Urziger Wurzgarten Spatlese, Riesling (dry) Markus Molitor

Mosel, Germany



Product code	KL30ZZWC
Grapes	Riesling
Country	GERMANY
ABV%	11
Case Size	6
Closure Style	Cork
Producer	Weingut Markus Molitor
Vintage	2022

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

Riesling Ürziger Würzgarten Spätlese AP 68 (White Capsule) comes from another parcel than AP 69, which gave another, more reductive wine, so Markus Molitor decided to bottle it separately and to release it in five to ten years. AP 68 has a super clear and stony/flinty bouquet and reveals great precision and freshness. Highly elegant, lush and fruit-intense, with a silky texture and great finesse, this is a crystalline, perfectly balanced and enormously mouth-watering, salty Riesling of great elegance and complexity. Drink Date 2025 – 2040. (S. Reinhardt)"

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 October, gently crushed, and given several hours of skin contact to extract aroma and minerals. The must fermented slowly and naturally at low temperatures so that the complex fruit aroma could develop perfectly. Subsequently, the wine was carefully matured on its lees in wooden barrels for a long time.