



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Issue No 41 – June 2018

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

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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 wines 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).
- We provide the grape variety, except for the few cases of a blend, in which case the blend details will be given in the tasting note.
- 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](#). "N.A." means that the AP number was not yet available at the moment of publication.

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: Riesling has a long development cycle and can be enjoyable for 20 years and more. Like other great wines from this world, Mosel and German Riesling usually go 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:

- Approach:** We score absolutely, i.e. in the context of all other wines irrespective of grape, style and vintage.
- 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
Region	Mosel Visiting Guide	Mosel Visiting Guide 2018	-
Vineyards	Vineyard Classification The Classification Before the Classification	Issue No 39 (Jan 2018)	-
Estates	Keller takes over Prime Mosel Vineyard	Issue No 39 (Jan 2018)	Click Here
Wines	Deciphering the Modern German Wine Label	Issue No 34 (Apr 2017)	Click Here
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)	-

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The 2017 Vintage – Small but Beautiful

After a brilliantly vibrant 2015 and a gorgeously sensual 2016, can the Mosel hit the bull's eye three times in a row? It seems so, despite (or thanks to) the fact that 2017 was hit by some devastating yield-reducing frost. The finest of the 2017 wines are simply amazing ... and there is perfection at the top! How come? Here the key fact in a nutshell.

2017 Vintage – The Vintage in a Nutshell

Vintage Conditions	<p>The vintage started at high speed, with bud break well ahead of long-term average. Unfortunately, frost hit the region around April 20 and affected the finest vineyards particularly hard, where the young shoots were the most developed. Overall, the yields were contracted by 30-40%, the highest losses since the 1991 vintage.</p> <p>The weather proved fortunately dry and warm for the remainder of the spring, allowing for a perfect and early flowering and a disease free growth. The much needed rain then came in July and August, which were actually quite wet and furthered growth. Unfortunately, Graach and Traben-Trarbach were hit hard by a devastating hailstorm.</p> <p>September proved wet but fortunately cool, and gave the growers a bit of stress as botrytis, and sometimes rot, developed fast and early. The advance of nature led many Estates to start their Riesling harvest already in September, a first for many growers. The weather cooled down which limited the development of botrytis and gave growers some time to make the necessary selections. Botrytis developed early and then late, which gave the opportunity to also make some high-end botrytized selections. The low yields and the possibility for botrytis selections meant that there was little incentive to gamble for Eiswein: None was eventually produced.</p>
The Wines	<p>Many 2017 wines combine the ripe delicacy of 2011 with the zesty presence of 2015. The wines have quite some concentration, a byproduct of the low yields, which gives them an imposing side. Tucked among its midst, there are wines that are among the finest we have tasted in 25 years of Mosel visits. The musts came in at rather high levels of sugar and high levels of acidity. 2017 saw plenty of botrytized selections (Auslese, BA and TBA). Overall, the Saar and Ruwer wines prove fresher and more playful than the Mosel, but there are many stunning exceptions. The true downside of this vintage are the yields: They are down significantly, and often little or no Estate wines was produced.</p>
Buyer's Guide	<p>There are few "light" Kabinett but lovers of elegantly vibrant Spätlese and Auslese should consider the 2017 Kabinett and Spätlese on offer. Whoever is partial to vibrant and pure BA and TBA should have a close eye on the finest 2017 offerings: They are stunning. Some truly great dry and dry-tasting Riesling was possible when mastering the power and acidity of the vintage. Readers should keep a close eye on the unusual complexity and elegance of Estate wines. Furthermore, 2017 is a vintage in which the "second tier" growers did outstandingly well: There are many bargains and discoveries to be made.</p> <p>In summary, the vintage is a stunner at the top and generated some of the finest Riesling ever made. However Quality is not uniform and there has been some heavy declassification: More than ever, tasting or following advice is critical.</p>

In this Issue, we provide full details on the vintage as well as Part I of our Estate Reviews as well as tasting notes for other noteworthy wines. Further Estates reviews and more noteworthy wines will be published in subsequent Issues on a as timely as possible basis in the coming months.

Notice: Bottlings destined for the Auctions will be reviewed in a special Issue / Auction Guide (to be released in August / September)



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2017 Vintage – The Growing Conditions

YIELD-DEVASTATING FROSTS IN THE SPRING

The vintage started at high speed, with bud break well ahead of long-term average.

While January 2017 proved abnormally cold (some even harvested some 2016 Eiswein on January 6), February and March was abnormally warm: "We could sit on the terrace already at the end of March," as Veronika Lintner (Weingut Egon Müller) recalls. This warm start into the year made that the bud break already happened by early April, i.e. a solid three weeks ahead of long-term average. Not everyone was happy, as Christoph Schaefer explained: "I like an early bud break but not that early. I had already a bad stomach feeling."

Frost hit the region around April 20 and affected the finest vineyards particularly hard, where the young shoots were the most developed.

A period of night frosts hit the region around April 20. It was not particularly cold, but the air temperature fell well below freezing point for three consecutive nights. As Constantin Richter reported, the impact of the frost was completely counter-intuitive: "We usually get frost in our secondary vineyards, situated in the cooler side valleys. Not so in 2017: We got hit most in our prime vineyards such as the Wehlener Sonnenuhr and the Brauneberger Juffer-Sonnenuhr, where the young shoots were the most developed. Actually, the frost was not that cold. But it just proved too much for 3 weeks old shoots." This was also echoed by Maximilian von Kunow (Weingut von Hövel): "Most of my Saar vineyards are situated at comparatively high altitude. Here, I harvested almost normal yields. Only my warmer vineyards in the Kanzemer Hörecker and the lower part of the Oberemmel Hütte took a hit."

Overall, the yields were contracted by 30-40%, the highest losses since the 1991 vintage.

The impact of this frost was overall quite dramatic. The first reports were fearing losses of up to 50% if not more. Fortunately, secondary shoots helped keep the damage somewhat under control. In the end, the regional authorities reckon that losses amounted to 30-40%. However, there are huge variations, by region, within regions and even within vineyards. The von Hövel Estate faced severe losses on the Kanzemer hill whereas Andreas Barth (his neighbor at Weingut von Othegraben) saw hardly any loss. Weingut Geltz-Zilliken was lucky, as it only lost approx. 15% through the frost ... while Egon Müller indicated that he got particularly hit in his Saarburger vineyard ... which is situated just next to some of Zilliken. The effect of consecutive and relentless cold created a patchy situation.

However patchy the impact of the frost proved to be, the result was anything to rejoice: Right from the start of the growing season, the Mosel winemakers were faced with yet another low-yield vintage, the fifth in the last six vintages.

AN ALMOST TOO GOOD SUMMER

The weather proved fortunately dry and warm for the remainder of the spring, allowing for a perfect and early flowering and a disease free growth.

After the shock of the frost, the biggest worry of the growers was that the remainder of the spring would prove challenging. This would have impeded the development of secondary shoots and further impacted yields. Fortunately, the weather stayed dry and very sunny. This meant that flowering happened under perfect conditions (read without coulure), but happened over a long period of time, as secondary shoots, understandably, flowered later. The dry weather in spring also meant that the growers did hardly face any diseases. This proved quite a relief after the very challenging spring of 2016 (see our vintage report published in the Mosel Fine Wines Issue No35 – June 2017).





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The much needed rain then came in July and August, which were actually quite wet and furthered growth.

The lack of water started to make itself felt in July, as younger vineyards started to show signs of water stress. This was not surprising as the rainfall had been systematically below average since March. Overall, the vines missed approx. 1 month of water. The wish of the Mosel growers is rarely the command of the weather saints. In 2017 though, their prayers were heard and rainfall proved disproportionately high in July and August. "At first, we were very happy, but then the rain proved almost too much as the grapes started to swell," as Florian Lauer (Weingut Peter Lauer) explained, "in particular in vineyards with deeper soil and less drainage."

Overall, the summer proved nicely tempered, with sunshine hours, rainfall levels and temperatures in line with long term averages. As Johannes Weber from Hofgut Falkenstein aptly put it: "It was actually a pretty ideal growing season ... was it not for the frost in April!" The result of this good summer was that the grapes could develop fast, which, combined with the early bud break and flowering, meant that the region was still a solid 3 weeks ahead of long-term average by the end of August.

The summer was marked by some hailstorm which hit Graach and Traben-Trarbach hard.

Unfortunately, Graach got another hit during the summer: On August 1, a hailstorm fell on the main Graach vineyards, hitting the Josephshöfer and parts of the Domprobst quite hard, as Christoph Schaefer from Weingut Willi Schaefer explained: "Hail was combined with wind, which meant that the corns of ice were hitting the grapes from the side, which added to the damage. In fact, for our Estate, this hailstorm proved much more of an issue than the frost." This same hailstorm carried over the hill, hitting the vineyards of Traben-Trarbach, where among others Weingut Weiser-Künstler and Weingut Vollenweider recently expanded, quite hard as well.



EARLIEST HARVEST IN LIVING MEMORY

September proved wet but fortunately cool, and gave the growers a bit of stress as botrytis, and sometimes rot, developed fast and early.

September put the nerves of the Mosel growers under further tension. The already swollen grapes swell further under the impact of the rain and nests of botrytis started to develop throughout the warmer vineyards. As Rolf and Alfred Merkelbach put it: "For us, the rain was the most difficult part of our growing season as botrytis began to spread and we needed to react very fast." However, the situation was very different in function of the vineyard and the region. We remember walking through the vineyards in the Middle Mosel and the Saar around September 20 and there was hardly any botrytis in the Saar, whereas there was plenty in the warmer parts on deeper soil (such as the foothills) on the Middle Mosel. As Karl-Josef Loewen (Weingut Carl Loewen) remarked, "those who did not do their vineyard work properly after the flowering were facing severe problems at this stage."

The advance of nature led many Estates to start their Riesling harvest already in September, a first for many growers.

Growers feared the development of another 2006 vintage, a year in which botrytis developed like wildfire (see our 10-Years-After Retrospective Report published in the Mosel Fine Wines Issue No 30 – March 2016). This led growers to start their harvest already in September: "This was a first in our 100 year-old history," as Christiane Wagner from Weingut Dr. Wagner explained. It was also part of a deliberate strategy, as growers realized that real Kabinett wines require grapes with moderate sugar levels in the must. As Andreas Barth (Weingut von Othegraven) and Florian Lauer (Weingut Peter Lauer), two Kabinett specialists, both independently explained, "The ideal must levels for our Kabinett lie around 80° Oechsle, give or take 1-2°." Also Carl von Schubert goes along these lines: "As we all know, Mosel-Saar-Ruwer Riesling do not need high sugar levels to make expressive wines."



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The weather cooled down which limited the development of botrytis and gave growers some time to make the necessary selections.

At first the situation proved really stressful, as botrytis was on the advance and the grapes were not uniformly ripe, as Thomas Haag from Schloss Lieser explained: "As a result of the frost and the second shoots, there were quite some differences in ripeness and level of botrytis impact on each vine and sometimes on each bunch! In the end, we had to go through each vineyard at least three times in order to get the right selections." The first week of harvest (at the end of September / beginning of October) was a quite hectic affair, as grower readily admitted (see the detailed Estate reviews). Fortunately, the weather became cooler in October and this gave the growers some much-needed breathing space. It also allowed the grapes to further ripen, although this proved much less the case than anticipated, as Andreas Barth from Weingut von Othegraven noticed: "The ripening process was no longer that big in October, which proved somewhat surprising given that the vines had still their foliage." Despite the cooling weather, it was anything but an easy harvest, as Alexandra Künstler (Weingut Weiser-Künstler) explained: "The grapes were nice, but one needed a dedicated and experienced team to make sure that the nests of rots were discarded and only the perfect grapes ended in the harvest baskets."

Botrytis developed early and then late, which gave the opportunity to make some high-end botrytized selections.

2017 allowed for some botrytized wines, and this at two very different moments in the harvest, as Stefan Erbes explained: "There were two moments to bring in some botrytized selections: at the very beginning of the harvest, as a result of the rain in September and in the second week of October, after a new spell of rain." Some, including Julian Haart, Christian Hermann and Egon Müller, relied heavily on the early botrytis. Others, including Zilliken and Thomas Haag at Schloss Lieser, first secured their basic wines before going for botrytis selections in the October window of opportunities. In the end, most Estates were able to bring in some Auslese GK, BA or TBA level selections, and this often in comparatively good quantities.

The low yields and the possibility for botrytis selections meant that there was little incentive to gamble for Eiswein: None was eventually produced.

2017 is not a vintage for Eiswein. The incentive was simply not there. Yields were low, i.e. wine was in high demand and the fact that most estates brought in some botrytized selections further reduced the attractiveness of risking some grapes on an elusive sweet wine. We are in fact not aware of any Estate having produced one.



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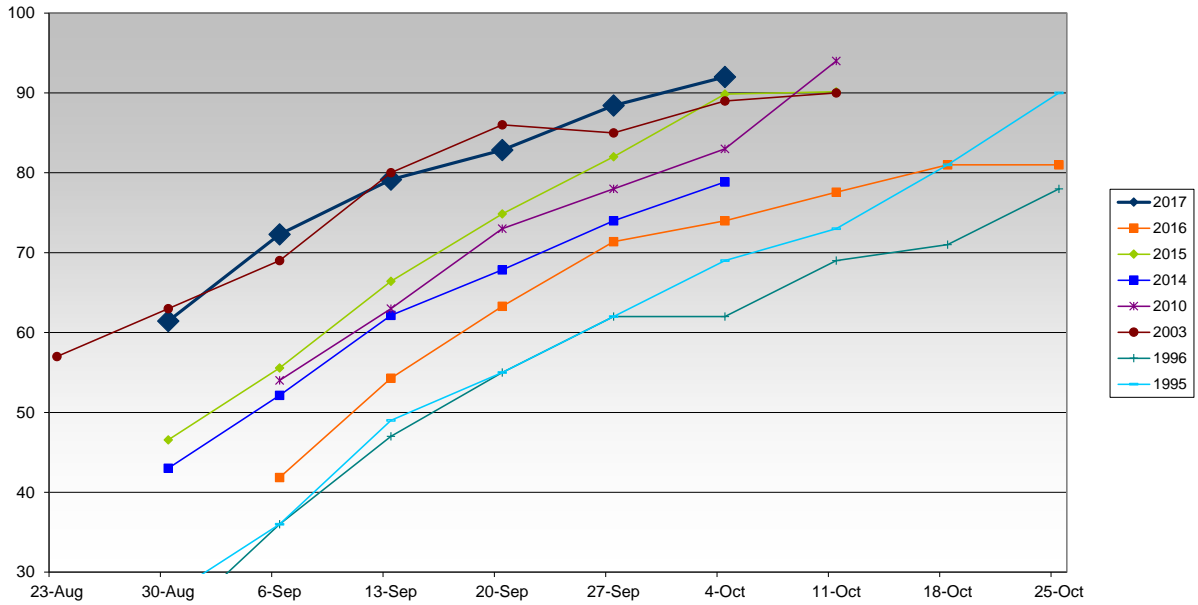


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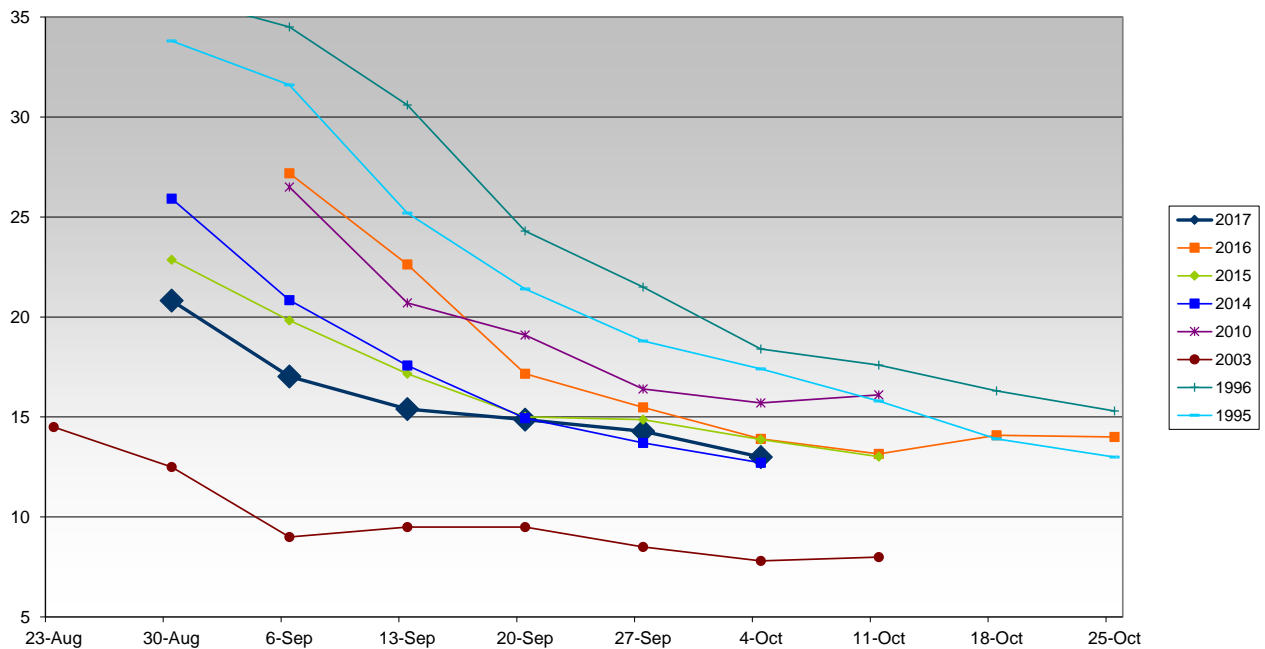
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Evolution of Sugar Levels (° Oechsle) - 2017 vs Recent or Comparable Vintages (Bereich Trier)



Evolution of Total Acidity Levels (g/l) - 2017 vs Recent or Comparable Vintages (Bereich Trier)



Source: German Ministry of Agriculture – Rheinland-Pfalz



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2017 Vintage – The Wines

Many 2017 wines combine the ripe delicacy of 2011 with the zesty presence of 2015.

The harvest was early but the grapes had already very good to high sugar levels. This led to many wines sharing some ripe yet nicely fruit flavors (including pear, mirabelle, greengage and vineyard peach) with also good and slightly firm acidity. In many ways, the aromatic profile reminds us the 2011s (a feeling shared by many growers) but with much better acidity structure, which typically is not yet fully integrated and often only kicks in towards the finish. Despite the development of nests of rot, the uneven ripeness on the bunch, most regular wines are remarkably pure and shine through their aromatic precision.

The wines have quite some concentration, a byproduct of the low yields, which gives them an imposing side.

The wines have unusual presence and prove quite intense and almost powerful on the palate. This is a direct result of the devastating frosts which cut yields by a good third. Even basic wines often have the presence of their "Grand Cru" siblings. This additional kick of power magnifies everything, the presence but also the backwardness of the wines. Many are still quite open at this early stage, but we would expect most to close down over the coming year.

Tucked among its midst, there are wines that are among the finest we have tasted in 25 years of Mosel visits.

As many growers reported it, the variance of ripeness levels on the vines was very high. This also reflects on the resulting wines. Those growers who did the necessary selections or consciously made the decision to harvest early (or had the luck to have their yields not affected too much by the frost) produced some stunning wines with vibrant fruitiness, great aromatic purity and impeccable balance. These wines are, simply put stunning and some of the finest we have ever tasted in 25 years of touring the region.

The musts came in at rather high levels of sugar and high levels of acidity.

Overall, the wines have usually more Spätlese characteristics. Except for parts of the Saar and the Ruwer and a few Mosel growers, very little true Kabinett-level grapes could be harvested: The summer was simply too ideal for sugar creation and ripening. However, unlike normal vintages, the high sugar levels in the musts are not paired with low acidity. On the contrary, the acidity levels are comparable to those of 2015, both in absolute figures, but also in terms of mouthfeel: firm but not aggressively so. While the pH were as low as 3.0, it is mainly composed of tartaric acidity. Typically, such a combination of high acidity, high sugar levels and a good dollop of botrytis would remind one of 2010. But there is one large difference. The fruit was riper in 2017 and this makes for much more charming wines.

2017 saw plenty of botrytized selections (Auslese, BA and TBA).

Most growers took the opportunity for some botrytized Auslese and this resulted in quite some quantities of Auslese and upwards bottlings (for instance the von Hövel Estate harvested no less than 7 casks of Auslese!). The brightness of the acidity and the freshness of the underlying fruit made for some stunning BA and TBA, especially among those harvested early. Here, perfection was possible, as Egon Müller and Dr. Hermann showed. However, also overall, the quality of the Auslese GK and Auslese lange GK is very high in 2017, even if it does not have the ultimate depth that one can find in 2015. The aromatics are still quite closed but hint at a quite balanced set of aromatics and flavors driven by apricot blossom, date and pineapple.

Overall, the Saar and wines prove fresher and more playful than the Mosel, but there are many stunning exceptions.

The Ruwer and the Saar have the edge over the Mosel in 2017. With hindsight, this is the result of two things. The Saar and the Ruwer were less hit by the frosts as their development was later, and the wines retain more freshness as the ripening is slower. This makes that Ruwer and Saar wines come over as a tad fresher and more elegant than their Mosel pendants. Several Estates in the Mosel, including Julian Haart and Willi Schaefer, may have produced their finest collections ever, which shows the limitations of such generalizations.

The true downside of this vintage are the yields: They are down significantly, and often little or no Estate wines was produced.

Great fruit, vibrant acidity, concentration and some superb BA and TBA to boot: What is there not to like in 2017? The yields. And it may come as counterintuitive, but it is often the "basic" wines which suffered most. This is understandable financially: Growers, given the choice, will try to safeguard their highest value vineyards and wines, at the expense of the basis. At many Estates, quantities are down significantly on the top wines, sometimes to levels making each bottle a rarity in its own right, but it is at the basis segment that most cuts will be felt.



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2017 Vintage – The Buying Guide

There are few "light" Kabinett but lovers of elegantly vibrant Spätlese and light Auslese should consider the 2017 Kabinett and Spätlese on offer.

The high level of dry extracts make even the Kabinett made with refreshingly low sugar levels in the must have an unusual density and presence. If your thing is a feather-light Kabinett, back-buying the finest 2016s is a real option. However, the finest Kabinett and Spätlese are truly stunning, with many classics in the making, in particular (but not exclusively) in the Saar. Whoever wants pure, racy, intense yet fresh Spätlese and Auslese-typed wines should really focus on 2017. They are some of the most impressive wines we have ever tasted. What is so remarkable is that the balance between aromatic purity, acidity and structure is simply remarkable and often flirts with perfection.

Whoever is partial to vibrant and pure BA and TBA should have a close eye on the finest 2017 offerings: They are stunning!

The vintage is remarkable for botrytized wines as a whole: There are stunning Auslese and Auslese GK out there in the market, as you will see from our tasting notes. However, it proved truly exceptional for BA and TBA bottlings. There are many wines out there which flirt with perfection. In the June Issue, we already had the privilege to taste two perfect TBAs! If vibrant and pure BA and TBA is your thing, it is time to talk to your bank manager to free the necessary funds to buy some 2017s.

Some truly great dry and dry-tasting Riesling came out of the 2017 vintage which are well worth hunting down.

We only tasted a few top dry Riesling (including GGs) so far as these will typically only be released later this year (as of September). There are truly remarkable wines among them and we have tasted already a few stunners. But not everything that shines is gold. The concentration of some of these top dry wines was "too much," others became broad through the effect of malolactic fermentation. The 2017 vintage offers the potential for greatness, but high levels of concentration, acidity and ripeness are not automatically resulting in great dry wines. Consider buying the few stunners we have been able to taste and report on so far and rely on our October Issue for a detailed report on this increasingly important and successful category of Riesling.

Readers should keep a close eye on the unusual complexity and elegance of Estate wines.

There has been little Estate wine produced, as we explained in the previous section. However, the ones we reviewed are often of remarkable quality. Grapes were quite ripe and often already of Spätlese quality and had very good concentration. In addition a lot of Estate wines still use fruit harvested in "far too good" vineyards (i.e. very steep slopes, old un-grafted vines, etc.) for such price level, resulting in some really impressive wines and bargains to make. Some of them have the density and the finesse of Grand Crus in other (smaller) vintages. Therefore do not be surprised if you will see some of these Estate wines fetch outstanding ratings (our ratings remain absolute and not relative!). As ironic as it may sound, this category of wines will maybe prove the most difficult to find. The quantities are simply too small.

2017 is a vintage in which the "second tier" growers did outstandingly well: There are many bargains and discoveries to be made.

2016 and 2015 have been two great vintages. Strangely enough, the second tier growers in the Mosel were not able to take advantage of this on a large scale. In 2016, the loss of yields due to the outbreak of peronospora led to many "over-the-top" wines. In 2015, the heat of the summer made it equally difficult for them to produce some great wines. The situation is completely different in 2017 and quite some wines convinced us. So have a look at the recommended section: You will find many new names and smaller Estates which you can discover and, possibly, make the one or other bargain.

In summary, the vintage is a stunner at the top and generated some of the finest Riesling ever made.

A few old time growers, who no longer have to "sell" the vintage, told us that, even if not as uniform, 2017 offered many similitudes with 1971, one of the (if not the) finest vintage since World War II. We are too young to judge for ourselves but we can understand fully the feeling. Already from cask in December, some of the finest 2017 wines resonated with us like few wines did before. This is confirmed in the bottle now. The purity of the peach, the finely citrusy framework, the brilliance and, above all, the utter elegance and delicate presence of the finest 2017 wines are simply mind-blowing, and this in all stylistic directions. Legends are being born, that is pretty clear and lovers of Mosel wines must have a close look at this vintage.

Quality is not uniform and there has been some heavy declassification: More than ever, tasting or following advice is critical.

As we explained in our [Sneak Preview at the 2017 vintage](#) in April, many wines show unusual presence and intensity and not all of these wines, far from it, developed the charm and playfulness to turn them into Mosel legends. The low yields concentrated everything, good and bad. Too many wines are quite ripe and powerful, with sometimes the combination of high levels of dry extracts and acidity magnifying the impact of the alcohol. Many Spätlese are in fact Auslese if not Auslese GK in disguise, especially if the selections of clean fruit was not done properly. Also many growers started their harvest early and this resulted in high and sometimes slightly un-ripe acidities, which are clearly noticeable especially in dry and off-dry wines. Finally, given the concentration, many Estates have declassified some of their wines. A wine labelled as Kabinett is often a Spätlese, a Spätlese an Auslese, etc. Extra care needs to be taken to make sure one gets the type of wine one needs for the occasion (special food, drinking on the terrace, etc.) as this may not correlate with what is written on the label. It is therefore really important to taste the wines in advance or to rely on detailed tasting notes in order to ascertain the style of the wine one things of buying.

Happy hunting!



Mosel Fine Wines

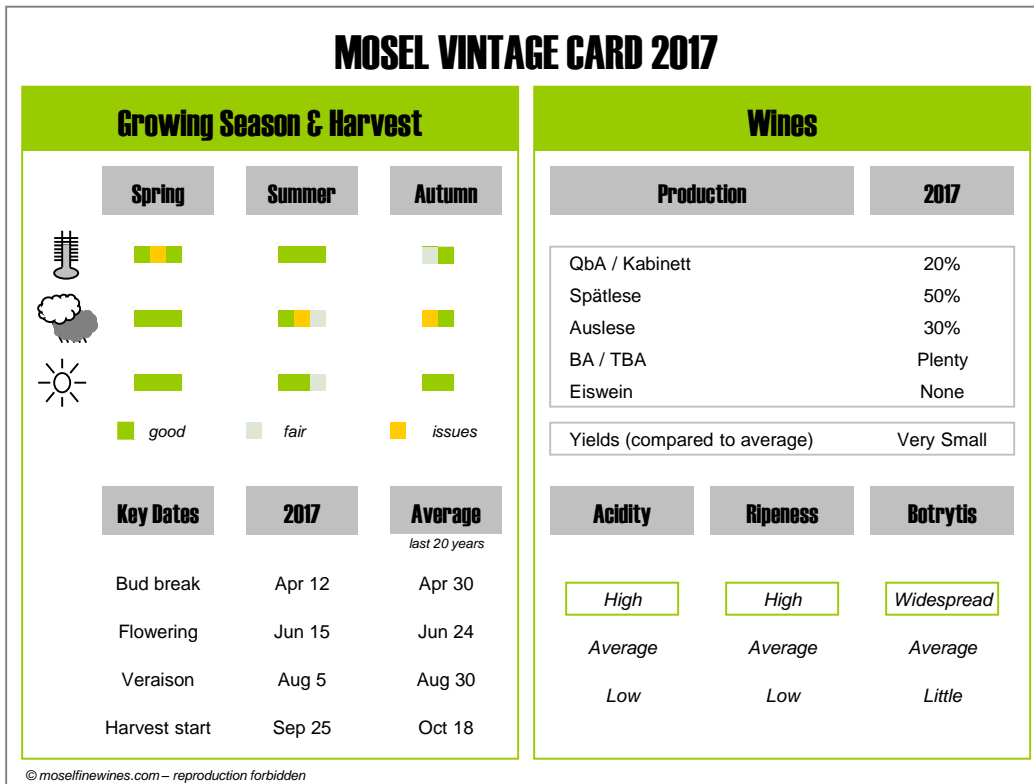
"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2017 Vintage – The Vintage Card

For ease of reading, we have summarized some key information on the vintage in a "Vintage Card." Of course, a summary does not replace detailed information but it does provide an overview of the key facts regarding the growing season, the harvest and the wines produced.

This Vintage Card provides a summary of the vintage development but does of course not reflect the quality of the wines in the bottle. Furthermore, we give an indication of the percentage of wines produced by category. This reflects must grades and hence style of wines, irrespectively of whether a winemaker ultimately decides to downgrade Auslese level fruit into Spätlese and even Kabinett bottlings.





Mosel Fine Wines

"The Independent Review of Mosel Riesling"

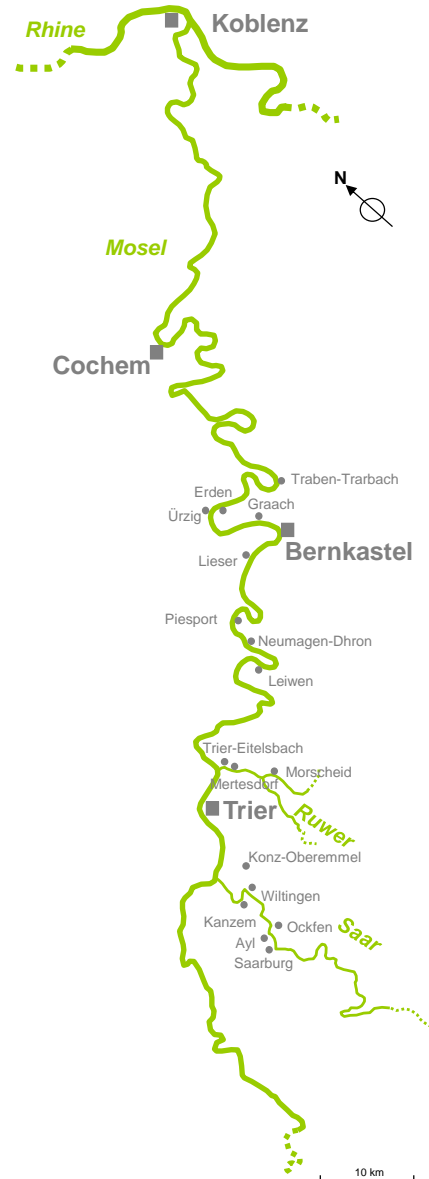
By Jean Fisch and David Rayer

The Vintage 2017 – Estate Reviews (Part I)

We provide here Part I of our comprehensive 2017 Estate Reviews. Most top wines were tasted several times over the last months in order to avoid that particular tasting conditions (a standard risk when tasting wines early) affect our opinions. In addition older vintages were also reviewed if these have just been released or are still commercially available at the Estate.

NB: Auction wines are not reviewed here but will be part of a dedicated Issue to be released by the end of August or early September. Also, GG bottlings, being only officially presented to professionals as of the end of August, will only be covered in our October issue.

Joh. Jos. Christoffel Erben	<i>Ürzig</i>
Karl Erbes	<i>Ürzig</i>
Hofgut Falkenstein	<i>Niedermennig</i>
Geltz-Zilliken	<i>Saarburg</i>
Julian Haart	<i>Piesport</i>
Dr. Hermann / Steinmetz und Hermann	<i>Erden</i>
von Hövel	<i>Oberemmel</i>
von Kesselstatt	<i>Morscheid</i>
Peter Lauer	<i>Ayl</i>
Schloss Lieser	<i>Lieser</i>
Carl Loewen	<i>Leiwen</i>
Alfred Merkelbach	<i>Ürzig</i>
Egon Müller / Le Gallais	<i>Wiltingen / Kanzem</i>
Mönchhof	<i>Ürzig</i>
von Othegraven	<i>Kanzem</i>
Willi Schaefer	<i>Graach</i>
von Schubert	<i>Mertesdorf</i>
Dr. Wagner	<i>Saarburg</i>
Weiser-Künstler	<i>Traben-Trarbach</i>



Part II of our Estate Reviews will be covered in the next Issue of Mosel Fine Wines (to be released by July-August 2018)



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Joh. Jos. Christoffel Erben

(Ürzig – Middle Mosel)

Robert Eymael did not beat around the bush: "2017 was the most complex and time-consuming harvest in my 40 years' career. The frost hit us hard, because it cut the yields by a third in our finest vineyard, where the young shoots were the most developed. Overall, the summer proved wet and we had to battle with nests of botrytis and rot, which further affected our yields. We started our harvest early, on September 25 and, given the low yields, were able to finish it in three instead of the usual four weeks. As I mentioned, we had to take extra-care in selecting our grapes, in particular for our dry wines. Sugar levels in the musts proved high. Our first grapes came in already at a full 80° Oechsle and the grapes for our Kabinett and Spätlese at over 90° Oechsle. We did produce one Auslese but did not try to go for BA and TBA. In the end, the wines proved concentrated but retain a fine acidic structure which makes them really enjoyable. The vintage reminds me of 2013, but in a much finer and more elegant even if riper style, and of 2006 but with finer acidity."

The Estate produced its usual portfolio of wines except that it was only able to produce one Auslese from the Erdener Treppchen. The Estate also released its 2016er "GG" from the Ürziger Würzgarten.

The 2017 fruity-styled set of wines from the Joh. Jos. Christoffel Erben Estate are of remarkably high quality. They have the density of the vintage and often cruise at a level higher than the Prädikat indicated on the label, but the purity and playful finesse are truly remarkable. In particular, the wines from the Erdener Treppchen seem to have a slight edge over those from the Ürziger Würzgarten, and the Erdener Treppchen Kabinett is a huge success.

NB: The Estate wines were not yet ready for tasting.

