

MARKUS MOLITOR

Mosel, Germany



Markus Molitor was just 20 years old in 1984 when he took control of his father's winery. Even at such a young age he had a clear vision of what he wanted to accomplish. His ultimate goal was to produce Rieslings from Germany's famed Mosel region in the family tradition of eight generations before him with a strong dedication to making quality-driven, terroir-specific wines that would be unmistakably characteristic of this unique area. Markus' guidelines have never changed and remain as uncompromising devotion to quality in the vineyard and cellar, together with an absolute respect for nature. His intent is that each vineyard and vintage should express itself in the taste of every single wine. Markus began with just 1.5 hectares of vineyards in 1984. Over the past 35 years his holdings have grown to 120 hectares and Markus Molitor is now the largest privately-owned winery, family-run vineyard in the Mosel region. 75% of his vineyards are located in Grand-Cru sites along the Middle Mosel river and 25% are located in the Sarre river region. All of the vineyards are located on steep slopes and many of them are planted with old vines (some of the ungrafted vines are 100 years old). Due to the steepness and age of the vineyards, almost all of the work must be done by hand, guaranteeing the utmost quality in the selection process. Organic and sustainable viticulture practices are used in all of Markus Molitor's vineyards.

Products

Riesling Brut Sparkling
Haus Klosterberg Riesling
Wehlener Klosterberg Riesling Kabinett
Alte Reben Riesling Mosel
Ockfener Bockstein Riesling Spätlese
Kinheimer Hubertuslay Riesling Auslese
Zeltinger Himmelreich Riesling Kabinett
Wehlener Klosterberg Riesling Spätlese
Zeltinger Sonnenuhr Riesling Auslese **
Ürziger Würzgarten Riesling Kabinett
Erdener Treppchen Riesling Auslese ***
Wehlener Sonnenuhr Riesling
Beerenauslese

Owner : Markus Molitor

Winemaker : Markus Molitor

Total acres planted : 296 acres (120 hectares)

Varietals planted :

Riesling

www.markusmolitor.com



Markus Molitor

Haus Klosterberg Riesling



White Capsule: Dry

Quality level: QbA

Vineyard: The grapes for this wine come from a variety of Molitor's vineyards along the Mosel river. The slate soil imparts minerality and focus to the finished wine.

Vinification: The grapes were softly crushed and macerated for several hours on the skins. After maceration the juice was fermented in stainless steel and large barrels using only natural yeasts. The wine rests on the lees following fermentation producing a balanced and aromatic wine.

Grape varieties : Riesling

Soil : Slate

Alcohol : 11.5%

Tasting notes :

An attractive and fruit-driven nose with notes of pear, peach, and a hint of smoke. Light-bodied on the palate but it continues to develop in the glass with a delicate and elegant finish.

Press Notes

The Wine Advocate

2017, 2016 90 points

AG Vinous

2017 90 points
2016 91 points

