

Markus Molitor

*Haus Klosterberg Trockenbeerenauslese
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 at perfect ripeness. Every single berry was picked off the stem by hand, with only raisin-like berries being retained. Winemaking: Crushed and macerated on the skins and then pressed gently with a basket press. Spontaneous fermentation with natural yeast in small stainless-steel tanks.

Grape varieties Riesling

Soil All different kinds of slate

Alcohol 6%

Tasting notes

Intense and pure, with lively acidity, pronounced minerality, and ripe stone fruit aromas. Excellent aging potential.

Banville
Wine Merchants

www.banvillewine.com



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