2017er	Joh. Jos. Christoffel Erben	Erdener Treppchen Riesling Auslese **	05 18	93+
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The 2017er Erdener Treppchen Auslese ** was harvested at 105° Oechsle. A hint of volatile quickly gives way to captivating scents of coconut, pineapple, mirabelle, apricot, mango, tar and smoke. The wine shows ripe exotic fruits and sweet almond cream on the ample palate. However the zesty and racy finish adds to the intensity from the high level of dry extracts and gives the wine a clean but also powerful side (despite the fact that this ripe Auslese only shows 8% of alcohol). This will need more than a decade to fully integrate. It could then even prove better than our high expectations, especially if the refined side packed into this wine has the upper hand. 2032-2047+

2017er	Joh. Jos. Christoffel Erben	Erdener Treppchen Riesling Spätlese	03 18	92+
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The 2017er Erdener Treppchen Spätlese offers a comparatively restrained nose of smoke and aniseed herbs which only gradually reveals fresher notes including mint, lime, grapefruit and dried herbs. The wine shows a ripe Spätlese presence on the palate, where ripe yellow fruits as well as honey make for a juicy, sweet and quite compact structure. The finish proves fresh, punchy, and energetic. The after-taste is superbly long and zesty. This is still very much work in progress and will need quite some years to develop its finesse. It could well exceed our expectations as the complexity and presence are impressive. 2027-2047

2017er	Joh. Jos. Christoffel Erben	Erdener Treppchen Riesling Kabinett	02 18	92
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The 2017er Erdener Treppchen Kabinett was fermented down to fully fruity-styled levels. It reveals a superbly refined and elegant nose of smoke, grapefruit, white flowers, peach, anise and spices. The wine proves superbly playful, intense yet balanced on the palate. Whipped almond cream mingles with racy acidity, giving this vivid and complex wine real Kabinett definition in the finish despite the more Spätlese-styled mid-palate. This is lovely stuff. 2025-2037

2017er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Spätlese	04 18	92
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The 2017er Ürziger Würzgarten Spätlese proves slightly reductive at first and only gradually reveals ripe scents of fruits including pear, yellow peach, mirabelle, pineapple and a hint of apricot, all wrapped up in quite some spices. The wine is intensely creamy and juicy on the palate driven by ripe notes of honeyed and exotic fruits such as mango and guava. The finish is mouthcoating yet long and playful. This Auslese in all but name is a superb fully fruity Riesling. 2027-2047

2017er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Kabinett	01 18	90
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The 2017er Ürziger Würzgarten Kabinett was fermented down to fully fruity-styled levels. It offers an elegantly floral and smoky nose of spices, pear, peach, mint, orange blossom and almond cream, which develops a riper side as the wine develops with air. The wine is superbly creamy and juicy on the palate, where it unfolds intense flavors of ripe yellow fruits as well as pear, pineapple and orange, all wrapped into some honeyed elements. The finish of this Spätlese in all but name is quite assertive (the wine does have 9% of alcohol) but leaves one with a beautiful feel of dried earthy spices, lime and herbs in the after-taste. 2022-2032



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Joh. Jos. Christoffel Erben

(Ürzig – Middle Mosel)

2016er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Trocken GG	06 18	90
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The 2016er Ürziger Würzgarten Riesling Trocken GG was made in stainless steel from fruit harvested at Spätlese levels on old un-grafted vines. It develops a highly spicy and lime-driven nose driven by refined scents of flowers, under-ripe pineapple, grapefruit zest and minty herbs. The wine is quite straight, racy and spicy on the palate and comparatively lean at first. However it displays more intensity, complexity and presence in the long and pear-infused finish. There is even a touch of power in the after-taste despite this wine only having 11.5% of alcohol. This needs some time in the bottle to integrate the hint of tartness which comes through. 2020-2028



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karl Erbes

(Ürzig – Middle Mosel)

Stefan Erbes cannot hide the difficult side of the vintage, its yields: "2017 proves the vintage with the lowest yields we have ever had at the Estate. We only reached a meager 35 hl/ha, which is really low by our standards. Our top sites were badly hit by the frost in April, as bud break was more advanced there. The vineyards located high up the hill were far less damaged. The good side of the vintage though is that I'm really very happy about the quality of the wines. We had to harvest quite quickly at the beginning of October, but I have to admit that the yields were so low that we had enough time to do our usual selections in what proved to be a quite stress-free harvest season which lasted from October 1 until October 16. The first week was quite free of botrytis, which was ideal for bringing in some fruit for our basic and dry wines. We saw quite some botrytis during the second week and were able to do quite some selections, which enabled us to produce a full range of fruity-styled and sweet wines. The acidity was quite stable, being mostly of tartaric nature."

The Estate was able to produce a full range of wines topped this year by two BA (out of the Würzgarten and the in der Kranklei) and one TBA (out of the Würzgarten). It did however not produce its Erdener Treppchen Halbtrocken, as quantities were too low, and forfeited on producing its (by now classic) Würzgarten Spätlese "11 Monate Hefelager." The Estate only relied on spontaneous fermentation this year, and left its dry wines for longer on their lees before bottling them.

This is a very strong collection underpinned by very good to great wines in each stylistic directions. We particularly enjoyed the dry Treppchen Spätlese, the off-dry Ürziger Würzgarten Alte Reben as well as many fruity wines. As so often at this Estate, the fruity wines are heavily declassified and hence offer more presence and sweetness than their Prädikat suggests. At top of the collection, lovers of sweet Mosel Riesling should not miss the Erdener Prälät Auslese and Ürziger Würzgarten BA, which are great dessert wines in the making. Lastly, we can recommend the Estate's 2016er Ürziger Würzgarten Spätlese "11 Monate Hefelager" (which sees extensive ageing on its lees and is released late). This is a truly superbly playful and creamy wine in the making. This utterly dependable source of classic Mosel Riesling deserves to be better known.

2017er	Karl Erbes	Ürziger Würzgarten Riesling Beerenauslese	12 18	95
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The 2017er Ürziger Würzgarten Beerenauslese was made from almost 100% botrytized grapes harvested at 138° Oechsle. It develops a most beautiful nose of apple jelly, acacia honey, lavender, coconut cream, grilled pineapple, dried apricot, lead pencil and bakery elements. The wine offers great intensity and presence on the viscous and intense palate where fresh exotic fruits and a hint of raisin superbly interplay with racy acidity driven by grapefruit and lime. This is a very juicy expression of dessert Riesling made with the intensity of a light TBA. 2032-2067

2017er	Karl Erbes	Erdener Prälät Riesling Auslese	10 18	94
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The 2017er Erdener Prälät was harvested at 118° Oechsle from very old un-grafted vines. It displays a most beautifully elegant and complex nose of smoke, anise, candied grapefruit, pineapple, dried apricot, smoke and aniseed herbs. Also the palate proves hugely complex and refined as honeyed pineapple, mango, a hint of raisin and apricot tickle one's senses. Far from being "loud", this wine remains at all time an elegant and refined creamy expression of Auslese GK styled Riesling. It is still very much on the sweet side even if the kick of zesty acidity already freshens up the finish. This gorgeous Auslese is promised to a great future, but one will have to wait ideally more than a decade to get the most out of this beauty. 2032-2067

2017er	Karl Erbes	Ürziger in der Kranklei Riesling Beerenauslese	13 18	94
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The 2017er Ürziger in der Kranklei Beerenauslese was made from 100% botrytized grapes harvested at 155° Oechsle in this privileged sector of the Würzgarten situated next to the Erdener Prälät. A whiff of volatile acidity quickly gives way to superb scents of apple juice, pear, quince, orange zest, toffee, lead pencil and tar on the nose. The wine is gorgeously juicy with plenty of ripe exotic and honeyed fruits on the intense and quite sweet palate. The huge finish underlines the fruity side of this Beerenauslese but also reveals some zesty acidity which freshens up the after-taste. This impressively rich and juicy BA will particularly please lovers of fruit-driven dessert wines. 2032-2057

2016er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese 11 Monate Hefelager	32 17	93
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The "11 Monate Hefelager" (11 month of aging on the lees) is a special cask of Spätlese which is left on its fine lees into September after the vintage and hence bottled late. The 2016er version offers a beautifully elegant and complex nose of white flowers, yellow peach, grapefruit, orange blossom, whipped almond cream and a touch of smoke. The wine is gorgeously playful on the palate where creamy sappy yellow peach and coconut cream are lifted up by candied grapefruit zest and tangerine. It leaves one with the full sweet side of an Auslese in the after-taste. This will need to a solid decade for this dominating sweetness to melt away. It should then prove a ravishing piece of light Auslese which will offer much pleasure. 2026-2046



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karl Erbes

(Ürzig – Middle Mosel)

2017er	Karl Erbes	Ürziger in der Kranklei Riesling Auslese	11 18	92+
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The 2017er Ürziger in der Kranklei Auslese was harvested at 111° Oechsle in this prime sector of the Würzgarten situated next to the Erdener Prälat. Slightly reductive at first, it develops quite some ripe and exotic notes of fruits including guava, pineapple and green mango as well as dried apricot, ripe apple and melon. The wine is compact and, at the moment, dominated by its sweetness on the palate. Notes of dried apricot, quince and apple jelly are joined by a hint of underlying grapefruit zest in the long and delicately racy finish. This is still very much work in progress yet the complexity and freshness could make for a remarkable experience at maturity. 2027-2047

2017er	Karl Erbes	Ürziger Würzgarten Riesling Auslese *	09 18	92+
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The 2017er Ürziger Würzgarten Auslese * was harvested at 108° Oechsle. It proves quite smoky and even a touch reductive at first. After quite some time in the glass, the wine slowly starts to reveal notes of candied pineapple grapefruit, coconut cream, anise, quince and ripe apple as well as minty herbs which freshen up the whole aromatics. It offers ripe notes of mango and apricot on the very delicate and even a touch supple palate. A nice touch of citrusy acidity cleanses up the flavors in the long and fresh finish. This is racier than the regular (no-star) Auslese and could even prove better than initially anticipated if it further gains in complexity as it matures. 2027-2047

2017er	Karl Erbes	Ürziger Würzgarten Riesling Auslese	08 18	92
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The 2017er Ürziger Würzgarten Auslese was harvested at 106° Oechsle with approx. 20% of botrytis. Fresh scents of anise give way to ripe scents of quince, pear, yellow peach, orange blossom, white flowers and almond cream on the nose with airing. The wine proves quite intense and delicately ripe on the palate where juicy and rich flavors of almond cream, honeyed yellow fruits and apricot make for a smooth experience. The mid-palate is packed with complex flavors which are however overpowered by the sweetness at this early stage. This needs at least a decade to prove how good it is when it will have developed more finesse and elegance. 2027-2047

2017er	Karl Erbes	Ürziger Würzgarten Riesling Trockenbeerenauslese	14 18	91+
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The 2017er Ürziger Würzgarten Trockenbeerenauslese was harvested at 173° Oechsle. It proves hugely primary and aromatic at first, in a style more reminiscent of a cask sample than a bottled wine. Powerful and poignant notes of apple juice, grape, herbs, tangerine, grapefruit and grape stem lead to a typical hugely viscous TBA on the compact and intense palate underpinned by some smooth juicy sweetness. The backwardness of this TBA makes it difficult to read at this early stage. There is however a feeling of lower free sulfur here in this wine, so we would remain cautious about its evolution and would rather advise you to drink your bottles (as a dessert wine) on the short to mid-term rather than wait for some long-term benefits. It could however well surprise us if it remains stable and gains in complexity and finesse over time. 2023-2032+

2017er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese	06 18	91
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The 2017er Ürziger Würzgarten Spätlese develops quite some fresh element on the nose as minty herbs are joined by grapefruit before richer notes of almond cream, pear and apple kick in. The wine displays the intensity and presence of an Auslese on the palate as candied yellow fruits are coated into rich almond and coconut cream. The finish is delicately smooth and still marked by some residual sugar which needs to integrate. This Auslese-styled fruity Riesling only needs a good decade in the bottle in order to fully shine. 2027-2047

2017er	Karl Erbes	Ürziger in der Kranklei Riesling Spätlese	07 18	90+
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The 2017er Ürziger in der Kranklei Spätlese comes from a Lieu-Dit situated in the prime sector of the Würzgarten adjacent to the Erdener Prälat. Aniseed herbs and smoke dominate the nose at first before riper notes of pear, quince, yellow peach and tar kick in. The wine reveals a gorgeously juicy side driven by mango, a hint of apricot and honeyed cream on the palate and leaves one with a rich, creamy and smooth feel with the presence of a full-blown Auslese in the long finish. This will need a good decade to integrate its sweetness but could then easily warrant an even higher rating if it gains in finesse. 2027-2047

2017er	Karl Erbes	Erdener Treppchen Riesling Spätlese	15 18	90
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The 2017er Erdener Treppchen Spätlese is still rather restrained at first and only gradually reveals its delicate and flowery nose driven by almond cream, yellow peach, aniseed herbs, candied grapefruit and fennel. The wine is superbly juicy and intense on the concentrated yet also light-weighted and elegant palate and leaves one with a very smooth and juicy feel in the deep and complex finish. 2027-2042



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karl Erbes

(Ürzig – Middle Mosel)

2017er	Karl Erbes	Ürziger Würzgarten Riesling Kabinett	05 18	89+
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The 2017er Ürziger Würzgarten Kabinett proves remarkably fruity as it unfolds its nose made of ripe notes of apricot, yellow peach, quince and red apple wrapped into some minty herbs and spices. The wine immediately develops Spätlese presence on the palate driven by ripe juicy orchard fruits and candied grapefruit. All these intense flavors are however nicely balanced out in the delicately zesty and long finish. This needs quite some years to fully develop and could even turn out better than initially expected if it gains in finesse. 2025-2037

2017er	Karl Erbes	Erdener Treppchen Riesling Spätlese Trocken	18 18	89
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The 2017er Erdener Treppchen Spätlese Trocken comes from a prime parcel near the Erdener Prälat. It offers a beautiful nose of smoke, anise, incense, white peach, herbs and mint. A most animating and zesty acidity makes this wine come over as straight, intense and lively on the palate. Grapefruit, peach and pear make for a good fruity combination in the long and fresh finish. 2019-2025

2017er	Karl Erbes	Erdener Treppchen Riesling Kabinett	24 18	89
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The 2017er Erdener Treppchen Kabinett develops a nicely smoky nose of anise, pear, yellow peach, candied grapefruit and apple. This leads to a superbly juicy yet mouthcoating feel of Spätlese intensity on the palate driven by richer notes of juicy yellow fruits paired with a hint of mango and apricot. More ripe fruits make for a smooth yet juicy feel in long finish. This is a nice Spätlese-styled wine in the making. 2022-2032

2017er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese Feinherb Alte Reben	19 18	88
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The Ürziger Würzgarten Spätlese Feinherb Alte Reben offers a very delicate and light nose of white flowers, yellow peach, citrus, spices, smoke and pear. It develops a good structure on the smooth and creamy palate and leaves one with nicely zesty grapefruit-driven flavors in the long, light-weighted and fresh finish. 2019-2024

2017er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese Trocken	25 18	88
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The 2017er Ürziger Würzgarten Spätlese Trocken develops a quite aromatic and fruity nose made of yellow peach, grapefruit, banana, pear, dried herbs and smoke. The wine is quite intense and even a tad powerful on the smooth and creamy palate. Yet the flavors are nicely wrapped into a zest-driven acidity right into the long and dry finish of this very well made dry Würzgarten. 2019-2024

2017er	Karl Erbes	Ürziger Würzgarten Riesling Kabinett Feinherb "vom roten Schiefer"	03 18	86
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The 2017er Ürziger Würzgarten Kabinett Feinherb vom roten Schiefer proves slightly reductive at first and only gradually reveals zesty notes of lime, grapefruit, green apple, herbs and smoke on the nose. The wine is smoothly delicate and slightly juicy on the palate where direct notes of peach, pear and candied grapefruit lead to a medium long and comparatively light-weighted finish. 2019-2022

2017er	Karl Erbes	Ürziger Würzgarten Riesling Trocken	02 18	86
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The liter-bottled 2017er Ürziger Würzgarten Trocken offers a delicate and direct nose of white flowers, grapefruit and yellow peach with a touch of pear and smoke. The wine is light-weighted and direct with nice fruity flavors of peach and apple on the palate. The finish is light and smooth. A hint of tartness and spices in the after-taste adds to the overall pleasure of drinking this nice liter wine. 2019-2022



Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Hofgut Falkenstein

(Niedermennig – Saar)

The Webers are quite upbeat about their 2017s: “We would have loved to have more wine of this quality. The wines are elegant, with the depth of the 2015s and the acidity of the 2013s. In many ways, they remind me of the 1971s and 1973s in the Saar. While 2016 was dramatic, with much pressure from diseases, the 2017s were easy ... except for the late frost at the end of April, which costed us 40% of our yields. Fortunately, the remainder of the season was quite fine. We started our harvest extremely early, on September 23. This sounds like southern Europe but that was how the weather turned out to be. We finished on October 11. The quality of the fruit was great. There was nothing with less than 80° Oechsle. Despite the dramatic losses of yields, we were able to not only produce our usual portfolio, but we even added some casks from newly acquired vineyards and by bottling casks ourselves which we had sold to the trade so far.”

The Estate was able to produce its usual portfolio of wines, with the exception of the Euchariusberg Kabinett AP 13, which was not produced due to low yields. The Estate has added a new vineyard situated in a prime, south-facing part of the Niedermenniger Sonnenberg called im Kleinschock, which delivered a fruity Kabinett in 2017. It also added another cask of Niedermenniger Herrenberg Spätlese Feinherb (AP 23), whose fruit was sold so far to the local cooperative.

What is there to say: We remained speechless in front of such a high quality collection. The wines may not have the ethereal lightness of 2016. The 2017er Falkenstein wines are, as at all Estates, denser. But they retain this utter finesse which has been the hallmark here since a few years now. The dry wines are stunningly pure, the off-dry wines as good as ever, the fruity ones deliciously zesty and the sweet Auslese a little beauty in the making. If we had to hint to “the finest among the finest”, we would draw our readers’ attention to the Estate’s two marvelous fruity Spätlese bottlings. But it would divert their attention from other beauties. Simply put, if you are in the luxury position to buy everything (the Webers told us that they start to get allocation headaches as they can no longer satisfy all demand), then buy everything. The wines are THAT impressive!

NB: The Estate’s Sekt, Weissburgunder and red wines as well as two Niedermenniger Herrenberg Kabinett Trocken (AP 19 and AP 22) were not yet tasted. They will be reviewed in an upcoming Issue.

2017er	Falkenstein	Krettnacher Euchariusberg Riesling Auslese	05 18	95
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The 2017er Euchariusberg Auslese (known internally as the “Gross Schock Kupp” cask) was harvested at 97° Oechsle from young vines in the prime Gross Schock sector of the vineyard and fermented with 80 g/l of residual sugar. The wine develops a gorgeous nose made of apricot, honey, pear, greengage and fine herbs. It remains beautifully pure and precise on the palate and just unfolds a gorgeously creamy side. The finish is all about racy smoothness underpinned by honeyed apricot. 2027-2047

2017er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese	06 18	95
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The 2017er Euchariusberg Spätlese (known internally as the “Klaus Lang” cask) comes from fruit harvested at 92° Oechsle in the prime Gross Schock sector of the vineyard and was fermented down to 65 g/l of residual sugar. This offers a gorgeous nose of pineapple, apple, coconut, pear and herbs. The wine develops the delicate presence of a light and creamy Auslese on the palate and leaves a comparatively dry and elegant feel in the long finish with almost Kabinett-like focus. This is a stunning Spätlese in the making. 2027-2042

2017er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese	14 18	95
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The 2017er Euchariusberg Spätlese (known internally as the “Förster, Ternes” cask) comes from fruit harvested at 89° Oechsle in the prime Gross Schock sector of the vineyard and was fermented down to 60 g/l of residual sugar. This develops a gorgeous nose of grapefruit, herbs and spices. The wine develops great juicy freshness on the palate and leaves a stunning feel of grapefruit zest, lemon, pear, melon and herbs. The after-taste is hugely complex, vibrant and long. What a glorious Spätlese! 2027-2042

2017er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	03 18	94+
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The Estate made four different bottlings of Niedermennig Herrenberg Spätlese Feinherb in 2017. The one carrying the AP 03 (known internally as “Palm, Meyer, Deutschen”) is made from a parcel planted with 60-70 year-old vines in the south-facing Langenberg part of the vineyard and was fermented down to 30 g/l of residual sugar. This offers a beautiful nose of lemon zest, unripe pineapple, chalky minerals, herbs and white flowers. The wine is superbly elegant on the palate and leaves a stunningly mineral feel in the finish. The tension in the after-taste is simply to die for. 2022-2037



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Hofgut Falkenstein

(Niedermennig – Saar)

2017er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	15 18	94
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The Estate made four different bottlings of Niedermennig Herrenberg Spätlese Feinherb in 2017. The one carrying the AP 15 (known internally as "Kasselsheidchen, Herbert") comes from parcels on the western side of the hill, in the Gewann Grosswald, which is orientated towards the south-east, and was fermented down to approx. 30 g/l of residual sugar. The wine develops a stunning nose of pear, passion fruit, cassis, herbs and slate. It proves superbly elegant, backward yet multi-layered on the palate and the finish is salty, vibrant and intense. What a wine! 2022-2037

2017er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Alte Reben	08 18	93+
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The 2017er Euchariusberg Kabinett Alte Reben (known internally as the "Gisela" cask) comes from a parcel still planted with 70-80 year-old un-grafted vines in the prime Gross Schock sector of the vineyard which was classified in the highest category on the old taxation maps and was fermented down to 45 g/l of residual sugar. It offers a beautiful nose of pear, greengage, herbs and spices. The wine develops a great salty elegance with quite some presence on the palate and leaves a stunning fruity feel in the juicy, apricot blossom-infused finish. This shines at the moment through its stunningly pure and persistent herb-infused after-taste but will need a good decade to reach its drinking window. 2027-2037

2017er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett	12 18	93
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The 2017er Euchariusberg Kabinett AP 12 (known internally as "Kugel Peter") comes from a parcel planted with 50 year-old grafted vines in the prime Gross Schock sector of the vineyard which was classified in the highest category on the old taxation maps and was fermented down to 40 g/l of residual sugar. This offers a gorgeous and delicate nose of greengage, pear, apple, bergamot and slate. The wine develops a gorgeously vibrant yet ripe fruity feel on the palate. The finish is superbly elegant and persistent. This has more power than its 2016 sibling but remains utterly elegant and refined. 2027-2037

2017er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	23 18	93
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The Estate made four different bottlings of Niedermennig Herrenberg Spätlese Feinherb in 2017. The one carrying the AP 23 (known internally "Pio Herbert") comes from 50 year-old vines in the Langenberg sector and was fermented down to 25 g/l of residual sugar. It delivers a stunning nose of white peach, pear, apple, grapefruit, bergamot and fine herbs. The wine proves completely vibrating on the palate as acidity completely lifts up the superb structure on the palate. The finish is delicately smooth and multi-layered. 2022-2037

2017er	Falkenstein	Krettnacher Altenberg Riesling Spätlese Trocken	07 18	93
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The 2017er Krettnacher Altenberg Spätlese Trocken was made from fruit harvested at 89° Oechsle in the Enkers part of the vineyard which is planted with 50 year-old vines. It offers a stunning nose of flowers, white peach, a hint of passion fruit and herbs. The wine develops a beautifully elegant feel of herbs, salty elements and spices, with a little bit of power in the finish. The balance and finesse is simply superb and full of potential. 2022-2037

2017er	Falkenstein	Krettnacher Ober Schäfershaus Riesling Spätlese Trocken	18 18	93
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The 2017er Krettnacher Ober Schäfershaus Spätlese Trocken (known internally as the "Lorenz Manni" cask) comes from parcels situated in this privileged sector underpinned by Diabas in the Altenberg vineyard. It develops a gorgeous and very pure nose of cassis, grapefruit, white flowers and fine herbs. The wine develops a stunning salty presence and finesse on the palate. The finish is just plain gorgeous and elegant. 2022-2037

2017er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	04 18	92+
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The Estate made four different bottlings of Niedermennig Herrenberg Spätlese Feinherb in 2017. The one carrying the AP 04 (internally known as "Onkel Peter") is made from a parcel in the south-facing Zuckerberg sector still planted with un-grafted vines and was fermented to 27 g/l of residual sugar. This wine proves still on the reductive side and only gradually reveals its potential as delicately smooth scents of pear, herbs, tobacco and spices emerge from the glass. The wine proves delicately intense on the palate and leaves a gorgeous feel in the superbly smooth finish. 2022-2037



Mosel Fine Wines

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By Jean Fisch and David Rayer

Hofgut Falkenstein

(Niedermennig – Saar)

2017er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Feinherb	11 18	92
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The 2017er Niedermenniger Herrenberg Kabinett Feinherb AP 11 (internally known as "Meyer Nepal") comes from old vines in the upper central part of the vineyard, in the Gewann "Neben Kaselshaidchen", and was fermented down to approx. 20 g/l of residual sugar. It develops a beautiful nose of pear, ripe apple, apricot blossom, bergamot, slate and herbs. The wine is beautifully focused and crystalline. The finish is plain playful and refined. 2022-2037

2017er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Feinherb	21 18	92
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The 2017er Niedermenniger Herrenberg Kabinett Feinherb AP 21 (known internally as the "Schilly" cask) comes from the south-west facing, central upper part of the vineyard, in the Gewann "Fürstshofen unter Kaselshaidchen", and was fermented down to approx. 20 g/l of residual sugar. It develops a stunning nose of apple, pear and dried Provence herbs. The wine is beautifully balanced on the palate, with great zesty acidity providing the right balance to the refined flavors of lemon, pear and spices. The finish is all about playful elegance. What a gorgeously dancing wine. 2022-2037

2017er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Trocken	01 18	92
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The 2017er Niedermenniger Herrenberg Kabinett Trocken AP 01 (known internally as the "Mutter Anna, Meyer Sidney" cask) comes from 60-70 year old vines. This develops a superbly elegant nose of apricot blossom, apple, pear and slate. The wine is still marked by bitter lemon zest on the palate but the finish is sublimely airy and elegantly balanced. This is again a great success with superb finesse and precise. 2022-2032

2017er	Falkenstein	Niedermenniger Im Kleinschock Riesling Kabinett	20 18	92
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The 2017er Niedermenniger Im Kleinschock Kabinett comes from this privileged, south-facing Gewann in the Sonnenberg vineyard still planted with old un-grafted vines and was fermented down to 37 g/l of residual sugar. It offers a gorgeous nose of pear, apple, herbs and slate. The wine develops great freshness with some almost Spätlese presence on the palate. The finish is however of great Kabinett elegance and freshness. What a beautiful new entry into the Falkenstein portfolio. 2022-2037

2017er	Falkenstein	Niedermenniger Sonnenberg Riesling Kabinett Trocken	09 18	92
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The 2017er Niedermenniger Sonnenberg Kabinett Trocken (known internally as the "Muny, Kleiner Klaus" cask) comes from 60-70 year-old vines harvested early (in September) in the Lieu-Dit *Unter den Röderchen* and *Beim Hasenbirnbaum*. It developed a vivid nose of citrus, grapefruit, apricot blossom, chalky minerals and flowery elements. The wine is beautifully precise, bright and flowery on the palate and leaves a clean and rather austere feel in the finish. Despite "only" being a Kabinett, this has real aging abilities. 2022-2032

2017er	Falkenstein	Oberemmeler Karlsberg Riesling Kabinett Trocken	17 18	91
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The 2017er Oberemmeler Karlsberg Kabinett Trocken (known internally as the "Carlberg" cask) comes from a parcel planted with 40 year-old vines with quite some Quartzite and slate and fermented fully dry (1 g/l of residual of sugar). The wine develops a reduced nose of herbs, pear, ginger, cassis and undercooled elements of slate. It is still quite sharp on the palate and leaves a beautifully flowery and elegant feel in the structured finish. Give it a few years and it will shine! 2022-2032



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Geltz-Zilliken (Saarburg – Saar)

Dorothee and Hanno Zilliken are quite happy and relaxed about their 2017 vintage: "The early bud break followed by the frosts was certainly the defining factor for the 2017 vintage. Fortunately, we were spared the worst of impact from the frosts. We only lost 15%, which compared to how some of our unfortunate colleagues have been hit, is a rather benign figure. The remainder of the season proved actually quite ideal, with rain and sunshine alternating throughout the summer. The vintage is the result of a long vegetation period since flowering was quite early yet we were able to delay our harvest as we only started our harvest on October 2 and completed it by October 23. At first, we had some concerns whether the weather would hold up so we made some early selections of botrytis. However, the weather turned for the better and we could devote a full week for selections later on in the harvest. The yield reduction and botrytis impact led to quite some intense wine with rather high must sugar levels. But the resulting wines are beautifully balanced and comparatively open for business in a style which blends 2015 with 2011."

Thanks to its selections, the Estate was able to produce a portfolio right up to an Auslese lange GK from the Rausch (which will be sold at this year's annual Trier Auction in September). However, the lower yields combined with high must sugar levels had a few effects on the Estate's portfolio in 2017. It will not produce any Saarburger Trocken Alte Reben, Diabas and Saarburger Kabinett. Besides this, the Estate, in line with its philosophy, has released some mature bottles of the 2003er Rausch Auslese.

The 2017 Zilliken collection shines through its intensity and impeccable balance. The entry-level dry wines cruise far above their category, no doubt a result of the high levels of dry extract and Spätlese-level fruit. However, the Estate's Auslese are the sweet spot of the collection this year. These prove simply stunning in terms of balance and intensity. Overall, the high levels of dry extracts has made for wines which are often behaving one category up to their label, i.e. the Kabinett have the intensity of Spätlese, the Spätlese of Auslese, etc. However, as such, these wines are some of the finest ever at this Estate.

NB: The auction Spätlese, Auslese and Auslese lange GK will be reviewed in the dedicated Issue to be released ahead of the Auction. The Rausch GG will be reviewed in the October Issue.

2017er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese GK	02 18	95
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The 2017er Saarburger Rausch Auslese GK was the result of a week's worth of botrytis selections harvested at a whopping 130° Oechsle. The wine develops a great ethereal nose driven by mirabelle, pear, apricot, almonds, quince, tropical fruits and dried fruits as well as bergamot. It proves nicely oily and refined on the palate and leaves a delicately honeyed feel in the long and beautifully balanced finish. 2027-2047

2017er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese	05 18	94
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The 2017er Saarburger Rausch Auslese was made from fruit harvested at almost 100° Oechsle. It exhibits a great exotic nose made of under-ripe pineapple, coconut, star fruit, chamomile and slate. A firm kick of acidity lifts up the gorgeously creamy feel on the palate and makes for a stunningly vibrant and mouthwatering finish. This is a truly remarkable "Feine Auslese" in the making. 2027-2042

2017er	Geltz-Zilliken	Saarburger Rausch Riesling Spätlese	06 18	93
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The 2017er Saarburger Rausch Spätlese was made from fruit harvested at well above 95° Oechsle. It develops the full intense presence of an Auslese as delicately creamy scents of pear, quince and exotic fruits including pineapple, coconut, star fruit and melon emerge from the glass. An apricot-infused side comes through on the palate which adds to the intensely creamy presence. Some firm acidity then cleanses the palate towards the finish, making for a truly Spätlese feel in the after-taste. This is a beautifully balanced yet intense wine in the making. 2027-2042

2017er	Geltz-Zilliken	Saarburger Rausch Riesling Kabinett	07 18	92
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The 2017er Saarburger Rausch Kabinett was made from fruit harvested at a full 91-92° Oechsle. It develops a gorgeous nose of apricot blossom, pear, quince, minerals and smoky slate. The wine proves nicely racy and refined on the palate and leaves a beautifully clean feel in the long and Spätlese-like yet still rather sharp finish. This only needs time to integrate its intense aromatic structure. 2027-2042

2017er	Geltz-Zilliken	Ockfener Bockstein Riesling Kabinett	08 18	91
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The 2017er Ockfener Bockstein Kabinett was made from fruit harvested at a full 90° Oechsle. It develops a superbly creamy nose of pear, pineapple, herbs and fine spices. The wine is elegant and quite restrained yet intense on the palate. Great flavors of minerals and subtle fruity elements driven by grapefruit lead to a long and comparatively powerful finish. No wonder, this wine has over 30 g/l of dry extracts! This is a gorgeous fruity wine which develops the presence and delicate creaminess of a Spätlese. 2027-2042



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Geltz-Zilliken (Saarburg – Saar)

2017er	Geltz-Zilliken	Saarburger Riesling Trocken	14 18	90
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The 2017er Saarburger Riesling Trocken comes exclusively the Saarburger Rausch. The wine develops a beautiful nose of greengage, pear, and fresh herbs. It is beautifully elegant of the palate and leaves a clean and nicely smooth feel in the long finish. The elegance and presence set this wine apart. 2022-2032

2017er	Geltz-Zilliken	Riesling Trocken	15 18	89
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The 2017er Riesling Trocken comes from fruit harvested at well into Spätlese level in the Saarburger Rausch. This beautiful dry Riesling offers a quite open and engaging nose of pear, cassis, grapefruit, greengage and herbs. The wine develops remarkable presence (for a "mere" Estate wine) on the palate, with a gorgeous creamy side pepped up by firm acidity. The finish is delicately creamy and refined. This cruises far above Estate Riesling levels thanks to its good presence and depth. Now-2027

2017er	Geltz-Zilliken	Riesling Butterfly	12 18	88
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The 2017er Riesling Butterfly AP 12 is made from purchased fruit in the Saar valley and fermented down to 18.6 g/l of residual sugar. It develops a great nose of fresh fruits and herbs. The wine offers good finesse on the palate and leaves a gorgeously playful feel in the finish. Now-2022

2017er	Geltz-Zilliken	Riesling Feinherb	10 18	88
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The 2017er Riesling Feinherb was harvested in Rausch and fermented down to approx. 17 g/l of residual sugar. The wine develops a gorgeous nose of greengage, pear, herbs and spices. It proves beautifully light and playful on the palate and leaves a precise and nicely zesty feel in the mouthwatering finish. Now-2022

2017er	Geltz-Zilliken	Riesling Butterfly	11 18	87+
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The 2017er Riesling Butterfly AP 11 is made from grapes harvested in the Saarburger Rausch and topped up with some from the Ockfener Bockstein, and fermented down to 17.6 g/l of residual sugar. The wine develops an engaging nose of pear, herbs and slate. It proves rather powerful but still playful on the palate, with some apricot blossom and a hint of honey adding presence to the experience. The finish is still rather austere and tart, but this could very well mellow away with a little bit of bottle aging. 2019-2024

2017er	Geltz-Zilliken	Riesling	09 18	86
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The 2017er Riesling was made from purchased fruit in the Saar valley and fermented down to approx. 40 g/l of residual sugar. A restrained nose of lemon, pear, slate and smoke leads to a rather sharp yet delicate feel on the palate. This will benefit from a few months of bottle aging in order for the discreet yet racy finish to gain in presence. 2019-2022

MATURE RIESLING COMMERCIALY AVAILABLE AT THE ESTATE

2003er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese	07 04	93
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This offers a gorgeously elegant nose of melon, star fruit, tea, tobacco, herbs and spices. The wine is beautifully elegant and smooth on the palate and leaves a great and delicately fruity feel in the long finish. This is now a beautifully mature wine to enjoy on its own or with food. Now-2028+



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Julian Haart

(Piesport – Middle Mosel)

Julian Haart is quite upbeat about the quality of his 2017 wines but deplores the very low yields: "On average, we only harvested 30 hl/ha over the whole Estate, which means that we have limited amounts of basic wines but even more limited ones from our top vineyards. For example the yields in the Schubertslay only reach 5 hl/ha! The ripening of the grapes happened very quickly in 2017, which meant that we started our harvest already on September 25. Botrytis developed early and widely which meant that we first went out to select botrytis for several bottlings of Auslese. The first week of harvest was quite tough, but then everything was a lot quieter as temperatures stayed low and the grapes remained healthy so that we could complete our harvest by October 25. We decided to bottle the Auslese early to keep the finesse and freshness of these wines."

