

Markus Molitor

*Haus Klosterberg Beerenauslese
Riesling (Gold Capsule)*

The grapes used to make this wine are harvested from several of Molitor's vineyards in the Mosel. Fruit is all hand-harvested.

Winemaking: Spontaneous fermentation with natural yeast.

Aging: The wine rests on the lees in stainless-steel tanks.



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Haus Klosterberg
Beerenauslese

RIESLING MOSEL



Grape varieties Riesling

Soil All different kinds of slate

Alcohol 6.5%

Tasting notes

Precise fruit with excellent balance. Concentrated, with a complex and mineral finish.

Banville
Wine Merchants

www.banvillewine.com

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