

Markus Molitor

*Erdener Treppchen Riesling Auslese \*\*\**



Gold Capsule: Sweet

Quality level: Auslese\*\*\*

Vineyard: One of the most legendary and famous vineyards in the Middle Mosel valley. Extremely steep, south facing, with not too dry volcanic soil with influences of blue Slate.

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

Grape varieties : Riesling

Exposure : South

Soil : Volcanic with influences of blue slate

Alcohol : 7.5%

Tasting notes :

"The Auslese is very clear and aromatic on the nose and delivers a perfectly ripe, very precise and elegant stone fruit aroma along with very fine slate and spicy flavors. The wine is highly elegant and delicate in the mouth but also intense and salty, with a long, very stimulating and nicely grippy finish." (Mosel Fine Wines, Issue 38)

Press Notes

The Wine Advocate

2018	98 points
2017	98+ points
2015	97+ points

