

## Roman Empire

- The city of Trier
- Sweet Mosel wines
- Cistercian monks



Quelle: Moselwein e.V. Trier

**H**aving conquered the Mosel region and founded the city of Trier in 17 BC, the centurion and his new garrison were understandably thirsty. It was at first decided that wine would be shipped to the area from the southern territories of the empire. As this proved difficult, the Romans began to experiment. If they could successfully cultivate vines on the steep valley slopes around Trier, there would be no need to transport wine for hundreds of miles.

They found that because of the mild, sheltered climate, Mosel wines were light and easier to drink. They also discovered that the fermentation process was often cut short leaving a significant amount of residual sugar. Sweet Mosel wines became a favorite throughout the empire.

With the fall of the Roman Empire and the ever increasing influence of the Catholic Church, monasteries began to inherit much of the wine growing area. Cistercian monks developed the Mosel region, bringing winemaking knowledge from other regions throughout Europe. Despite a number of wars, the situation remained largely the same until the reign of a very small French emperor.

## Napoleon Bonaparte

- French revolution
- World War II
- Most sought after wine

**D**uring the French revolution, Napoleon Bonaparte seized estates owned by the Catholic Church including vineyards in the Mosel region. They were sold to noblemen and private landowners. The quality and quantity of the wine produced in the region increased significantly until steep slope Riesling became the most fashionable and sought after wine. Its value skyrocketed due to its light, refreshing taste and cellaring potential. The popularity of German wine flourished until the depression. Following WWII German markets, including the wine industry, were left in ruins.

## Recent History

- New Millennium
- Unique potential
- International recognition

As recently as the 1990s, low prices and a decreased interest in German wine forced many small producers to give up their production. With the start of the new Millennium a younger generation of local and international winemakers has brought new life to the region and also changed the quality of Mosel Riesling significantly. They have rediscovered the unique potential of the Mosel Valley, shifting the focus to the production of premium quality wines. Mosel Riesling has regained international recognition for its inimitable style and taste.

## Location

- SW German
- Mosel Valley
- Between Luxembourg and Rhine confluence
- 200 km along the Mosel River

DREI Riesling is sourced exclusively from steep slopes in the Mosel Valley. Located in south western Germany between Luxembourg and the Rhine confluence, the region encompasses around 200km of long established vineyard.

## Vineyards

- ~8500 Hectares in the Mosel Region
- ~67% Riesling
- Slate soil, mineral rich



Of the 8500 hectares of cultivated vineyard along the Mosel River, over 67% are planted with the Riesling variety. DREI is sourced from internationally renowned sites such as 'Kröver Steffensberg' and 'Dhron Hofberg' where naturally occurring slate has, over millions of years, considerably enhanced the soil. This minerality creates a taste and texture unique to wines of the middle Mosel.

## Climate

- Steep south-facing slopes
- Long growth season
- Ideal microclimate
- Moderate temperature fluctuations

**m**osel wines are characterized by a unique micro-climate. Steep south facing slopes ensure the most direct and continuous sunlight exposure. Sufficient rainfall, moderate temperature fluctuations and a long growth season assure the development of the diverse aromas associated with the Riesling variety.



Fotografie: [www.fazit-design.com](http://www.fazit-design.com)