

## Haus Klosterberg Riesling (off dry), Markus Molitor

Mosel, Germany



<b>Product code</b>	KLo4ZZWC
<b>Grapes</b>	Riesling
<b>Country</b>	GERMANY
<b>ABV%</b>	11
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Weingut Markus Molitor
<b>Vintage</b>	2022



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

Molitor's 2020 Riesling Haus Klosterberg (Green Capsule) starts with a pure, very clear, fine and elegant bouquet with fascinating aromas typical of slate as well as notes of stone fruit. This seems to be a wine you can drink immediately. Lush, fine and elegant on the palate, this is a smooth, round and juicy, very delicate, Riesling. It has precise acidity, silky texture and great balance.

### 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 which 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 Haus Klosterberg is made from a blend of Rieslings from several of Molitor's vineyards. Harvesting is done by hand.

## Winemaking

The grapes were harvested in October, gently crushed, and given several hours of skin contact to extract aroma and minerals. The must fermented spontaneously and slowly at low temperature so that the complex fruit aroma could develop perfectly. Thereafter, the wine received extended maturation on its lees in stainless steel and wooden vats.