The Estate was able to produce its usual portfolio of wines, with however only tiny quantities behind each wine. The collection is topped by no less than seven different Auslese, classified by levels of finesse (***) being the finest ... and not necessary based on the highest sugar levels in the must). As we reported in our Mosel Fine Wines Issue No 39 (January 2018), 2017 was the last vintage of the Schubertslay under the Julian Haart label as this vineyard is now managed by the Keller family.

Julian Haart produced a grandiose collection of wines, in all stylistic directions. The dry wines show a touch more ripeness and presence than in the last vintages, but remain superb wines combining complexity and freshness. In particular the Wintricher Ohligsborg proves is a huge success. The Kabinett are all superb, with the Schubertslay having a slight edge over the others. The Spätlese and Auslese collection is stunning, with the Goldtröpfchen Spätlese *, the Schubertslay Auslese and the two Auslese *** serious highlights in the vintage. Each and every wine made by this Estate is worth ferreting out. Happy hunting!

2017er	Julian Haart	Piesporter Schubertslay Riesling Auslese ***	04 18	97+
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The 2017er Piesporter Schubertslay Auslese *** proves hugely restrained at first and only hints at great notes of candied mango, pineapple, star fruit, coconut and mint. The wine is also still very compact with honeyed flavors of peach, quince and apricot feebly emerging on the palate. The finish is extremely present and there is even a feeling of power and intensity, despite the low level of alcohol. This breathtaking Auslese could even exceed our already very high expectations if it gains further in finesse with aging. This is potentially a modern-day legend in the making. 2027-2057

2017er	Julian Haart	Wintricher Ohligsborg Riesling Auslese ***	07 18	97
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The 2017er Wintricher Ohligsborg Auslese *** delivers an absolutely gorgeous nose of smoke, herbs, anise, yellow peach, lavender and spices. The wine is superbly present on the palate without any undue power. Yet the intensity is just breathtaking. The glorious finish is all about intensity, racy acidity and purity. The wine is still very tight at this very early stage but give it a decade, and it will prove a stunner of an Auslese! 2027-2057

2017er	Julian Haart	Piesporter Schubertslay Riesling Auslese	03 18	96
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The 2017er Piesporter Schubertslay Auslese displays a magnificently complex and refreshing nose driven by yellow peach, mint herbs, spices, anise, smoke and some flowery elements. The wine is superbly balanced and elegant on the intense, energetic and refreshing palate. The finish is lively and beautifully elegant. This is a really fine and racy Auslese in the making. 2027-2057

2017er	Julian Haart	Piesporter Schubertslay Riesling Kabinett	16 18	95
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The 2017er Piesporter Schubertslay Kabinett only gradually reveals its stunning nose as it takes some time for the initial scents of smoky slate, white flowers, a hint of cassis and fresh herbs to be joined by captivating aromas of Limoncello, raspberry and white peach. The wine is gorgeously zesty on the palate, where sappy white peach interplays with juicy acidity right into the hugely refreshing and multi-layered finish. This stunner of a Kabinett is all about purity, depth of flavors and playful acidity. What a huge success! 2027-2047

2017er	Julian Haart	Piesporter Goldtröpfchen Riesling Spätlese *	09 18	95
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The 2017er Piesporter Goldtröpfchen Spätlese * is a special cask of Spätlese made from the same grapes as those used for the Estate's top dry Goldtröpfchen, but with a hint of botrytis. Quite reductive at first and still marked by a touch of sulfur, this develops beautiful and gorgeous notes of candied mango, pineapple, whipped cream, honey, yellow peach and almond. The wine is delightfully elegant, creamy and delicate and shows intense complexity and depth on the palate. This will need quite some years but will then prove a beautiful, classic Spätlese. 2032-2047

2017er	Julian Haart	Piesporter Schubertslay Riesling Auslese *	05 18	94
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The 2017er Piesporter Schubertslay Auslese * proves rather restrained at first but quickly unfolds some attractive and complex notes of mango, star anise, pear, quince, yellow peach and star fruit. The wine is nicely juicy and pure on the palate and some fine acidity comes through in the long and superbly refined finish. This is still rather restrained and will need a solid decade to reveal its full multi-layered complexity. 2027-2057



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Julian Haart

(Piesport – Middle Mosel)

2017er	Julian Haart	Wintricher Ohlgsberg Riesling	22 18	94
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The 2017er Wintricher Ohlgsberg was harvested at a refreshingly low 85° Oechsle and was fermented down to bone-dry levels (1 g/l of residual sugar). Undercooled and rather restrained at first, this dry Riesling only slowly reveals its most beautiful nose made of white flowers, mint, candied citrus and herbs. The wine proves beautifully pure, zesty and energetic on the palate. Its structure is comparatively light and could almost appear lean, yet it significantly gains in density and presence in the superbly long, tight and animating finish. What a great dry Riesling in the making! 2022-2037

2017er	Julian Haart	Wintricher Ohlgsberg Riesling Kabinett	12 18	94
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The 2017er Wintricher Ohlgsberg Kabinett delivers a gorgeously and subtly aromatic nose driven by yellow peach, tangerine, cassis, mint, almond and smoke. The wine is all about playful juicy fruits wrapped into crisp and refined acidity on the palate. The finish is hugely complex and superbly refreshing. This is a great Kabinett in the making. 2027-2047

2017er	Julian Haart	Wintricher Ohlgsberg Riesling Auslese *	06 18	94
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The 2017er Wintricher Ohlgsberg Auslese * offers a beautifully fresh nose of minty herbs, grapefruit zest, lime, smoke, anise and white almond as well as some gooseberry and paprika. The wine delivers great juicy presence on the superbly cream and delicately soft palate, where exotic and honeyed fruits make for a full-on Auslese GK experience. The finish is lifted by some racy acidity, leaving one with a very pure and intense feel in the after-taste. 2027-2057

2017er	Julian Haart	Piesporter Goldtröpfchen Riesling Auslese	08 18	93
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The 2017er Piesporter Goldtröpfchen Auslese offers a really attractive and beautifully fruity nose of mango, rhubarb, quince, honey and spices. The wine unfolds a ripe presence on the palate. Juicy exotic fruits are wrapped into a nice touch of acidity which adds freshness to this rich and fruit-driven Auslese. This is already quite present now but will really come into its own in a decade or more. 2027-2047

2017er	Julian Haart	Piesporter Goldtröpfchen Riesling Spätlese	17 18	93
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The 2017er Piesporter Goldtröpfchen Spätlese develops a superb nose made of some lead pencil and tar at first, which quickly give way to grapefruit, tangerine, yellow peach and almond cream. The wine is quite juicy and creamy on the palate but this is superbly wrapped into a nicely pure and animating acidity. The finish is very long, fresh and pure. This is a beautifully refined and playful Spätlese in the making. 2027-2047

2017er	Julian Haart	Wintricher Ohlgsberg Riesling Auslese	02 18	93
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The 2017er Wintricher Ohlgsberg Auslese offers a very delicate nose of pear, anise, honey and minty herbs. The wine is nicely juicy and smooth on the palate where it rewards one with clean notes of fruits including peach, pear, star anise and candied pineapple. The finish is delicately fresh and spicy. This appears on the direct side at this early stage, but there is some great complexity hidden in the wine which will emerge in a decade and more. 2027-2047

2017er	Julian Haart	Piesporter Goldtröpfchen Riesling	21 18	92+
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The 2017er Piesporter Goldtröpfchen was harvested at 92° Oechsle and was fermented down to bone-dry levels (3 g/l of residual sugar). It offers a beautifully reductive nose with plenty of freshly cut herbs, mint, sage, yellow peach, spices and smoke. The wine is superbly balanced on the powerful and intense palate where a delicately creamy side is nicely wrapped into some candied grapefruit driven acidity. The finish is very long and intense with a touch of power coming through. This beautifully complex and mighty dry Riesling could even warrant a higher rating if it gains in finesse at maturity. 2022-2032

2017er	Julian Haart	Wintricher Ohlgsberg Riesling Kabinett Alte Reben	13 18	92+
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The 2017er Wintricher Ohlgsberg Kabinett Alte Reben is comparatively reduced and rather non-saying and only gradually reveals some spicy scents of cassis, mint, yellow fruits and spices. The wine starts off on the juicy side on the palate before a quite firm acid backbone paired with tartness kicks in. The finish is gorgeously long, crisp and driven by minerals. This is still pretty much work in progress, but the potential is huge here if it develops complexity and refinement at maturity. 2027-2042



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Julian Haart

(Piesport – Middle Mosel)

2017er	Julian Haart	Piesporter Goldtröpfchen Riesling Kabinett	15 18	92
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The 2017er Piesporter Goldtröpfchen Kabinett offers a beautifully and aromatic nose underpinned by quite some notes of spontaneous fermentation as well as almond cream, orange blossom, candied peach, lily and vanilla butter. The wine proves superbly creamy with Spätlese presence and intensity on the palate yet a kick of acidity freshens up the long finish. One is left with a beautiful sense of tangerine, citrus zest and minty herbs in the after-taste. 2027-2042

2017er	Julian Haart	Wintricher Ohligsberg Riesling Spätlese	18 18	92
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The 2017er Wintricher Ohligsberg Spätlese proves rather restrained at first and only gradually reveals a beautiful flowery nose of yellow peach, pineapple, almond cream, candied grapefruit and lavender. The wine shows good presence on the palate where ripe fruits including peach, pear and apple are nicely wrapped into a delicately honeyed touch. A nice kick of acidity in the intense and juicy finish makes for a refreshing finale in this beautiful Spätlese. 2027-2047

2017er	Julian Haart	Piesporter Riesling	19 18	90
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The 2017er Piesporter comes exclusively from the Goldtröpfchen and was fermented down to 4 g/l of residual sugar. It captures one's attention through ripe yellow fruits including peach, pineapple and mirabelle wrapped into quite some minty herbs, ginger spices and almond cream on the nose. The wine develops good presence on the nicely balanced and delicately spicy palate. The finish is intense but also still marked by a tart side which still needs to mellow away, which will take something like 5-7 years. One will then be rewarded with a beautiful dry Riesling. 2024-2032

2017er	Julian Haart	Wintricher Riesling	20 18	90
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The 2017er Wintricher was made from very old vines and fermented down to legally dry levels (the term "Trocken" does however not appear on the label). This wine develops a very elegant nose driven by floral elements, almond, yellow peach, pear and smoke. The wine appears initially very light-weighted but gains in presence as it unfolds on the palate. A touch of tartness comes through in the spicy and zesty finish which still needs to integrate, something which will happen over the coming few years. It will then prove an outstanding piece of dry Mosel Riesling. 2020-2027

2017er	Julian Haart	Mosel Riesling	11 18	88
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The 2017er Riesling Mosel comes essentially from the Piesporter Goldtröpfchen with, in addition, some grapes from Wintrich, and was fermented in traditional Fuder down to legally dry levels (the term "Trocken" does however not appear on the label). It goes one with a gorgeously fruity and undercooled nose made of yellow peach, grapefruit and tangerine lifted up by some dried flowers, mint, smoke and almond cream. The wine is very delicate and light-weighted on the palate and leaves a crisp and tart feel in the finish. 2019-2027

2017er	Julian Haart	Moselle Riesling	11 18	88
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The 2017er Riesling Moselle comes essentially from the Piesporter Goldtröpfchen with, in addition, some grapes from Wintrich, and was fermented in traditional Fuder down to legally dry levels (the term "Trocken" does however not appear on the label). It goes one with a gorgeously fruity, and undercooled nose made of yellow peach, grapefruit and tangerine lifted up by some dried flowers, mint, smoke and almond cream. The wine is very delicate and light-weighted on the palate and leaves a crisp and tart feel in the finish. 2019-2027



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Hermann / Steinmetz und Hermann

(Erden – Middle Mosel)

Christian Hermann is highly satisfied with the quality of his 2017 wines: "2017 vintage is of course a very small vintage, and we almost lost half of our normal harvest, but the quality of the wines is simply superb. We have quite some well-exposed vineyards in and around the Erdener Prälät, and they were well in advance in their ripening process when the frost came on April 20. Our best vineyards in the lower section of the hill were hit particularly hard. Those higher up were almost spared. The rest of the season proved comparatively uneventful. Botrytis spread in our vineyards quite early, especially on the vines which had been hit by frost. The grapes were showing extremely high most weights, sometimes above 200° Oechsle, and very high concentration of dry extract and acidity. This is ideal material for fruity-styled and noble-sweet wines, also because one can never have too much acidity for such wines. The Auslese GK, BA and TBA were in fact harvested first. We took our time and waited for the other grapes to further ripen and shed some of their acidic kick. You could really see the difference with the parcels higher up the hill, which had been spared the worst of the frost and where there were more grapes hanging on the vines: These needed more time. We actually finished by harvesting our grapes for Kabinett and the Riesling H and Riesling Trocken. For the sweet wines, I would say that 2017 combines the ripeness and presence of the 2015 vintage with the racy acidity of the 2010."

The Estate started its harvest on September 25, a full 3 weeks ahead of the normal date, and finished it three and a half weeks later. It was able to produce a full set of fruity-styled and noble-sweet wines, including no less than five TBAs! Quantities for some noble-sweet wines are good, but where the Estate has not enough wines is in the basic segment, i.e. the Riesling Trocken and Riesling H. Fermentations went through easily and Christian Hermann reported that the wines needed much less sulfur than in previous vintages ("my wines remained quite stable during the whole maturing phase"). Bottling took place at the beginning of March, as the Estate wants, as usual, to preserve the fresh and elegant side of the wines.

Christian Hermann crafted a spectacular collection, and we were simply blown away by the mind-blowing quality of his wines. Lovers of refined and elegantly playful wines will find much to love in the 2017 Dr. Hermann wines. To start with, the "basic" Riesling Trocken is anything but basic. It is simply stunning for an Estate wine. At the other end of the spectrum the TBA line-up is just plain extraordinary, with the Prälät Lange GK being bottled noble-sweet perfection! The Estate has been one of the finest sources for fruity-styled and noble-sweet Riesling for years now. Boy did it underline this in 2017!

NB: The Erdener Treppchen Alte Reben, the Erdener Treppchen Auslese and the Weissburgunder were not yet ready for tasting. The other wines of the Steinmetz und Hermann partnership will be reviewed in an upcoming Issue.

2017er	Dr. Hermann	Erdener Prälät Riesling Trockenbeerenauslese Alte Reben Lange GK	19 18	100
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The 2017er Erdener Prälät Trockenbeerenauslese Alte Reben Lange GK was harvested at a massive 220° Oechsle. Very slightly restrained at first, it gradually reveals a beautifully elegant and multi-layered nose with hints of toffee, candied grapefruit, mango, smoke, acacia honey and brioche. The wine is admirably balanced with a smooth viscosity, oily finesse and baked spices providing the perfect match for the wines fresh and zesty acidity. The finish is stunningly long, intense and airy. What sets this TBA really apart, and even more so when tasted alongside the four other TBAs produced by the Estate in this vintage, is that the inner richness of the wine gives the wine huge complexity but does not make it unduly weighty. On the contrary, the finish and after-taste seem almost airy. Everything here is magical balance. Everything is pure, everything is refined. Simply put: This is TBA perfection! 2032-2100+

2017er	Dr. Hermann	Erdener Herzlei Riesling Trockenbeerenauslese Alte Reben GK	17 18	99
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The 2017er Erdener Herzlei Trockenbeerenauslese GK was harvested at 208° Oechsle. Some volatile acidity quickly gives way to beautiful notes of toffee, brioche, date, fig, raisin, candied grapefruit and smoke. The wine is driven by a most animating and juicy acidity, which interplay with notes of toffee and raisin on the viscous palate. The viscosity is thankfully lightened up some stunning flavors of candied grapefruit, tangerine zest and lime. A hugely racy acidity (it almost reaches 15 g/!) emerges in the finish, giving the wine a remarkable and quite unique "Eiswein-TBA" touch. Of course, everything here is packed and stacked and still almost sickly sweet. But the finesse and elegance hidden in this little gem are simply staggering. 2037-2067

2017er	Dr. Hermann	Erdener Prälät Riesling Trockenbeerenauslese Alte Reben	18 18	98
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The 2017er Erdener Prälät Trockenbeerenauslese Alte Reben was harvested at 190° Oechsle. An initial whiff of volatile acidity quickly gives way to some stunningly refined scents of acacia honey, apple jelly, baked spices, fine mango, William's pear, lead pencil, tar, smoke, cinnamon and cardamom. The wine is hugely creamy and viscous with ample creamy and candied exotic fruits including date and fig on the palate. The finish is still massively compact yet also intense. An admirably zesty acidity gives the wine incredible precision in the hugely long and playful finish. This is a little masterpiece of TBA refinement in the making. 2032-2077



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By Jean Fisch and David Rayer

Weingut Dr. Hermann / Steinmetz & Hermann

(Erden – Middle Mosel)

2017er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeereauslese GK	15 18	98
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The 2017er Erdener Treppchen Trockenbeereauslese GK was harvested at a rather full-blown 200° Oechsle. It exhibits a gorgeously aromatic yet refined nose made of baked spices, nut paste, brioche, dried mango, acacia honey, tar and smoke. The wine has huge presence on the deep and smooth palate. Some magnificent flavors of salty butter cream run through the wine right into the magnificent; long finish. The whole thing is still sickly sweet, as one would expect at this early stage. But time will harmonize all this and bring out a classic refined TBA. 2032-2067

2017er	Dr. Hermann	Ürziger Würzgarten Riesling Trockenbeereauslese GK	16 18	96+
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The 2017er Ürziger Würzgarten Trockenbeereauslese GK was harvested at 200° Oechsle. This golden-yellow colored wine first reveals some volatile acidity which, thankfully, quickly gives way to a huge, rich and ripe nose of William's pear, date, nut paste, candied apricot, banana flambé, orange zest, overripe mango and furniture polish. The wine is complexity viscous and coats on the palate with immense sweetness and raisin-driven flavors. Thankfully a softer and less intense side emerges in the immensely long finish and leaves one with great flavors of ripe mango, nut paste, toffee and spices in the after-taste. This needs at least two decades to fully shine. It could then ultimately warrant a much higher rating, especially if the finer side hidden in the wine does eventually take the upper side. 2037-2087

2017er	Dr. Hermann	Erdener Prälat Riesling Auslese Alte Reben GK	12 18	96
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The 2017er Erdener Prälat Auslese Alte Reben GK was harvested at a whopping 109° Oechsle. It proves quite restrained at first but then gradually reveals a most beautiful, complex and pure nose of anise, pineapple, vineyard peach, whipped cream, acacia flower, dried herbs and smoke. The wine is still compact and loaded with dry extracts on the palate. Yet, a very delicate and refined creamy element joins the party and gives the wine a really classy smooth structure one expects from an Auslese Goldkapsel. The finish is superbly persistent, being both very delicate and animating. The after-taste shows leaves one with ripe fruits including some exotic mango and pineapple as well as spices. This manages to combine ripeness with immense finesse. What a success! 2032-2067

2017er	Dr. Hermann	Erdener Treppchen Riesling Beereauslese GK	14 18	96
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The 2017er Erdener Treppchen Beereauslese GK was harvested at a whopping 160° Oechsle, i.e. technically at TBA level. It displays a huge yet fully refined nose made of dried apricot, litchi, apricot, marzipan, orange zest, date, strawberry, quince jelly and smoke. The wine is viscous, very intense on the compact and intense palate. A most animating and zesty acidity lifts up the very pure and clean finish. This seems to be already firing on all cylinders but will need more than a decade to fully blossom. This little TBA in the making is hugely impressive. 2032-2067

2017er	Dr. Hermann	Erdener Treppchen Riesling Auslese GK	13 18	94
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The 2017er Erdener Treppchen Auslese GK was harvested at 113° Oechsle at the beginning of October. A hint of volatile enhances the aromatic profile of the nose made of dried herbs, anise, candied ginger, orange, mango, rose, raspberry and spices. The wine reveals a lot more exotic flavors including mango, ripe pineapple, guava, and coconut cream on the palate. The finish delivers a clean and zesty feel of citrusy fruits, kumquat and aniseed herbs with almost Eiswein-styled vibrancy. This superb Auslese only needs some bottle aging to reveal its full potential. 2027-2047

2017er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 18	93+
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The 2017er Erdener Herzlei Spätlese Alte Reben GK is made from grapes harvested at a whopping 95° Oechsle on 120-year-old un-grafted vines. Slightly reductive at first, it only gradually opens up and reveals its wonderful notes of white flowers, acacia, rose, grapefruit, gooseberry, minty herbs, spices and smoke. The wine has huge presence and juicy concentration on the palate. Here, more ripe fruits are wrapped into honeyed mango, pineapple and apricot. The finish is superbly long and fresh. This is a great Spätlese GK, with even quite some upside potential in a decade or more if it gains further in finesse. 2027-2047

2017er	Dr. Hermann	Erdener Treppchen Riesling Spätlese	07 18	93
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The 2017er Erdener Treppchen Spätlese was made from clean grapes harvested at a whopping 95° Oechsle in mid-October. It already shows a quite rich and even slightly exotic nose of pineapple, mango, dried apricot, melon, guava, anise and almond cream. The wine is beautifully creamy and juicy and shows quite some inner concentration and depth. The finish is superbly long, smoky and intense in taste. This is a great Spätlese with real Auslese character in the making! 2027-2047



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By Jean Fisch and David Rayer

Weingut Dr. Hermann / Steinmetz & Hermann

(Erden – Middle Mosel)

2017er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK	11 18	93
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The 2017er Ürziger Würzgarten in der Kranklei Alte Reben GK was harvested at a whopping 97° Oechsle on 105 year-old un-grafted vines. It delivers a beautifully present, aromatic and open nose of candied apricot, orange, mango, spices, almond cream and bakery elements. The wine is superbly ripe yet also juicy thanks to an appealing zesty acidity which cuts through the palate. The intense, very long, juicy and smooth finish has all the hallmarks of a high level Auslese. However, as such, this is a superb effort driven by ripe exotic fruits. 2027-2047

2017er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 18	92
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The 2017er Erdener Treppchen Kabinett -6- (the -6- is indicated on the label) is a special cask made from fruit harvested at 84° Oechsle in prime sectors of the vineyard and fermented in classic Mosel casks. This proves comparatively restrained at first and only gradually reveals some beautiful and refined scents of vineyard peach, almond cream, minty herbs, anise and spices. Yellow fruits underline the nicely juicy and intense feel on the quite intense palate. This fruity sensation continues right into the juicy, smooth and delicately long finish. This beautiful wine (with the presence of a small Spätlese) should evolve positively over the coming decades. 2027-2047

2017er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	05 18	92
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The 2017er Ürziger Würzgarten Kabinett was harvested at 81° Oechsle in the upper part of the Ürziger Würzgarten, on rhyolite soil. It delivers a superbly elegant and refined nose of spices, vineyard peach, grapefruit, orange, herbs and pineapple. The wine shows even more complexity on the palate where delicate creamy fruits are wrapped into some juicy acidity. The finish is nicely long and refreshingly light. This beautiful wine proves already utterly enjoyable now. However, we would urge readers to be patient and lay some bottles aside as this will really shine after some bottle aging. 2025-2037

2017er	Dr. Hermann	Kinheimer Hubertuslay Riesling Kabinett	02 18	91
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The 2017er Kinheimer Hubertuslay Kabinett comes from fruit harvested at "only" 79° Oechsle from 40 year-old vines tucked away in small side valleys in the vineyard. Quite smoky and marked by spontaneous yeasts at first, this Kabinett only gradually reveals its beautifully complex nose of dried herbs, yellow peach, quince, dried white flowers and almond cream. The wine proves nicely pure and racy on the palate, where an animating but ripe acidity gives this wine true Kabinett definition. The finish is fresh, slightly tart and herbal, which is a very good sign for its future development. This only needs a couple of years to fully shine. 2025-2037

2017er	Dr. Hermann	Riesling Trocken	01 18	91
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The 2017er Trocken comes from the Erdener Herrenberg and Kinheimer Hubertuslay and was matured in old wooden casks. It offers a delicious, complex and superbly clean nose of yellow peach, grapefruit, herbs, smoke and anise. The wine offers surprising presence and aromatic intensity for a "mere" Estate Riesling. It proves superbly playful and leaves a splendidly crisp feel of acidity in the long and delicately powerful finish. This beautiful dry Estate Riesling completely transcends its on-paper humble origins! 2019-2027

2017er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Kabinett	03 18	90
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The 2017er Piesporter Goldtröpfchen Kabinett, a first at the Dr. Hermann Estate, comes from purchased fruit harvested at 83° Oechsle. A hint of volatile acidity quickly gives way to juicy notes of apricot, yellow peach, pineapple, candied exotic fruits and strawberry. The wine develops a beautiful sense of complexity on the palate, where there is a superb interplay between juicy yellow and ripe fruits and nicely zesty acidity. The slightly tart sensation adds some freshness to the light and easy finish. 2023-2032

2017er	Dr. Hermann	Riesling "H"	04 18	90
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The 2017er Riesling "H" comes from Estate holdings in Löslich, Ürzig and Kinheim and was fermented down to fruity-styled levels (45 g/l of residual sugar). It is still marked by residual scents from spontaneous fermentation which only gradually give way to superb fruity and aromatic aromas of yellow peach, pear, cassis, candied grapefruit and almond cream. The wine is beautifully juicy and fruity on the palate and the finish is delicately smooth and juicy. A good and nicely ripe touch acidity cleanses the after-taste. This gorgeous Estate wine behaves like a light fruity Spätlese. As such, it is simply an outstanding wine to enjoy by the bottle. Now-2032



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Weingut Dr. Hermann / Steinmetz & Hermann

(Erden – Middle Mosel)

2017er	Steinmetz und Hermann	Wintricher Geierslay Riesling Kabinett	08 18	90
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The 2017er Wintricher Geierslay Kabinett was made from fruit harvested at a refreshing 80° Oechsle in a vineyard owned by Stefan Steinmetz (Weingut Günther Steinmetz) and vinified at the facilities of Christian Hermann (Weingut Dr. Hermann). Quite smoky at first, this slowly develops some bakery notes of almond cream, green apple, herbs, smoke, anise and pear. The wine is quite zesty with an earthy structure with herbal notes and candied citrus driven acidity on the palate. The finish is nicely fresh and light. 2023-2032



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut von Hövel

(Oberemmel – Saar)

Maximilian von Kunow is hugely satisfied with his 2017 vintage: "2017 was not a normal vintage, but then hardly any vintage is normal these days. Unlike many of my colleagues, I did not have any meaningful losses due to the terrible frosts in April. This has to do with the fact that most of my vineyards are situated at higher altitude than those in the Mosel and bud break happened later. The frost hardly did any damage, except in some of my warmer vineyards, namely the Kanzemer Hörecker and the lower parts of the Oberemmeler Hütte. But other vineyards delivered above average, which eventually compensated for the losses. I did quite a lot of vineyard work this year and it paid off as the pressure from botrytis did not really materialize, except at the end of the harvest. I started my Riesling harvest on October 5 and finished it on October 23. I experienced in fact two vintages in one. The first two weeks, we were able to harvest clean grapes, ideal for our Estate and dry wines. The last week, botrytis developed and we were able to harvest no less than eight Fuder of Auslese at more than 100° Oechsle! The acidity was high at the beginning but ripened as the harvest progressed, so that my wines have a quite playful acidity. Overall, I enjoy this vintage very much. It has the raciness of my 2010s and the intensity of my 2011s."

The Estate did however concentrate its portfolio this year and does not propose any "Village" wine from Oberemmel and only produced one wine from the Kanzemer Hörecker, a Spätlese earmarked for the upcoming Auction. Maximilian was able to compensate this with no less than three Auslese as well a BA and a TBA from the Scharzhofberg (offered via regular channels). It also produced two GGs (from the Hütte and Scharzhofberg), one of which is still fermenting.

We understand why Maximilian von Kunow chose 2010 and 2011 as comparables for his 2017s: Both are great successes at his Estate. However, we believe this only tells part of the incredible success of the Estate in 2017. This is easily the finest vintage since 1990 and possibly the finest vintage ever at this venerable Estate. The wines completely transcend the intensity of the vintage and deliver the vintage's amazing aromatic purity and balance with the light-footed, mouthwatering zest that has made the success of the von Hövel Estate over the years. The Kabinett wines are stunning, the Spätlese elegant and playful. The Auslese all show serious "Auslese GK" if not "Auslese lange GK" qualities yet retain mind-blowing drinkability. Some wines may seem "light" when compared to more serious and intense wines made by others. But trust us on this one: In 10 years, you will be glad to have some of these superb babies in your cellar. The hunt for any bottle starts now!

NB: The Scharzhofberger Kabinett -28-, a special bottling destined for the Chinese market, was already sold out and the BA and TBA were not yet ready for tasting. The Hörecker Spätlese will be reviewed in the dedicated Issue to be published ahead of the Auction and the GGs will be reviewed in the October Issue.

2017er	von Hövel	Scharzhofberger Riesling Auslese -48-	19 18	95
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The 2017er Scharzhofberger Auslese -48- was harvested at a full 120° Oechsle. It offers a gorgeous nose of gooseberry, cassis, passion fruit and herbal elements, all enhanced by a fleeting touch of creamy Pina Colada. Despite being technically almost a BA, the wine remains beautifully playful and engaging on the palate, where further creamy but utterly juicy fruits are wrapped into ripe and zesty acidity. The finish has the mouthwateringly juicy properties that made the fame of the von Hövel Estate over the years. This is plain gorgeous AND deep at the same time. 2027-2042

2017er	von Hövel	Oberemmeler Hütte Riesling Spätlese	12 18	94
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The 2017er Oberemmeler Hütte Spätlese offers a gorgeous nose of white peach, grapefruit and passion fruit wrapped into a touch of citrusy whipped cream. The wine develops the beautiful balance of a light fruit-driven Auslese (no wonder, it was made with fruit harvested at a full 95° Oechsle) on the nicely playful and gorgeously light-footed palate. It leaves a stunningly mouthwatering feel in the long and silky yet racy finish. The after-taste is all about juicy passion fruit, pear and aniseed herbs. This is a gorgeous wine in the making which completely defies the density usually found in wines from the 2017 vintage. 2027-2042

2017er	von Hövel	Scharzhofberger Riesling Auslese	20 18	94
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The 2017er Scharzhofberger Auslese was harvested at well above 100° Oechsle. It offers a gorgeously reduced nose where residual scents from spontaneous fermentation give way to beautiful notes of pear, vineyard peach, coconut, passion fruit cream, herbs and fine spices. This wine only hints more than underlines its "Auslese GK" style on the palate, where gooseberry, passion fruit and coconut are joined by some honeyed elements and some flavors of fresh apricot. The whole structure of the wine remains superbly light-footed, which gives the wine an utter "joie de vivre" ... and this despite the fact that we are talking here of a "big" Auslese. What a beauty! 2027-2047



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By Jean Fisch and David Rayer

Weingut von Hövel

(Oberemmel – Saar)

2017er	von Hövel	Scharzhofberger Riesling Kabinett	11 18	94
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The 2017er Scharzhofberger Kabinett was fermented down to fully fruity levels. This is still massively under the impact of the spontaneous fermentation on the nose. It takes a few minutes before a most beautiful and telltale nose of white peach, white flowers, mint and plenty of chalky minerals, blended into elements of smoky slate to perfection. The wine is racy but also delivers a delicately smoothing feel of creamy grapefruit on the palate. While it does have the presence of a light Spätlese, the wine remains light-footed and completely elegant right into the apricot blossom infused finish and leaves one with a superbly airy, delicately fruity and mineral feel in the after-taste. Overall, the wine still remains rather shy and it is easy to overlook its greatness to come. Everything is there for making a stunning, playfully light yet complex Spätlese or Auslese like Eberhard von Kunow, the father of Max, used to make in the 1990s. 2027-2042

2017er	von Hövel	Scharzhofberger Riesling Spätlese	13 18	94
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The 2017er Scharzhofberger Spätlese was harvested at a rather full 95° Oechsle and yet it offers a gorgeous nose of white peach, mirabelle cream, starfruit, cassis, elderflower and fine herbs. The wine develops the beautifully gorgeous tension between zesty ripe acidity and creamy gooseberry. The finish is simply pure and incredibly engaging. What strikes here is that the telltale light-footed side of the von Hövel wines is paired with incredible precision, purity and presence. This is highly recommended. 2027-2042

2017er	von Hövel	Oberemmeler Hütte Riesling Auslese	16 18	93
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The 2017er Oberemmeler Hütte Auslese was harvested at well above 100° Oechsle. It offers a beautiful nose of under-ripe pineapple, cassis, coconut, apricot blossom, traces of honey and lots of smoky slate. Despite the Auslese GK character, the wine remains incredibly playful on the palate, where the creamy side is completely wrapped into juicy acidity. The finish is more about pear, passion fruit and greengage cream, flinty herbs and smoky slate. This is a gorgeously juicy expression of Saar Auslese in the making. 2027-2047

2017er	von Hövel	Oberemmeler Hütte Riesling Kabinett	10 18	93
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The 2017er Oberemmeler Hütte Kabinett was fermented down to fully fruity levels. This offers a beautifully fresh nose of lime, gooseberry, cassis, under-ripe passion fruit, green herbs and still loads of smoky slate. A sharp whiff of acidity whips up the racy aromatics driven by lime, chalky minerals and passion fruit on the focused palate. The finish is all about racy acidity, minty herbs and a great soothing touch of creamy passion fruit. While the presence is that of a light Spätlese, the light-footed raciness and precision of this beautiful wine remains fully Kabinett in style. This is still slightly on the sharp side, in particular in the after-taste, but it should turn into a cracker of a wine in a decade or so. The raw materials are that impressive! This reminds us of the great Spätlese and light Auslese that Eberhard von Kunow, the father of current owner Max von Kunow, used to make in the 1990s. This is a great textbook fruity Riesling in the making! 2027-2042

2017er	von Hövel	Saar Riesling Kabinett S	14 18	92
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The 2017er Saar Kabinett S comes from a prime "dark red" sector of what was formerly known as Silberberg (hence the "S") in the Krettnacher Altenberg and fermented down to fully fruity levels. It starts on the backward side but gradually unpacks layer upon layer of juicy white peach, white flowers, a hint of ginger and fine spices. The wine is gorgeously playful and engaging on the palate, where pear mingles with delicately creamy elements and some smoky slate. It leaves a mouthwatering and beautifully light-footed feel in the long and ethereal finish. This is a gorgeous Kabinett in the making, and one which will really show its full potential only in a few years. What a great success! 2027-2042

2017er	von Hövel	Saar Riesling Kabinett	07 18	91
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The 2017er Saar Kabinett comes mainly from the Krettnacher Altenberg and was fermented down to fully fruity levels. The wine is still slightly in a backward phase at the moment and it takes quite a while to reveal some beautifully elegant scents of white peach, pear, white flowers and spices. The wine proves beautifully playful on the palate and leaves a long and engaging feel of chalky minerals, white flowers and delicately smooth pear in the long and fruity finish. The after-taste is all about mouthwatering pear sorbet. This beautiful Kabinett only needs a few years of bottle aging to integrate its touch of residual sugar and develop its great balance. 2022-2032



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Hövel

(Oberemmel – Saar)

2017er	von Hövel	Saar Riesling Feinherb	08 18	89
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The 2017er Saar Riesling (as it is indicated on the consumer label) comes from the Wiltinger Klosterberg, Krettnacher Euchariusberg and Oberemmeler Karlsberg, and was fermented down to barely off-dry levels (17 g/l of residual sugar). This offers a beautifully racy and comparatively pure nose of pear, vineyard peach, white flowers, some herbal elements and smoky slate. The wine is beautifully light-footed and playful on the nicely zesty and delicately creamy palate and leaves a nicely fruity and mouthwatering feel in the long and engaging finish. This is a gorgeous off-dry Riesling to enjoy mindlessly over the coming years. Now-2022

2017er	von Hövel	Saar Riesling Trocken	09 18	88
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The 2017er Saar Trocken comes from the Wiltinger Klosterberg, Krettnacher Euchariusberg and Oberemmeler Karlsberg. This offers an engaging nose of vineyard peach, pear, grapefruit zest and fine herbs. The wine is nicely playful and engaging on the palate and leaves a nice, intense but in no way powerful feel in the long and hearty finish. A gorgeous touch of grapefruit zest wrapped into delicately smooth minerals enhances the after-taste. This beautiful Estate Riesling will offer much immediate pleasure over the coming few years. Now-2021



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

Wolfgang Mertes is really happy with his 2017 vintage, despite the low yields: "The bud break came early and so we were hit quite hard by the three nights of frost at the end of April, especially in the Ruwer and the Saar. Overall, it did cost us one third of our harvest. The remainder of the spring was quite dry and hot, which led to some water stress in our parcels planted with younger vines. July and August were both very wet and warm. The result was an early outbreak of botrytis and the earliest harvest ever at our Estate. Our fear of another 2006 vintage [Note: a vintage where botrytis spread like wildfire] fortunately proved unfounded as the weather cooled down and stopped the spreading of the fungus. Still, we needed to do many selections and I was happy to be able to rely on a 52-person strong team during the harvest, which lasted from September 21, with some Vorlese, until October 14. The acidity levels were rather high at first but went down as the harvest progressed. We were able to bring in all our fruit, including some high-end botrytis selections. Overall, I like the 2017 vintage and its cassis and delicately zesty flavors very much which remind me of the 1997 vintage, certainly for the Ruwer and the Saar. In fact, I would love the vintage if it wasn't for the meagre yields, at 31 hl/ha the lowest in this decade together with 2013."

