

WINE-EXPERTISE

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| Vintage: | 2012 |
| Name: | Zeltinger Sonnenuhr |
| Grape variety: | Riesling |
| Quality: | Spätlese |
| Taste: | fruity |
| Alcohol: | % vol. |
| Bottle size: | 750ml |

Vineyard Site

The grapes for this wine come from old parts of the vineyard, including some ungrafted vines up to 100 years of age. The soil consists of layers of complex minerals, including the very distinctive blue Devon slate. Markus Molitor is currently the largest property owner within this very famous small vineyard site (only 20 hectares) recognized as one of the best wine areas along the Middle Mosel.

Vinification

The grapes were harvested in November. 100% healthy grapes were crushed softly and macerated for several hours on the aromatic grape skins. After the maceration the must was spontaneously fermented in large wooden barrels. A long-term storage on the fine lees in stainless steel tanks followed the fermentation which produced a fine fruity and well balanced wine.

Tasting Notes

Aroma reminiscent of ripe apricots, peach nectar, mango, mace and lime-blossom honey. Dense, vivid balance of sweetness and acidity. Long aftertaste.

Food Recommendation

Chicken salad with red onions, green peppers and mint
Peanut Butter and Banana Sandwich
with Sourdough Ice Cream, Brandied Banana

Serving Temperature

12-14°C

Aging Potential

2013-2030+

