



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Issue No 37 – August 2017

Vade-Mecum to the Grosser Ring / VDP Mosel Auction 2017

Mosel Fine Wines

The aim of Mosel Fine Wines is to provide a comprehensive and independent review of Riesling wines produced in the Mosel, Saar and Ruwer region, and regularly offer a wider perspective on Riesling produced in Europe.

Mosel Fine Wines appears on a regular basis and covers:

- Reports on the current vintage (including the annual Auctions held in Trier).
- Updates on how the wines mature.
- Perspectives on specific topics such as vineyards, Estates, vintages, etc.

All wines reviewed in the Mosel Fine Wines issues are exclusively tasted by us (at the Estates, trade shows or private tastings) under our sole responsibility.

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Contact Information

For questions or comments, please contact us at: info@moselfinewines.com.

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Understand Our Tasting Notes

The core of Mosel Fine Wines is to publish independent tasting notes. The particularity of Mosel and German Riesling made us adopt a specific structure in order to capture all the information needed for wine lovers to make informed choices based on our tasting notes which we explain below.

2015er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	13 16	Auction	97
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This wine immediately stands out as the airy precision of its elegant nose of white peach, a hint of cassis, herbs and spices is simply mind-boggling. The wine then delivers a gorgeous array of orchard and delicately exotic fruits on the zesty palate and leaves one with an explosion of minerals and herbs in a hauntingly deep and elegant finish. This is an epic effort on par with the best at this Estate. 2025-2055

1. NOMENCLATURE: For simplicity, consistency and clarity, we rely on the following to define a wine:

- We stick to the traditional “Village + Vineyard” denomination even for wines from VDP classified vineyards (where only the vineyard name appears on the consumer side of the label).
- No Prädikat in the name means that the wine was bottled as QbA.
- GG stands for “Grosses Gewächs” and EG for “Erstes Gewächs.”

You can find more information on how to decipher German wine labels in the article “Deciphering the modern German wine label” [here](#).

2. AP NUMBER: The AP Number is the unique number associated with any lot of German quality wine. We systematically provide this information (actually the last 4 or 5 “meaningful” digits of the AP) as wine growers sometimes differentiate between wines only through this AP Number. You can learn more about AP numbers [here](#).

3. AUCTION: We add the mention “Auction” for wines sold via the annual Auctions held in September as they are different from the ones sold via traditional channels. You can learn more about the annual Trier wine Auctions and these particularly fine expressions of Riesling [here](#).

4. DRINKING WINDOW: Mosel Riesling has a long development cycle and can be enjoyable for 20 years and more. Like other great wines from this world, Mosel Riesling usually goes through a muted phase before reaching maturity. At the end of each tasting note, we therefore provide a drinking window, which refers to our estimation of the maturity period for the wine. This maturity period is based on the following principles:

- It consists of the “fruit” and “terroir” phases as defined in our review of Maturing Mosel.
- It does not explicitly mention the additional drinking window for fruity-styled wines which typically lasts for 1-3 years after the vintage.

You can find more about the different maturing phases of Mosel Riesling [here](#).

5. SCORE: The use of scores to evaluate wines has advantages (clearly communicating a perspective) and disadvantages (over-simplifying such a complex matter as wine). We believe the advantages prevail as long as a rating is put into the perspective of a tasting note. Here our principles:

- Scale:** We rely on a 100-point scale with the following overall principles:

95-100	Classic: A true classic that sets the standards for its style and terroir. Only few wines make it into this “super-class” of Riesling and no stone should be left unturned to find them.
90-94	Outstanding: Stands out as distinctive example of its style and terroir. It will offer immense pleasure and should be actively looked out for.
85-89	Good to very good: Is a good to very good wine with special qualities. It will be delicious and is worthy of any cellar, especially if the price is right.
80-84	Solid to good: Is technically correctly made and will be enjoyable in its simple solid way. Price is the key driver for the decision to buy.
Below 80	Not worth it: Does not show any distinction and may even have some flaws. Given the currently still quite reasonable price level for Mosel Riesling, there is no reason to bother.