The Estate was able to produce its full portfolio of wines right up to its usual set of four GGs (Goldtröpfchen, Josephshof, Nies'chen and Scharzhofberg) as well as some Auslese (not yet finalized), one BA (Nies'chen) and two TBA (Goldtröpfchen and Scharzhofberg).

The von Kesselstatt Estate produced some remarkable wines in this complicated vintage marked by an early outbreak of botrytis. In 2017, the highlights clearly lie in the fruity-styled wines, especially at Spätlese level, where the Estate produced some beautifully elegant and age-worthy wines with impeccable balance.

NB: The bottlings of Auslese, BA and TBA were not yet ready for tasting. The four GGs will be reviewed in the October Issue.

2017er	von Kesselstatt	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	23 18	93
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The 2017er Brauneberger Juffer-Sonnenuhr Spätlese was harvested at 92° Oechsle and fermented down to fully fruity-styled levels, i.e. with 80 g/l of residual sugar. This offers a beautiful nose of white peach, apple, white flowers, herbs and smoky slate. The wine is nicely balanced with mouthwatering presence as a creamy and juicy cocktail of whipped cream, peach, pear and apple hit one on the palate. The finish is playful and beautifully persistent. This is a great Spätlese in the making which remains true to its style! 2027-2042

2017er	von Kesselstatt	Josephshöfer Riesling Spätlese	20 18	92
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The 2017er Josephshöfer Spätlese was harvested at a whopping 97° Oechsle and fermented down to fully fruity-styled levels, i.e. with 66 g/l of residual sugar. It offers a rather ripe and delicately honeyed nose of pineapple, coconut and pear, all wrapped into some herbs and spicy slate. The wine develops the full exotic presence of an Auslese on the palate, where honeyed flavors of passion fruit, coconut and star fruit mingle with fresher elements including grapefruit and lime. The finish develops a beautiful tension between creamy fruitiness and vibrant zest. Some almond and marzipan in the after-taste underline the Auslese character of this beautiful fruity-styled Riesling. 2027-2042

2017er	von Kesselstatt	Piesporter Goldtröpfchen Riesling Kabinett	21 18	92
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The 2017er Piesporter Goldtröpfchen Kabinett was harvested at 85° Oechsle and fermented down to fully fruity-styled levels, i.e. with 52 g/l of residual sugar. It develops a beautiful nose white peach, passion fruit, cassis, herbs and spices. The wine is gloriously vibrant and zesty on the palate and leaves a delicate feel of whipped cream and succulent white peach in the long and playful finish. This is a great fruity-styled Mosel Riesling made in a lightly Spätlese style. But, as such, it is a terrific effort! 2027-2042

2017er	von Kesselstatt	Piesporter Goldtröpfchen Riesling Spätlese	22 18	92
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The 2017er Piesporter Goldtröpfchen Spätlese was harvested at 91° Oechsle and fermented down to fully fruity-styled levels, i.e. with 79 g/l of residual sugar. It offers a gorgeous nose of pear, passion fruit, apple and smoky slate. The wine is deliciously playful on the palate, where some whipped cream and zesty acidity provide the right mouthwatering counterpart to deliciously ripe orchard fruits. The wine leaves one with a juicy and delicately smooth and zesty feel in the long, satisfying and delicately honeyed finish. This is a beautifully light yet intense expression of Spätlese with some Auslese styled, botrytized elements. 2027-2042

2017er	von Kesselstatt	Scharzhofberger Riesling Spätlese	19 18	92
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The 2017er Scharzhofberger Spätlese was harvested at 91° Oechsle and fermented down to fully fruity-styled levels, i.e. with 78 g/l of residual sugar. It offers a beautiful and already quite ripe nose of pear, melon, white flower and smoky slate. Riper elements of apricot blossom, apple and even a hint of marzipan come through on the beautifully creamy palate. The finish is nicely playful and quite multi-layered. This is a beautiful Spätlese in the making. 2027-2042



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By Jean Fisch and David Rayer

Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2017er	von Kesselstatt	Josephshöfer Riesling Kabinett Feinherb	10 18	91
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The 2017er Josephshöfer Kabinett Feinherb was harvested at 90° Oechsle and fermented down to 23 g/l of residual sugar. It offers a beautiful nose of vineyard peach, pear, whipped cream, pine resin, herbs and smoky slate. The wine is beautifully balanced on the palate, where a creamy side is nicely whipped up by juicy acidity right into the intense and long finish. This beautiful off-dry Riesling develops the presence of a Spätlese but delivers it with Kabinett focus. 2022-2032

2017er	von Kesselstatt	Kaseler Nies'chen Riesling Kabinett	13 18	91
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The 2017er Kaseler Nies'chen Kabinett was harvested at 89° Oechsle and fermented down to fully fruity-styled levels, i.e. with 54 g/l of residual sugar. It offers a rather attractive nose of ripe white peach and minty herbs wrapped into some smoky slate. The wine develops the full sweet presence of a Spätlese on the palate. This feeling is reinforced by the wine's creamy texture and by the flavors of apricot blossom emerging in the mouthwatering finish. This is a beautiful and quite satisfying light expression of Ruwer Spätlese in all but name. 2027-2042

2017er	von Kesselstatt	Kaseler Nies'chen Riesling Spätlese	14 18	91
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The 2017er Kaseler Nies'chen Spätlese was harvested at 90° Oechsle and fermented down to fully fruity-styled levels, i.e. with 60 g/l of residual sugar. It offers a beautiful nose of pear, vineyard peach, apricot blossom and minty herbs all wrapped into some reductive notes of smoke and almond. The wine develops a beautiful feel of pineapple, peach and herbs pepped up by some zingy citric acid. The finish is highly sprung and gorgeously racy. This will please lovers of focused fruity Riesling with firm acidity. 2027-2042

2017er	von Kesselstatt	Kaseler Kehnragel Riesling Kabinett Feinherb	12 18	90
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The 2017er Kaseler Kehnragel Kabinett Feinherb was harvested at 88° Oechsle and fermented down to 21 g/l of residual sugar. This offers a rather engaging nose of grapefruit, lime, cassis, starfruit and bergamot, all wrapped into some fresh minty elements. The wine is beautifully playful and balanced on the palate and leaves a clean and joyful feel in the mouthwatering and nicely zesty and comparatively intense finish. This beautiful off-dry Kabinett will offer much pleasure for the decade (and more) to come. Now-2027

2017er	von Kesselstatt	Ockfener Bockstein Riesling Kabinett	24 18	90
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The 2017er Ockfener Bockstein Kabinett was harvested at a comparatively low 84° Oechsle and fermented down to fully fruity-styled levels, i.e. with 45 g/l of residual sugar. It develops a delicately creamy nose of vineyard peach, tangerine blossom, spices and smoky slate. The wine proves rather firm and delicately light-footed on the palate and leaves a playful feel in the delicately smooth and elegant finish. Elements of truffle, smoky slate and minerals add complexity to the after-taste. 2027-2042

2017er	von Kesselstatt	Scharzhofberger Riesling Kabinett Feinherb	11 18	90
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The 2017er Scharzhofberger Kabinett Feinherb was harvested at approx. 88° Oechsle and fermented down to 20 g/l of residual sugar. It offers a delicately ripe nose of pear, melon, Provence herbs and spices. The wine starts off on a slightly creamy side on the palate before a nice soft touch of acidity comes through and brings some focus to this intense, slightly Spätlese styled off-dry wine. The finish is smooth and yet still on the slightly sweet side. This will need some bottle aging to develop its focus. 2022-2032

2017er	von Kesselstatt	Wiltinger Gottesfuss Riesling Kabinett Feinherb	07 18	89
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The 2017er Wiltinger Gottesfuss Kabinett Feinherb was harvested at approx. 91° Oechsle and fermented down to 18 g/l of residual sugar. It offers a gorgeous nose of vineyard peach, pear sorbet, passion fruit and smoky slate. The wine is comparatively soft and intense on the palate (certainly by Saar Kabinett standards) but leaves a smooth and delicately creamy feel in the finish. 2020-2027

2017er	von Kesselstatt	Riesling Trocken Alte Reben	29 18	88
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The 2017er Trocken Alte Reben comes from Estate holdings in the finer parts of the Kaseler Hitzlay. It offers some pungent scents of greengage, vineyard peach, aniseed herbs and smoky slate. The wine is nicely playful on the delicately racy yet smooth palate. The finish is long and intense and leaves one with a delicately powerful and slightly hot feel of vineyard peach puree. Now-2027



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Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2017er	von Kesselstatt	Graacher Riesling Trocken	05 18	87
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The 2017er Graacher Trocken comes from Estate holdings in the Domprobst and the Josephshof. It is still remarkably reduced and only gradually reveals some delicately backward notes of passion fruit, lemon, pear, melon and Provence herbs. The wine is nicely balanced on the palate, where some herbs and button mushroom elements mingle with rather pure and juicy flavors of pear and ripe apple. The finish is rather intense and powerful but remains aromatically zesty and playful. 2020-2027

2017er	von Kesselstatt	Wiltinger Riesling Trocken	04 18	87
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The 2017er Wiltinger Trocken comes from Estate holdings in the Braunfels, Klosterberg, Scharzhofberg and Gottesfuss. It exhibits a beautifully inviting nose made of white peach, flowers, marjoram and slate, all wrapped up in some riper elements including pear and melon. The wine is nicely playful on the intense palate and leaves a rather direct feel in the balanced and rather powerful finish. While already quite enjoyable, this will gain from a little bottle aging. 2019-2023

2017er	von Kesselstatt	Kaseler Riesling Trocken	06 18	86+
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The 2017er Kaseler Trocken comes from Estate holdings in the Nies'chen and Kehrnel. It exhibits a delicately ripe and intense nose driven by pear, barbecue herbs, button mushroom and slate. The wine is pleasingly playful and elegant on the palate and leaves a nice and satisfying feel of ripe orchard fruits, herbs and minerals in the medium long finish. This is still quite reduced but there is upside potential if the refined part of the wine comes through in a few years' time. 2020-2027

2017er	von Kesselstatt	Pinot Blanc Reserve	27 18	84
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The 2017er Pinot Blanc Reserve comes from holdings in the Kaseler Kehrnel and Kaseler Herrenberg and was fermented spontaneously in wooden casks (a mix of 500 and 2,000 liters) before being bottled with 7.5 g/l of residual sugar. It offers a slightly broad nose of conference pear, grapefruit, ripe apple, camphor and smoky slate. The wine is rather full-bodied and delicately lactic on the palate and leaves a ripe and round feel in the slightly powerful and hot finish. This will please lovers of buttery-styled Pinot Blanc. Now-2021

2017er	von Kesselstatt	Riesling Trocken Schloss Marienlay	30 18	84
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The 2017er Schloss Marienlay Trocken comes predominantly from Estate holdings in Piesport. It offers an inviting and quite herbal nose of pear, quince, grapefruit puree and smoky slate. A delicately lactic side adds to the surprisingly smooth and round texture on the comparatively forceful palate. Some ripe and soft acidity brings the right balance to the powerful and almost hot finish (it does have 12.5% of alcohol). This rather opulent expression of Estate Riesling will please lovers of more assertive wines. Now-2021



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Peter Lauer

(Ayl – Saar)

Florian Lauer is very happy with his 2017 vintage: “The wines have great vibrancy and yet are packed and stacked. It is a great vintage at my Estate and this despite the fact that the growing season was anything but easy. The frost hit our best parcels and this cost us 20% of our yields. The above normal rainfalls in August and September created lots of pressure of rot, even on unripe grapes, and we lost another 10-15% from evaporation. We needed to start our harvest very early, on September 18, and work through selections. While the acidities were quite high at the beginning, they really became milder around October 1, which suited some of our drier wines. We were able to leverage the botrytis and brought in quite some selections. Fortunately, the weather became cooler in October so that we had the luxury to harvest for five weeks, until October 25. The sugar levels in the must are very high and the acidity is a full gram higher than in 2016. This brings pep and presence to my wines.”

The Estate was able to produce its usual portfolio of wines which, this year, includes four separate bottlings of Auslese from the Aylar Kupp, an Auslese Fass 10, an Auslese, an Auslese GK and an Auslese lange GK (whereby the Auslese and the Auslese lange GK will be sold at this year's Auction). In addition, it will also bring a special cask of Aylar Kupp Kabinett Fass 5, Aylar Kupp Spätlese Fass 23 and Biebelhausener Feils Fass 24 to this year's Auction. The collection is crowned by an Aylar Kupp BA, but it is not yet decided if it will be sold via regular channels or at a future Auction.

The Estate has crafted a gorgeous collection in 2017. The wines are full of character and shine through both freshness and aromatic purity. The basic wines have more presence than usual, without them being overpowering. The Kern and Stirn bottlings are as good as ever. The sweet spot are however the fruity styled wines, which have a fresh, lively yet ripe purity which we have not yet seen from this Estate. In addition, the latest batch of the Estate's 1991er Sekt Réserve (disgorged in April 2018) is easily the finest so far and one of the greatest Sekt we have ever tasted. Lovers of pure expression of Saar Riesling (and Sekt!) should have a close look at this collection!

NB: The BA, Fass 2, Alt Scheidt / Barrel X and Fass 16 were not yet ready for tasting. The Auslese GK was not tasted. The auction wines will be reviewed in the dedicated Issue to be released ahead of the Auction and the GGs will be reviewed in the October Issue.

2017er	Peter Lauer	Aylar Kupp Riesling Auslese Fass 10	94+
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The 2017er Aylar Kupp Auslese Fass 10 was made from fruit harvested at 100° Oechsle on the original Kupp hill. It proves still rather restrained but already hints at a superbly complex and engaging nose made of grapefruit, pina colada, apple, pear, and apricot blossom. The wine is nicely focused and gorgeously creamy on the palate, where more exotic but no less vibrant flavors give depth to the creamy and silky structure. The finish is incredibly airy and pure. It is only in the after-taste that the full ripeness of the Auslese comes into play as date, honey and apricot start to make their appearance. This is a gorgeous Auslese which will gain from aging. We would not be surprised if, ultimately, it will warrant a classic rating should this Auslese retain its utter refined and finely fruity side. 2027-2042

2017er	Peter Lauer	Aylar Kupp Riesling Spätlese Fass 7	94
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The 2017er Aylar Kupp Spätlese Fass 7 was made from fruit harvested at 90° Oechsle on the original Kupp hill. It offers a beautifully engaging nose made of grapefruit, cassis, under-ripe pineapple, apricot blossom and whipped cream, all wrapped into some smoky slate. The combination of a racy but ripe acidity, deliciously creamy fresh exotic fruits and a dollop of cream make for a superbly juicy feel on the palate. The finish has the creamy yet vibrant side of a light Auslese. This rather expressive Spätlese is really hard to resist. It will however significantly improve with age. 2027-2042

2017er	Peter Lauer	Aylar Kupp Riesling Kabinett Fass 8	93
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The 2017er Aylar Kupp Kabinett Fass 8 was made from fruit harvested at a comparatively low 80° Oechsle on the original Kupp hill. It offers a superb nose of candied grapefruit, lemon zest, cassis, white flowers and chalky minerals, all wrapped into some residual scents from its spontaneous fermentation. The wine develops the presence of a beautiful Spätlese but with the light-footed and focused structure of a Kabinett on the palate. The finish is vibrant, pure, precise, fruit-driven and above all incredibly persistent and deliciously fruity and tart. This stunning expression of fruity Riesling will prove irresistible at maturity. 2027-2042

2017er	Peter Lauer	Aylar Lambertskirch Riesling Kabinett Fass 14	93
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The 2017er Aylar Lambertskirch Kabinett Fass 14 was made from fruit harvested at a comparatively low 79° Oechsle in this steep, south-east facing Lieu-Dit overseeing the Saar. It offers a complex nose of pear, ripe apple, grapefruit and slate, all wrapped into a hint of whipped cream. The wine is deliciously pure and delicately zesty on the grapefruit puree and ginger infused palate. The finish develops the full presence of a light Spätlese, but does this with great focus and by leaving one with a gorgeous tart-sweet feel in the after-taste. This is a great fruity-styled wine in the making. 2027-2042



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Weingut Peter Lauer

(Ayl – Saar)

2017er	Peter Lauer	Riesling Kern Fass 9	93
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The 2017er Kern Fass 9 comes from old vines in a prime south-west-facing part of the original Ayler Kupp hill situated well into the side valley and was fermented down to almost fruity levels (40 g/l of residual sugar). It offers a delicately vibrant nose of candied grapefruit, cassis, lemon zest, ginger and fine herbs. The wine is beautifully focused and just fruity-styled on the palate and leaves a vibrant feel of zesty acidity and bitter lemon in the long and delicately tart finish. This is a beautiful expression of fully off-dry tasting Riesling in the making! 2022-2032

1991er	Peter Lauer	Riesling Sekt Réserve	93
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The 1991er Riesling Sekt Réserve with Lot Nr. 91 – 1/18 was made from fruit harvested in Ayl, including approx. 30% in the original Ayler Kupp. This bottle comes from a batch disgorged in April 2018 (the disgorgement date is written on the label) with a dosage of 6-7 g/l. It gradually reveals layers upon layers of delicately waxy mirabelle, yellow peach and grapefruit zest before coating them with green herbs, tea, bergamot and laurel. The mousse on the palate is still on the active side but supports already the gorgeously backward flavors of tea, fern, ripe pear and slate. The finish is all about herbal airiness. Lovers of backward sparkling wines will love this. What a stunning bottling! Now-2022

2017er	Peter Lauer	Riesling Stirn Fass 15	93
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The 2017er Stirn Fass 15 comes from the prime south-west-facing, upper-front part of the original Ayler Kupp hill and was fermented down to almost fruity levels (40 g/l of residual sugar). This offers a gorgeous nose of candied grapefruit zest, greengage, mirabelle, herbs and spices. The wine develops the full fruity vibrancy of a light Spätlese on the mouthwatering palate, where zesty acidity mingles with gorgeous citrusy fruits and a nice touch of fruity sweetness. A floral side adds to the elegance and vibrancy of the finish. The after-taste is tart and driven by candied grapefruit and delicately bitter lemon. This only needs a few years to integrate its sweetness and shine. 2022-2037

2017er	Peter Lauer	Ayler Kupp Unterstenberg Riesling Fass 12	93
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The 2017er Ayler Kupp Unterstenberg Fass 12 comes from this prime Lieu-Dit forming the south-southwest facing, front part of the original Kupp and was fermented down to just off-dry levels (13 g/l of residual sugar). It develops a gorgeous nose made of delicately creamy notes of mirabelle, grapefruit, greengage, herbs and spices. The wine is gorgeously complex, silky and multi-layered on the palate and leaves a stunning feel of tart fruits and minerals in the long and persistent finish. A gorgeous floral side emerges in the after-taste and freshens up the whole experience. This beautiful piece of dry-tasting Riesling only needs a little bit of bottle age to shine. 2020-2032

2017er	Peter Lauer	Ayler Kupp Neuenberg Riesling Fass 17	92
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The 2017er Ayler Kupp Neuenberg Fass 17 comes from this prime Lieu-Dit forming the south-southwest facing, central part of the original Kupp and was fermented down to just off-dry levels (13 g/l of residual sugar). It offers a slightly ripe nose made of mirabelle, vineyard peach, apricot blossom, gooseberry and a hint of licorice wrapped into some herbs and smoky slate. The wine develops the presence of a dry-tasting Auslese with great tension between spicy flavors and a creamy structure on the palate. The finish is multi-layered, smooth, delicately zesty and hugely complex. A hint of power in the after-taste is still in need of integration. 2020-2032

2017er	Peter Lauer	Ayler Riesling Fass 3	90
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The 2017er Ayler Fass 3 comes from the front, east-facing part of the original Kupp hill and was fermented down to almost fruity levels (40 g/l of residual sugar). It offers a beautiful nose of pear, starfruit, grapefruit, mirabelle, chalky minerals and floral elements. The wine is delicately zesty and playful on the off-dry palate and leaves a gorgeously juicy feel in the long and delicately tart finish. This is a gorgeous off-dry tasting wine in the making! 2020-2032

2017er	Peter Lauer	Ayler Riesling Senior Fass 6	90
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The 2017er Ayler Senior Fass 6 comes from the original Kupp hill and was fermented down to just off-dry levels (13 g/l of residual sugar). It offers a gorgeous nose of grapefruit puree, candied lemon zest, cassis, pear and smoky slate. The wine proves beautifully fruity on the comparatively full-bodied palate and leaves a great touch of bitter lemon in the mouthwatering and nicely tart finish. More citrusy fruits come through in the long and persistent after-taste. This is a gorgeous bottling of Senior in the making! 2019-2027



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Weingut Peter Lauer

(Ayl – Saar)

2017er	Peter Lauer	Ayler Riesling Fass 1	89
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The 2017er Ayler Fass 1 comes from the front, east-facing part of the original Kupp hill and was fermented down to just off-dry levels (13 g/l of residual sugar). It offers a beautiful nose of mirabelle, greengage, pear, starfruit, ginger and minty herbs. The wine proves quite powerful and full of presence on the palate, where creamy orchard fruits mingle with some ripe acidity. The finish is tart, powerful and assertive, but also remarkably complex and persistent. This proves a gorgeous dry-tasting Saar Riesling in the making. Now-2022

2017er	Peter Lauer	Ayler Riesling Trocken Fass 25	88
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The 2017er Ayler Trocken Fass 25 comes from the Scheidterberg and Rauberg side hills. The wine offers a beautifully engaging nose of grapefruit puree, yellow peach, mirabelle, greengage and fine herbs. It develops a nicely ripe side with zesty grapefruit puree wrapped into some licorice on the palate. The finish is comparatively complex and intense for an entry-level wine and leaves a nice tart feel in the after-taste. Now-2022

2017er	Peter Lauer	Ayler Riesling Fass 4	87
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The 2017er Ayler Fass 4 comes from the Scheidterberg and Sonnenberg side hills and was fermented down to almost fruity levels (35 g/l of residual sugar). This offers a rather direct nose made of grapefruit, passion fruit, mirabelle, bergamot, fine spices and smoky slate. The wine is fully off-dry on the palate, where a sweet sense of smoothness mingles with some racy flavors of orchard fruits. The finish is juicy and remarkably intense for an entry-level wine. Now-2022



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By Jean Fisch and David Rayer

Weingut Schloss Lieser

(Lieser – Middle Mosel)

Thomas and Ute Haag quite frankly see 2017 as another challenging vintage, due to the heavy losses in the growing season: "The frost in April affected all our parcels but it hit us hardest in our best vineyards, where the flowering was already well advanced, and none more so than in those from Brauneberg to Wehlen. We started our harvest early, on September 25, as we wanted to make sure that we had the time to make the right selections in each vineyard: We took four full weeks to complete the harvest. Following the frost, there were quite some differences in ripeness and level of botrytis impact on each vine and sometimes on each bunch! We went through each of our more than 80 parcels at least three times. There was not much botrytis but we put some extra efforts in the second and third week to secure some botrytized fruit. The vintage required a lot of work but we are really pleased with the finished wines, which show good ripeness as well as great balance thanks to the vintage's refreshing acidity."

Despite the losses in yields, the Estate was able to make its usual collection of wines including seven GGs and three botrytis-affected Auslese GK. This year, the collection is crowned by two TBA bottlings (one from the Niederberg Helden and one from the Doctor, the former will be sold via regular channels whereas no decision has yet been made for the latter). In addition, the Estate produced a Spätlese from the Doctor and an Auslese GK from the Wehlener Sonnenuhr which will be sold at this year's Trier Auction. The range of Kabinett wines now also includes one from the Niederberg Helden.

As so often, the unique strength of Schloss Lieser lies in its versatility: Also in 2017, the Estate produced some real successes in all stylistic directions and at all levels. The wines display intense clean and ripe aromatics and great balance between presence and zesty acidity. The dry Estate Kabinett is a huge success and the Piesporter Goldtröpfchen bottlings in the fruity-styled collection are particularly strong in 2017. But really, there is not one simple wine in the collection: All wines are, as usual, highly recommended. In addition to the 2017 collection, we had the chance to taste the amazing 2016er Bernkasteler Doctor GG, which is one of the finest dry Riesling ever from the Mosel. We added this tasting as reference here.

PS: The two TBAs were not yet ready for tasting. The two auction wines will be reviewed in the dedicated Issue to be released ahead of the Auction and the GGs will be reviewed in the October Issue.

2016er	Schloss Lieser	Bernkasteler Doctor Riesling Trocken GG	27 17	96
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The 2016er Bernkasteler Doctor GG proves still fully reduced but already hints at most fantastic notes of zesty grapefruit, freshly cut herbs, pear, lemon, vineyard peach, orange blossom, lime and spices all wrapped into still quite residual scents from its spontaneous fermentation. Where this wine comes into its own is on the palate, which proves simply stunningly pure and airy. The wine significantly gains in presence and intensity yet the finish is airy and captivating. The after-taste is all about smoky slate and racy acidity. This is a little masterpiece in the making! 2021-2036

2017er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Auslese	17 18	94
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The 2017er Piesporter Goldtröpfchen Auslese proves still comparatively restrained yet already hints at a beautifully ripe and complex nose of almond cream, apricot, orange, candied pineapple, and mirabelle. It is only on the palate that the wine develops the full presence and intensity of an Auslese underpinned by zesty notes of apricot cream, candied grapefruit, mango and melon. A refreshing touch of acidity paired with some smoky flavors of citrusy fruits make for a gorgeously tight feel in the finish. 2027-2047

2017er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK	19 18	94
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The 2017er Brauneberger Juffer-Sonnenuhr was made with approx. 20% of botrytis. It delivers a great nose of smoke, anise, yellow peach, spicy aniseed herbs, almond cream and licorice. The wine proves superbly compact and intense on the palate and manages to combine the richness of fruits with quite some zesty acidity, which lifts up the aromatic and adds length and class to the wine. Smoky herbs round of the racy and pure finish of this gorgeous Auslese GK. 2027-2057

2017er	Schloss Lieser	Lieserer Niederberg Helden Riesling Auslese GK	18 18	94
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The 2017er Lieserer Niederberg Helden Auslese GK was made with approx. 30-40% of botrytis it proves comparatively restrained at first and only slowly reveals notes of anise, dried herbs, yellow peach, honey, pear and grapefruit. With further airing, riper notes of honey and mango join the party. The wine is very pure and dynamic on the palate where ripe and more exotic fruits kick in and add smoothness to the overall rich, honeyed and pineapple-infused finish. This big Auslese will need more than a decade to integrate its elements and fully shine. 2032-2047



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Schloss Lieser

(Lieser – Middle Mosel)

2017er	Schloss Lieser	Wehlener Sonnenuhr Riesling Auslese	16 18	93+
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The 2017er Wehlener Sonnenuhr Auslese exhibits a ripe and aromatic nose of coconut cream, pina colada, orange, toffee, almond paste, rhubarb, and apple jelly. The wine coats the zesty and intense palate with clean notes of juicy fruits. This ripe expression of Auslese could eventually warrant a higher rating, especially if it develops more finesse as it matures. 2032-2047

2017er	Schloss Lieser	Wehlener Sonnenuhr Riesling Auslese GK	20 18	93+
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The 2017er Wehlener Sonnenuhr Auslese GK AP 20 (there is also a separate one sold via the auction) was made with approx. 20-30% of botrytized fruit. It is initially quite reduced, and only gradually reveals its nose made of pina colada, mango, dried pineapple, coconut, quince and ginger. The wine is compact and comparatively powerful on the palate (even if it only has 7% of alcohol). The superbly long and intense finish leaves one with a feel of earthy spices in the long after-taste. This superb Auslese GK has plenty of upside potential if the fresher and lighter side has the upper hand at maturity. 2027-2047

2017er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	12 18	93
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The 2017er Brauneberger Juffer-Sonnenuhr Spätlese exhibits a beautifully elegant and refined nose of whipped cream, white flowers, orange blossom, vanilla, fresh spices and smoke. The wine is tremendously creamy, complex and intense yet also refreshingly light-weighted for a Spätlese on the palate. This is a beautifully playful expression of Spätlese in the making! 2027-2047

2017er	Schloss Lieser	Lieserer Niederberg Helden Riesling Auslese	15 18	93
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Still restrained at first, the 2017er Lieserer Niederberg Helden Auslese offers a beautiful nose of yellow peach, pear, melon, almond cream, toffee, smoke and cinnamon. The wine is deliciously creamy and juicy on the palate with intense concentration and depth. The finish is however comparatively light footed and nicely smooth. This only needs a decade to fully develop its complexity. 2027-2047

2017er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Kabinett	10 18	93
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The 2017er Piesporter Goldtröpfchen Kabinett displays a complex and pure nose of candied grapefruit, smoke, raspberry, citrus, and dried flowers. The wine coats the beautiful elegant palate with lovely pure ripe fruits including apricot, tangerine and candied orange. This is already of Spätlese presence and intensity, yet the finish is beautifully clean, airy and pure. 2027-2047

2017er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Spätlese	14 18	93
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The 2017er Piesporter Goldtröpfchen Spätlese displays an aromatic and ripe nose of toffee, almond cream, ripe pineapple, quince and canned yellow peach. The wine has quite some presence on the palate with mouthcoating juicy fruits wrapped into nicely zesty and animating acidity. The finish is very long and superbly juicy. This beautiful wine combines the ripe Auslese presence and intensity with the beautifully fresh side of a Spätlese in the finish. 2027-2042

2017er	Schloss Lieser	Brauneberger Juffer Riesling Kabinett	08 18	92
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The 2017er Brauneberger Juffer Kabinett proves smoky and comparatively closed and still marked by residual scents from its spontaneous fermentation at first. It then opens up to reveal rich notes of almond cream, apricot blossom, vanilla, yellow peach, candied grapefruit and citrus. The wine develops the presence, breadth and depth of a Spätlese on the palate as the high level of dry extracts gives a compact structure to the wine. The finish proves however superb as creamy fruits are beautifully lifted up by some zesty acidity. 2025-2037

2017er	Schloss Lieser	Lieserer Niederberg Helden Riesling Kabinett	06 18	92
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The 2017er Lieserer Niederberg Helden is still marked by some residual scents from its spontaneous fermentation but these quickly give way to a superb nose of vineyard peach, smoke, almond, earthy spices and orange blossom. A superb acid profile nicely frames gorgeous juicy fruits on the palate and makes for a very focused, racy and pure feel in the beautifully long finish. This is a beautiful Kabinett in the making! 2025-2037



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Weingut Schloss Lieser

(Lieser – Middle Mosel)

2017er	Schloss Lieser	Lieserer Niederberg Helden Riesling Spätlese	11 18	92
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The 2017er Lieserer Niederberg Helden Spätlese delivers a superbly complex and aromatic nose of whipped coconut cream, quince, yellow peach, banana, dried herbs and smoke as well as a touch of toffee and bakery elements. The wine develops a beautiful tension between whipped almond cream and juicy candied grapefruit on the creamy and intense palate. It is nicely smooth and delicate in the very long, comparatively rich and honeyed finish. 2027-2047

2017er	Schloss Lieser	Wehlener Sonnenuhr Riesling Spätlese	13 18	92
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The 2017er Wehlener Sonnenuhr Spätlese develops a ripe and creamy nose akin to that of an Auslese as it is driven by coconut cream, apricot, earthy spices, toffee, and vanilla. The wine is nicely playful with some intense flavors of ripe fruits and coconut cream on the palate. It leaves a delicately smooth and juicy in the nicely long finish. 2025-2037

2017er	Schloss Lieser	Graacher Himmelreich Riesling Kabinett	07 18	91
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The 2017er Graacher Himmelreich Kabinett develops comparatively restrained and quite smoky nose of earthy herbs, grass, quince and ripe apple. This leads a juicy but also quite mouthcoating wine on the palate and a smooth and rather delicate feel underpinned by some ripe fruits in the finish. A spicy acidity lifts up the aromatics in the after-taste. This Spätlese in all but name proves outstanding in its ripe and broad structure. 2025-2037

2017er	Schloss Lieser	Riesling Kabinett Trocken SL	03 18	91
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The 2017er Kabinett Trocken SL (for Schloss Lieser) comes from the Lieserer Schlossberg and Rosenlay. It delivers a superbly reductive nose of fresh herbs, grapefruit, grilled citrusy fruits, yellow peach and almond all wrapped into mint and sage. The wine develops good presence with ample juicy fruits and quite some intensity from the high levels of dry extracts on the palate. The finish mixes juicy candied grapefruit with more zesty and spicy elements. This serious dry Riesling proves very long, pure and animating. 2019-2027

2017er	Schloss Lieser	Riesling Spätlese Trocken SL – Helden –	05 18	90+
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The 2017er Spätlese Trocken SL (for Schloss Lieser) is made exclusively from grapes harvested in the Lieserer Niederberg Helden (hence the name). This is comparatively restrained at first and only gradually reveals some riper notes of yellow peach, almond cream, anise, banana, coconut, dried herbs, and quince. The wine coats the palate with juicy yellow and ripe fruits, which gives a light sensation of sweetness on the mid-palate. Yet the finish is superbly fresh and playful. This dry Riesling with almost the presence of a small GG has quite some upside potential if it gains in finesse at maturity. 2020-2032

2017er	Schloss Lieser	Riesling Kabinett	04 18	90
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The 2017er Estate Riesling Kabinett is made mainly from grapes harvested in Lieser (Schlossberg, Rosenlay and Helden) as well as some in Kesten (Paulinsberg und Paulinshofberg). It delivers a very elegant and finely fruity nose made of wet stone, mint, almond, white peach as well as some flowery elements. The wine is superbly fruity on the palate and leaves a wonderfully light and delicate feel of peach and flowers in the long finish. 2023-2032

2017er	Schloss Lieser	Wehlener Sonnenuhr Riesling Kabinett	09 18	90
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The 2017er Wehlener Sonnenuhr Kabinett starts by revealing reductive notes of toffee and smoke. These only slowly give way to a nose driven by ripe fruits including apricot, quince and candied pineapple. The wine develops the presence and depth of a Spätlese on the palate, where ripe fruits and a creamy texture of almond and coconut underpin the sweetness at this early stage. The finish of this delicately exotic expression of a Spätlese is smooth and round but develops some airiness in the after-taste. 2025-2037



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Schloss Lieser

(Lieser – Middle Mosel)

2017er	Schloss Lieser	Riesling	02 18	89
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The 2017er Riesling is made from grapes harvested in the villages of Lieser and Kues. It displays a nice and very attractive aromatics of ripe fruits including apricot, yellow peach, tangerine and candied grapefruit as well as dried spices and smoke. The wine coats the palate with nicely creamy and ripe fruits and leaves one with a very light and fine sense of sweetness nicely wrapped into grapefruit driven acidity in the beautiful persistent finish. Now-2025

2017er	Schloss Lieser	Riesling Trocken SL	01 18	88
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The 2017er Trocken SL (for Schloss Lieser) proves reductive at first before it reveals its gorgeous nose made of zesty and spicy pear, yellow peach, grapefruit, freshly cut herbs and smoke. The wine is superbly energetic, zesty and spicy with a very light touch of creamy fruits on the palate. The finish proves very pure, dynamic and zesty and leaves one with a long feel of ginger spices and herbs in the after-taste. This is a very good Estate dry Riesling made with unusual presence. 2019-2025



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Carl Loewen

(Leiwen – Middle Mosel)

Karl-Josef Loewen sees the vintage as not an easy one: "It was difficult to do something wrong in 2016 and 2015. But there is a lot that could go wrong in 2017. You needed to tend the vineyards properly after the flowering as the weather became wet. If not, you were plagued with rot throughout the summer. We probably did things right although I believe we were also quite lucky because we saw little rot in our vineyards. As everybody else, we got hit by the frost, but probably less so than many. We had losses of about only 20% in our basic wines. The harvest was very early, we started slowly at the end of September, but it was still too close to the 100-days rule (i.e. harvest should not start before 100 days after flowering) for my liking. We continued with one of our flagship vineyards, the Longuicher Maximiner Herrenberg, at the beginning of October. Yet, the results reassured me that we did not start too early. As usual, we were able to complete our harvest in 2 weeks, i.e. by October 12. In the end, we produced wines which are very expressive and fun to enjoy even at this early stage. I see parallels with 2010, another vintage which I only got to like as the wines made themselves in the cellar, and 2001."

