

Markus Molitor

*Wehlener Sonnenuhr Auslese \*\*\* (Gold Capsule)*



Vineyard Site: This steep 45 hectare south-southwest-facing site features soil composed of stony, grey weathered Devonian slate.

Vinification: The grapes were harvested and stringently sorted by hand. The berries were gently crushed and macerated for several hours on their aroma- and mineral-rich skins. The must fermented slowly and spontaneously at low temperatures in large wooden barrels. The wine then rests on the lees for an extended period of time.

Grape varieties : Riesling

Exposure : South/South-West

Soil : Deep, stony layer of Devon slate

Alcohol : 7.5%

Tasting notes :

An absolutely stunning and complex nose made of yellow peach, pineapple, tangerine and whipped cream, pepped up by refreshing minty and floral elements. The wine develops the beautifully creamy and juicy side of a great "lange GK" Auslese and delivers great presence in the big and hugely long finish.

Press Notes

The Wine Advocate

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97+ points