- Assessment:** We evaluate complexity, balance and elegance (“more is not better”) as well as respect of terroir and style (a great Kabinett will get a higher score than an average Spätlese). If the actual style does not match that on the label (say a Spätlese bottled as Kabinett), we will review the wine according to its intrinsic style (in the example as “the Spätlese it is”) and add a remark about its true style in the tasting note.
- Timing:** Our ratings for young wines refer to the expected quality of the wine at maturity (i.e. during its drinking window) and not at moment of tasting.
- Firm Scores vs. Score Ranges:** Bottled wines get firm scores. Score ranges indicate tasting notes based on cask samples.

The principles above cover the basics. We remain at your disposal under info@moselfinewines.com should there be a question.



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Background Information

Each country has its own specificities regarding naming, labelling, style, etc. This is no different in Germany. In this country also, there are specific subjects such as vineyard classification or AP numbers, which any lover of German Riesling needs to understand to get the most of their wines and our reviews. We regularly publish articles on topics which may help readers get a first grasp at or deepen their knowledge in a particular aspect of German wine or winemaking. As these articles have appeared in different Issues and / or on our website since 2008, we insert here a **comprehensive list of background articles published to date** with the topic and where it can be found:

Theme	Topic	Issue	Website
Wines	Deciphering the Modern German Wine Label	Issue No 34 (Apr 2017)	Click Here
Region	Mosel Visiting Guide	Mosel Visiting Guide 2017	-
Estates	Bert Selbach 40 Years at the Service of Riesling	Issue No 33 (Jan 2017)	-
Winemaking	Karl Erbes Precursor of the Flying Winemaker	Issue No 33 (Jan 2017)	-
Estates	The Merkelbach Brothers Living Legends celebrating their 65th vintage	Issue No 33 (Jan 2017)	-
Estates	State Estates in Trier, Ockfen and Serrig Historic Estates Given a New Life	Issue No 33 (Jan 2017)	Avelsbach Estate Serrig Estate
Region	German Wine A Look at a Century Ago	Issue No 33 (Jan 2017)	-
Region	Grosser Ring The Mosel Branch of the VDP	-	Click Here
Wines	Let's Talk About Sekt – The Sparkling Joy of Riesling	Issue No 30 (Mar 2016)	Click Here
Vineyards	Vineyard Revivals - Lambertskirch by Peter Lauer - Neumagener Sonnenuhr is back - Trabener Zollturm, revival of a forgotten glory	Issue No 29 (Oct 2015)	Click Here Click Here Click Here Click Here
Wines	Winemaking in the Age of Climate Change	Issue No 28 (Jun 2015)	Click Here
Vineyards	Geisberg - The Revival of a Forgotten Saar Glory	Issue No 28 (Jun 2015)	Click Here
Wines	Maturing Mosel and drinking windows	Issue No 27 (Mar 2015)	Click Here
Wines	AP Number	Issue No 27 (Mar 2015)	Click Here
Wines	Eiswein	-	Click Here
Wines	Understanding German classification and associated labelling (Grosses Gewächs, Erstes Gewächs, Grosse Lage, Erste Lage, etc.)	Issue No 26 (Oct 2014)	-
Wines	Dry Mosel Riesling	Issue No 14 (Jan 2011)	-
Vineyards	Erdener Prälat	Issue No 10 (Jan 2010)	Click Here
Estates	Jos. Christoffel jr.	Issue No 7 (May 2009)	-

Past issues are available to subscribers on simple request at info@moselfinewines.com.



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The Vintage 2016 – Victory from the Jaws of Defeat

While the highly acclaimed 2015 vintage hit the market in spring 2016, the 2016 vintage was facing with a spring from hell. However, as you will see, the vintage turned miraculously for the better, literally snatching victory from the jaws of defeat. The result is a classic even if slightly ripe vintage with great early charm ... and, hidden among its midst, some of the most stunning pieces of Mosel classicism we have tasted in 10 years of Mosel Fine Wines.

How come? Here the key fact in a nutshell.

