

# MAXIMIN KLOSTERLAY

OLD VINES | FIRST SITE



This vineyard is defined through its steep terroir. Located directly at the Mosel river, the vineyard reaches a slope of 65%. The Mosel faces the vineyard directly before it turns and streams onwards towards Leiwen.

At late afternoon the sun directly heats the slate soil and at night the nearby Mosel saves the mild temperatures. Even in the driest summer months this vineyard is still supplied by a sufficient supply of water in order to guarantee the growth of the vines.

The vinification of Maximin Klosterlay takes place following the traditional methods of the Mosel. After a long harvest and a spontaneous fermentation in old fuder barrels (1000 liter Mosel oak casks) the wine stays on the yeast up until the bottling takes place.

The outcome is a Riesling that embodies elegance and richness in perfect harmony.

James Suckling: 95 Punkte

Mosel Fine Wines: 92 Punkte