

Bernkasteler lay Auslese**, Riesling (sweet), Markus Molitor

Mosel, Germany



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| Product code | KL22ZZWC |
| Grapes | Riesling |
| Country | Germany |
| ABV% | 11.5% |
| Case Size | 6 |
| Closure Style | Cork |
| Producer | |
| Vintage | 2013 |



Vegan



Vegetarian

MARKUS MOLITOR

Producer

Described as 'The Lord of the 1,000 Rieslings', Markus Molitor took over the responsibility of his parents' 7.5 acre estate in 1984. Vision, drive and an uncompromising devotion to quality have increased the holding to 125 acres in 18 appellations of the steepest and most coveted vineyard sites along the banks of the Mosel. In the spirit of authenticity and terroir, all of these wines are fermented naturally – no cultured yeasts, no fining agents, no enzymes and no other additives are ever used. The bottle capsules are colour coded to give an indication of the style of the wine.

Tasting Notes

Markus Molitor Bernkasteler Lay Auslese is a single varietal Riesling white wine produced by the Markus Molitor winery. This wine has a straw yellow colour in the glass. On the nose, it shows a remarkable aromatic concentration with predominant notes of lime, grapefruit and cassis. Subtle spicy nuances are also perceived, as well as floral and menthol notes that add complexity to the whole. On the palate, the wine is fresh and with a well-defined structure. The minerality is present, providing a sensation that evokes the stone and the depth of the terroir. The finish is long, leaving a lasting impression on the palate.

Viticulture

Bernkasteler Lay, located near the famous Bernkasteler Doctor, is a small but valuable plot of Markus Molitor. At the heart of this vineyard are vines up to 100 years old. The finely fragmented slate soil provides optimal conditions for the cultivation of very ripe and extremely aromatic grapes. For the production of Markus Molitor Bernkasteler Lay Auslese White Capsule, only healthy grapes previously selected in the vineyard are used.

Winemaking



TINDAL
WINE MERCHANTS

In the winery, the grapes are gently pressed and the must is macerated for several hours together with its aromatic skins. After maceration, fermentation is carried out with indigenous yeasts in stainless steel tanks and large wooden barrels. Subsequently, the wine is aged on the lees for several months to acquire greater complexity, volume and creaminess.