Urziger Wurzgarten Auslese, Riesling (sweet), Markus Molitor

Mosel, Germany



Product code	KL26ZZWC
Grapes	Riesling
Country	GERMANY
ABV%	11
Case Size	6
Closure Style	Cork
Producer	Weingut Markus Molitor
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

Perfect ripeness of each single berry, finest spicy slate mineral. On the palate graceful, concentrated, intense and full of extracts. Extremely delicate. Piquant, nearly dancing of the tongue. Great interplay of fruitiness and mineral.

Viticulture

The Molitor vineyards are spread out over locations from Brauneberg to Traben-Trarbach and, since 2001, also along the River Saar. The wide regional spread and the associated diversity of the slate soils and microclimates of the vineyards allow the estate to express the varied styles that the Mosel can produce. The winery is based at the centre of the Wehlener Klosterberg site and cultivates vineyards in 15 different sites. The steepest slopes here have a slope of up to 80 % and therefore have to be cultivated by hand. Farming at the estate is organic. Training of the vines is done on tall posts, with the canopy being attached to the posts as it grows during the season. These high walls of leaves ensure the ideal supply of nutrients for fewer grapes per vine and promote the optimum in terms of extract yield and physiological maturity. Depending on the site, plot, density of the plants and the vintage, the harvest volume is 10 - 55 hl/ha. The soils are slate wihich not only has excellent heat storage properties but is

also marked by a very specific, localized mineral composition. Blueschist, grey shale and Rotliegend are the best known types of slate, while there are also numerous interim forms. The Ürziger Würzgarten site is traditionally considered to be a specialty among the Middle Mosel vineyards due to its red iron-rich soil mixed with fine slate. This gives the grapes grown here a totally distinctive character, with spice and opulent fruit as well as a crisp, hearty acid backbone, which produces a tremendously full-bodied wine when combined with emphatic residual sugar, particularly in Spätlese wines. Harvesting is done by hand.

Winemaking

The grapes were harvested in the beginning of November. 100% healthy grapes were crushed softly and macerated for several hours on the flavourfully grape skins. After maceration the must was fermented in stainless steel tanks by natural yeasts only. A long-term storage on the fine lees followed fermentation which resulted in a fine fruity and well balanced wine.