The Estate was able to produce its usual portfolio of wines right up to an Auslese and a BA from the Thörnicher Ritsch (at 140° Oechsle) and a TBA from the Longuicher Maximiner Herrenberg (at over 160° Oechsle). The BA and TBA are still fermenting in the cellar. The portfolio includes its two usual GGs (from the Thörnicher Ritsch and the Longuicher Maximiner Herrenberg) as well as its iconic Riesling "1896" made from over 120-year old un-grafted vines using ancient methods.

The Estate delivered beautifully in the potentially great 2017 vintage, some stunning wines which shine through their bold yet incredibly pure and elegant presence. The fruity-styled wines are impressive even if more backward than usual. However, it is the dry and dry-tasting wines which steal the show in 2017. The Longuicher Maximiner Herrenberg Trocken Alte Reben 1896, the dry Leiwener Laurentiuslay Alte Reben and the off-dry "1896" will be among the finest dry / dry-tasting Riesling in the vintage. They are THAT good. This Estate is on fire!

NB: The Estate wines (Pinot Blanc, Blauschiefer, etc.) and the BA and TBA were not tasted. The GGs will be reviewed in the October Issue.

2017er	Carl Loewen	Riesling "1896"	12 18	95
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The 2017er Riesling "1896" comes from century-old un-grafted vines (planted in 1896) in the Longuicher Maximiner Herrenberg using traditional winemaking methods dating back to the 1900s and was fermented down to 12.5 g/l of residual sugar. It proves comparatively reduced and only gradually reveals a gorgeous nose made of grapefruit, greengage, herbs and fine spices. The wine is beautifully focused but also remarkably intense on the palate loaded with ripe fruits, a hint of camphor and plenty of minerals. It leaves one with a smooth and complex feel in the mineral and slate-infused finish. This is intense and even bold but remains utterly focused right into the after-taste. It only needs a few years of bottle aging in order for the hint of sweetness to melt into the wine. It will then prove a stunning piece of dry-tasting wine: What a huge success! 2022-2032

2017er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Trocken "1896" Alte Reben	09 18	93
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The 2017er Longuicher Maximiner Herrenberg Trocken "1896" Alte Reben is a dry Riesling made from century-old un-grafted vines (planted in 1896) in a plot at the lower end of the vineyard. A hint of residues from spontaneous fermentation quickly gives way to quite refined notes of white minerals, mint, yellow peach and pear. The wine significantly gains from airing and develops smoky notes of spices and herbs. It shows intensity and even a touch of power on the impeccably balanced palate, leading to a very long and mineral-infused finish. This beautiful wine, made in a slightly more powerful style than in recent vintages, proves no less impressive. It is utterly pure and refined. 2022-2032

2017er	Carl Loewen	Thörnicher Ritsch Riesling Auslese	15 18	93
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The 2017er Thörnicher Ritsch Auslese was made from fruit harvested at just under 100° Oechsle. A whiff of volatile acidity quickly gives way to broad scents of under-ripe pineapple, Limoncello, whipped cream, apricot blossom and fine herbs on the nose. The wine is ample and creamy on the slightly piquant palate and leaves a complex feel of pineapple, apricot, blood orange and whipped cream in the smoke-infused finish. The after-taste is all about direct flavors of creamy exotic fruits and still quite some residual sugar. This backward effort will need quite some time to develop its inner balance but the finesse and precision are remarkable. 2027-2047

2017er	Carl Loewen	Leiwener Laurentiuslay Riesling Trocken Alte Reben	08 18	92
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The 2017er Leiwener Laurentiuslay Trocken Alte Reben comes from pre-World War I un-grafted vines in the steep hill part of the vineyard. It offers a delicately creamy yet also flowery nose made of almond, white peach, vanilla pod, plum and pear, all wrapped into some smoky slate. The wine starts off on the zesty side on the palate before it develops more presence as juicy notes of grapefruit, pear, cassis and herbs come through. The finish is full of presence, intense and powerful yet also remarkably playful and zesty. The after-taste is intense and leaves one with plenty of powerful yet beautiful flavors of minerals and herbs. This is a stunning expression of dry Leiwener Laurentiuslay in the making. 2022-2032



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By Jean Fisch and David Rayer

Weingut Carl Loewen

(Leiwener – Middle Mosel)

2017er	Carl Loewen	Riesling Alte Reben	06 18	91
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The 2017er Alte Reben is made from very old vines planted between 1949 and 1962, mostly situated in the Leiwener Klostersgarten and for a tiny part in the Detzemer Würzgarten, and was fermented down to dry-tasting levels (10.5 g/l of residual sugar). It offers a superbly spicy and smoky nose driven by ripe fruits including yellow peach, pineapple, pear and plum. The wine is intense and shows quite some concentration on the palate, certainly by the usual standards of this wine. The finish is very long and beautifully tart. A zesty and juicy acidity rounds off the superb and (already) dry-tasting after-taste. This only needs a few years of bottle age to dissolve its tartness and integrate the touch of smooth sweetness on the mid-palate. 2020-2032

2017er	Carl Loewen	Leiwener Laurentiuslay Riesling Spätlese	14 18	90+
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The 2017er Leiwener Laurentiuslay Spätlese develops a broad and delicately creamy nose made of white peach, apricot blossom, white flowers, ginger and some smoky slate. The wine proves full-bodied on the succulent and juicy palate, where riper fruits such as apricot underline the beautiful creamy nature of this Auslese in all but name. The finish is light and slightly diffuse at this early stage. This will gain in presence with some bottle age and could ultimately surprise us all, especially as it gains in focus and zest. 2027-2042

2017er	Carl Loewen	Longuicher Herrenberg Riesling Kabinett	13 18	90+
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The 2017er Longuicher Herrenberg Kabinett is made from grapes harvested at just under 80° Oechsle from up to 100 year-old un-grafted vines situated high up the hill. It offers a beautifully rich nose driven by almond paste, dried peach, grapefruit puree, cassis, herbs and smoke. The wine develops the full juicy presence of a Spätlese on the herbal and smoky palate and leaves one with a smooth and intense feel of zesty fruits packed into a creamy structure in the slightly bold finish. There is plenty of upside if the wine gains in focus and harnesses its rich core as it matures. 2027-2042

2017er	Carl Loewen	Detzemer Maximiner Klosterlay Riesling	07 18	90
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The 2017er Maximin Klosterlay (as it is referred to on the commercial label) is made from 45 year-old vines in the central part of the vineyard and was fermented down to 11 g/l of residual sugar. It offers a beautiful nose of mirabelle, greengage, green herbs and slate, all wrapped into a hint of licorice. The wine is beautifully smooth yet also comparatively assertive on the palate and leaves a beautiful feel in the long and deliciously tart finish. This is a very good wine full of intense flavors in the making. 2020-2027

2017er	Carl Loewen	Riesling Trocken Varidor	05 18	88
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The 2017er Varidor is made from grapes harvested in the steep part of the Leiwener Klostersgarten. It develops a beautiful and delicately ample nose of grapefruit, lemon zest, starfruit, pear, melon, and a hint of smoky slate. The wine proves comparatively intense and powerful on the nicely creamy and delicately zesty palate and leaves a smooth and nicely fruity and mineral infused feel in the slightly warm finish. This Estate wine has the ripe presence of a small "GC" and needs to be paired with food accordingly. Now-2022+

2017er	Carl Loewen	Riesling Quant	04 18	86
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The 2017er Quant is made from younger Estate holdings in the Leiwener Klostersgarten, Thörnicher Schiesslay and Longuicher Hirschlay planted with selection massale from the Estate's 120 year old vines in the Longuicher Maximiner Herrenberg and from 30-40 year-old vines planted with conventional clones, and was fermented down to 12 g/l of residual sugar. It offers a beautiful and delicately creamy nose of candied grapefruit, greengage, pear, apple, ginger, herbs and smoky slate. The wine is delicately smooth but also slightly ripe as the creamy flavors of ripe poached pear are wrapped into some licorice. A nice touch of zesty acidity lifts up the ripeness in the smooth finish. Now-2022



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Alfred Merkelbach

(Ürzig – Middle Mosel)

The ever-so-catching smile of Alfred and Rolf Merkelbach cannot hide away the fact that 2017 was a difficult vintage for them: "We did harvest very few grapes in 2017. The growing season was far from optimal. What hit us most was the weather in September. It proved quite rainy, which led to the development of a lot of botrytis. We had to start our harvest early, in fact as early as the beginning of October. We would have even wished to start earlier, i.e. at the end of September but unfortunately our harvest team was not yet in Ürzig. The grapes showed very good ripeness levels, at around or even above 90° Oechsle, with refreshing acidity and we were able to produce a set of fruity-styled wines."

The Estate started its harvest on October 2 and completed it in just one week. Yields actually turned out to be normal in Kinheim but proved to be very low in Ürzig (only 7 casks, i.e. almost half a normal vintage). To compensate for the losses, the Merkelbach brothers decided to buy the equivalent of one cask from the Erdener Treppchen in bottle. The Estate wines were bottled on April 9, 2018. The collection is composed of a set of Spätlese, including one from the Urglück, and one Auslese.

The Merkelbach brothers produced yet again a fine collection of wines. The wines are riper, more intense and richer than usual. The Spätlese all show Auslese presence and structure. But the wines retain the telltale playfulness and freshness which have made the success of the Estate. Those partial to the Merkelbach Auslese style will find much to like with the Estate's 2017 wines!

2017er	Alfred Merkelbach	Ürziger Würzgarten Riesling Auslese	07 18	93
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The 2017er Ürziger Würzgarten Auslese was harvested at 97° Oechsle. It displays a superbly aromatic, ripe and fruity nose of yellow peach, pineapple, honey, anise and smoke. The wine coats the rather intense palate with juicy yellow and honeyed fruits pepped up by a nice whiff of acidity. The finish is delicately smooth and long. This gorgeous "Auslese GK" in all but name only needs a decade to blossom. 2027-2047

2017er	Alfred Merkelbach	Ürziger Würzgarten Riesling Spätlese "Urglück"	06 18	93
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The 2017er Ürziger Würzgarten Spätlese "Urglück" was harvested at a whopping 96° Oechsle, i.e. well into Auslese category. It delivers a captivating and elegant nose of flowers, minty herbs and candied grapefruit. These are joined by riper scents of whipped cream and vineyard peach as the wine gains from airing in the glass. This delightful Auslese in all but name shows quite some creamy and ripe fruits on the palate yet remains at all time very delicate and refined. A touch of exotic fruits and honey make for a smooth and juicy feel in the long finish. A hint of zest comes through in the after-taste. This is a gorgeous Auslese-style wine in the making! 2027-2047

2017er	Alfred Merkelbach	Kinheimer Rosenberg Riesling Spätlese	02 18	92
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The 2017er Kinheimer Rosenberg Spätlese AP 2 was harvested at 88° Oechsle. It exhibits beautifully complex and refined aromatics blending floral elements with vineyard peach, grapefruit and spices. The wine is slightly reductive at first on the palate as it displays quite some racy acidity wrapped into a straight and pure structure. Notes of grapefruit, orange zest and spices emerge in the finish and lead to a slightly herbal and freshly tart feel in the after-taste. This is packed with quite some elements and only needs a couple of years to fully shine. 2025-2037

2017er	Alfred Merkelbach	Kinheimer Rosenberg Riesling Spätlese	01 18	91
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The 2017er Kinheimer Rosenberg Spätlese AP 1 was harvested at 89° Oechsle. It offers a lovely and attractive bouquet made of ripe fruits including pear, peach, and a hint of pineapple, all wrapped into smoke and herbs. The wine is delightfully refined on the palate with juicy fruits but also nicely racy acidity. The finish is quite direct, comparatively light, and superbly fruity. While already showing well at this early stage, this fully fruity Spätlese will only really deliver in a couple of years. 2025-2037

2017er	Alfred Merkelbach	Erdener Treppchen Riesling Spätlese	08 18	87
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The 2017er Erdener Treppchen Spätlese was not made from vines tended by the Merkelbach brothers but was bottled for them from fruit harvested at 84° Oechsle. The wine is slightly reductive and flinty at first and only gradually reveals some ripe notes including apple, pear, quince and mirabelle. The wine is quite direct on the palate where juicy ripe and creamy fruits mingle with herbal and smoky elements. The finish is medium long and satisfying. 2022-2032



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By Jean Fisch and David Rayer

Weingut Mönchhof

(Ürzig – Middle Mosel)

Robert Eymael did not beat around the bush: "2017 was the most complex and time-consuming harvest in my 40 years' career. The frost hit us hard, because it cut the yields by a third in our finest vineyard, where the young shoots were the most developed. Overall, the summer proved wet and we had to battle with nests of botrytis and rot, which further affected our yields. We started our harvest early, on September 25 and, given the low yields, were able to finish it in three instead of the usual four weeks. As I mentioned, we had to take extra-care in selecting our grapes, in particular for our dry wines. Sugar levels in the musts proved high. Our first grapes came in already at a full 80° Oechsle and the grapes for our Kabinett and Spätlese at over 90° Oechsle. We did produce one Auslese but did not try to go for BA and TBA. In the end, the wines proved concentrated but retain a fine acidic structure which makes them really enjoyable. The vintage reminds me of 2013, but in a much finer and more elegant even if riper style, and of 2006 but with finer acidity."

Despite the losses, the Estate was able to produce its usual portfolio of wines right up to an Auslese from the Erdener Prälät. This includes a Spätlese Trocken from the Ürziger Würzgarten.

The 2017 collection by the Mönchhof Estate offers much pleasure as the wines display ripe fruits and intensity. One just needs to keep in mind that, given the density of the vintage, the wines have a structure of wines with higher Prädikat levels than the one indicated on the label. In particular, the Spätlese Mosel Slate is a delicious wine in this category and the Prälät Auslese is a great dessert wine.

NB: The Estate wines were not tasted.

2017er	Mönchhof	Erdener Prälät Riesling Auslese	06 18	92
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The 2017er Erdener Prälät Auslese was made from fruit harvested at 107° Oechsle. It unfolds a fascinating and delicately ripe nose driven by toffee, almond cream, smoke, pineapple, pear, orange blossom, minty herbs and anise. The wine develops the full presence of an Auslese GK on the palate, where intense juicy notes of ripe yellow fruits are wrapped into coconut cream and toffee. There is a hint of freshness coming through in the very long and juicy finish. This needs at least a decade in the bottle to fully shine. 2027-2047

2017er	Mönchhof	Ürziger Würzgarten Riesling Spätlese	03 18	90
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The 2017er Ürziger Würzgarten Spätlese delicately offers a spicy, fruity and complex nose made of curry, pear, candied grapefruit, lemon, minty herbs and vineyard peach. The wine is superbly creamy and juicy on the palate where it unfolds lovely flavors of yellow peach as well as a hint of apricot. The finish is rather ample and still dominated by the sweetness at this early stage. This Auslese in all but name proves a superb fruit-driven wine which only need a few years of bottle aging to fully shine. 2025-2037

2017er	Mönchhof	Ürziger Würzgarten Riesling Kabinett	02 18	89
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The 2017er Ürziger Würzgarten Kabinett Feinherb was fermented down to fully fruity-styled sugar levels. The wine opens up to some minty elements before revealing an aromatic and ripe bouquet made of spices, pear, fresh pineapple, almond, greengage and a hint of cinnamon. It has the ripe and creamy presence akin to that of a Spätlese on the palate, where pear, a hint of apricot and juicy yellow peach make for a hugely sweet feeling. The finish reveals more structure and is nicely intense despite the noticeable sweetness. This needs a few years to integrate its different elements and shine. 2022-2037

2017er	Mönchhof	Riesling Spätlese Mosel Slate	04 18	88
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The 2017er Spätlese Mosel Slate is a fully fruity-styled wine made from the Estate's holdings in the Erdener Treppchen. A hint of smoky reduction gives quickly way to riper notes of quince, candied grapefruit, herbs, ripe apple and pear puree. The wine is pleasantly playful on the palate, where some nicely ripe yellow fruits mingle with fine acidity, thereby nicely balancing out the sweetness of this fully fruity Spätlese. This is already a joy to drink now but will gain in finesse in a few years' time. 2020-2032

2017er	Mönchhof	Ürziger Würzgarten Riesling Spätlese Trocken Alte Reben	07 18	88
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The 2017er Ürziger Würzgarten Spätlese Trocken Alte Reben proves almost white in color, yet delivers a superbly refined and fresh nose of white peach, smoke, spices, herbs, almond, anise and mint. The wine is comparatively light and smooth on the palate driven by nicely juicy fruits as well as some gooseberry cream and ginger. The medium-long finish is spicy and delicate. This will please lovers of smooth and delicate dry Riesling. 2019-2025



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Mönchhof

(Ürzig – Middle Mosel)

2017er	Mönchhof	Erdener Treppchen Riesling Kabinett Feinherb	05 18	87+
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The 2017er Ürziger Würzgarten Kabinett Feinherb was fermented down to fully off-dry levels (20 g/l of residual sugar). It offers a vigorous nose of anise, smoke and almond enhanced by riper notes of pear, apple under-ripe pineapple, mint and cassis. The wine displays some smooth and delicately ripe yellow fruits on the intense and delicately sweet palate. The finish brings some freshness and zesty fruits. This may come out as comparatively "simple" and smooth but give this wine a year or two in the bottle and it will show more complexity and intensity. It may then easily exceed our expectations. 2019-2025



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

Egon Müller sees the 2017 vintage as a bridge between 2015 and 2011: "In fact, this style is the result of a conscious decision. We didn't want to make too big wines and harvested a bit earlier in order to retain the elegance which we so much cherish in our wines. The frost was already indicative of a very good but concentrated harvest to come. The fact that the remainder of the growing season proved remarkably normal, with maybe just a hint too much water in July and August, led to a harvest start in September for the second time in the recent history of our Estate, the other time was 2003. As I mentioned, we started the harvest also early because we saw the grapes gain sugar levels fast and we wanted to retain some playful freshness. Some complained about the rain in September, we were rather pleased as it gave us the botrytis that we missed so dearly in 2016. This allowed us to make an early TBA and make botrytis selections throughout the harvest, which led to some BA fruit which we eventually declassified into our Auslese GK."

The Estate was able to produce its usual portfolio of wines despite losses of yields of 25%. In fact, the frost mostly affected the holdings used for the Estate Scharzhof bottling, which means that it has nearly more Scharzhofberger Kabinett than "Estate" wine. The portfolio includes a TBA harvested at well over 200° Oechsle which is sold via regular channels (and not via a future Auction). Egon Müller will bring his Scharzhofberger Kabinett Alte Reben, a special cask of Wiltinger braune Kupp Spätlese and a cask of Scharzhofberger Auslese GK to this year's Auction.

The decision to harvest slightly earlier completely paid off. There is no need to beat around the bush: The 2017s will go down as one of the finest collections ever at this mythical Estate. The star of the show is the magnificent TBA, a noble-sweet wine of rare perfection. Also the other bottlings of the Estate are hugely successful, none more so than the stunning Spätlese. As a concluding remark, we would particularly like to draw our reader's attention to the often overlooked "humble" Scharzhof, which is one of the (if not the) finest ever. The 2017er version of this wine, while certainly not cheap, offers a great opportunity to taste the Egon Müller touch without having to mortgage the house. Those in the enviable position to be able to find and afford the other wines, we can only advise to take the plunge: The raciness and elegance sometimes even outshine the Estate's stunning 2015s.

2017er	Egon Müller	Scharzhofberger Riesling Trockenbeerenauslese	09 18	100
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The 2017er Scharzhofberger TBA was harvested at well over 200° Oechsle. What is remarkable here is that the wine proves so delicate and elegant despite its huge ripeness. The nose develops stunningly complex notes of greengage, date, marzipan, raisin, and fine herbs all wrapped into great creamy elements. The wine develops a stunningly vibrant yet also superbly creamy feel on the palate, where more date mingles with herbs and spices to make for a surprisingly refined and multi-layered feel for such a "big" TBA. The wine grows in oiliness and presence as it develops on the palate yet always remains focused and refined. It leaves one with a great airy feel of exotic dried fruits, whipped cream and honey in the never-ending finish. This is simply a perfect TBA in the making. 2032-2067

2017er	Egon Müller	Scharzhofberger Riesling Spätlese	06 18	97
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The 2017er Scharzhofberger Spätlese develops an absolutely stunning nose of white peach, white flowers and elderflower with a touch of passion fruit and whipped cream which lift the whole experience to another level. The wine starts off on a delicately smooth side on the palate before a most gorgeous ripe acidity kicks in and lifts up the aromatics in the finish. The wine is still slightly disjointed at this early stage but the finesse and elegance in the seemingly never-ending after-taste are simply stunning. What a brilliant light Auslese in the making! 2027-2052

2017er	Egon Müller	Scharzhofberger Riesling Auslese	07 18	96
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The 2017er Scharzhofberger Auslese was harvested at a full 120° Oechsle. The wine develops a beautiful pure nose of coconut, under-ripe pineapple, apricot, elderflower, bergamot, passion fruit and delicately honeyed elements. It proves gorgeously smooth and elegant on the hugely focused and delicately playful palate, where layers upon layers of vibrant exotic and orchard fruits mingle with zesty acidity and mineral elements. The finish is smooth, delicately creamy, yet also superbly vibrant and long. This Auslese will please lovers of very pure and refined expressions of noble-sweet Riesling. 2027-2052

2017er	Le Gallais	Wiltinger braune Kupp Riesling Auslese	10 18	95
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The 2017er Wiltinger braune Kupp Auslese develops a delicately ripe and very engaging nose of pear, passion fruit, greengage, herbs and delicately earthy spices. The wine proves superbly balanced on the palate, where it leaves a gorgeous creamy feel lifted by some playful acidity. The balance is simply stunning. The finish is beautifully zesty and lively, with the sweetness nicely structured by some minerals and vibrant acidity. 2027-2052



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

2017er	Egon Müller	Scharzhofberger Riesling Kabinett	02 18	93+
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This 2017er Scharzhofberger Kabinett was harvested at well over 90° Oechsle and fermented down to 45 g/l of residual sugar. It offers a gorgeous nose with residual scents from spontaneous fermentation, white peach, elderflower, cassis and herbs. The wine develops a gorgeous and delicately ripe feel with Spätlese creamy presence on the palate. The finish is engaging and subtly racy. The after-taste is lively and driven by peach and flowery elements. This is a beautiful fruity wine in the making with slightly more presence than the usual Kabinett from Egon Müller. It is however a smasher of a "light Spätlese", with plenty of upside potential if it retains its focus at maturity. 2027-2047

2017er	Le Gallais	Wiltinger braune Kupp Riesling Spätlese	04 18	93
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The 2017er Wiltinger braune Kupp develops a beautifully creamy nose of melon, pear, apricot blossom, bergamot and smoke slate. The ripe and richer side comes through on the palate, where apricot blossom and tangerine mingle with delicately creamy pear, melon and vineyard peach. The finish is fully fruity and a great touch of smoky slate and minerals comes through in the mouthwatering after-taste. This is beautifully made in a comparatively direct and easy style. 2027-2047

2017er	Egon Müller	Riesling Scharzhof	01 18	92
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The 2017er Scharzhof comes from the Estate's holdings in the Wiltinger Braunfels, Wiltinger Rosenberg and Saarburger Rausch, and was fermented down to approx. 40 g/l of residual sugar. It offers a beautiful nose of white peach, green apple, flowers, passion fruit, spices and herbs. The wine is stunningly playful and delicately creamy on the palate and leaves a ripe and rich but also delicately zesty feel in the long and ethereal finish. This amazing wine ranks among the finest Scharzhof bottlings ever. 2022-2037



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

Andreas Barth is quite smitten by the quality of the 2017 vintage, which proved again quite extraordinary in its development: "Bud break in the Saar was not particularly early and the very early harvest was a surprise for everybody. The frost did hit us, but not as much as some of my colleagues in the Middle Mosel or at my own Estate in the Terrassenmosel. We suffered yield losses equally through evaporation in the autumn as the grape skins became quite porous. In the end, we lost roughly 25% versus a normal vintage. We started our harvest earlier than in recent vintages, at the end of September, because we wanted to keep the freshness and elegance of a real Kabinett, i.e. 80° Oechsle plus minus 1-2°, which was again possible. The ripening process was no longer that big in October, which proved somewhat surprising given that the vines had still their foliage. This was however a godsend gift as we could harvest until the end of October and thereby had the time to make the necessary selections for our different bottlings. We also made some botrytis selections, which yielded several Auslese as well as one TBA. Overall, 2017 proves a beautiful and very expressive vintage with great vibrant acidity, in particular in the fruity wines."

The Estate was able to produce its full portfolio, including an auction Kabinett and Spätlese from the Kanzemer Altenberg as well as GG bottlings from the Altenberg and Bockstein. In addition, it produced three Auslese, including one from the Wiltinger Kupp, as well as one TBA from the Altenberg.

This is easily the finest collection of fruity-styled wines at this Estate since the Jauch family has taken over. The wines are of incredibly high quality and shine through zest, purity and presence. Stylistically, the wines may cruise at almost a category higher than what the label states (i.e. the Kabinett have Spätlese presence and the Spätlese show quite some Auslese elements), but the airiness and finesse make more than up for this. Even the smallest wine would be a highlight at many other Estates. The depth of quality is simply stunning. This is a glorious set of wines which showcases the beauty of Saar Riesling like few others. Bravo to the whole team!

NB: The dry and off-dry wines as well as the TBA (still fermenting) were not tasted. The two auction wines will be reviewed in the dedicated Issue to be released ahead of the Auction.

2017er	von Othegraven	Kanzemer Altenberg Riesling Auslese GK	14 18	96
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The 2017er Kanzemer Altenberg Auslese GK was made from a selection of botrytized grapes harvested at a full 115° Oechsle. This offers a great nose of grapefruit puree, passion fruit sorbet, whipped cream, coconut and a hint of starfruit. The wine develops the vibrant exotic complexity of an "Auslese lange GK" on the palate, where more passion fruit, pineapple and grapefruit are blended into some honeyed elements and then whipped up by gorgeously zesty acidity in the long and pure finish. The after-taste leaves one with superbly pure flavors of exotic fruits but also a touch of candy floss which still needs to mellow away. Give this beauty a decade, and you will have a great botrytized Auslese to enjoy over many more years. 2027-2052

2017er	von Othegraven	Kanzemer Altenberg Riesling Auslese	13 18	95
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The 2017er Kanzemer Altenberg Auslese was made from a selection of ripe and botrytized grapes harvested at just under 100° Oechsle. It offers a telltale and vibrant nose of pina colada, passion fruit, whipped cream, fine herbs and spices. The wine is beautifully zesty on the palate and offers a superbly exotic cocktail of fruits and whipped cream in the long and mouthwatering finish. The after-taste is still slightly marked by some candy floss, but this will integrate nicely in a decade or so. What a great success! 2027-2047

2017er	von Othegraven	Wiltinger Kupp Riesling Auslese	11 18	94
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The 2017er Wiltinger Kupp Auslese was made from a selection of ripe and botrytized grapes harvested early at just under 100° Oechsle. It offers a beautiful nose of passion fruit, coconut, apricot blossom, bergamot, fine herbs and spices. The wine is gorgeously focused on the creamy and delicately zesty palate and leaves one with a great feel of passion fruit, pear, apricot, acacia honey and herbs in the long and beautifully refined finish. This very classy Auslese can be enjoyed on its primary fruit (the balance is really very tempting) but should prove simply stunning at maturity, i.e. in a solid decade. 2027-2047

2017er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	04 18	93
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The 2017er Kanzemer Altenberg Kabinett AP 04 was made from fruit harvested at a refreshing 80° Oechsle and fermented down to fully fruity levels (approx. 50 g/l of residual sugar). This offers a beautiful nose of pear, passion fruit, ripe apple, whipped cream and white flowers, all wrapped into quite some smoky slate. The wine proves delicately creamy at first on the palate before a ripe touch of zesty acidity brings some playfulness into the long and fruity finish. The after-taste leaves one with the sweet presence and round playfulness of a gorgeous and delicately vibrant Spätlese. 2027-2047



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

2017er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	08 18	93
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The 2017er Kanzemer Altenberg Spätlese AP 08 develops a beautiful nose of white peach, vineyard peach, mirabelle, pear, whipped cream, white flowers and some fine spices, all wrapped into a touch of reduction from spontaneous fermentation and some smoky slate. Beautifully ripe acidity makes for a gorgeously playful feel on the peach and apricot-blossom infused and creamy palate. The finish is engaging, refined and superbly subtle as more flavors of vineyard peach and apricot blossom come through. This flirts with the presence of a "clean" Auslese but, as such, proves simple superb. 2027-2047

2017er	von Othegraven	Kanzemer Altenberg Riesling Spätlese Alte Reben	10 18	93
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The 2017er Kanzemer Altenberg Spätlese Alte Reben was made from a special selection of fruit which shows an ever so slight touch of botrytis. It develops a still slightly reduced nose of pineapple, passion fruit, pear, elderflower and fine herbs. The wine offers an elegant finesse with nice focus and superb fruity flavors driven by tangerine and passion fruit on the palate. The wine comes to life in the finish thanks to a stunning feel of whipped cream, passion fruit and delicately dried fruits, all pepped up by some glorious acidity. This modern-day version of the great "feine Auslese" of days gone by is a huge success even if it will require some patience as the sweetness is still slightly prominent in the after-taste. 2027-2047

2017er	von Othegraven	Ockfener Bockstein Riesling Auslese	12 18	93
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The 2017er Ockfener Bockstein Auslese was made from a selection of ripe and botrytized grapes harvested early at just under 100° Oechsle. It offers a beautiful even if still rather backward nose of creamy pear, mirabelle, plum, vineyard peach and honeyed elements. The wine is beautifully creamy and yet zesty on the palate and leaves a vibrant feel of zesty pear and mirabelle in the long and ethereal finish. The after-taste is all about finesse paired with vibrant presence. This is a gorgeous Auslese GK-styled wine in the making. 2027-2047

2017er	von Othegraven	Ockfener Bockstein Riesling Kabinett	02 18	93
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The 2017er Ockfener Bockstein Kabinett was made from fruit harvested at a refreshing 80° Oechsle and fermented down to fully fruity levels (approx. 50 g/l of residual sugar). It offers a beautiful nose of wet stone, white flowers, succulent white peach and a hint of tangerine blossom. The wine develops the finely sizzled, playful and delicately creamy structure of a Spätlese on the palate, where the tangerine element on the nose turns into tangerine zest. This adds a great note of freshness in the gorgeously mouthwatering finish. The wine has presence but also great focus. The after-taste is simply incredibly pure and airy. This is a stunning fruity-styled wine in the making which proves both ethereally light yet superbly intense. 2027-2047

2017er	von Othegraven	Wawerner Herrenberger Riesling Kabinett	03 18	93
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The 2017er Wawerner Herrenberg Kabinett was made from fruit harvested at a refreshing 80° Oechsle and fermented down to fully fruity levels (approx. 50 g/l of residual sugar). This bright almost white colored wine delivers a stunningly pure nose of vineyard peach, fresh pear, a hint of whipped cream and some herbal elements, in particular laurel and sage. The wine is beautifully refined and subtle on the delicately creamy and juicy palate and leaves an impeccably feel of orchard fruit, minerals and herbs in the long finish. This beautiful wine has the gentle presence of a Spätlese but the finesse and airiness are simply superb. 2027-2047

2017er	von Othegraven	Wawerner Herrenberger Riesling Spätlese	07 18	93
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The 2017er Wawerner Herrenberg Spätlese exhibits a beautifully restrained yet delicately creamy nose made of vineyard peach, apricot blossom, whipped cream and subtle scents of earthy spices. It unfolds a gorgeous set of creamy orchard fruits underpinned by a touch of passion fruit and spices on the palate and leaves one with passion fruit sorbet, laurel and chalky minerals in the delicately mouthwatering finish. This is a gorgeously intense yet incredibly precise and pure expression of Spätlese in the making. 2027-2047

2017er	von Othegraven	Ockfener Bockstein Riesling Spätlese	06 18	92
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The 2017er Ockfener Bockstein Spätlese develops a gorgeous nose of passion fruit, pear, vineyard peach and cream, all wrapped into some apricot blossom. It proves ample yet nicely playful on the tangerine and peach infused palate, and leaves a gorgeously intense and smooth feel in the mouthwatering and delicately tart finish. The sweetness of the wine then comes through in the after-taste. This is a beautifully intense expression of Spätlese, and one which will benefit of a decade of bottle aging to gain in definition and aromatic precision. 2027-2047



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By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

2017er von Othegraven

Wiltinger Kupp Riesling Kabinett

01 18

92

The 2017er Wiltinger Kupp Kabinett was made from fruit harvested at a refreshing 80° Oechsle and fermented down to fully fruity levels (approx. 50 g/l of residual sugar). This bright almost white-colored wine offers a reduced nose of white peach, white flowers, chalky minerals, some pear and a hint of smoky slate, all wrapped into a blanket of apricot blossom and some residual scents from its spontaneous fermentation. The wine proves delicately creamy but superbly pure on the peach and apricot driven palate. A great touch of zesty acidity cleanses the mineral and delicately fruity finish. This impeccably balanced wine has the presence and finesse of a light Spätlese but the zesty acidity makes it hugely enjoyable! Those wishing a bit more grip should just wait for this beauty to integrate its touch of residual sugar still noticeable in the finish. 2027-2047



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Willi Schaefer

(Graach – Middle Mosel)

Christoph Schaefer admits to being surprised by what eventually came out of the 2017 vintage: "March proved comparatively hot. When the frost hit us at the end of April, the flowering was already quite advanced. We had never experienced such a frost in this vegetation phase. Yet the frost was not that much of a problem. Our main issue was the hailstorm at the beginning of August, which hit us when the skins of the berries were already soft. Usually, such a hailstorm is really localized on a few rows in a vineyard. Not so in 2017. We were hit throughout our vineyards. September also proved a difficult month, as rot appeared early on already ripe grapes. The result was a complex situation with sometimes rotten berries next to clean ones on the same bunch. We started our harvest on September 25 and decided to discard quite some berries and grapes, and therefore were only able to produce one Auslese this year, which will be sold at the Auction. You now understand why, with all this trouble, we truly astonished at the resulting quality. We did some very strict and rigorous selections and were able to harvest clean grapes for great Kabinett and Spätlese. But the harvest window was really small this year. Fortunately, Andrea's brother, a winemaker in the Kaiserstuhl, was able to join us during the crucial first week of October. During the maturation process of the wines, I felt that it was crucial to regularly taste the wines to feel when you needed to stop the fermentation. For example, the 2017 wines have, in the end, less residual sugar than the 2016 at our Estate, even though acidity levels were higher. One of the explanation is that the wines have high dry extract levels which gives them more presence and structure."

