Markus Molitor

Haus Klosterberg Pinot Noir 2023



RED STILL WINE | GERMANY | MOSEL | SUITABLE FOR VEGANS

TASTING NOTE

Fresh and intense on the spicy/slatey nose, with floral-scented cherry and dark berry aromas as well as flinty notes and initially even white blossom hints. Silky, fresh and elegant on the palate, with lovely stimulating grip, this is a pure, light to medium-bodied, juicy, crystalline and vibrantly fresh Pinot of stunning finesse, remarkable intensity and stylistic quality.

VINIFICATION

Meticulous vineyard management and stringent selection at harvest led to healthy and fully ripened grapes. This multi-faceted Pinot Noir derived from spontaneous fermentation, with total maceration lasting 3 ½ weeks, and was refined by subsequent maturation in oak barrels.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	M69161I3
EXPRESSION	Red, Light and Juicy
COUNTRY	Germany
REGION	Mosel
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
TOTAL ACIDITY	5.1g/l Tartaric
RESIDUAL SUGAR	5.9g/l
SKU	M69161I3