

Brauneberger Mandelgraben*, Pinot Noir, Markus Molitor

Mosel, Germany



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

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

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 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 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.