# Brauneberger Mandelgraben*, Pinot Noir, Markus Molitor

Mosel, Germany




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| **Product code** | KL16ZZRC |
| **Grapes** | Pinot Noir |
| **Country** | GERMANY |
| **ABV%** | 13 |
| **Case Size** | 6 |
| **Closure Style** | Cork |
| **Producer** | Weingut Markus Molitor |
| **Vintage** | 2018 |

Vegan Vegetarian

MARKUS MOLITOR

## Producer

Taking over his parents' estate in 1984, Markus Molitor has built one of the Mosel's most important domaines, expanding the family holding to 125ha across 18 of the region's finest steep-slope vineyards. His work is rooted along the banks of the Mosel, where site selection and long-term vision have defined the estate's identity.

## Tasting Notes

The 2016 Pinot Noir Brauneberger Mandelgraben* is terribly pure and fresh yet also intense on the nose, which is still toasty but also shows a well-concentrated and articulated, refreshing Pinot and cherry aroma as well as a coolish character. Silky textured, fresh and nervy on the palate, this is a long, very intense and elegant Pinot with a persistent, licoricey finish. This is where Pinot kisses Châteauneuf-du-Pape. Drink Date 2024 - 2036 (S. Reinhardt – Wine Advocate, Oktober 2020)

## 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 Brauneberger Klostergarten vineyard has two very steep and two medium steep plots with finely granulated slate soils and a large proportion of stones. The parcel is mainly planted with Pinot Noir clones of French origin. Harvesting is done by hand.

## Winemaking

Meticulous vineyard management and stringent selection at harvest resulted in healthy and fully ripened grapes. After these were destemmed, the juice fermented spontaneously, with maceration lasting 3 ½ weeks. The wine was aged in oak barrels for 15 months.