Yields were down by 50% and this impacted the portfolio, as Christoph explained: "The grapes had a great acidic structure so we decided to focus on fruity wines only." The Estate therefore only produced six wines, two Kabinett and four Spätlese, which will be sold via regular channels. In addition, it was able to produce tiny quantities of an auction Auslese made from dried berries in a small sector of the Domprobst and will also bring a separate Spätlese to the Auction. The wines were bottled at the beginning of May, and Christoph Schaefer reported that they really benefitted from a longer aging on their fine lees in wooden casks ("You could feel that they evolved positively from week to week").

The very strict selections made by the Estate costed it dearly in terms of yields. But this paid off massively in terms of quality. Simply put, the 2017 collection by Willi Schaefer is awe-inspiring and possibly the finest ever. The wines all shine through huge complexity, purity and intensity yet retain elegance and precision. The real problem will just be to find some bottles as quantities are even smaller and tightly allocated than usual. But every effort should be made to lay one's hands on any bottle. These are modern-day legends in the making!

NB: The two auction wines will be reviewed in the dedicated Issue to be released ahead of the Auction.

2017er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	05 18	96
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The 2017er Graacher Domprobst Spätlese AP 05 displays a magnificent and beautifully expressive nose of yellow peach, smoke, aniseed herbs, almond, raspberry and much more. The wine shines through its gorgeous depth and intensity on the palate. A racy but juicy and ripe acidity makes for a stunningly focused, pure and smoky feel in the long finish. The after-taste is tight and incredibly pure. This mindboggling Spätlese in the making only needs a decade to show its full potential! 2027-2057

2017er	Willi Schaefer	Graacher Domprobst Riesling Kabinett	03 18	95
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The 2017er Graacher Domprobst Kabinett immediately catches one's attention through stunningly refined notes of smoke which give way to herbs, yellow peach, apricot blossom, tangerine, dried flowers and a hint of almond as the wine unfolds in the glass. It proves intense and almost powerful (despite the low level of alcohol) on the palate yet what sets this wine in a league of its own is its sheer incredibly focused, tight and yet playful structure. A stunning kick of acidity gives focus and energy to the after-taste. This is a stunning Kabinett in the making, which combines fabulous intensity and freshness. 2027-2047

2017er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	10 18	95
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The 2017er Graacher Domprobst Spätlese AP 10 delivers a most beautiful floral and smoky nose with elegant and refined scents of anise, yellow flowers, pear, orange blossom and smoke. The wine is very pure, straight and focused as a racy yet ripe acidity cuts through the palate. The intensity of this wine in the finish is just fascinating in its purity and elegance. What a fantastic Spätlese! 2027-2047

2017er	Willi Schaefer	Graacher Himmelreich Riesling Spätlese	08 18	95
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The 2017er Graacher Himmelreich Spätlese delivers an absolutely gorgeous and magnificently fruity nose made of tangerine, apricot, yellow peach, peach kernel, cherry, anise and mint. The wine is superbly playful and juicy on the multi-layered palate as plenty of yellow fruits and some exotic fruits kick in. A superb underlying zesty side adds to the finesse and vibrancy of the very long and racy finish. What a great classic and refined Spätlese in the making. 2027-2047



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Willi Schaefer

(Graach – Middle Mosel)

2017er	Willi Schaefer	Wehlener Sonnenuhr Riesling Spätlese	17 18	94+
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The 2017er Wehlener Sonnenuhr Spätlese exhibits a most beautiful nose of orange, apricot flower, ripe yellow peach, minty herbs and pear. The wine is gorgeously juicy and light on the palate, yet gradually shows more depth and intensity which is nicely wrapped into a creamy and delicate structure. The finish is long and delicately smooth. We would not be surprised if this stunning Spätlese would eventually warrant a higher rating at maturity, once the refined and elegant side will have fully come through. 2027-2047

2017er	Willi Schaefer	Graacher Himmelreich Riesling Kabinett	02 18	94
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The 2017er Graacher Himmelreich Kabinett proves still somewhat backward and only gradually reveals shy notes of smoke, white flowers, anise, yellow peach and grapefruit, all wrapped into a hint of herbs. The wine is quite intense yet playful on the palate as beautifully zesty and ripe acidity mingles with juicy yellow fruits. Despite the intensity, this Kabinett remains superbly light and develops some stunningly complex mineral and zesty fruity flavors in the finish. This is a brilliant Kabinett in the making. 2025-2037



Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut von Schubert – Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

Carl von Schubert likes his 2017s very much: “While 2016 was fruity, crystalline and mineral, the 2017 wines are more backward with herbal elements but they are equally age-worthy in a slightly more intense style. The growing season was overall quite good had we not faced the days of frost around and during the night of April 19-20. This seriously hit our yields (we only harvested 40% of the amount of Riesling harvested in a normal vintage). The reason for this was that the frost was combined with an early bud break, three weeks ahead long-term average, which made that the young shoots were unprotected when the cold came. The remainder of the growing season was a succession of sunny and rainy periods which made nature progress very fast and led to a very early harvest. We started with Weissburgunder on September 19 and finished the harvest by October 10. We brought in some fruit with more moderate sugar levels than in 2016: The Kabinett did not exceed 80° Oechsle and the GGs were harvested at a moderate 90° Oechsle. But, as we all know, high must levels is not needed to make great Ruwer wines!”

The Estate produced a full portfolio going right up to a single cask (Fuder) Auslese, which will be sold via the annual Trier Auction in September. Besides the regular Abtsberg Kabinett, the Estate also produced an auction one (Nr. 45). The low yields had two effects on the portfolio. There is very little Estate and Kabinett wines, as Carl explained: “Most fruit was more of Spätlese nature.” The low yields and the warm, unsettling weather during harvest prevented the Estate from having the time to make BA, TBA or Eiswein selections. We simply didn’t have the time and needed to prioritize on our normal portfolio.”

The Estate produced another cracking collection filled with fine herbal Ruwer flavors and ripe but juicy fruit pepped up by fine acidity. The dry and off-dry wines are nicely crisp yet with good inner body. The fruity wines are intense yet remarkably playful. Lovers of Maximin Grünhaus will find much to love in these structured and intense expressions of Ruwer Riesling.

NB: The auction Kabinett and Auslese will be reviewed in the dedicated Issue to be released ahead of the Auction. The GGs will be reviewed in the October Issue.

2017er	von Schubert	Maximin Grünhäuser Abtsberg Riesling Auslese	15 18	94
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The 2017er Maximin Grünhäuser Abtsberg Auslese was made from fruit harvested at refreshingly Oechsle degrees (low 90s). This develops a beautiful nose of pear, peach, apricot blossom, coconut and pineapple, all pepped up by mint and dried herbs. The wine is stunningly juicy and delicately creamy on the palate and leaves a gorgeously vibrant feel in the pure and very elegant finish. One is left with flavors of pear, pineapple, star fruit and a hint of tangerine zest in the after-taste. What a beautiful wine! 2027-2047

2017er	von Schubert	Maximin Grünhäuser Abtsberg Riesling Spätlese	17 18	93
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The 2017er Maximin Grünhäuser Abtsberg Spätlese was harvested at refreshing moderate sugar levels (85-87° Oechsle). It offers a beautiful nose of pear, melon, whipped cream and fine spices. The wine is nicely balanced on the palate and leaves a clean and juicy feel in the long and intense finish. The intensity is that of an Auslese but the wine retains the playful side of a Spätlese. 2027-2042

2017er	von Schubert	Maximin Grünhäuser Abtsberg Riesling Kabinett	13 18	93
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The 2017er Maximin Grünhäuser Abtsberg Kabinett was made from fruit harvested at modest, Kabinett conform sugar levels (Oechsle degrees in the low 80s). It develops a delicately ripe nose of cassis, peach, melon, apricot blossom and herbs. The wine is superbly balanced, intense and focused on the palate. The finish is juicy, mouthcoating and yet beautifully precise. This is beautiful even if slightly bigger expression Kabinett in the making, which shows great delineation in the finish. 2027-2042

2017er	von Schubert	Maximin Grünhäuser Herrenberg Riesling Alte Reben	09 18	92
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The 2017er Herrenberg Alte Reben is an exclusive of a major German wine merchant which was fermented down to 16 g/l of residual sugar, i.e. within Halbtrocken limits. It offers a gorgeous nose of pear, cassis, star fruit, white flowers, mint and herbs. The wine is beautifully elegant and refined on the palate and leaves a great juicy feel in the long and delicately off-dry finish. This is a great effort which screams at Maximin Grünhaus. 2019-2027

2017er	von Schubert	Maximin Grünhäuser Bruderberg Riesling Kabinett	19 18	92
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The 2017er Maximin Grünhäuser Bruderberg Kabinett was made from fruit harvested at refreshingly modest, Kabinett conform sugar levels (Oechsle degrees in the low 80s). It offers a beautiful nose of herbs, cassis, melon, peach, apricot blossom and minty herbs. The wine is rather powerful for a Kabinett on the palate but develops great playful focus and presence in the long finish. The after-taste is structured by a great acid cut. This is a terrific success! 2027-2042



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Schubert – Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

2017er	von Schubert	Maximin Grünhäuser Herrenberg Riesling Kabinett	12 18	92
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The 2017er Maximin Grünhäuser Herrenberg Kabinett was made from fruit harvested at refreshingly modest, Kabinett conform sugar levels (Oechsle degrees in the low 80s). It develops a beautiful nose of cassis, peach and herbs. The wine displays great finesse and elegance on the palate and leaves a beautifully vibrant feel in the long and intense finish. This is a gorgeous wine in the making! 2022-2037

2017er	von Schubert	Maximin Grünhäuser Herrenberg Riesling Spätlese	18 18	92
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The 2017er Maximin Grünhäuser Herrenberg Spätlese was harvested at refreshing moderate sugar levels (85-87° Oechsle). It offers a rather reductive nose of melon, herbs and fine spices. The wine proves delicately creamy on the palate, where ripe lemon is pepped up by grapefruit zest as well as herbs and fine spices. The finish is delicately creamy yet also focused and precise. 2027-2042

2017er	von Schubert	Maximin Grünhäuser Herrenberg Riesling Superior	05 18	92
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The 2017er Maximin Grünhäuser Herrenberg Superior was fermented down to delicately off-dry levels (18 g/l of residual sugar). This offers a beautiful nose of melon, grapefruit zest, apple, mint and spices. The wine is nicely fruity and elegant on the palate, where a touch of cream is lifted up by zesty acidity. The finish is beautifully smooth and full of promise. This just needs a little bit of time to shine. 2022-2032

2017er	von Schubert	Maximin Grünhäuser Abtsberg Riesling Superior	04 18	92
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The 2017er Maximin Grünhäuser Abtsberg Superior was fermented down to delicately off-dry levels (18 g/l of residual sugar). The wine develops a beautiful nose of grapefruit zest, pear, quince, melon and mint. The wine proves nicely juicy on the palate and leaves a delicately sharp feel in the long and mineral-infused finish. The after-taste is all about complex ripe orchard fruits. This simply needs time. 2022-2032

2017er	von Schubert	Maximin Grünhäuser Riesling Alte Reben	11 18	91
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The 2017er Maximin Grünhäuser Alte Reben was made from fruit harvested in the Abtsberg and fermented down to dry-tasting levels (11 g/l of residual sugar). It develops a beautiful even if still rather restrained nose of slate, mirabelle, herbs, peach and spices. The wine is superbly balanced on the palate, where ripe flavors of fruits are nicely balanced out by some juicy acidity. It is still slightly on the rough and unfinished side of life in the finish but will blossom in a few years. 2022-2037

2017er	von Schubert	Maximin Grünhäuser Riesling Feinherb Alte Reben	03 18	91
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The 2017er Maximin Grünhäuser Feinherb Alte Reben comes from fruit harvested mainly in the Herrenberg and was fermented down to fully off-dry levels (23 g/l of residual sugar). It offers a nice nose of peach, greengage, melon, pear and minty herbs. The wine is nicely playful and juicy on the palate and leaves a beautiful feel in the long and refined finish. 2022-2032

2017er	von Schubert	Maximin Grünhäuser Pinot Blanc Réserve	21 18	89
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The 2017er Pinot Blanc Réserve comes from fruit harvested in the Maximin Grünhäuser Herrenberg and was fermented in 1/3 of new Fuder cask. It offers a rather big and opulent nose of melon and conference pear. The wine develops good presence on the palate without any undue impact of oak. The finish is nicely present in a slightly ripe but very spicy feel. Now-2022

<u>2016er</u>	von Schubert	Maximin Grünhäuser Riesling Alte Reben Das Kapital	26 17	89
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The 2016er Alte Reben Das Kapital is a special wine to commemorate the ownership of the Marx family in the Grünhaus hill (the wine comes from the Viertelsberg sector in the Herrenberg, where the Marx family owned some vineyards until the 1850s). The wine proves nicely elegant on the nose, where it develops cassis, peach, melon and herbs. The feel on the palate is smooth and beautifully playful. While not eternal, the finish is nice and beautifully made. 2021-2031



Mosel Fine Wines

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Weingut von Schubert – Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

2015er	von Schubert	Maximin Grünhäuser Riesling Sekt Brut	01 18	89
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The 2015er Maximin Grünhäuser Sekt Brut is made from fruit harvested slightly early in the Herrenberg and the grapes were pressed in whole bunch. This bottle from a batch disgorged in April 2018 (the disgorgement date is not provided on the label) proves still rather restrained and only gradually reveals its yeasty nose driven by grapefruit zest, herbs and fine minerals. The wine develops a fine mousse on the palate which enhances the elegant feel of fruits and minerals in the finish. This beautiful Sekt will benefit from a few more months after disgorgement in order to develop its aromatics but will then prove simply delicious. 2019-2024

2017er	von Schubert	Maximin Grünhäuser Pinot Blanc	20 18	87
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The 2017er Pinot Blanc comes from fruit harvested in the Maximin Grünhäuser Herrenberg and was fermented in traditional used Fuder casks. It develops an attractive and aromatic nose of quince, pear, white flowers and a hint of slate-infused smoke. The wine unfolds a good ripe presence on the palate and leaves a gorgeously smooth feel in the slightly broad and melon-infused finish. Now-2022

2017er	von Schubert	Maximin Grünhäuser Riesling Monopol	02 18	87
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The 2017er Maximin Grünhäuser Riesling Monopol comes mainly from fruit harvested in the Herrenberg and was fermented down to 11 g/l of residual sugar. It develops a rather intense nose of grapefruit, greengage, herbs and smoke. The wine proves delicately racy on the palate and leaves a mouthwatering, crisp and fully dry-tasting feel in the finish. Now-2027

2017er	von Schubert	Riesling Maximin	02 18	86
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The 2017er Maximin is a delicately off-dry Riesling (with 19 g/l of residual sugar, i.e. just above Halbtrocken levels) made from fruit sourced from a trusted partner (in the Mosel and not confined to the Ruwer valley). The wine offers a discreet but very enjoyable and engaging nose of pear, apricot, herbs and spices. The feel on the palate is juicy and delicately playful. The finish is nicely crisp, delicately fruity and very satisfying. This textbook "terrace wine" will offer much pleasure over the coming year or two. Now-2020



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Wagner (Saarburg – Saar)

Christiane Wagner likes her 2017 vintage very much: "Unlike most vintages at our Estate, 2017 proves quite open and aromatic already young. The fruity wines in particular remind me of my 2016s. Overall, the vintage proved rather normal, was it not for the severe frosts, which cost me one third of my yields. This frost was quite unexpected as we do not have frost-prone sites! The good development of the grapes afterwards led me to start our harvest already at the end of September, a first in our 100-year history. Despite the lower yields, it took us our normal 2.5 weeks to complete the harvest. I heard from many colleagues that the must sugar levels were very high. This was not the case at our Estate. The fruit for our Kabinett came in with Oechsle degrees in the low 80s, as usual, and that for our Spätlese-level bottlings in the high 80s. The only thing which proved difficult to make was noble-sweet wines. I toyed with the idea and had to discard it eventually. The few liters of Auslese simply came to the benefit of the Spätlese."

The Estate was able to produce its normal portfolio (which now includes two GGs, one from the Rausch and one from the Bockstein) except, as Christian explained, for an Auslese. But the low yields also prevented the Estate from producing a single-vineyard wine from its newly acquired Saarburger Laurentiusberg, a solely-owned vineyard which it took over from the Dienhart family in 2017. This east-facing 0.3 ha vineyard is still planted with un-grafted vines of reputedly over 120 years of age. It was also quite affected by frost and the little production went into the Estate's Saarburger Alte Reben.

Christine Wagner continues to hold high the flags of Mosel lightness. Its 2017 Riesling wines prove slightly more powerful than usual at the lower end of the scale, but the upper part of the range remains a treasure drove for lovers of elegant and light-footed Saar Riesling. The Bockstein bottlings seem to have the edge over the Saarburg ones this year, even though the Saarburger Rausch Spätlese Josef Heinrich (made with little residual sugar) is possibly the Estate's finest ever and shows the limits of such generalization. You get the message: If you are into elegance and lightness, put the Dr. Wagner Estate on your radar screen!

NB: The GGs will be reviewed in the October Issue.

2017er	Dr. Wagner	Ockfener Bockstein Riesling Spätlese	10 18	92
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The 2017er Ockfener Bockstein Spätlese was harvested at 87° Oechsle from un-grafted vines still raised on single stake in the prime front part of the vineyard. This offers a beautiful nose of vineyard peach, pear, apricot blossom and tangerine, all wrapped into a stylish whiff of whipped cream and smoky slate. The wine dances on the palate as creamy fruit interplay with mineral, herbal and zesty elements. The finish is elegant, and develops the light smooth yet zesty presence of a "drinking" Auslese. This is a gorgeous wine which will truly come into its own in a decade. 2027-2042

2017er	Dr. Wagner	Ockfener Bockstein Riesling Kabinett	09 18	91
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The 2017er Ockfener Bockstein Kabinett was harvested at 82° Oechsle from un-grafted vines still raised on single stake in the prime front part of the vineyard. This offers a beautiful nose driven by vineyard peach infused in some tangerine and apricot blossom as well as earthy herbs. The wine is nicely zesty but also delicately creamy on the palate, where it develops the intensity of a light Spätlese. The finish is smooth and fully fruity-sweet. This is a beautiful fruity wine in the making which will offer much pleasure at maturity. 2027-2042

2017er	Dr. Wagner	Saarburger Rausch Riesling Spätlese Josef Heinrich	06 18	91
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The 2017er Saarburger Rausch Spätlese Josef Heinrich is made in a classic, almost fruity style, and was fermented down to 38 g/l of residual sugar. This proves still quite backward and reduced and it is only after some extensive airing that the wine reveals delicately creamy notes of pear, vineyard peach, white mint, cucumber and smoky slate. It is subtly smooth and playfully sweet on the palate and leaves a smooth, ripe and yet nicely zesty feel in the long pear-sorbet and mineral-infused finish. This is a beautiful wine which will particularly please lovers of elegant and light-footed Saar wines. 2020-2032

2017er	Dr. Wagner	Riesling Generation V.	05 18	90
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The 2017er Generation V. comes from holdings in the Saarburger Rausch and was fermented down to 14 g/l of residual sugar, i.e. barely off-dry levels. This bright-colored wine greets one with a discreet but vibrant and juicy nose driven by vineyard peach, pear, starfruit, minty herbs and pungent slate-infused elements. It is rather light-weighted but nicely playful on the palate and leaves a delicately intense (without any feel of power) in the long and herbal finish. This is a beautiful wine made in the old feather light style from the Saar. 2021-2032



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Dr. Wagner

(Saarburg – Saar)

2017er	Dr. Wagner	Riesling Kabinett Feinherb	04 18	89
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The 2017er Kabinett Feinherb comes mainly from holdings in the Saarburger Kupp and was fermented down to 25 g/l of residual sugar. The wine offers a beautiful nose driven by white peach, grapefruit, freshly cut garden apple, white flower, white mint and a hint of smoky slate. It is delicately smooth yet zesty on the palate and leaves a clean and juicy feel in the finish. While enjoyable now, it will prove even more engaging in a year or two, when the sweet touch on the mid-palate will have integrated. Whoever enjoys playful and light-footed Saar Riesling should definitely keep an eye on this little beauty. 2019-2027

2017er	Dr. Wagner	Saarburger Riesling Trocken Alte Reben	03 18	88
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The 2017er Saarburger Alte Reben (as it is referred to on the commercial label) comes from over 50-year old vines in the Kupp and over 100 year-old vines in the newly acquired Laurentiusberg. The wine proves hugely reduced, with herbal and smoky elements firmly dominating some elegant scents of pear, vineyard peach and melon on the nose. It is beautifully playful and elegant on the palate and leaves a clean and delicate feel in the finish. This far cry from modern full-blown and intense Mosel wines proves a delightful expression of dry Saar Riesling. 2019-2024

2017er	Dr. Wagner	Saar Riesling Feinherb	02 18	87
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The 2017er Saar Feinherb (as it is referred to on the commercial label) is made from pre-harvested fruit from its own vineyards (no bought-in fruit) and was fermented down to 20 g/l of residual sugar. This offers an engaging nose made of apple, vineyard peach, herbs and spices. The wine proves nicely playful, elegant and even delicately creamy on the palate and leaves a surprisingly intense and refreshingly zesty feel in the long finish. This textbook of a light playful Estate wine should prove quite enjoyable for several years to come. Now-2022

2017er	Dr. Wagner	Saar Riesling Trocken	01 18	85
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The 2017er Saar Trocken (as it is referred to on the commercial label) comes from made from pre-harvested fruit from its own vineyards (no bought-in fruit). This offers a rather ripe but engaging nose of smoke, slate and herbs, with only feeble scents of pear, grapefruit and vineyard peach coming through with some air. The wine is comparatively powerful on the palate and leaves a firm and hearty feel in the slightly intense finish. Now-2022



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

Alexandra Künstler is very happy with the quality of the Estate's 2017 wines, despite the difficulties: "Mother Nature was not generous with us this year and we had to put a lot of work in the vineyards. We lost quite some yields after the frost in April, which particularly hit the lowest and best vineyards as the cool air came down the hill. We also suffered from an only 5-minute short hailstorm in August, but it proved quite devastating, as the grapes were already quite developed and hence fragile. We had to do extra work here to remove leaves, do negative selections to discard the grapes which were hit and let more air come through the vines to dry out the remaining grapes. In the end I think that all the hard work which we put in the vineyards paid off and our multiple selections helped us to reach our desired quality levels."

The Estate started its harvest as early as September 29, and only completed it on October 18-19. As Alexandra Künstler explained, it was not plain sailing: "We had to be very quick during harvest. It rained regularly at night, and sometimes even during the day. Temperatures were quite mild and there was quite some rot. Fortunately, we have a very good team of pickers who meticulously selected the grapes. Ripeness was good and not too high." Consequently, the Estate was able to produce its usual portfolio, even if with reduced quantities. The wines were bottled at the end of April, expect for the Enkircher Ellergrub GE and Trabener Gaispfad. On the news front, the Estate was able to take over almost 1 ha in the Trarbacher Schlossberg (including 2 parcels planted to 30-year old vines), thereby increasing its vineyard acreage to just over 4 ha.

Alexandra Künstler and Konstantin Weiser produced yet again a beautiful set of wines in what proved a challenging 2017 growing season. The wines all show the purity of fruit and finesse which has made the fame of the Estate, even if they offer a touch more presence and intensity than in previous vintages. All wines are highly recommended, and lovers of richer Spätlese wines will have to plunge on the beautiful Ellergrub Spätlese GK. In addition to the 2017 collection, we were also able to taste the 2015 Sekt, which is simply beautiful.

NB: The Enkircher Ellergrub GE and the Trabener Gaispfad were not yet ready for tasting.

2017er	Weiser-Künstler	Enkircher Ellergrub Riesling Spätlese GK	02 18	95
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The 2017er Enkircher Ellergrub Spätlese GK is designed as a Goldkapsel because it includes a small amount of botrytis. It offers a most beautiful nose of almond cream, vanilla, William's pear, candied pineapple and smoke all wrapped into some residual scents from spontaneous fermentation. The wine develops huge presence on the palate, where plenty of honeyed and ripe fruits are lifted up by a superbly playful and ripe kick of acidity. This is a great delicately exotic Auslese-styled wine in the making, which combines presence and delicacy. What a huge success! 2027-2057

2017er	Weiser-Künstler	Enkircher Ellergrub Riesling Auslese	01 18	93+
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The 2017er Enkircher Ellergrub Auslese was made from a selection of 100% botrytized grapes. A hint of volatile acidity whips up the rather ripe and exotic nose driven of mango, passion fruit, apricot, almond cream and date. The sweetness still overwhelms the acidity, making for a juicy but rather smooth experience on the hugely fruity and ripe palate. This is a superb dessert wine in the making, but one which will only reach its full balance in a solid decade. It could well even exceed our high expectations as it will gain in finesse over time. 2032-2067

2017er	Weiser-Künstler	Enkircher Ellergrub Riesling Kabinett	03 18	93
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The 2017er Enkircher Ellergrub Kabinett is still marked by residual scents from its spontaneous fermentation and only gradually reveals its beautifully aromatic and refined nose made of flowers, lavender, cassis, candied grapefruit and yellow peach. The wine is packed with dense ripe yellow fruits making for a Spätlese feeling on the palate. Yet, a gorgeous acidic kick comes through in the very long and spicy finish. This will need a good decade to develop its full inner balance and will then prove a gorgeous racy Spätlese-bodied Riesling. 2027-2047

2017er	Weiser-Künstler	Enkircher Steffensberg Riesling	07 18	92+
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The 2017er Enkircher Steffensberg was fermented down to bone-dry levels (it only has 2.5 g/l of residual sugar). It offers a beautiful nose of grapefruit, pineapple, herbs, mint, lime, sage, smoke and cinnamon. The wine is quite structured and tight on the palate, but gradually expands to offer great presence, intensity and even a touch of power (at only 11.5% of alcohol) in the very long finish. There is a touch of phenolic presence and tartness in need of integration, but this already hints at a great dry Riesling at maturity. 2022-2032+

2017er	Weiser-Künstler	Wolfer Sonnenlay Riesling Kabinett	04 18	91
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This very discreet and elegant 2017er Wolfer Sonnenlay Kabinett only gradually offers notes of canned yellow peach, rose water, almond cream, candied grapefruit, pear, smoke and a touch of cassis. The wine is superbly airy and delicate on the palate, where some juicy yellow fruits are superbly balanced out by a hint of honey. The acidity is already well integrated and helps this Spätlese-bodied wine to gain in finesse and freshness in the long and juicy finish. 2025-2037



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By Jean Fisch and David Rayer

Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

2017er	Weiser-Künstler	Riesling	09 18	90
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The 2017er Estate Riesling comes mainly from newly leased holdings in the Trarbacher Schlossberg with, in addition, some fruit from the Wolfer Sonnenlay and the Enkircher Steffensberg. This wine is still marked by residual scents from the spontaneous fermentation and only gradually reveals beautifully smoky notes of yellow peach, apple, quince and plum. It develops good presence on the palate, where some zesty yet ripe acidity adds freshness and purity. The finish is already dry tasting (despite its 10 g/l of residual sugar) and leaves one with a tart feel in the after-taste which still needs to mellow away. 2020-2032

2017er	Weiser-Künstler	Wolfer Sonnenlay Riesling Kabinett Trocken	08 18	90
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The 2017er Wolfer Sonnenlay Kabinett Trocken is a bone-dry wine (with only 2 g/l of residual sugar) made from clean and not overripe grapes. It is quite closed at first and only hints at beautiful notes of white flowers, vineyard peach, smoke, grapefruit skin, tobacco, and aniseed herbs. The wine is superbly racy without being aggressive on the palate and has enough presence to buffer the acidity right into the superbly playful yet still tight finish. This only needs a few years of bottle age in order to shine. 2022-2032

2015er	Weiser-Künstler	Enkircher Zeppwingert Riesling Sekt Brut	09 17	89
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This bottle of the 2015er Enkircher Zeppwingert Sekt Brut was disgorged in January 2018 (the disgorgement date is not provided on the label). It offers a quite opulent and even baroque nose of quince, pear, grapefruit, lime, orange zest and spices, with some hints of anise and licorice. The mousse is still quite active and present on the palate, but what really comes out is the purity of the citrusy fruits, which give this Sekt a very racy and even lean structure. It just needs a year or two in the bottle to fully develop its balance. 2020-2030



Mosel Fine Wines

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By Jean Fisch and David Rayer

The 2017 Vintage Report – Other Recommended Wines (Part I)

This section includes noteworthy wines tasted during our spring tastings. We also included some 2011 and 2015 wines when these had not yet been presented to us and hence not reviewed before. In addition, older vintages were also reviewed if these have just been released or still available at the Estate.

