

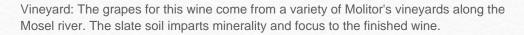
Markus Molitor

Haus Klosterberg Riesling (White Capsule)





Quality level: QbA



Vinification: The grapes were softly crushed and macerated for several hours on the skins. After maceration the juice was fermented in stainless steel and large barrels using only natural yeasts. The wine rests on the lees following fermentation producing a balanced and aromatic wine.

Grape varieties: Riesling

Soil: Slate

Alcohol: 11.5%

Tasting notes:

An attractive and fruit-driven nose with notes of pear, peach, and a hint of smoke. Light-bodied on the palate but it continues to develop in the glass with a delicate and elegant finish.

Press Notes

Robert Parker Wine Advocate	
2017, 2016	90 points
James Suckling	
2022	90 points
2020	91 points
AG Vinous	
2017	90 points

91 points

2016



MARKUS MOLITO