Markus Molitor

*Wehlener Sonnenuhr Riesling Auslese *** (White Capsule)*

Vineyard Site: This steep 45 hectare south-southwest-facing site features soil composed of stony, grey weathered Devonian slate.
Vinification: The grapes were harvested and stringently sorted by hand. The berries were gently crushed and macerated for several hours on their aroma- and mineral-rich skins. The must fermented slowly and spontaneously at low temperatures so that the wine's multi-faceted fruity aromas could develop perfectly. Subsequently, the wine was carefully matured on its lees for an extended period in cask.



Grape varieties Riesling

Soil Deep, stony layer of Devon slate

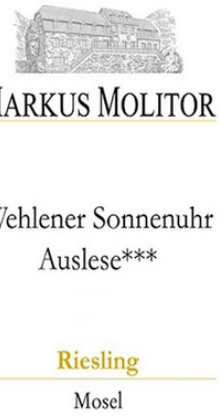
Alcohol 12.5%

Tasting notes
Elegant, succulent, finely scented, with ripe acidity and a silky mineral finish.

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Banville Wine Merchants www.banvillewine.com

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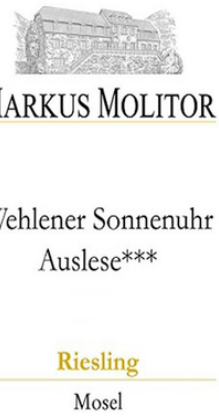
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