- Bastgen**
- Bernard-Kieren**
- Erben von Beulwitz**
- Blees-Ferber**
- Peter Burens**
- Ernst Clüsserath**
- Reinhold Franzen**
- Alfred Gessinger**
- Heymann-Löwenstein**
- Immich-Anker**
- Immich-Batterieberg**
- Albert Kallfelz**
- Kees-Kieren**
- Kerpen**
- Koehler-Ruprecht**
- Loersch**
- Meulenhof**
- Peter Neu-Erben**
- Paulinshof**
- Dr. Pauly-Bergweiler**
- Philipps-Eckstein**
- S.A. Prüm**
- Rebenhof**
- F.J. Regnery**
- Reverchon**
- Richard Richter**
- Andreas Schmitges**
- Selbach-Oster**
- Sorentberg**
- Wwe Dr. H. Thanisch (Müller-Burggraef)**
- Julius Treis**
- Wegeler**
- Weller-Lehnert**
- Werner**
- Würtzberg**

- Osann-Monzel*
- Graach*
- Mertesdorf*
- Leiwen*
- Saarburg*
- Trittenheim*
- Bremm*
- Zeltingen*
- Winningen*
- Enkirch*
- Enkirch*
- Zell-Merl*
- Graach*
- Wehlen*
- Kallstadt / Pfalz*
- Leiwen*
- Erden*
- Wiltingen*
- Kesten*
- Bernkastel-Kues*
- Graach*
- Wehlen*
- Ürzig*
- Klüsserath*
- Filzen*
- Winningen*
- Erden*
- Zeltingen*
- Reil*
- Bernkastel-Kues*
- Reil*
- Bernkastel-Kues*
- Piesport*
- Leiwen*
- Serrig*





Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

The 2017 Vintage Report: Other Noteworthy Wines (Part I)

Weingut Bastgen

(Osann-Monzel – Middle Mosel)

2017er	Bastgen	Kestener Paulinsberg Merterlay Riesling Spätlese Feinherb	09 18	90
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The 2017er Kestener Paulinsberg Merterlay Spätlese Feinherb comes from the Gewann (Lieu-Dit) "hinter der Merterlei" situated in the south-east orientated, steep hill part of the Paulinsberg facing the Mosel, and was fermented down to 24 g/l of residual sugar. A beautiful nose of mirabelle and herbs leads to a playful and elegant palate, where a touch of creaminess is whipped up by some zesty but ripe acidity. The wine retains great freshness in the finish and leaves one with a mineral and salty feel in the after-taste. This is a beautiful off-dry Riesling. 2019-2027

2017er	Bastgen	Bernkastel-Kueser Weisenstein Riesling Spätlese Feinherb	08 18	88
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The 2017er Bernkastel-Kueser Weisenstein Spätlese Feinherb was fermented down to 15 g/l of residual sugar. It offers a rather reductive nose of almond, laurel and spices, with only timid flavors of mirabelle and pear coming through after some airing. The wine is nicely firm and engaging on the palate and leaves an enjoyable feel of herbs and tart sweetness in the medium-long finish. 2019-2027

Weingut Josef Bernard-Kieren

(Graach – Middle Mosel)

2017er	Josef Bernard-Kieren	Graacher Domprobst Riesling Spätlese **	30 18	92+
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The 2017er Graacher Domprobst Spätlese ** delivers a superbly complex, still restrained nose of Auslese presence where one discerns yellow peach, grapefruit, honey, apricot, pineapple and a hint of melon. The wine is quite juicy, creamy and still on the sweet side on the delicately smooth, mouthcoating and soft palate. This will need a good decade to integrate its sweetness but should then turn into a great smooth Auslese. There is quite some upside potential if the underlying acidity manages to add finesse to the palate and the finish. 2027-2047

2017er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Spätlese ***	32 18	92
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The 2017er Graacher Himmelreich Spätlese *** proves comparatively restrained at first and only timidly reveals some pure notes of acacia honey, vineyard peach, candied pineapple, almond cream and cinnamon. The wine is hugely creamy and juicy with still quite some sweetness in need of integration on the palate. The finish is smooth and delicate with superb length and just a light touch of freshness coming through. This Auslese-styled Riesling will prove a delicate and smooth experience at maturity. 2027-2047

2017er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Spätlese **	31 18	92
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The 2017er Graacher Himmelreich Spätlese ** starts off with a whiff of volatile acidity, which gives way to beautiful scents of mango, honey, a touch of beeswax, grapefruit and smoke, all wrapped into a superbly minty side on the nose of this Spätlese. The wine proves zesty and intense on the palate. Loaded with nicely ripe and exotic fruits. This all leads to a comparatively smooth yet very long and delicate finish. The ripeness and structure are those of a full-blown Auslese. But, as such, it is a terrific effort. 2027-2047

2017er	Josef Bernard-Kieren	Graacher Domprobst Riesling Kabinett * M	25 18	91
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The 2017er Graacher Domprobst Kabinett * M was fermented with ambient yeasts. It delivers a gorgeous nose of white flowers, orange blossom, anise, dried spices, pear and yellow peach. Complex flavors of sappy yellow peach as well as other yellow fruits which convey to the wine a great smooth and tactile texture on the palate. The finish is very delicate and airy as good zesty acidity as well as spices come through in the after-taste. 2025-2037

2017er	Josef Bernard-Kieren	Graacher Domprobst Riesling Spätlese *	29 18	91
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The 2017er Graacher Domprobst Spätlese * starts off with a whiff of volatile acidity which peps up the attractive nose made of apricot, yellow peach, honey and candied grapefruit. The wine is superbly zesty and animating on the palate as juicy flavors of fruit lead to a light-weighted and superbly long finish. This will need some time to integrate and gain in complexity yet everything is there to make for a nice juicy and racy Spätlese at maturity. 2025-2037



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2017er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Kabinett	24 18	89
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The 2017er Graacher Himmelreich Kabinett proves quite smoky and comparatively restrained at first, and only slowly develops its beautiful nose made of ripe yellow peach, candied grapefruit, orange, anise and spices. The wine is smooth and juicy with ample ripe yellow fruits and even a touch of honey on the palate. The finish is light and delicately smooth. This is nicely made in a direct style. 2022-2032

2017er	Josef Bernard-Kieren	Graacher Domprobst Riesling Kabinett Feinherb	15 18	88
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The 2017er Graacher Domprobst Kabinett Feinherb was fermented down to fully off-dry levels (27 g/l of residual sugar). It delivers a beautifully refined nose of flowers, vineyard peach and orange blossom which are joined by riper fruits including apricot, pear and guava as the wine unfolds in the glass. The wine is nicely creamy and light-weighted on the palate, where a light touch of sweetness makes for a very enjoyable, direct and juicy experience. Now-2025

2017er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Spätlese Feinherb	19 18	88
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The 2017er Graacher Himmelreich Spätlese Feinherb was fermented down to fully off-dry levels (27 g/l of residual sugar). It displays an aromatic and ripe nose of canned yellow peach, ginger, anise, red apple and candied grapefruit. The wine develops good presence underpinned by ripe fruits on the palate. The sweetness is still present in the finish even if a nice touch of acidity comes through and freshens up the after-taste. This simply needs a year or two in the bottle to shine. 2019-2024

2017er	Josef Bernard-Kieren	Graacher Domprobst Riesling Spätlese Trocken	08 18	87
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The 2017er Graacher Domprobst Spätlese Trocken develops an aromatic nose of candied grapefruit, yellow peach, citrus and smoke. This leads to a rather forceful and compact wine on the palate. With airing, it gains somewhat in finesse and there is even a touch of cream coming through which nicely mingles with the zesty acidity in the long finish. The after-taste is then full of freshness and citrusy fruits. 2020-2024

2017er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Kabinett Trocken *	05 18	85
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The 2017er Graacher Himmelreich Kabinett Trocken * shows a nice and elegant nose of yellow peach, pear, candied grapefruit, smoke and spices. The wine is nicely zesty on the palate and develops more presence and intensity as it unfolds. Nice flavors of peach, pear and litchi lead to a rather herbal, grassy and zesty finish with quite some tartness in need of integration. This needs a year in the bottle to show its best. 2019-2022

Weingut Erben von Beulwitz

(Mertesdorf – Trier-Ruwer)

2017er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese Alte Reben Fass 5		92
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The Kaseler Nies'chen Auslese Alte Reben Fass 5 develops a beautiful nose of grapefruit, pineapple, coconut and herbs on the nose. The wine lives from a great tension between zesty acidity and riper, apricot-infused creamy flavors on the palate. This tension carries right over into the finish and leaves one with a great mouthwatering feel in the after-taste. This is a gorgeously racy and engaging Auslese in the making. 2027-2042

2017er	Erben von Beulwitz	Kaseler Nies'chen Riesling Kabinett Fass 8		91
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The 2017er Kaseler Nies'chen Kabinett Fass 8 offers an engaging nose of pear, grapefruit, cassis and herbs. The wine is superbly youthful on the palate and leaves a gorgeously playful feel in the racy and fruity finish. This is a gorgeous Kabinett which keeps some lightness in this rather intense 2017 vintage. 2027-2037

2017er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Alte Reben Fass 7		91
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The 2017er Kaseler Nies'chen Spätlese Alte Reben Fass 7 offers a beautiful nose of cassis, pear, herbs and spices. A steely zesty side lifts up the juicy and fruity flavors on the palate and leaves one with a gorgeously riper, apricot-infused feel in the finish. This is a beautiful wine that only needs some bottle aging to integrate its acidic backbone. 2027-2042

2017er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Feinherb Fass 9		90
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The 2017er Kaseler Nies'chen Spätlese Feinherb Fass 9 develops a gorgeous nose driven by mirabelle, star fruit and fresh herbs. The wine proves nicely playful and elegantly intense on the palate and leaves a great zesty yet fruity feel in the long and persistent finish. This is nicely made in a comparatively airy style. 2022-2029



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2017er	Erben von Beulwitz	Mertesdorfer Herrenberg Riesling Trocken Fass 14	88
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The 2017er Mertesdorfer Herrenberg Riesling Trocken Fass 14 offers a rather direct nose of pear, herbs and slate. The wine proves also direct and full of character on the palate and leaves a slightly firm but very nicely balanced feel in the finish. This only needs a year in the bottle to fully shine. 2019-2027

Weingut Bles-Ferber

(Leiwen – Middle Mosel)

2015er	Bles-Ferber	Piesporter Gärtchen Riesling Beerenauslese	22 16	95+
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The 2015er Piesporter Gärtchen Beerenauslese was harvested at a full 147° Oechsle. This bright golden-colored wine proves comparatively closed on the nose at first, and only gradually reveals quite some beautiful notes of crème brûlée, acacia, gingerbread, honey, dried mango, tar and lead pencil. The wine coats the palate with plenty of ripe exotic fruits and luscious velvety cream. The high level of dry extracts adds a feeling of depth and power (despite a low 7% of alcohol) to this gorgeously intense and complex wine. This little beauty in the making is best left alone for more than a decade in order to allow it to integrate its richness. We would not be surprised if it would then even exceed our very high expectations. It is that impressive. 2030-2065

Weingut Peter Burens

(Saarburg – Saar)

After some internships at Schloss Saarstein, Peter Lauer, Hans Wirsching and J. Christopher Wine in the US, Peter Burens launched his own small (0.7 ha) Estate together with his wife in 2015. His pride is a prime parcel in the Schonfels (situated on the Saarburger and not the Ayler side) which is planted with 40 year-old vines. The wines are made in stainless steel.

2017er	Peter Burens	Saarburger Auf Schonfels Riesling Spätlese Alte Reben	03 18	91
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The 2017er Saarburger Auf Schonfels Spätlese Alte Reben offers an attractive even if slightly direct nose of pear, starfruit, ginger, bergamot, and smoky slate. The wine is beautifully playful on the palate and leaves a mouthwatering feel in the light-weighted but highly aromatic finish. One is left with beautifully precise flavors of white peach, pear, floral elements and some slate in the after-taste. This is a superbly airy and precise expression of Saar Spätlese. 2027-2042

2016er	Peter Burens	Riesling Kabinett Feinherb Alte Reben	02 17	90
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The 2016er Kabinett Feinherb Alte Reben comes from the privileged south-west-facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs and was fermented to off-dry levels (24 g/l of residual sugar). This offers an attractive nose driven by white peach, grapefruit zest, ginger, herbs and smoky slate. The wine is nicely playful on the palate and leaves a precise and rather long and intense feel in the direct and zesty finish. This is a beautiful off-dry wine to enjoy over the coming years. Now-2027

2016er	Peter Burens	Saarburger Auf Schonfels Riesling Trocken Alte Reben Unfiltriert	01 17	90
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The 2016er Saarburger Auf Schonfels Trocken Alte Reben Unfiltriert comes from the privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs and was bottled unfiltered. The wine offers a beautifully deep nose of pear, starfruit, ginger, camphor and herbs. It is rather powerful and delicately smooth on the palate and leaves one with an intense, slightly powerful and almost hot feel in the long and ethereally fruity and herbal finish. Now-2021



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2017er	Peter Burens	Saarburger Auf Schonfels Riesling Trocken Alte Reben Filtriert	05 18	89
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The 2017er Saarburger Auf Schonfels Trocken Alte Reben Filtriert comes from the privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs. The wine develops a rather pure and direct nose of white peach, melon, ripe grapefruit and floral elements. It proves nicely balanced but also slightly powerful on the palate, where fruity elements are nicely wrapped into a ripe feel of zesty acidity. The wine leaves one with a dry feel in the fruity and floral finish. This is a beautifully elegant expression of dry Riesling where only the touch of heat which runs through the wine keeps our rating somewhat down and would make us opt to enjoy this in the coming years. Now-2022

2017er	Peter Burens	Saarburger Auf Schonfels Riesling Spätlese Feinherb Alte Reben	02 18	89
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The 2017er Saarburger Auf Schonfels Spätlese Feinherb Alte Reben comes from the privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs and was fermented to almost fruity levels (40 g/l of residual sugar). The wine offers a gorgeous nose of greengage, vineyard peach, pear, bergamot and fine floral elements. It proves juicy and delicately sweet on the palate. A touch of ripe acidity brings freshness to the straight and rewarding finish of this very good delicately fruity wine. This will gain in focus with further bottle aging. 2022-2032

2017er	Peter Burens	Grauburgunder Muschelkalk	04 18	84
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The 2016er Grauburgunder Muschelkalk is a tank-fermented dry wine from holdings on limestone in Fellerich situated in the Obermosel and fermented down to just above legally dry levels (10 g/l of residual sugar). It offers a discreet and slightly herbal nose of pear, litchi and bergamot. This leads to a rather intense and slightly hot feel on the palate. The finish is delicately off-dry, smooth and direct. Now-2019

Weingut Ernst Clüsserath

(Trittenheim – Middle Mosel)

2017er	Ernst Clüsserath	Trittenheimer Apotheke Riesling Auslese	10 18	92
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The 2017er Trittenheimer Apotheke Auslese develops a beautiful nose of apricot, lime, coconut and herbs. The wine is sweet yet lively on the palate as a great touch of zesty acidity kicks in and livens the whole experience up right into the long finish. The after-taste is all about racy exotic fruits. 2027-2042

2017er	Ernst Clüsserath	Trittenheimer Altärchen Riesling Kabinett	08 18	91
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The 2017er Trittenheimer Altärchen Kabinett offers a beautiful nose of grapefruit, pear and flowers. The wine is deliciously herbal on the palate and leaves a sharp and almost off-dry feel in the finish (this Kabinett does "only" have 37 g/l of residual sugar). While still on the rough side at this early stage, there is everything to make for a beautiful light and elegant Kabinett in a small decade or so. 2025-2037

2017er	Ernst Clüsserath	Trittenheimer Altärchen Riesling Spätlese	05 18	90
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The 2017er Trittenheimer Altärchen Spätlese offers a beautiful nose of vineyard peach, apricot blossom and herbs. The wine is quite focused and precise on the palate and leaves a nicely structured feel of creamy fruits in the lively finish. This is an outstanding fruity-styled wine in the making. 2027-2042

2017er	Ernst Clüsserath	Trittenheimer Apotheke Riesling Spätlese Trocken	06 18	90
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The 2017er Trittenheimer Apotheke Spätlese Trocken offers an engaging nose of pear, herbs and spices. The wine is nicely airy, somewhat direct but quite elegant on the palate and leaves a clean and delicately smooth feel in the stylish finish. This beautiful dry Spätlese will offer much pleasure in a few years' time. 2019-2029

2017er	Ernst Clüsserath	Trittenheimer Apotheke Riesling Kabinett Trocken	05 18	88
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The 2017er Trittenheimer Apotheke Kabinett Trocken proves still marked by residual scents from spontaneous fermentation. These gradually give way to engaging floral elements, melon, pear and herbs. The wine is nicely juicy on the palate and leaves a nice mouthfeel in the long and delicately smooth finish. Now-2027



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2017er	Ernst Clüsserath	Riesling Classic	04 18	87
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The 2017er Riesling Classic comes from holdings in the Trittenheimer Altärchen and was fermented down to dry-tasting levels (10 g/l of residual sugar). It offers a rather engaging nose of grapefruit, pear and herbs. The wine develops a surprisingly ample mouthfeel for a "mere" Estate wine. The finish is charmingly and playful. This slightly more intense version of a terrace wine will offer much immediate pleasure over the coming years. Now-2020

2017er	Ernst Clüsserath	Trittenheimer Altärchen Riesling Kabinett Feinherb Emma-Marie	07 18	85
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The 2017er Trittenheimer Altärchen Kabinett Feinherb Emma-Marie was fermented down to almost dry-tasting level at 14 g/l of residual sugar. It offers a delicately broad and engaging nose of pear, grapefruit, ginger and herbs. The wine is surprisingly soft and smooth on the palate and leaves a creamy feel in the round finish. Now-2022

Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

2016er	Reinhold Franzen	Bremmer Calmont Riesling Trocken GK GG	20 17	93
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The 2016er Bremmer Calmont GG develops a reduced nose of pear, quince, ginger and herbs. The wine is superbly elegant and restrained on the palate and leaves a great airy, assertive yet elegant feel in the multi-layered and herbal finish. This is a great dry Riesling in the making but one which will require some patience. 2021-2036

2016er	Reinhold Franzen	Neefer Frauenberg Riesling Trocken GK GG	19 17	92
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The 2016er Neefer Frauenberg GG proves rather backward but develops a truly remarkable nose of herbs, mirabelle, citrusy elements and smoke. The wine has closed down on the palate, where minerals and salty elements drive the flavor profile. The finish is however beautifully complex, airy and refined ... even if not very expressive at this stage. This now needs a few years of patience for the wine to show its full potential. 2021-2031

Weingut Albert Gessinger

(Zeltingen – Middle Mosel)

2017er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese ** Alte Reben Caldo Infernale	07 18	91+
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The 2017er Zeltinger Sonnenuhr Auslese ** Alte Reben Caldo Infernale offers a beautiful nose of yellow peach, apricot and herbs. The wine is nicely focused and spicy on the palate and leaves a long impression in the juicy finish. This remarkably well-balanced effort could ultimately warrant a higher score if the wine gains in depth as it matures. The raw materials are truly impressive. 2027-2042

2017er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Spätlese ** Alte Reben Josefsberg	06 18	89+
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The 2017er Zeltinger Sonnenuhr Riesling Spätlese ** Alte Reben Josefsberg offers a rather opulent nose of ripe pear, apricot, under-ripe pineapple and smoky herbs on the nose. The wine is completely dominated by sweetness on the palate at this early stage. Some ripe apricot and floral elements come through in the finish but give way to some bitterness in the after-taste. This rather firm effort, a full-blown Auslese in all but name, really needs time to develop its inner core and could well deserve a higher rating if it gains in finesse. 2027-2042

2017er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Spätlese ** Josefsberg Old Vines	06 18	89+
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The 2017er Zeltinger Sonnenuhr Riesling Spätlese ** Josefsberg Old Vines offers a rather opulent nose of ripe pear, apricot, under-ripe pineapple and smoky herbs on the nose. The wine is completely dominated by sweetness on the palate at this early stage. Some ripe apricot and floral elements come through in the finish but give way to some bitterness in the after-taste. This rather firm effort, a full-blown Auslese in all but name, really needs time to develop its inner core and could well deserve a higher rating if it gains in finesse. 2027-2042



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Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

<u>2016er</u>	Heymann-Löwenstein	Winninger Uhlen R Riesling Trocken GG	01 18	94
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This bright-colored Winninger Uhlen R GG still proves comparatively closed at first and only gradually reveals its beautiful nose made of flowers, anise, dried herbs, almond, prune and vineyard peach. Delicate fruits and cream come through at first on the palate before these give way to more refined and elegant flavors. There is quite some depth and even a touch of power in the background yet everything is beautifully folded into a velvety and smooth texture. The finish is intense and offers great presence. This needs a couple of years to fully shine and is a great dry Riesling in the making, which amply confirms our initial high expectations from cask. 2021-2031+

MATURE RIESLING COMMERCIALY AVAILABLE AT THE ESTATE

<u>1987er</u>	Heymann-Löwenstein	Riesling Trocken Schieferterrassen	08 88	87
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The 1987er Riesling Trocken Schieferterrassen comes exclusively from the Winninger Domgarten. It was only released now, in 2018, as Reinhard Löwenstein said that, even after 20 years, the wine was still almost undrinkable (no wonder as it does have a whopping 13.5 g/l of acidity!) and only came around very recently. The wine exhibits mature notes of smoke, fennel, aniseed herbs, yuzu and a touch of petrol, all wrapped into quite some mint and sage. The wine is vibrantly zesty, comparatively lean and bone-dry on the palate. Some tartness and intensely saline notes lift up the feel in the long finish. The wine has now lost its aggressive side and proves a nice mature drink for lovers of zesty and fully dry wines. Now-2022

Weingut Immich-Anker

(Enkirch – Middle Mosel)

<u>2014er</u>	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage 1425	02 18	91
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This 2014er Sekt Brut 1425 is made from old vines in the Enkircher Zeppwingert and is left on its lees for at least 3 years before being disgorged. This bottle, from a lot disgorged in May 2018 (the disgorgement date is written on the label), delivers a gorgeous nose of brioche, vineyard peach, pear, vanilla cream, candied grapefruit and nutmeg. While the mousse is still quite active at this early stage, the palate already buffers this off through complex, mouthcoating juicy fruits and good density wrapped into a silky and delicate almond cream. The finish is focused and still slightly tart, so give this outstanding Sekt ideally at least another two years in the bottle to fully shine. 2020-2029

<u>N.V.</u>	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage 1425	02 18	91
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The Non-Vintage Sekt Brut Nature Zéro Dosage 1425 is made from a single vintage of old vines fruit in the Enkircher Zeppwingert and left on its lees for at least 3 years before being disgorged. The AP 02 18 is made from fruit out of the 2014 vintage. This bottle, from a lot disgorged in May 2018 (the disgorgement date is written on the label), delivers a gorgeous nose of brioche, vineyard peach, pear, vanilla cream, candied grapefruit and nutmeg. While the mousse is still quite active at this early stage, the palate already buffers this off through complex, mouthcoating juicy fruits and good density wrapped into a silky and delicate almond cream. The finish is focused and still slightly tart, so give this outstanding Sekt ideally at least another two years in the bottle to fully shine. 2020-2029

<u>2017er</u>	Immich-Anker	Enkircher Zeppwingert Riesling Trocken Alte Reben	03 18	90
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The 2017er Enkircher Zeppwingert Alte Reben comes from over 100 year-old un-grafted vines situated in the upper, terraced part of the Eisbrech sector and was fermented to dry levels. It develops a beautifully fresh and floral nose offering minty herbs, grapefruit, lime, smoke and ginger-driven spices. The wine proves nicely delicate on the palate where a beautifully tickly acidity adds peeps and freshness to the subtle and tangerine-infused flavors. The finish is very long, smoky and pure. This is an outstanding dry Riesling in the making. 2019-2027

<u>2017er</u>	Immich-Anker	Enkircher Steffensberg Riesling Auslese	07 18	89
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The 2017er Enkircher Steffensberg Auslese was harvested at 92° Oechsle. It delivers a hugely present and aromatic nose with plenty of ripe yellow fruits including peach and pineapple as well as pear, litchi and melon. The fruity character of the wine carries over onto the palate where some creamy elements underline the overall sweet and juicy side of this Auslese. The finish is nicely gentle and soft. This is a rather direct and no-brainer expression of Auslese to drink by the bottle. 2022-2032



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2014er	Immich-Anker	Riesling Sekt Brut 1425	01 18	89
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The 2014er Sekt Brut 1425 is made from old vines in the Enkircher Zeppwingert and is left on its lees for at least 3 years before being disgorged. This bottle, from a lot disgorged in May 2018 (the disgorgement date is written on the label), offers some intense notes of smoke, spices, mint, apple and pear, before riper scents of juicy fruits including peach, orange and apricot join the party. The fruity notes are also quite present on the palate yet all this is superbly wrapped into smoke and quite some spices in the long and fresh finish. There is a hint of power and tartness which is enhanced by the active mousse. This is a very nice fruit-driven and complex Sekt, which will need a year or two in the bottle to fully deliver. 2019-2026

N.V.	Immich-Anker	Riesling Sekt Brut 1425	01 18	89
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The Non-Vintage Sekt Brut 1425 is made from a single vintage of old vines fruit in the Enkircher Zeppwingert and left on its lees for at least 3 years before being disgorged. The AP 01 18 is made from fruit out of the 2014 vintage. At first, this bottle from a lot disgorged in May 2018 (the disgorgement date is written on the label) offers some intense notes of smoke, spices, mint, apple and pear, before riper scents of juicy fruits including peach, orange and apricot join the party. The fruity notes are also quite present on the palate yet all this is superbly wrapped into smoke and quite some spices in the long and fresh finish. There is a hint of power and tartness which is enhanced by the active mousse. This is a very nice fruit-driven and complex Sekt, which will need a year or two in the bottle to fully deliver. 2019-2026

2017er	Immich-Anker	Enkircher Herrenberg Riesling Spätlese Halbtrocken Liebling vom Chef	06 18	88
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The 2017er Enkircher Herrenberg Spätlese Halbtrocken Liebling vom Chef offers a delicately spicy and floral nose with hints of almond cream, vineyard peach, anise and smoke. This light-weighted wine proves very subtle and lives from delicate creamy and fruity flavors of almond, coconut and peach on the palate. The finish is nicely mild and subtle at first before a nice kick of acidity and spices peeps up somewhat the after-taste. This is a delightful light Riesling to drink by the bottle. 2019-2025

2017er	Immich-Anker	Riesling Trocken Eisbruch	08 18	88
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The 2017er Eisbruch is made from 60-80 year-old un-grafted vines in the similarly named prime sector in the Enkircher Zeppwingert which was classified in the highest category in the old taxations maps and was fermented to dry levels. It shows an aromatic and nicely fresh nose of apple, quince, minty herbs, smoke and lemon. This racy and energetic wine is straight and zesty and develops good mid-palate presence. The after-taste is salty and driven by grapefruit and lime with a touch of tartness in need of integration. This will please lovers of pure and focused fully dry tasting Riesling. 2020-2027

N.V.	Teutonic Wine Company	The Bridge		87
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The Bridge is a project of Barnaby Tuttle (Teutonic Wine Company, United States) and Daniel Immich (Weingut Immich-Anker, Germany). The wine is a 50/50 blend of fruit grown on American and German soils. The American part was aged in used barrique and the German part was aged in stainless steel. This wine delivers a finely aromatic and floral nose of vanilla (from the oak), rose petal, pear, grapefruit, herbal tea, cinnamon and candied lemon all wrapped into mint and hint of spices. The wine is nicely juicy and creamy on the palate and laves a toffee-infused feel underlined by some elements of candied pineapple and lemon in the finish. The tartness accentuates the slight feeling of power running through the wine (despite it only having 11.1% of alcohol). This nicely made wine just needs a year to integrate its elements. 2019-2024

2017er	Immich-Anker	Riesling Feinherb Eschewingert	05 18	87
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The 2017er Eschewingert Riesling comes from fruit harvested in a similarly named prime sector in the Enkircher Steffensberg planted with over 40 year-old vines and was fermented down to 18 g/l of residual sugar. It exhibits a powerful and quite exuberant nose of ripe apple, canned peach, quince, a hint of banana and dried herbs. The wine coats the palate with ample juicy and ripe yellow fruits, which gives it a smooth and delicately rich structure. A nicely zesty acidity comes through and brings some balance to the good finish. Now-2023

2017er	Immich-Anker	Riesling Trocken I-A	09 18	86
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The 2017er Riesling Trocken I-A is made from the Estate's holdings in the under-rated Enkircher Monteneubel and the Edelberg. Slightly reductive at first, this quickly delivers a very nice and attractively minty nose of grapefruit, yellow peach, pear, apple and rosemary. The wine offers at first a good creamy structure on the palate, but there is also quite some acidic presence which gives the wine a feeling of power (even if it only shows 11% of alcohol). The finish is about lime, grapefruit, dried herbs, ginger driven spices and smoke, all wrapped into a touch of pear in alcohol. This needs a year in bottle to show its best. 2019-2022



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2017er	Immich-Anker	Riesling Halbtrocken I-A	04 18	84
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The Liter-bottled 2017er Riesling Halbtrocken I-A is made from the Estate's holdings in the under-rated Enkircher Monteneubel and the Edelberg. It offers a nicely direct and aromatic nose driven by apple, pear, anise, herbs and smoke. The wine proves finely juicy and supple on the palate, where ripe flavors of peach and pear are lifted up by quite some zesty acidity. A touch of power comes through in the finish. This will please lovers of ripe and intense off-dry Riesling. Now-2020

Weingut Immich-Batterleberg

(Enkirch – Middle Mosel)

2015er	Immich-Batterleberg	Riesling Sekt Brut Nature Jour Fixe	10 18	91
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The 2015er Riesling Sekt Brut Nature Jour Fixe is made from equal parts from fruit harvested in the upper part of the Enkircher Ellergrub, the west-facing part of the Trabener Zollturm and bought-in grapes from old vines in the Oberemmeler Altenberg. It was disgorged without any dosage or SO2 added in April 2018 (the disgorgement date is not provided on the label). This displays at first quite some yeasty notes before opening up to reveal ripe yellow fruits including peach, pineapple and mirabelle as well as quite some spices, tar, nut and licorice. The Sekt proves nicely intense with mouthcoating mousse on the palate, yet there is a really fine delicately racy acidity lifting up the aromatics and giving this overall richer styled Sekt quite some vibrancy and focus right into the beautiful finish. We would opt to let this Sekt rest for a year or two and give the mousse the time to refine and shed some of its youthful exuberance. 2020-2030

Weingut Albert Kallfelz

(Zell-Merl – Terrassenmosel)

2017er	Albert Kallfelz	Merler Königslay-Terrassen Riesling Spätlese	59 18	89
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The 2017er Merler Königslay-Terrassen Spätlese offers a rather big and aromatic nose of candy floss, litchi, pineapple, whipped cream, and smoky herbs. The wine is fully sweet on the palate and leaves a fruity feel in the nicely direct finish. This will need time to integrate its sweetness and develop its aromatic complexity. It should then prove a very good fruity Mosel Riesling. 2027-2042

2017er	Albert Kallfelz	Merler Königslay-Terrassen Riesling Trocken	36 18	89
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The 2017er Merler Königslay-Terrassen Trocken offers a rather elegant nose of pear, vineyard peach, ginger and herbs. The wine is nicely playful and delicately creamy on the zesty palate and leaves a nicely tart and herbal feel in the long finish. 2022-2032

2017er	Albert Kallfelz	Merler Stephansberg Riesling Trocken	35 18	87
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The 2017er Merler Stephansberg Trocken develops a rather ripe nose of pear, apricot blossom and mirabelle. It proves assertive and slightly broad on the palate and leaves a powerful feel in the finish. This proves still rather primary but should positively evolve with time. 2022-2027

2017er	Albert Kallfelz	Merler Adler Riesling Trocken	31 18	86
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The 2017er Merler Adler Trocken offers a rather ripe nose of peach, pear and herbs. The wine proves nicely playful on the palate and leaves a crisp feel in the comparatively short and direct finish. Now-2022

Weingut Kees-Kieren

(Graach – Middle Mosel)

2017er	Kees-Kieren	Graacher Himmelreich Riesling Kabinett	18 18	90
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The 2017er Graacher Himmelreich Kabinett develops an attractive nose of apple, passion fruit, pear and herbs. The wine proves rather spicy and sharp on the feather-light palate, yet manages to be intense in the finish and after-taste. This is still quite early days but give this wine 10 years and it will prove an outstanding mature Kabinett. 2027-2037



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2017er	Kees-Kieren	Graacher Himmelreich Riesling Spätlese **	21 18	90
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The 2017er Graacher Himmelreich Spätlese ** was harvested at a full 95° Oechsle. This shows on the aromatic profile, which is driven by apricot, pear and some coconut wrapped into laurel and other dried herbs. The wine is still remarkably sweet on the palate yet leaves a gorgeously and mouthwatering feel in the long finish. This will need a solid decade to find its balance but will then offer much pleasure. 2027-2042

2017er	Kees-Kieren	Graacher Domprobst Riesling Spätlese Trocken S	08 18	88
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The 2017er Graacher Domprobst Spätlese Trocken S delivers a youthful nose driven by herbal rather than fruity elements at this stage. The wine is quite powerful on the palate, where minerals join the herbs and add to the backward side of the wine. The finish is still rather bulky at this stage, so that this needs some bottle age to reveal its full potential. 2020-2027

2017er	Kees-Kieren	Graacher Domprobst Riesling Kabinett Trocken	04 18	86
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The 2017er Graacher Domprobst Kabinett Trocken proves almost white in color and delivers a rather sharp nose of apple, lemon, chalky minerals and smoky slate. The wine is sharp and focused on the slender palate and leaves a mineral feel in the slightly short finish. Now-2022

Weingut Kerpen

(Wehlen – Middle Mosel)

2017er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *	13 18	92
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The regular 2017er Wehlener Sonnenuhr Spätlese * (carrying the AP 13, there is also an auction one) offers a beautiful nose of almond, pear, greengage and slate on the nose. The wine is still quite sweet at first on the palate but gains in finesse and elegance towards the long and still slightly squared finish. The after-taste already hints at greatness to come. This only needs some bottle aging to shed its rough side. It will then prove a remarkably elegant fruity wine to enjoy over many years. 2027-2042

2017er	Kerpen	Wehlener Sonnenuhr Riesling Auslese *	16 18	91
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The 2017er Wehlener Sonnenuhr Auslese * comes from fruit harvested at 100° Oechsle. The wine proves hugely aromatic on the nose as pear, pineapple, coconut cream and apricot blossom emerge from the glass. It proves rather focused and sharp on the palate and leaves a rather mouthwatering and playful feel in the slightly direct finish. The purity and finesse of the fruity flavors in the after-taste are really impressive. 2027-2042

2017er	Kerpen	Bernkasteler Bratenhöfchen Riesling Auslese **	17 18	90+
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The 2017er Bernkasteler Bratenhöfchen Auslese ** comes fruit harvested at 110° Oechsle. The wine proves still remarkably reduced and does not reveal much beyond some faint flavors of grapefruit zest, apricot blossom, whipped cream, almond and herbs. A rather lean and focused structure greets on the palate, where the wine seems both broad and precise at the same time. This really needs time to develop but we would not be surprised if it would ultimately warrant a higher score. 2027-2042

2017er	Kerpen	Graacher Himmelreich Riesling Kabinett Feinherb Kollektion Kerpen	05 18	90
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The 2017er Graacher Himmelreich Kabinett Feinherb Kollektion Kerpen was fermented down to 20 g/l of residual sugar. It offers an elegant nose driven by mirabelle, pear and herbs. The wine proves nicely juicy and beautifully playful on the palate and leaves a nice off-dry feel in the long and mouthwatering finish. This is a beautiful wine made in a rather light but persistent style. 2019-2025

2017er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese Trocken Alte Reben	10 18	89
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This offers a nicely floral nose enhanced by pear, melon, peach and greengage. The wine is elegantly playful on the palate and leaves a gorgeously zesty feel in the rather light but persistent finish. 2021-2027



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Weingut Koehler-Ruprecht

(Kallstadt – Pfalz)

2012er	Koehler-Ruprecht	Kallstadter Saumagen Riesling Auslese Trocken R	10 13	95+
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The 2012er Kallstadter Saumagen Auslese Trocken R was released commercially in May 2018. It delivers a refined and nicely maturing nose driven by butter cream, cassis, elderberry and a hint of acacia. Candied orange zest, chamomile and white truffle join the party as the wine expands with air. It is intense yet remains strait and racy on the palate as gorgeous flavors of grapefruit and other citrusy fruits give the wine a very primary and youthful side. The finish is all about lime, spices and a touch of salty butter. This great dry Riesling proves already enjoyable now (with enough airing) but will fully blossom after a few more years of bottle aging. 2022-2042