The Vintage in a Nutshell

Vintage Conditions	<p>The vintage started normally, with bud break in line with long-term average. Then things turned for the bad. The Mosel, as much of Northern Europe, experienced a spring from hell with caterpillars eating the young shoots, 6 weeks of rain which led to widespread outbreaks of peronospora and also some localized hailstorm, in particular around Graach. Lastly, flowering happened late, at the end of June, and proved rather uneven. All this had an impact on yields, sometimes dramatically so.</p> <p>As if by miracle, things turned for the better as of early July. Dry sunny weather essentially settled in until the harvest. There was however localized impact of sunburn at the end of August, which affected also yields. September proved one of the hottest on record, further accelerating the ripening process.</p> <p>Growers were blessed with cool and dry weather during harvest, allowing them to make the right (and often necessary) selections. The lack of botrytis limited the opportunities for noble-sweet wines but several spells of frost allowed the production of Eiswein. Acidity and sugar levels proved overall moderate, in line with 2014 and 2012, but there are huge differences between wines.</p>
The Wines	<p>Overall, 2016 is a charmer of a vintage with much immediate ripe and fruity appeal, not unlike 2011 (in fresher) or 2007 (in lighter). However, 2016 is far from being homogeneous, in fact it is composed of a mosaic of vintages, a result of the freakish growing conditions. Hidden inside the vintage, there are true gems with the balance of 1997, one of the best vintages ever, 2002 or even 2008. The bulk of the harvest was brought in with refreshingly moderate sugar levels. Overall, the Saar and Ruwer produced slightly fresher wines than the Middle Mosel but there are great differences between Estates. The good harvest conditions allowed for some Auslese, little BA and even TBA wines, but some remarkably pure and fruity Eiswein. With a few exceptions, yields are often on the low side, the inevitable result of the poor spring.</p>
Buyer's Guide	<p>In general, 2016 offers the opportunity to acquire Riesling with great immediate ripe appeal: The vintage is a true charmer. At the top, 2016 is one of the most exciting and elegantly balanced vintage since the 1990s and well-worth stocking up for cellaring! In particular, we urge our readers to literally plunge onto the finest Kabinett and Spätlese: These are some of the most exciting and classic we have ever tasted. 2016 looks also set to become a major vintage for dry Riesling, provided the aromatics are not overripe. Lovers of dessert wines will find much to love in 2016 as the Auslese are pure and the Eiswein are gorgeously fruity. They should however also keep an eye open for the remaining stunning noble-sweet wines from 2015 which are still available here and there.</p>

Note: A comprehensive report on the 2016 growing conditions, wines and buying guide was published in Issue No 35 (June 2017)



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Grosser Ring / VDP Mosel Auction 2017 – The Event at a Glance

The Auction is open to the public and professionals.

The Auction is open to both the public and professionals with the possibility to taste the wines in the morning. The auction wines are then auctioned off in the afternoon in a so-called "wet Auction," i.e. the wines are served again while they are being auctioned off (this may not be the case of course for some rare and / or old bottles). There is an entrance fee for non-professionals. As participation is limited, early registration is highly advisable.

<u>Place:</u>	IAT Plaza Hotel Zurmaienerstrasse 164 54292 Trier	<u>Timing:</u>	September 15, 2017 09.00-11.00: Pre-tasting 13.00 onwards: Auction
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The vast majority of the wines brought to the Auction are special casks of the finest wines (not sold via traditional sales channels).

In principle, each Estate has the freedom to decide which wine(s) to auction off: A young wine, a mature one, a special cask, etc. The only restriction is that any Eiswein, BA and TBA have to have seen at least two winters (i.e. are at least 2 years old) before going to Auction. In practice growers want to bring their best wines to the Auction and the following rules of thumb generally hold true:

- Only special wines from special casks (i.e. with a distinct AP number) are brought to the Auction. These wines are therefore not available via traditional sales channels.
- Kabinett, Spätlese or Auslese brought to the Auction are likely to be from the latest vintage (i.e. from the 2016 vintage for the Auction to be held this year).
- The practice varies more widely what concerns Eiswein, BA and TBA bottlings. Some Estates tend to bring them to the Auction immediately or soon after the minimum two years period. Other Estates prefer to let them mature somewhat in their cellars before bringing them to the Auction.
- In addition, some Estates may bring some mature rarities from wines which were sold via regular channels.

Private individuals as well as professionals can bid at this Auction.

