

WEB
PopUp!

MARKUS MOLITOR, “MR. 300 POINTS”

GERMANY'S MOST AWARDED WINEMAKER

To help navigate their offer, in Markus Molitor's line the colour of the capsule – which is not officially regulated and means different things for different producers – is shorthand for the style of wine: white is for dry, green is for off-dry and a gold cap is for the sweet wines.

Markus took over their Mosel estate from his father in the mid-1980s, representing the eighth generation of the family at the helm. His mantra: “meticulous and uncompromising manual work in the vineyard and cellar, due respect for the

natural products – grapes and wine.” For most of his Rieslings that means natural, spontaneous fermentation in barrels and no additions with wines reaching their chemical and biological stability naturally over time. As this offer illustrates, the winery has holdings in the best vineyards of Middle Mosel, one of the most beautiful and picturesque areas in the wine world – and more recently Saar, the holding that Marcus grew from 1.5 hectares, when he started, to 120 hectares today. His website reminds a visitor that just 100 years ago the wines of Mosel and Saar fetched greater prices than Bordeaux and Burgundy did, which further highlights his ambition to craft the wines worthy of their predecessors. And many would argue that the house is well on its way: not only was he dubbed “Mr. 300” (Herr 300 in German) for having three of his 2013 wines score 100 points by Wine Advocate, but he is much respected by his peers, among whom is Egon Muller of Scharzhofberger Estate, as well as by the buying public with his top-scoring wines selling out in record time or fetching auction prices several times the estimates.

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NEW

4017
MARKUS MOLITOR
BRAUNEGER MANDELGRABEN
QUALITÄTSWEIN, PINOT NOIR,
MOSEL, 2018

Pinot Noir

750ml
3



Pretty traditional Pinot vinification – ambient yeast fermentation of destemmed grapes, three-and-half weeks of maceration and 15-month aging of oak barrels. Not a shrinking violet of a Pinot here. Full-on deep ruby colour with aromas of ripe black cherry, vanilla, roasted beetroot, nutmeg and forest underbrush. This single-vineyard Pinot has medium acidity, is extra dry, shows lighter-than-medium extract but medium, textured tannins, and is on the fuller side of medium in body. It is long lasting on the palate with fresh moss, black cherry, vanilla and toast flavours on medium finish. 2023-2027-IR

	13.5%
	Ripe black cherry, vanilla, roasted beetroot, nutmeg, underbrush
	Moss, black cherry, vanilla, toast
	Gorgonzola dolce





MIXED CASE

4018

MARKUS MOLITOR RIESLING - 1 BOTTLE EACH:
TRADITION, ERDENER TREPPCHEN,
BERNKASTELER LAY

750ml

3

This trio of dry Rieslings from Markus Molitor's Mosel vineyards highlights wines from the two highest tiers in the German wine-quality hierarchy: Qualitätswein and Prädikatswein.



NEW

MARKUS MOLITOR TRADITION
QUALITÄTSWEIN, RIESLING, MOSEL
(WHITE CAP), 2020



Riesling

Sourced from mostly slate-influenced sites of the property with several hours of skin contact prior to the start of the spontaneous fermentation. It is medium yellow, a little demure on the nose now. With a little air, slate, crabapple, cardamom and notes of white peach start to appear. Dry with high but balancing acidity, medium extract but soft textured, medium body. Moderate length and fruit intensity, yet fitting for its frame, with crabapple, slate, peach stone and lemon oil notes to medium finish. 2023-2030-IR

			11.5%
	Slate, crab apple, cardamom, hint white peach		
	Crabapple, slate, peach stone, lemon oil, [14.10]		
	Waldorf salad		

NEW

MARKUS MOLITOR ERDENER TREPPCHEN
SPÄTLESE, RIESLING, MOSEL,
(WHITE CAP), 2020



Riesling



This is a southwest-facing site, which is a prime aspect with stony, red slate soils. Medium yellow robe. It leads with crabapple, the spot-on red slate minerality, white peach, nutmeg and rye bread. The palate shows medium acidity; it is dry (10g/L RS only), has a high extract, but soft texture, medium alcohol and full body. A little static in flow right now thanks to its extract and is in need of a little time but shows promise in its structure and lovely fruit – again, rye bread, slate, apple and nutmeg to medium finish. 2025-2030-IR

			11.5%
	Crabapple, red slate, white peach, nutmeg, rye bread		
	Rye bread, slate, apple, nutmeg, [10.70]		
	Roasted pork loin with apples		

NEW

MARKUS MOLITOR BERNKASTELER LAY
AUSLESE, RIESLING, MOSEL
(WHITE CAP), 2017



Riesling



An impressive wine with a great depth of flavour and a strikingly long finish. The bouquet is expressing some development with notes of petrol, honey and mineral interwoven with aromas of peach, lime and pear. The palate remains youthful with concentrated flavours of peach, nectarine and mineral that evolve into a twist of pink grapefruit on the finish. A delight today but will also continue to mature over the next decade. 2023-2033-LW

