

Markus Molitor

*Zeltinger Himmelreich Riesling Kabinett*



Green Capsule: Off-Dry

Quality level: Kabinett

Vineyard: The Molitor holdings are situated in steep parts of this vineyard. Finely splintered blue Devon slate helps to make elegant and juicy Rieslings with vibrant acidity.

Vinification: The grapes were softly crushed and macerated for several hours on the skins. After maceration the juice was fermented in stainless steel 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 : 9%

Tasting notes :

"This offers a beautiful nose of cassis, grapefruit, herbs, white flowers and fine spices. The wine is silky yet delicately zesty on the palate. Canned yellow peach, zesty grapefruit and fine aniseed herbs come through and add depth to the long and nicely focused finish. The after-taste is persistent, with nicely integrated ripe acidity and smooth herbal and fruity flavors." (Mosel Fine Wines, Issue 38)

Press Notes

The Wine Advocate

2017	90 points
2016	92 points

AG Vinous

2016	92 points
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