

MARKUS MOLITOR

Mosel, Germany



Products

Riesling Sekt Brut
Haus Klosterberg Riesling (White Capsule)
Wehlener Klosterberg Riesling Kabinett (White Capsule)
Alte Reben Riesling (White Capsule)
Ockfener Bockstein Riesling Spätlese (White Capsule)
Kinheimer Hubertuslay Riesling Auslese ** (White Capsule)
Zeltinger Himmelreich Riesling Kabinett (Green Capsule)
Wehlener Klosterberg Riesling Spätlese (Green Capsule)
Ürziger Würzgarten Riesling Kabinett (Gold Capsule)
Wehlener Sonnenuhr Auslese *** (Gold Capsule)
Erdener Treppchen Riesling Auslese *** (Gold Capsule)
Wehlener Sonnenuhr Auslese *** (White Capsule)

TRADITION PRESERVED MARKUS MOLITOR was just 20 years old in 1984 when he took control of his father's winery. Even at such a young age he had a clear vision of what he wanted to accomplish. His ultimate goal was to produce Rieslings from Germany's famed Mosel region in the family tradition of eight generations before him with a strong dedication to making quality-driven, terroir-specific wines that would be unmistakably characteristic of this unique area. Markus' guidelines have never changed and remain as uncompromising devotion to quality in the vineyard and cellar, together with an absolute respect for nature. His intent is that each vineyard and vintage should express itself in the taste of every single wine. THE VINEYARDS AND WINEMAKING Markus began with just 1.5 hectares of vineyards in 1984. Over the past 35 years his holdings have grown to 120 hectares, making Markus Molitor one of the largest privately-owned and family-run vineyard and winery in the Mosel region. 75% of his vineyards are located in Grand Cru sites along the Middle Mosel river and 25% are located in the Saar river region. All of the vineyards are located on steep slopes and many of them are planted with old vines (some of the ungrafted vines are 100 years old). Due to the steepness and age of the vineyards, almost all of the work must be done by hand, guaranteeing the utmost quality in the selection process. Organic and sustainable viticulture practices are used in all of Molitor's vineyards. All of Molitor's wines are fermented using natural yeasts only. Most the wines are kept in large wooden barrels called Fuders that range in size from 1000 - 3000 liters. The cellar is carved out of the slate rock of Wehlener Klosterberg and provides an ideal cool and humid environment for slow fermentation. The wines rest "sur lie" for an extended time after fermentation. Markus Molitor is the largest privately-owned, family-run premium winery in the Mosel area and the only German winery to receive 100 points from Robert Parker's Wine Advocate not once, but fifteen times!

Owner : Markus Molitor

Winemaker : Markus Molitor

Total acres planted : 296 acres (120 hectares)

Varietals planted :
Riesling



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