			11.5%
	Petrol, honey, mineral, peach, lime, pear		
	Peach, nectarine, mineral, pink grapefruit, [10.00]		
	Pork dumplings		

NEW

4019

MARKUS MOLITOR ÜRZIGER
WÜRZGARTEN SPÄTLESE,
RIESLING, MOSEL (GOLD CAP), 2020



Riesling

750ml

3



The Spice Garden (the vineyard's literal name translation) has a variety of soils, with some reddish slate present and is known for a signature piquant element in its wines. Pale yellow. Upfront crabapple notes followed by floral tone, allspice, tar/ smoke and white peach. Medium acidity, medium sweet, high extract and soft textured; full body, good length and fruit with the aroma replays – crabapple, slate, tar, nutmeg, peach and pear to a long finish. This is lovely: delicious now and will likely be delicious, if different, at all stages of its life. 2023-2035–IR

	VEGAN		7.5%
	Crabapple, floral, allspice, tar/smoky, white peach		
	Crabapple, slate, tar, nutmeg, peach/pear, [75.80]		
	Pork schnitzel and red cabbage		

NEW

4020

MARKUS MOLITOR ZELTINGER
HIMMELREICH KABINETT, RIESLING,
MOSEL (GREEN CAP), 2020



Riesling

750ml

3



Again, a brief skin contact here too. A pale yellow in the glass. Quite a different profile: wax, lemon oil, cabbage roll, lemon, verbena and an almost starchy note. This Kabinett has a high-balanced acidity, is near dry (26g/L RS, quite a bit but acidity makes it taste drier than that), has medium-plus extract, soft texture and medium body. It shows a nice, medium-plus length and matching fruit intensity with lemon oil, verbena, slate, red delicious apple flavours. 2023-2027–IR

	VEGAN		9.5%
	Waxy/oily, cabbage rolls, lemon, verbena, chlorophyll, almost starchy		
	Lemon oil, verbena, slate, red delicious apple, [26.10]		
	Lobster roll		



NEW

4021

MARKUS MOLITOR ZELTINGER
SONNENUHR BEERENAUSLESE,
RIESLING, MOSEL (GOLD CAP), 2020



Riesling

375ml

3





This is from the Zelting's village portion of Sundial vineyard, shared with Wehlen and here, too, one finds large sections of ungrafted vines. Raisinated, shrivelled berries for this wine were individually hand-selected, either in vineyard or in the winery. Again, the grapes had some skin contact prior to spontaneous fermentation. Medium-plus yellow robe. The aromas of pear, peach and lemon preserve, golden raisins, honey, guava, with tobacco and mineral notes jump out of the glass. It has a medium-plus acidity, is very sweet – but not cloying – and shows high extract and soft texture, full body, very good length and well-enunciated fruit: dried peach, pear, honeydew melon, lemon preserve, guava, tobacco and slate. Medium to long finish. 2023-2035–IR

	VEGAN		8.5%
	Pear, peach and lemon preserves, golden raisins, honey, guava, hint tobacco, mineral/slate		
	Dried peach, pear, honeydew melon, lemon preserve, guava, tobacco, slate, [134.10]		
	Tarte Tatin		








NEW

4022 MARKUS MOLITOR WEHLENER
KLOSTERBERG SPÄTLESE,
RIESLING, MOSEL (GREEN CAP), 2020

 Riesling	
 750ml	3





A steely, focused wine with layers of Riesling character. Scents of white peach, grapefruit and white flowers are contrasted with an appealing hint of petrol. A balance of pristine fruit and minerality follow transitioning into a memorable finish. This wine's bright acid offsets its natural sugar leaving a slightly off-dry impression. With an abundance of flavour, this wine makes an ideal pairing for a coconut green curry with tofu. 2023-2033-LW

  	 11%
 White peach, grapefruit, flowers, petrol	
 Citrus, lemon, lime, mineral, white peach, nectarine, [22.50]	
 Coconut green curry with tofu	








NEW

4023 MARKUS MOLITOR WEHLENER
SONNENUHR SPÄTLESE, RIESLING,
MOSEL (GOLD CAP), 2020

 Riesling	
 750ml	3



This is a superb south-south-west facing site dominated by grey slate. It is a little known fact that most of the Sundial (its English translation) vines are ungrafted. This Spätlese had a brief skin contact pre-fermentation. A pale yellow colour. It leads again with a crab apple note, then oily, doughy/waxy elements, then wet slate and shoe polish. Medium acidity and medium sweet, it shows high extract and soft texture, low but balanced alcohol and medium body. It has a nice length and fruit intensity of crab apple, slate, wax and shoe polish and medium finish. Another long-hauler that will be enjoyable its entire life. 2023-2035-IR

  	 7.5%
 Crab apple, oily/doughy/waxy, wet slate, shoe polish, smoky	
 Crab apple, slate, petrolly, shoe polish, [74.70]	
 Korean-style Ribs	