Technically speaking, only the accredited commissioners are actually allowed to bid at this Auction. However, anyone who wishes to acquire some bottles at this Auction can do so by placing bids with their wine merchant / importer (if they offer this service) or by contacting directly one of the accredited commissioners. Bids are put in the form of "I want X bottles of wine so-and-so for up to €Y hammer price per bottle." After the Auction, the commissioners will contact the successful bidders for payment and shipment. It is therefore advisable to contact a commissioner prior to bidding on the best way to handle any import or duties issues into your country or handle through a wine merchant in your country (who will handle the import logistics for you). After the Auction, the commissioners have a bid of logistics to handle with each Estate to make sure that they are sent the bottles for each of their clients. As a consequence, the bottles are typically only become available for shipping or collection a few weeks after the Auction.

Bidders need to take into account that commissions and taxes will be added to the hammer price.

The end price paid for the wines will be composed of the hammer price, to which one needs to add a commission fee (a few percentage points of the hammer price) for the accredited commissioners, shipping costs as well as any import duties and VAT (or sales tax).

Bidding occurs through registered commissioners.

Any bidding will occur through a set of accredited commissioners who handle the bids on behalf of the individuals or professionals. We provide here below the list of the accredited commissioners to the VDP Auctions as per VDP website (capture – August 2017):

Bergweiler, Elmar	Karl A. Röss Wein KG
Dünweg W	Selbach, J. & H. GmbH & Co. KG
Johann Hild e.K	

Full details of these commissioners (address, phone, email, etc.) can be found here: [VDP Mosel Commissioners](#).

More information can be found in the following document freely available online:
[An Introduction to the Annual Trier Wine Auctions](#)



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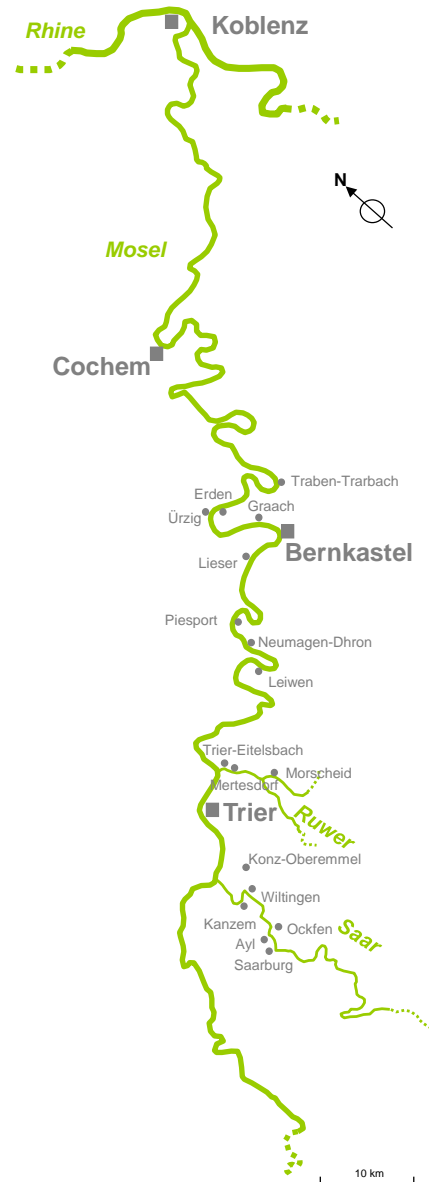
By Jean Fisch and David Rayer

Grosser Ring / VDP Mosel Auction 2017 – Tasting Notes

We provide here a review of wines that will be auctioned off by the Grosser Ring / VDP Mosel on September 15, 2017 and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).

- Geltz-Zilliken**
- Fritz Haag**
- Reinhold Haart**
- Peter Lauer**
- Le Gallais**
- Schloss Lieser**
- Dr. Loosen**
- Egon Müller**
- von Othegraven**
- Joh. Jos. Prüm**
- Willi Schaefer**
- von Schubert**
- St. Urbans-Hof**
- Wwe Dr. H. Thanisch (Erben Thanisch)**

- Saarburg*
- Brauneberg*
- Piesport*
- Ayl*
- Kanzem*
- Lieser*
- Bernkastel-Kues*
- Wiltingen*
- Kanzem*
- Wehlen*
- Graach*
- Mertesdorf*
- Leiwen*
- Bernkastel-Kues*





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Weingut Geltz-Zilliken

(Saarburg – Saar)

