

Markus Molitor

*Haus Klosterberg Beerenauslese Riesling (Gold Capsule)*



The grapes used to make this wine are harvested from several of Molitor's vineyards in the Mosel. Fruit is all hand-harvested at perfect ripeness. Several passes were made through the vineyard to ensure optimal health and ripeness.

Winemaking: Spontaneous fermentation with natural yeast.

Aging: The wine rests on the lees in stainless-steel tanks.

Grape varieties : Riesling

Soil : All different kinds of slate

Alcohol : 6.5%

Tasting notes :

Precise fruit with excellent balance. Concentrated, with a complex and mineral finish.

