Banville
Wine Merchants

Markus Molitor

*Kinheimer Hubertuslay Riesling Auslese ** (White Capsule)*

White Capsule: Dry

Quality level: Auslese**

Vineyard: The Hubertuslay is on a classical steep slope, facing south. A deep grey slate soil helps to create Rieslings with powerful minerality in a delicate interplay with ripe fruitiness.

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

Grape varieties : Riesling

Soil : Deep grey slate soil

Alcohol : 11.5%

Tasting notes :

"This shows a beautiful and fresh nose driven by grapefruit, lime, fresh herbs, smoke and mint. The wine is straight and zesty on the palate, where it reveals great presence underpinned by a touch of ripe and creamy fruits. A touch of power but without any undue weight comes through in the long, focused and fruit-driven finish." (Mosel Fine Wines, Issue 38)

Press Notes

Robert Parker Wine Advocate

2021, 2017	94+ points
2020	97 points
2018	95+ points
2016	95 points

James Suckling

2023	95 points
2020	94 points

AG Vinous

2021	95 points
2016	91 points