

Markus Molitor

Ockfener Bockstein Riesling Spätlese



White Capsule: Dry

Quality level: Spätlese

Vineyard: Markus Molitor does not only grow vines in the Middle Mosel Area, but also in the Sarre River Region and the Ockfener Bockstein vineyard is located here. Shaped like an amphitheatre, the extremely stony grey slate soil of the vineyard in combination with quartzite and sandstone produces spicy and fruity Rieslings with the typical cool mineral character of the Saar valley.

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

Grape varieties : Riesling

Soil : Stony grey slate soil with quartzite and sandstone

Alcohol : 11%

Tasting notes :

"Still quite restrained at first, this develops a most beautiful and complex nose of herbs, mint, vineyard peach, passion fruit sorbet, flowers and almond cream. The wine has great presence on the palate, and shines through precision and focus. Notes of grapefruit, lime and minty herbs add to the multidimensional side of this beautiful dry Riesling. The finish is ethereally light and refined." (Mosel Fine Wines, Issue 38)

Press Notes

The Wine Advocate

2017	94 points
2016	93 points

AG Vinous

2016	91 points
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