1997er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese lange GK	03 98	Auction	97
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This wine was already auctioned off in 1998. In 2017, the Estate releases a few cellar reserve magnums as mature rarity. Tasted from a 75cl bottle, this wine delivers an absolutely mind-bogglingly complex and attractive nose made of notes of chamomile, mint, honey, dried mango, grilled pineapple and butter cream. The wine is smooth with a very delicate creamy texture and ripe yellow honeyed fruits underlined by a superbly zesty acidity driven by grapefruit on the palate and in the very long and ethereal finish. The fruity presence is astonishingly youthful and vibrant for a 20 year-old wine. What a great dessert wine ... to drink by the magnum! Now-2047

2016er	Geltz-Zilliken	Saarburger Rausch Riesling Spätlese	02 17	Auction	93
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A hugely complex, rich and ripe nose of rhubarb, candied fruits, orange and mango gives way to a fresher side underpinned by gooseberry and anise as the wine develops in the glass. The wine is very smooth and delicate on the palate, where juicy fruits, honey and luscious cream are wrapped into a mild expression of acidity. The acidity does however come through in the very and delicate finish and brings depth and intensity to this Auslese GK styled expression of Riesling. 2026-2046

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2016er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15		Auction	(96-98)
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Small quantities were made of this superb Auslese lange GK #15 harvested at over 125° Oechsle. An initial whiff of volatile acidity quickly gives way to a stunningly complex and yet pure and primary nose of pear puree, raisin, marzipan, grapefruit and fine herbs. The wine develops the full multi-layered elegance of a grand Auslese lange GK on the palate, combining unctuous and delicately exotic fruits with nicely tickly and refreshing acidity. The finesse is simply staggering. This will be a stunner of a wine at maturity. 2031-2056

2016er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14		Auction	95+
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The 2016er Juffer-Sonnenuhr Spätlese #14 develops a stunning nose of pear, quince, peach and earthy spices wrapped into residues of spontaneous fermentation, as well as lovely smoky and floral notes after some airing. The wine comes over as juicy and hugely elegant on the palate. It is packed with flavors but still comparatively light-featured. A great touch of grapefruit livens up the finish and brings focus and elegance to the experience. This is a stunning wine cut along the canons of airy Auslese in the making. We would even not be surprised if it even turns out even greater than initially expected at maturity. 2031-2056

2016er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Kabinett	13 17	Auction	94
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After 2014, Oliver Haag decided also to produce an auction Kabinett from the Brauneberger Juffer-Sonnenuhr, made this year from fruit harvested at 88° Oechsle. This terrific wine develops a simply stunning nose of apricot, pear, grapefruit and whipped cream on the nose and leaves a gorgeously playful feel on the light-featured and elegant palate, where it does develop the full fruity side of a modern Spätlese. Whoever has the patience to wait for this wine to mature for a decade or two will have the pleasure to enjoy a dead ringer for the great Fritz Haag Spätlese or Auslese from the 1990s. This is truly remarkable. 2026-2056

Weingut Reinhold Haart

(Piesport – Middle Mosel)

2016er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Auslese GK	31 17	Auction	95
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This auction Auslese GK, harvested late at 104° Oechsle with 30% of botrytized grapes, delivers a gorgeous and overtly fruit-driven nose of pear, quince, grapefruit, peach and passion fruit. The wine shows its concentration on the palate, where it proves almost oily yet loaded with exotic fruits including pineapple, passion fruit and coconut. All this is nicely balanced out by tickly acidity in the still sweet but already hugely focused finish. This is a terrific Auslese in the making. 2031-2056



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Weingut Karthäuserhof

(Eitelsbach – Ruwer-Trier)

2016er	Karthäuserhof	Eitelsbacher Karthäuserhof Riesling Spätlese Nr. 24	Auction	91
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This delivers a nicely aromatic and attractive nose made of anise, quince, yellow peach and bergamot. These scents are joined by some licorice and smoke as it develops in the glass. The wine is nicely juicy and offers pear-driven aromatics leading to a comparatively light yet delightful complex and long finish. This is an outstanding Spätlese with great drinking appeal in the making. 2024-2036

Weingut Peter Lauer

(Ayl – Saar)

2016er	Peter Lauer	Ayler Kupp Riesling Auslese	30 17	Auction	94
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This Auslese, harvested at 103° Oechsle, delivers a beautiful nose of white peach, quince, spices, honey, fine herbs and smoke. The wine develops a gorgeously complex side on the palate as apricot cream makes for great contrast to the zesty feel of grapefruit. The finish is complex, delicately creamy and beautifully long. 2031-2056

