

Markus Molitor

Haus Klosterberg Riesling



White Capsule: Dry

Quality level: QbA

Vineyard: The grapes for this wine come from a variety of Molitor's vineyards along the Mosel river. The slate soil imparts minerality and focus to the finished wine.

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

The Wine Advocate

2017, 2016 90 points

James Suckling

2020 91 points

AG Vinous

2017 90 points
2016 91 points

