

WINE-EXPERTISE

Vintage:	2013
Name:	Haus Klosterberg
Grape Variety:	Riesling
Quality:	QbA
Taste:	dry
Alcohol:	12% vol.
Bottle size:	750ml

Vineyard

The Grapes for this wine originate of different vineyard sites of our property which are strongly influenced by our main soil slate. These vineyard sites produce crispy and mineral wines.

Vinification

The grapes were harvested in October. 100% healthy grapes were crushed softly and macerated for several hours on the aromatic grape skins. After the maceration the juice was fermented by natural yeasts only in stainless steel tanks and large wooden barrels. A long-term storage "sur lie" followed fermentation which produced a fine fruity and well- balanced wine.

Tasting Notes

Clear nose with aromas reminiscent of ripe fruits in combination with fresh herbs. On the palate notes of stone fruits, powerful slate mineral, animating.

Food Recommendation

Grilled brown trout with colourful salad and parsley potatoes.

Waldorfsalad with asparagus and herbal vinaigrette.

Serving Temperature

12-14°C

Aging Potential

2014-2020+



WEINGUT MARKUS MOLITOR

Haus Klosterberg – 54470 Bernkastel-Wehlen

Tel.: +49-(0)6532-95400-0 – Fax: +49-(0)6532-95400-29

e-mail: info@markusmolitor.com - Internet: www.markusmolitor.com