2016er	Peter Lauer	Ayler Kupp Riesling Kabinett Fass 5	Auction	93
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This Kabinett offers a beautifully engaging nose of citrusy fruits, pear, smoky herbs and slate. It is gorgeously salty and vibrant on the palate, where it offers true Kabinett tension. The finish is precise, focused and energizing. This is a superb Kabinett in the making which combines superb drinking pleasure with outstanding complexity. 2026-2046

2016er	Peter Lauer	Ayler Kupp Riesling Spätlese Fass 23	Auction	92
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This Spätlese offers a delicately ample and engaging nose made of peach, grapefruit, pear and herbs. This leads to a slightly riper and delicately ample feel of apricot blossom, more peach and fine zesty grapefruit on the palate and in the long and comparatively racy and delineated finish. This is in firm need of cellaring to gain in precision and complexity but will offer a beautiful Auslese-styled expression of Riesling in a decade or so. 2026-2046

2016er	Peter Lauer	Schodener Saarfelser Marienberg Riesling Spätlese Fass 24	Auction	92
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This Spätlese offers a beautiful nose of ginger, pear, pineapple, white flowers and fine herbs as well as a hint of honey. The wine proves nicely complex and fruit-driven on the palate, where it develops the full delicately smooth side of a light Auslese. The finish has presence, breadth and depth yet remains nicely playful. 2026-2046

Weingut Le Gallais

(Kanzem – Saar)

2016er	Le Gallais	Wiltinger braune Kupp Riesling Auslese	06 17	Auction	96
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This Auslese made from a selection of botrytized fruit made early in the harvest proves quite closed at first and only gradually develops its beautifully complex nose of pear, apricot, mango, bergamot, whipped cream and smoky slate, all wrapped into a touch of volatile acidity at this early stage. The wine proves beautifully creamy and refined as pear, honey and passion fruit drive the juicy and delicately exotic flavors on the palate. It leaves a gorgeously creamy feel in the long and delicately zesty finish. This lives from complexity and multi-layered finesse with almost BA-styled presence. What a gorgeous noble sweet wine in the making! 2031-2056



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Weingut Schloss Lieser

(Lieser – Middle Mosel)

2016er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK	29 17	Auction	96
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The 2016er Brauneberger Juffer-Sonnenuhr Auslese lange GK Auction was made from a strict selection of fruit harvested at a full 122° Oechsle. It delivers a gorgeously pure and delicately exotic nose of peach, pear, passion fruit and coconut, all wrapped into some fine dried herbs, flowers and spices. The wine starts off on the sweet side as pear puree and almond hit one's taste buds on the palate. A great touch of grapefruit comes through towards the finish and brings already some freshness to this remarkably pure and elegant wine. This will easily need more than a decade of cellaring in order to integrate its sweetness and develop its full balance but should then prove a stunning expression of Auslese LGK. 2031-2056

2016er	Schloss Lieser	Bernkasteler Doctor Riesling Spätlese	28 17	Auction	95
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This first vintage of Doctor at the Schloss Lieser Estate delivered three wines, including this auction Spätlese harvested at 95° Oechsle. The wine delivers an gorgeously complex nose of pear, vineyard peach, brown sugar and fine spices. It delivers the full delicately creamy presence of a light Auslese on the palate, where stunning flavors of almond, pear and peach woe for attention. The finish is multi-layered and hugely complex. As so often with Doctor wines, this proves still slightly on the bulky side at this early stage (as Doctor wines usually do) and will start to show its full potential after a good decade in the bottle. 2026-2056

Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2016er	Dr. Loosen	Erdener Prälat Riesling Auslese lange GK	32 17	Auction	(94-97)
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A whiff of volatile acidity quickly gives way to complex scents of pineapple, brown sugar, honey, earthy spices and dried herbs. The wine is hugely creamy, unctuous, concentrated and deep on the palate. It leaves a stunning feel of almond-infused fruits as well as herbs and spices in the very long and fresh finish. This is a gorgeous Auslese in the making. 2031-2056

