

Markus Molitor

Wehlener Klosterberg Riesling Spätlese





Quality level: Spätlese

Vineyard: This vineyard is at the center of the Molitor property and stretches up the steep slopes to the left and right of their winery. It is located in a side valley directly opposite to Zeltingen, and faces almost due south. Light to medium-heavy stony soils of decomposed slate with a high proportion of iron produce mineral-driven and long-lived wines with delicate, elegant fruit.

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 in stainless steel tanks following fermentation producing a balanced and aromatic wine.

Grape varieties: Riesling

Soil: Medium-heavy stony soils of decomposed slate with a high proportion of iron

Alcohol: 9.5%

Tasting notes:

"This offers a nicely sizzled and exotic nose of pear, grapefruit, passion fruit, mango and herbs. The wine is nicely soft and round on the palate, where quite some ripe flavors of quince and almond come through. The finish is delicately ample but nicely juicy and playful. While a touch ripe and round at this stage, there is quite some upside here." (Mosel Fine Wines, Issue 38)

Press Notes

The Wine Advocate

2018, 2017,	92 points
2016, 2015	

AG Vinous

	points
2016 92	points

