lots of rain during bloom, the crop went down to only 50% of the average, with benefits for quality, of course. Skins remained intact until we finished picking on November 12th. Thus, there was very little botrytis, making noble sweets a rare specimen. Despite the little crop, we even took the risk to leave some grapes for our renowned ice wine—and were granted a heavy frost night on December 12th. The wines are fresh and bright in general, very drinkable, low in alcohol, but with beautiful fruit, ›very Mosel‹, as you could say. In addition, our slow, old style cellar work carved out the perfect balance of fruit

organoleptical, recommendations

- Nose: dense, deep, warm and fruity, inviting; well-ripened peaches, cantaloupes; eggnog, chocolate truffle; yeast echoes, creamy
- Taste: dense, concentrated, multilayered, firm with good body; granadillas, cowberries, yellow pears, cantaloupes, muscat grapes; salty and mineralic; salty minerality; the long finale brings in walnuts, dried apples, yeasty notes and shortbread
- Food: roast veal, grilled fish, roast goose, scrambled eggs and like dishes; hard cheese like e.g. Comté AOC; or on its own

Specifications

alcohol 12.5 %, residual sugar 0.5 g/l, acidity 7.3 g/l;
bottled May 8th 2013, disgorged November 9th, 2018
0.75 liter, cork stopper; article 5712

!: Our Pinot noir vineyard is farmed organically since 2010. As sparkling wines may not be labeled as ›in conversion‹ during the three-years period of conversion, our Cuvée Prestige has to be sold as a ›conventionally grown‹ product by law.