2016er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese GK	31 17	Auction	(93-95)
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This offers a beautiful nose of cassis and red berry fruits as well as pear, mint, spices and fine slate elements all freshened up by flowery scents of citrus and grapefruit. The wine proves gorgeously playful and develops the delicately ripe presence of an Auslese on the palate. A delightful touch of acidity rounds off this modern version of a 1997 Auslese. This is a terrific effort in the making. 2031-2056

Egon Müller zu Scharzhof

(Wiltingen – Saar)

2016er	Egon Müller	Scharzhofberger Riesling Kabinett Alte Reben	03 17	Auction	94
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The 2016er Scharzhofberger Kabinett Alte Reben is made from a plot of very old un-grafted vines believed to have been planted around if not before 1900. The wine proves hugely reduced at this early stage and only hints at beautifully complex scents of pear, elderflower, gooseberry, white minerals, flowers and fine smoke, with some cassis elements still buried deep inside the wine. This leads to a gorgeous feel of fine herbs and spices on the delicately smooth yet zesty palate and leaves a delicately ripe, clean and salty feel in the long finish. The potential of this hugely complex and refined effort is immense but it will require quite some patience before it will reveal its full potential. 2031-2046+



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Weingut von Othegraven

(Kanzem – Saar)

2016er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	09 17	Auction	93+
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The 2016er auction Altenberg Kabinett was harvested at refreshingly moderate 80° Oechsle. Residues from spontaneous fermentation quickly give way to gorgeous scents of pear, grapefruit and fine herbs. The wine woes one with gorgeous flavors of passion fruit and minerals delivered with light Spätlese presence on the playful palate. The finish is juicy, refined and elegant. This is a superb Spätlese-styled wine in the making and one which could easily exceed our high expectations. The precision, finesse and purity are simply superb! 2026-2046

2016er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	12 17	Auction	93
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The 2016er auction Altenberg Spätlese was harvested at 91° Oechsle. Residues from spontaneous fermentation quickly give way to complex and primary scents of peach, pear, grapefruit, almond paste and some of the finest smoky herbs on the nose. The wine develops the delicately creamy side of a playful "drinking" Auslese and leaves a superbly ripe touch of zesty acidity in the finish. This beautiful wine made along the canons of the great 1997 vintage should prove stunning at maturity. 2026-2046

Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

2016er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Auslese lange GK		Auction	
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Not ready for tasting.

2016er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese GK		Auction	
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Not ready for tasting.

2016er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese		Auction	
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Not ready for tasting.

2016er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Spätlese		Auction	
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Not ready for tasting.

Weingut Willi Schaefer

(Graach – Middle Mosel)

2016er	Willi Schaefer	Graacher Domprobst Riesling Auslese	15 17	Auction	95
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This Auslese was made from fruit harvested at 109° Oechsle. It delivers an absolutely gorgeous and fruit-driven nose driven by apricot, mango, pineapple, orange peel and a touch of spices, licorice and pear with more airing. The wine is beautifully juicy and exotic on the palate, yet despite the richness and complexity this offers airiness and elegance. The finish is still loaded with quite some residual sugar in need of integration. This Auslese LGK in all but name is a huge success, and a wine to lay down for more than 10 years to reach its drinking window. 2031-2056

2016er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	13 17	Auction	95
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This delivers a stunningly elegant and complex nose which is initially still marked by some residues of spontaneous fermentation through smoky notes of bacon and some bakery elements. These quickly give way to magnificent notes of white flowers, vineyard peach and spices. The wine has a great juicy presence on the palate, a feeling also amplified by a glorious smooth touch of whipped cream. The finish is intense, spicy and smoky. What a beautiful and complex Spätlese. 2026-2046



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut von Schubert – Maximin Grünhaus

(Mertesdorf – Ruwer-Trier)

2016er	von Schubert	Maximin Grünhäuser Herrenberg Riesling Auslese Nr. 17	Auction	96
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The 2016er Herrenberg Auslese Nr. 17, the result of painstaking selections, yielded less than 300 liters from fruit harvested at 120° Oechsle. It offers a gorgeously elegant nose of pineapple, apricot blossom, cassis and fine spices as well as a whiff of volatile acidity. These are joined by riper and more exotic aromatics including mango and passion fruit after some airing. The wine is gorgeously vibrant yet unctuously creamy on the palate. A great kick of acidity comes through in the finish making this a stunningly elegant expression of Auslese lange GK. 2026-2046

