

Markus Molitor

*Haus Klosterberg Trockenbeerenauslese 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. Every single berry was picked off the stem by hand, with only raisin-like berries being retained.

Winemaking: Crushed and macerated on the skins and then pressed gently with a basket press. Spontaneous fermentation with natural yeast in small stainless-steel tanks.

Grape varieties : Riesling

Soil : All different kinds of slate

Alcohol : 6%

Tasting notes :

Intense and pure, with lively acidity, pronounced minerality, and ripe stone fruit aromas. Excellent aging potential.