2016er	von Schubert	Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 19	Auction	94+
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This is still rather reductive but proves superbly backward in style with white peach, herbs and fine spices wrapping some ravishingly elegant minty herbs. The wine is smooth yet zesty on the palate and leaves a stunningly complex feel in the long finish. As in the 2015 vintage, the von Schubert Estate produced a great auction wine cut along the great lines of its magical Auslese bottlings from the 1990s with plenty of upside if the wine firms up at maturity. This is a must buy for any lover of Grünhaus. 2026-2041

Weingut St. Urbans-Hof

(Leiwen – Middle Mosel)

2013er	St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Trockenbeereauslese	26 14	Auction	98+
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Nik Weis and his team harvested a meagre 80 liters of this beauty at 170-175° Oechsle on October 30, 2013. This develops a stunningly complex nose of passion fruit, pineapple, herbs and spices. The wine develops already a gorgeous touch of toffee and dried fruits on the palate and leaves a magnificently assertive, complex and creamy feel in the almost indefinite finish. We have tasted this beauty three times now over the last few years and it has gone from strength to strength: What a stunner of a TBA and a must-buy for any lovers of this style of Riesling. 2028-2063

2016er	St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Spätlese	21 17	Auction	(91-93)
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This special cask of Goldtröpfchen Spätlese was made fruit harvested at a whopping 98° Oechsle. It develops a huge even if somewhat ripe nose of peach, pear, passion fruit and fine herbs. The wine proves nicely balanced on the palate, where more flavors of pear, some ginger and fine herbs drive the aromatics right into the long and elegant finish. Far from being overpowering, this Auslese in all but name delivers complexity and depth. 2026-2046

Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

2016er	Wwe Dr. H. Thanisch – Erben Thanisch	Berncasteler Doctor Riesling Spätlese	08 17	Auction	92
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This develops a rather reduced nose of quince, almond, herbs and spices. It proves nicely playful on the palate, where the wine develops the creamy presence of a light Auslese. The finish is nicely fresh and quite juicy but also still rather backward. As so often with Doctor wines, patience will be, once again, a necessary virtue to see this Riesling blossom. 2031-2056



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Mosel Fine Wines Issues: Topics Covered in 2017

Here is an overview on the topics covered in Mosel Fine Wines this year:

Jan 2017	Issue No 33: 2015 Look-Back and Background Stories <ul style="list-style-type: none">▪ Look-Back and Highlights from the <u>2015</u> Vintage▪ Mosel Personalities: Bert Selbach, Karl Erbes, the Merkelbach brothers▪ New life at the historic State Estates▪ German Wine: A Look at a Century Ago
April 2017	Issue No 34: Mature Mosel <ul style="list-style-type: none">▪ Update on Recent Vintages (<u>2008-2015</u>)▪ "10-Years-After" Retrospective of the <u>2007</u> Vintage (250 Wines)▪ "20 Years-After" Retrospective of the <u>1997</u> Vintage (100 Wines)▪ Hanno Zilliken: 40 Years of Saar Zest▪ Notes from the Cellar
June 2017	Issue No 35: 2016 Vintage Report (Part I) <ul style="list-style-type: none">▪ Vintage Conditions, Buying Guide▪ Detailed Estate Reviews + Recommended Wines (500 Wines)
July 2017	Issue No 36: 2016 Vintage Report (Part II) <ul style="list-style-type: none">▪ More Detailed Estate Reviews + Recommended Wines (300 Wines)
August 2017	Issue No 37: Auction Guide <ul style="list-style-type: none">▪ Full information on Annual Trier Auctions 2017 and how to participate▪ Detailed tasting notes (ahead of the Auctions)
October 2017 (to be released)	Issue No 38: 2016 Vintage Report (Part III) <ul style="list-style-type: none">▪ More Detailed Estate Reviews + Recommended Wines▪ Dry German Riesling in General (GGs & Equivalent)
In Parallel	Regular Postings on Social Media <ul style="list-style-type: none">▪ News▪ Wines of the Month▪ 2017 Growing Conditions▪ etc. <p><i>Follow us on social Media (click on logo)</i></p> <div style="display: flex; justify-content: center; gap: 20px;"></div>