Weingut Loersch

(Leiwen – Middle Mosel)

2016er	Loersch	Trittenheimer Apotheke Riesling Holzfass Jungheld	18 18	92
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The 2016er Trittenheimer Apotheke Jungheld Spätlese was made from over 70 year-old un-grafted vines in the terraced Jungheld sector of the vineyard close to the Neumagener Rosengärtchen and was fermented for 12 months in a 300-liter acacia cask and aged in bottle for another 6 months before being commercialized in June 2018. It stopped its fermentation at 14 g/l of residual sugar, i.e. at slightly off-dry levels. This offers a beautifully engaging nose of grapefruit, laurel, mirabelle, dried herbs, minerals, and smoky slate. The wine proves nicely creamy and superbly tart on the palate and leaves a clean and juicy feel in the long and refined finish. This is a beautiful even if firm expression of full-bodied Mosel Riesling in the making. 2021-2027

2016er	Loersch	Riesling Spätlese Devon-Terrassen	23 17	90
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The 2016er Devon-Terrassen comes from 70-100 year-old vines in the central part of the Trittenheimer Apotheke (Kaulsbohr and Vogelsang) and stopped its fermentation at 14 g/l of residual sugar, i.e. at slightly off-dry levels. This offers a beautiful nose of kumquat, quince, vineyard peach, mirabelle and pungent herbal elements so typical of the central part of the Trittenheimer Apotheke. The wine is rather deep and delicately creamy on the palate and leaves a beautifully herbal and delicately smoky feel in the long and intense but also rather bold finish. 2019-2027

2016er	Loersch	Dhroner Hofberg Riesling Sängerei	24 17	89
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The 2016er Dhroner-Hofberger Sängerei (as it is referred to on the commercial label) comes a privileged south-west facing sector of the hill and stopped its fermentation at 10 g/l of residual sugar, i.e. just above legally dry level limits. The wine offers a reduced nose of grapefruit zest, chalky minerals, camphor and smoky slate. This leads to a full-blown powerful creamy and spicy feel on the palate and in the long intense finish. Great pure elements of minerals wrapped into a touch of heat come through in the delicately silky after-taste. This rather ostentatious expression of dry-tasting Mosel Riesling will appeal to lovers of full-bodied wines. 2021-2027

Weingut Meulenhof

(Erden – Middle Mosel)

2017er	Meulenhof	Erdener Treppchen Riesling Spätlese Alte Reben	11 18	91
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The 2017er Erdener Treppchen Spätlese Alte Reben offers a beautiful nose driven by greengage, pear, vineyard peach and laurel. The wine is elegantly long and refined and develops a stunning feel of herbs and spices in the long and refined finish. This is a beautiful fruity Spätlese in the making! 2027-2042

2017er	Meulenhof	Erdener Treppchen Riesling Spätlese Trocken	04 18	90
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The 2017er Erdener Treppchen Spätlese Trocken offers a rather engaging nose driven by peach, pear, grapefruit and elegant floral elements. The wine is delicate and playful on the palate and leaves a nice and engaging feel in the long finish. 2022-2027



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2017er	Meulenhof	Wehlener Sonnenuhr Riesling Kabinett Trocken	05 18	88
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The 2017er Wehlener Sonnenuhr Kabinett Trocken offers a beautiful nose of pear, laurel and bergamot, all wrapped into some nice creamy elements. The wine is animating and precise on the palate and leaves a clean and juicy feel in the focused finish. Now-2027

Weingut Markus Molitor

(Wehlen – Middle Mosel)

2017er	Markus Molitor	Wehlener Sonnenuhr Riesling Kabinett (Golden Capsule)	30 18	92
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The 2017er fruity-styled Wehlener Sonnenuhr Kabinett develops a hugely attractive nose of pear, passion fruit, herbs and fine slate. The wine is rather intense but nicely refreshing on the palate and leaves a silky and smooth feel in the vibrant yet still slightly sweet finish. This superb wine made in a light Spätlese style only needs time to develop its full balance and integrate its sweetness. It should then prove a remarkable wine. 2027-2042

Dominikaner Weingut C. von Nell-Breuning

(Kasel – Trier-Ruwer)

2016er	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Spätlese	11 17	90
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The 2016er Kaseler Dominikanerberg Spätlese was fermented to fully fruity levels, i.e. with less than 50 g/l of residual sugar. An initial whiff of residual notes from spontaneous fermentation quickly gives way to elegant yet discreet notes of pear, mirabelle, earthy herbs and some smoky slate. The wine is delicately fruity and still slightly sweet on the palate, yet hints already at a gorgeously juicy and fresh feel in the long after-taste. This will need some time to develop its full potential. 2026-2041

2016er	C. von Nell-Breuning	Kaseler Kehrnagel Riesling Spätlese	12 17	90
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The 2016er Kaseler Kehrnagel Spätlese was fermented to fruity levels, i.e. with less than 50 g/l of residual sugar. It develops a rather earthy and delicately resin-infused nose of pear, mirabelle Provence herbs and smoky slate. The wine proves light-bodied on the palate, with a sweet touch of creamy fruits nicely balanced out by a good touch of zesty acidity. The after-taste is superbly racy and mouthwatering. This is a beautiful even if slightly slender expression of a light Spätlese. 2026-2041

2015er	C. von Nell-Breuning	Kaseler Kehrnagel Riesling Spätlese	13 16	90
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The 2015er Kaseler Kehrnagel Spätlese was fermented to fruity levels, i.e. with less than 50 g/l f residual sugar. It develops a rather backward and already rather closed nose of mirabelle, earthy spices, Provence herbs and pungent notes of smoke as well as wet stones. The wine is completely shut down on the palate, revealing only feeble elements of fruits. But the finish and the after-taste are beautifully airy and engaging, even if not very expressive. This outstanding effort desperately needs to be left alone for many years. It should then reward one handsomely with a gorgeously playful and light-footed expression of Ruwer Spätlese. 2025-2040

2016er	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Kabinett	02 17	89
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The 2016er Kaseler Dominikanerberg Kabinett was fermented to fully fruity levels, i.e. with 45 g/l f residual sugar. It hints more than reveals a backward nose made of mirabelle, pear, wet stones, grapefruit, lemon juice and peach, all wrapped into some minty and smoky slate. The wine is delicately fruity and light-footed on the palate and leaves a rather sharp and lemon zest infused feel in the elegantly light finish (the wine only has 8% of alcohol). This is still slightly on the harsh and seemingly hollow side at this early stage, but the wine should turn into a delicious light-feathered Kabinett at maturity. 2026-2036



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<u>N.V.</u>	C. von Nell-Breuning	Riesling Sekt Brut Zéro Dominikus	01 17	89
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The Non-Vintage Sekt Brut Zéro Dominikus AP 01 17 comes from fruit harvested early in the Kaseler Dominikanerberg in the 2014 vintage. This bottle from a lot disgorged without any dosage in September 2017 (the disgorgement date is not provided on the label) offers a beautiful nose of mirabelle, whipped cream, grapefruit sorbet, saffron, cinnamon and quite some smoky slate. The wine has now fully integrated its mousse, which is beautifully underlining (and not dominating) the gorgeous fruits and slate flavors on the palate. The finish is mineral and beautifully austere. Only a slight touch of green herbs in the after-taste gives the wine a firmly tart feel. But the finesse and elegance of this food Sekt are admirable. Now-2022

<u>2016er</u>	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Spätlese Trocken	10 17	89
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The 2016er Kaseler Dominikanerberg Spätlese Trocken develops a rather engaging nose marked initially by residual scents from spontaneous fermentation before attractive scents of pear, cassis, grapefruit, greengage and minty herbs kick in. A delicately waxy side is nicely whipped up by some zesty acidity on the slender palate. The finish is playful and elegant. This proves a beautifully elegant light wine which just need a few more years of bottle aging to shed the tartness still coming through in the after-taste at this early stage. 2021-2031

<u>2015er</u>	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Auslese Trocken Alte Reben	12 16	88+
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The 2015er Kaseler Dominikanerberg Trocken Alte Reben (as it is referred to on the commercial label) develops a rather backward nose of mirabelle, pear, star fruit, ginger and earthy spices. The wine starts off as delicately smooth on the palate before a kick of acidity whips up the ripe aromatics and brings some firm lemon zest, grapefruit and chalky minerals into play in the long and hearty finish. The after-taste is all about bitter tartness at this stage, a sign that the wine has firmly closed down. There is quite some upside if the wine gains in charm as the acidity mellows away at maturity. 2020-2030

<u>2016er</u>	C. von Nell-Breuning	Kaseler Nies'chen Riesling Spätlese Trocken	05 17	88+
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The 2016er Kaseler Nies'chen Spätlese Trocken develops a rather engaging nose marked initially by residual scents from spontaneous fermentation. These give way to beautiful scents of pear, mirabelle, peach and herbs. The wine starts off on the smooth side on the palate before a quite lively and sharp kick of acidity whips things up. The finish is on the focused and austere side, which affects the length and inner complexity of this wine to unfold at this early stage. The finish is all about tartness. This needs some bottle aging to develop its finesse. It could then ultimately warrant a higher rating, especially if the charming side of the wine comes through. 2021-2031

<u>2015er</u>	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Kabinett	10 16	88
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The 2015er Kaseler Dominikanerberg Kabinett was fermented to fully fruity levels, i.e. with 40 g/l of residual sugar (but with 9.5% of alcohol). The wine develops a rather ample nose of pear, camphor, smoky slate, herbs and spices. It proves slightly powerful on the palate and leaves a comparatively big and bold feel in the long, almost traditional Auslese-styled finish. This will please lovers of bigger yet lively fruity-styled Ruwer wines. 2025-2035

<u>2015er</u>	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Spätlese Trocken	11 16	88
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The 2015er Kaseler Dominikanerberg Spätlese Trocken exhibits a rather reduced nose of pear, mirabelle, candied grapefruit, laurel and other earthy herbs. The wine is quite sharp and focused on the palate and leaves a clean and direct feel in the long and quite intense finish. The after-taste is still all about zesty and tart minerals. 2016-2031

<u>2014er</u>	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Auslese Trocken Alte Reben	13 15	88
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The 2014er Kaseler Dominikanerberg Trocken Alte Reben (as it is referred to on the commercial label) proves already rather hay colored and develops a rather mature nose of mirabelle and earthy spices wrapped into some rose water, cinnamon and a hint of beeswax. The wine is nicely smooth and playful yet also direct on the palate and leaves a direct feel of herbs and tart minerals in the bone-dry and somewhat austere finish. Now-2024

<u>N.V.</u>	C. von Nell-Breuning	Riesling Sekt Brut Ludovico	15 17	88
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The Non-Vintage Sekt Brut Ludovico AP 15 17 comes from fruit harvested early in the Kaseler Dominikanerberg in the 2014 vintage. This bottle from a lot disgorged in September 2017 (the disgorgement date is not provided on the label) proves rather racy as it unfolds backward notes of mirabelle, greengage, saffron and fine herbs, all wrapped into some slate elements on the nose. The wine is nicely sharp and focused on the palate and leaves a clean and attractive feel of racy and delicately creamy fruits in the long and herbal finish. This is quite classy in a slightly austere style. Now-2022



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2015er	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Kabinett Trocken	07 16	87
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The 2015er Kaseler Dominikanerberg Kabinett Trocken develops a beautiful nose of mirabelle, pink grapefruit, coconut and minty herbs. The wine is still on the sharp and herbal side on the palate and leaves a rather firm feel in the long and racy but also remarkably tart finish. The after-taste is all about zesty minerals. This is a very good dry Riesling in the making but one that will need some time to shed some of its tartness. 2020-2030

2016er	C. von Nell-Breuning	Kaseler Nies'chen Riesling Spätlese Halbtrocken	05 17	87
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The 2016er Kaseler Dominikanerberg Spätlese Halbtrocken was fermented down to 17 g/l of residual sugar. It offers a rather direct and fruity nose made of mirabelle, pear, herbs and spices. The wine is delicately smooth on the palate and leaves a juicy but clean and delicately sweet-sour feel in the medium long finish. This needs a few years for the sweetness to mellow away but should then prove very nice in a direct and racy style. 2021-2031

2016er	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Kabinett Trocken	03 17	86+
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The 2016er Kaseler Dominikanerberg Kabinett Trocken develops a rather restrained nose of lime, chalky minerals and quite green herbs. The wine is remarkably backward, tart and sharp on the palate and in the finish. This is best left alone for a few more months in order for the sharp lively side of the wine to have a chance to mellow away. 2019-2026

2016er	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Trocken	09 17	85
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The 2016er Kaseler Dominikanerberg Trocken offers a rather sharp and lime infused nose of grapefruit, minty herbs and smoky slate. The wine is rather lively and zesty on the palate and leaves a crisp feeling in the firm and mint-infused finish. Now-2023

Weingut Peter Neu-Erben

(Wiltingen – Saar)

2017er	Peter Neu-Erben	Wiltinger Klosterberg Riesling Kabinett	06 18	91
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The 2017er Wiltinger Klosterberg Kabinett offers a gorgeously floral nose with grapefruit, lime and greengage wooing for one's attention. The wine is beautifully airy and playful on the palate and leaves a clean and juicy feel in the long finish. This is a gorgeous Kabinett in the making! 2025-2032

2017er	Peter Neu-Erben	Wiltinger Klosterberg Riesling Kabinett Feinherb	05 18	90
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The 2017er Wiltinger Klosterberg Kabinett Feinherb was fermented down to 28 g/l of residual sugar. It offers a gorgeous nose of grapefruit, vineyard peach, herbs and flowers. The wine is nicely balanced and playful on the palate and leaves a light and refined feel of fruits and minerals in the long and persistent finish. 2019-2027

2017er	Peter Neu-Erben	Wiltinger Braunfels Riesling Kabinett Trocken	03 18	88
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The 2017er Wiltinger Braunfels Kabinett Trocken offers a beautifully floral nose with some pear, yellow peach and smoky slate to add depth. The wine is deliciously light and playful on the palate and leaves a clean and beautifully playful feel in the finish. While feather-light, this remains so interestingly complex and persistent in the finish. Now-2027

2017er	Peter Neu-Erben	Riesling Classic	04 18	88
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The 2017er Riesling Classic is made from fruit harvested in the Wiltinger Klosterberg and fermented down to 14 g/l of residual sugar. It offers a beautiful nose of grapefruit sorbet, lime, pear and vineyard peach, all wrapped into some white flowers. The wine is nicely playful and elegant on the palate and leaves a clean and pure feel in the long finish. This proves a textbook easy-drinking yet complex terrace wine. Now-2022



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Weingut Paulinshof

(Kesten – Middle Mosel)

2017er	Paulinshof	Brauneberger Kammer Riesling Spätlese Feinherb	10 18	92
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The 2017er Brauneberger Kammer Spätlese Feinherb was fermented down to 19 g/l of residual sugar. It offers a stunning nose of ginger, grapefruit, cassis, flowers and herbs. The wine proves remarkably well balanced and nicely sizzled on the palate, where more mineral elements come into play with some delicately creamy fruits. The finish is zesty, elegant and full of grace. This great off-dry Riesling in the making will only show its full potential after some bottle age. 2022-2032

2017er	Paulinshof	Brauneberger Juffer-Sonnenuhr Riesling Auslese	36 18	91
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The 2017er Brauneberger Juffer-Sonnenuhr Auslese offers a delicately creamy nose of pear, quince, apricot, honey and herbs. The wine lives from a great zesty-creamy tension on the palate which runs right into the long and nicely direct finish. 2027-2037

2017er	Paulinshof	Brauneberger Juffer-Sonnenuhr Riesling Spätlese Trocken	09 18	91
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The 2017er Brauneberger Juffer-Sonnenuhr Spätlese Trocken offers a ripe nose of pear, melon, mirabelle, flowers and herbs. The wine is elegantly spicy and juicy on the palate and leaves a beautifully long and elegant feel in the finish. While still on the rough side at this early stage, it will be fully on form in about 4-5 years. 2022-2032

2017er	Paulinshof	Kestener Paulinshofberg Riesling Spätlese Feinherb	08 18	90+
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The 2017er Kestener Paulinshofberg Spätlese Feinherb was fermented down to 18 g/l of residual sugar. It offers a rather reduced nose of mirabelle, pear, starfruit and herbs. The wine proves nicely refined on the palate and leaves a beautifully clean feel in the long and direct finish. There is quite some upside here if the wine gains in finesse and depth with age. 2022-2032

2017er	Paulinshof	Brauneberger Juffer Riesling Kabinett Trocken	24 18	87
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The 2017er Brauneberger Juffer Kabinett Trocken offers a rather sharp nose of green apple, minty herbs, grapefruit and lemon, all wrapped into riper elements such as mirabelle and greengage. The wine is nicely direct and remarkably intense and powerful on the palate. It leaves a gorgeously elegant feel in the long and persistent finish. 2019-2027

Weingut Dr. Pauly-Bergweiler

(Bernkastel-Kues – Middle Mosel)

2017er	Dr. Pauly-Bergweiler	Bernkasteler Badstube am Doctorberg Riesling Auslese	19 18	92
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The 2017er Bernkasteler Badstube am Doctorberg Auslese was harvested at 98° Oechsle. It offers a delicately exotic nose of pineapple, apricot, pear and coconut, all wrapped into herbs and spices. The wine is comparatively zesty on the palate and leaves a great vibrant feel while the finish is delicately smooth. This is a beautiful Auslese in the making! 2027-2047

2017er	Dr. Pauly-Bergweiler	Wehlener Sonnenuhr Riesling Kabinett	03 18	91
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The 2017er Wehlener Sonnenuhr Kabinett offers a rather attractive nose driven by pear, starfruit, herbs and flowers. The wine is elegantly playful on the palate, where some zesty acidity provides the right balance to the juicy and delicately creamy fruity flavors. The finish is mouthwateringly long. 2027-2042

2017er	Dr. Pauly-Bergweiler	Bernkasteler Badstube am Doctorberg Riesling Feinherb	13 18	89
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The 2017er Bernkasteler Badstube am Doctorberg Feinherb was fermented down to 22 g/l of residual sugar. The wine develops an attractive nose of apple, mirabelle, melon, pear and barbeque spices. It offers a juicy feel on the palate and great mineral and off-dry flavors in the finish. This is still rather backward at this early stage so a little bit of patience will be needed. 2020-2032



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Weingut Philipps-Eckstein

(Graach – Middle Mosel)

2017er	Philipps-Eckstein	Graacher Himmelreich Riesling Spätlese Feinherb Spontan	16 18	91
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The 2017er Graacher Himmelreich Spätlese Feinherb Spontan was fermented with ambient yeasts down to 24 g/l of residual sugar. It develops a gorgeously herbal nose where white peach, apricot blossom and ginger add a great aromatic side to the experience. The wine is impeccably balanced and juicy on the palate, and leaves a clean and deliciously almond-infused feel in the long and remarkably engaging finish. This is a beautiful wine in the making. 2021-2027

2017er	Philipps-Eckstein	Graacher Domprobst Riesling Kabinett Alte Reben	08 18	90+
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The 2017er Graacher Domprobst Kabinett Alte Reben offers a juicy but also quite aromatic nose of ripe yellow peach, almond, mango, mirabelle and laurel. The wine develops the full intense side of a Spätlese if not even light Auslese on the palate. The finish is remarkably sweet at this early stage (the wine does have 60 g/l of residual sugar). There is quite some upside in the remarkable Spätlese in all but name, especially if the wine gains in focus and precision as it matures. 2032-2047

2017er	Philipps-Eckstein	Graacher Domprobst Riesling Spätlese Trocken Alte Reben S	15 18	90
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The 2017er Graacher Domprobst Spätlese Trocken Alte Reben S offers an engaging aromatic nose of ripe pear, some under-ripe pineapple and plenty of floral and herbal elements. The wine is nicely juicy and playful on the palate and leaves a beautifully persistent and delicately zesty feel in the long and nicely multi-layered finish. This dry Riesling is straight, direct and utterly enjoyable. 2019-2027

Weingut S.A. Prüm

(Wehlen – Middle Mosel)

2017er	S.A. Prüm	Wehlener Sonnenuhr Riesling Auslese Fass 3		92
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The 2017er Wehlener Sonnenuhr Auslese Fass 3 was harvested from an early selection of botrytized fruit at 107° Oechsle. It proves rather restrained and only gradually reveals a beautiful nose made of grapefruit puree, passion fruit, white peach, elderflower, pineapple and coconut, all wrapped into some flowery elements. The wine proves hugely racy and almost sharp on the palate but its beautiful creamy and flowery notes of citrusy fruits make for a gorgeous experience. The finish has almost the vibrancy of an Eiswein. This beautiful wine is a modern day tribute to the great Auslese-Eiswein of the old days. 2027-2047

2017er	S.A. Prüm	Ockfener Riesling Trocken	17 18	91
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The 2017er Ockfener Trocken comes exclusively from holdings in the Ockfener Bockstein and was briefly aged in new large wooden casks. This proves still rather restrained and hints more than exhibits its beautiful nose made of white peach, starfruit, grapefruit puree, elderflower, chalky minerals and herbal notes. The wine is nicely focused and dry on the palate, where it unfolds some grapefruit, white peach and greengage sorbet wrapped into some deliciously tart, chalky mineral and tannic elements. The finish is dry, tart and remarkable complex and sizzled for a "mere" village wine. This is a gorgeous dry Riesling in the making which needs a couple of years to gain further in finesse. 2020-2027

2017er	S.A. Prüm	Ockfener Bockstein Riesling Kabinett Feinherb	14 18	90+
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The 2017er Ockfener Bockstein Kabinett Feinherb is an off-dry wine (with 27 g/l of residual sugar) harvested at 89° Oechsle in the front part of the main Bockstein hill. It displays a gorgeously fruity nose made of ripe white peach, pear, a fleeting touch of blood orange, earthy herbs and spices. The wine is delicately smooth and fruity on the palate and leaves a juicy feel with the creamy side of an off-dry Spätlese in the finish. A nice sense of drying tartness rounds off the pleasure to enjoy this wine. There is quite some upside if the wine gains in focus at maturity. 2022-2032

2017er	S.A. Prüm	Wehlener Sonnenuhr Riesling Spätlese	08 18	90
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The 2017er Wehlener Sonnenuhr Spätlese develops a rather ample and delicately creamy nose of white peach, apricot blossom, pear, elderflower, minty herbs and smoky slate. It marries the playful side of a Spätlese with the presence of an Auslese on the palate and leaves a delicately playful and zesty feel of orchard fruits and minerals in the long and delicately ample yet juicy finish. 2027-2041



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2017er	S.A. Prüm	Wehlener Riesling Trocken	06 18	88+
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The 2017er Wehlener Trocken comes from a prime sector near the bridge in the Wehlener Sonnenuhr and was briefly aged in new large wooden casks. Some residual scents from its spontaneous fermentation give way to rather beautiful scents of pear puree, cassis, greengage, mirabelle and earthy herbs on the nose. The wine is pleasantly fruity, rather than sharp and bone dry, on the palate and leaves a very enjoyable feel of grapefruit, white flowers and herbs in the long and comparatively intense finish. This is nicely intense and yet retains a pleasurable easy-drinking side. It could eventually gain in precision as it matures and develops its inner focus. 2020-2027

2017er	S.A. Prüm	Wehlener Sonnenuhr Riesling Auslese	01 18	88+
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The 2017er Wehlener Sonnenuhr Auslese was harvested from partially botrytized fruit at 98° Oechsle. The wine develops some vibrant yet creamy notes of passion fruit, apricot and pina colada wrapped into volatile acidity on the nose. Some firm acidity comes through and whips up the creamy flavors of passion fruit and earthy spices on the palate and in the long finish. This proves slightly robust at this stage and could eventually warrant a higher rating if it polishes up and harnesses its volatile acidity at maturity. 2027-2047

2017er	S.A. Prüm	Riesling Trocken Prüm Blue	03 18	86
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The 2017er Trocken Prüm Blue comes from prime holdings in Bernkastel (Graben and Matheisbildchen). It offers a beautiful nose of vineyard peach, greengage, grapefruit puree and plenty of refreshing minty herbs as well as some earthy spices in the background. The wine is nicely fruity, and not bone-dry, on the palate and leaves a clean feel of lemon zest, grapefruit and chalky minerals in the satisfyingly direct finish. This is nicely made in an easy drinking style. Now-2020

Rebenhof Rieslingmanufaktur

(Ürzig – Middle Mosel)

2017er	Rebenhof	Ürziger Würzgarten Riesling Kabinett Trocken Wurzelechte Reben	08 18	90
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The 2017er Ürziger Würzgarten Kabinett Trocken Wurzelechte Reben offers an engaging and quite precise nose of cassis, herbs and floral elements. The wine is nicely playful and focused on the palate and leaves a slim and delicate feel in the long and refined finish. Now-2027

2017er	Rebenhof	Erdener Treppchen Riesling Spätlese Trocken	13 18	90
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The 2017er Erdener Treppchen Spätlese Trocken offers a beautiful nose made of grapefruit, pear and fine herbs. The wine is nicely balanced on the palate and leaves a textbook dry and focused feel in the long finish. This is a beautifully engaging dry Mosel in the making. 2022-2027

2017er	Rebenhof	Ürziger Würzgarten Riesling Feinherb vom roten Schiefer	09 18	89
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The Ürziger Würzgarten Riesling Feinherb vom roten Schiefer was fermented down to 28 g/l of residual sugar. It offers a rather primary nose made of pear, quince, herbs and spices. The wine proves nicely fruity and delicately creamy on the palate and in the satisfyingly direct finish. 2019-2027

2017er	Rebenhof	Ürziger Würzgarten Riesling Spätlese Trocken von alten Reben	12 18	88+
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The 2017er Ürziger Würzgarten Spätlese Trocken von alten Reben offers a rather reduced nose of pear, apricot blossom, tangerine and smoky herbs. The wine is rather intense and on the powerful side on the palate and leaves a quite persistent feel in the long and direct finish. This is still very much work in progress and could ultimately warrant a higher rating as it expands and refines aromatically. 2022-2027

2017er	Rebenhof	Ürziger Würzgarten Riesling Auslese Grand Ley	16 18	88+
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The 2017er Ürziger Würzgarten Grand Ley (as it is described on the consumer label) comes from prime holdings still planted with very old un-grafted vines around the Ürziger Sonnenuhr and was fermented down to 40 g/l of residual sugar. It develops a rather saturating nose of candy floss, apricot blossom, melon, pear and camphor-infused herbs. The wine proves structured and assertive on the palate and leaves a fruity feel in the slightly abrupt finish. This does certainly need time and could ultimately develop into a superb wine if it harnesses its inner power. 2022-2032

2017er	Rebenhof	Riesling Kabinett vom grauen Schiefer	10 18	85
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The 2017er Kabinett vom grauen Schiefer comes the Löslicher Försterlay and was fermented down to 40 g/l of residual sugar. It offers a simple and direct nose of apple, pear and lime, all wrapped into some herbs and smoke. The wine is rather sharp and fresh on the palate and leaves a comparatively short but nicely crisp feel in the finish. Now-2020



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Weingut F.J. Regnery

(Klüsserath – Middle Mosel)

2017er	F.J. Regnery	Klüsserather Bruderschaft Riesling Auslese Trocken Alte Reben	16 18	89
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The 2017er Riesling Trocken Alte Reben (as it is referred to on the consumer label) comes from un-grafted vines planted in 1921 in the Klüsserather Bruderschaft. It offers a rather ripe nose of mirabelle, pear, ginger, spices and barbeque herbs. The wine is quite intense yet packed with flavors on the palate. It leaves a forceful feel of minerals and herbs in the long and persistent finish. 2022-2029

2017er	F.J. Regnery	Klüsserather Bruderschaft Riesling Spätlese Feinherb Edition Michelskirch	15 18	89
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The 2017er Riesling Feinherb Edition Michelskirch (as it is referred to on the consumer label) offers a rather elegant nose playing on pear, herbs and spices, all wrapped into a creamy touch. The wine is nicely soft and round on the palate but the aromatics are lifted up by some beautifully ripe acidity in the long finish. This is a very good effort in a rounder style than usual for the 2017 vintage. 2022-2032

2017er	F.J. Regnery	Klüsserather Bruderschaft Riesling Kabinett Trocken	12 18	88
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The 2017er Kabinett Trocken (as it is referred to on the consumer label) offers a rather ripe but engaging nose of pear, grapefruit, herbs and floral elements. The wine is nicely intense without being overpowering on the palate and leaves one with a nice feel in the long and delicately racy finish. Now-2025

2017er	F.J. Regnery	Klüsserather Bruderschaft Riesling Spätlese Trocken Edition Michelskirch	14 18	88
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The 2017er Riesling Trocken Edition Michelskirch (as it is referred to on the consumer label) proves rather deep in color. It develops a ripe nose of lemon, poached pear and barbeque spices. The wine proves hugely powerful on the palate and leaves a delicately tart and forceful feel in the broad finish. This will please lovers of "big" expressions of dry Riesling. 2019-2027

2017er	F.J. Regnery	Klüsserather Bruderschaft Riesling Kabinett Feinherb	13 18	87
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The 2017er Riesling Kabinett Feinherb (as it is referred to on the consumer label) was fermented down to 18.5 g/l of residual sugar. It offers engaging but rather direct scents of mirabelle, pear and quince wrapped into barbeque herbs on the nose. The wine is nicely playful and straightforward on the palate and in the medium-long finish. 2019-2027

Weingut Reverchon

(Filzen – Saar)

Weingut Reverchon is a historic Estate based in Filzen, in the Saar. It was a founding member of the VDP Mosel with roots going back to the 17th century. In 2007, the investment banker Hans Maret, originally from Trier, took over the Estate from the heirless Reverchon family and invested into the facilities and vineyards. The Estate more than doubled its size (to over 40 ha) in 2018, after it took over the 24 ha of vineyards of the former State Estate in the Ockfener Bockstein. The remainder of the holdings is spread over Filzen, Konz and Wiltingen, i.e. in the northern sectors of the Saar. The style is one of precision and presence. It joined the Bernkasteler Ring association in 2018.

2010er	Reverchon	Riesling Crémant Brut	18 14	89
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The 2010er Crémant Brut comes from the Filzener Herrenberg, a vineyard solely owned by the Estate, and spent 60 months on its lees before being disgorged in spring 2016 (the disgorgement date is not provided on the label). It develops a gorgeous nose of mirabelle sorbet, barbeque herbs and spices. The wine proves delicately spicy with a rather fine mousse underlining the stylish nature of this fully mature and complex expression of Saar Sekt. Now-2020

2016er	Reverchon	Filzener Herrenberg Riesling Trocken Alte Reben	17 17	88
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The 2016er Filzener Herrenberg Trocken Alte Reben develops a nice and direct nose of grapefruit sorbet, mirabelle and chalky elements. The wine is nicely spicy and focused on the palate and leaves a nice feel in the medium-long finish. 2019-2026



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2016er	Reverchon	Ockfener Bockstein Riesling Trocken Alte Reben	18 17	88
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The 2016er Ockfener Bockstein Trocken Alte Reben develops a delicately broad nose of grapefruit, tangerine, herbs and spices. The wine is delicately racy on the palate, and leaves a clean and focused feel in the long finish. 2019-2026

2017er	Reverchon	Saar Riesling Feinherb Mineral	02 18	86
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The 2017er Saar Feinherb Mineral comes from vineyards in Konz (Karthäuser Klosterberg), Filzen (Herrenberg) and Wiltingen (Klosterberg), and was fermented down to approx. 20 g/l of residual sugar. It offers a rather discreet nose of apple, grapefruit, herbs and spices. The wine is rather sharp and racy on the palate and leaves a clean and direct feel in the finish. Now-2022

Weingut Richard Richter

(Winningen – Terrassenmosel)

2017er	Richard Richter	Winninger Brückstück Terrassen Riesling Feinherb	07 18	90
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The 2017er Winninger Brückstück Terrassen Feinherb offers a rather refined nose of peach, greengage, pear, herbs and spices. The wine proves beautifully balanced on the palate and leaves a juicy feel in the nicely intense finish. 2022-2029

2017er	Richard Richter	Riesling Spätlese Feinherb Terra-V	07 18	89
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The 2017er Spätlese Feinherb Terra-V comes a sector of Winninger Brückstück with a high proportion of pumice (a rock of volcanic origin). It develops a rather powerful and ripe nose of camphor, pear and herbs. The wine is rather soft and delicately broad on the palate and leaves a direct and quite satisfying feel in the long and delicately creamy finish. Now-2027

2017er	Richard Richter	Winninger Brückstück Terrassen Riesling Trocken	06 18	88+
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The 2017er Winninger Brückstück Terrassen Trocken offers an attractive yet ripe nose of greengage, poached pear and herbs. The wine is quite powerful and intense on the palate and leaves a zesty feel in the long and assertive finish. This could develop positively over the coming years, especially as it expands aromatically. 2022-2029

2017er	Richard Richter	Winninger Brückstück Riesling Kabinett	03 18	87+
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The 2017er Winninger Brückstück Kabinett offers a rather reduced nose of herbs and faint scents of quince and ripe pear. The wine comes over as slightly sweet yet also quite powerful on the palate (it does have 10% of alcohol) and leaves a direct and slightly bulky feel in the finish. This desperately needs some cellaring in order to digest its power and could well surprise us in a few years' time if it gains in finesse. 2022-2032

Weingut Andreas Schmitges

(Erden – Middle Mosel)

2017er	Andreas Schmitges	Erdener Treppchen Riesling Auslese *	13 18	90+
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The 2017er Erdener Treppchen was made from fruit harvested at well above 100° Oechsle. The wine develops a delicately baroque nose driven by ample scents of pineapple, apricot, date, honey, herbs and spices. These broad aromatics give way to a surprisingly direct feel on the palate. The finish is long and satisfying. This outstanding effort could eventually warrant a higher score as it gains in complexity with age. 2027-2042

2017er	Andreas Schmitges	Riesling Kabinett vom roten Schiefer	09 18	89
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The 2017er Kabinett vom roten Schiefer comes from the Zeltinger Deutschherrenberg. It develops a rather ample nose of apricot, pear and cream. This wine proves quite firm and zesty on the palate and leaves the intense impact of a Spätlese in the long finish. 2027-2037



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2017er	Andreas Schmitges	Erdener Treppchen Riesling Kabinett Trocken Urgestein	11 18	87
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The 2017er Erdener Treppchen Riesling Kabinett Trocken Urgestein delivers a rather herbal nose of mirabelle, pear, smoke and spices. The wine is rather elegant even if slightly assertive on the palate and leaves a clean and delicately fruit-driven feel in the finish. Now-2027

2017er	Andreas Schmitges	Riesling Trocken Grauschiefer	22 18	86
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The 2017er Trocken Grauschiefer is made from approx. 80% from Erdener Herrenberg and 20% from the Erdener Treppchen (in the former Kribslay). The wine proves still very much on the herbal and assertive side as some strong notes of camphor and smoke give way to an assertive but balanced feel on the palate. The finish is crisp and structured. Now-2022

Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

2017er	Selbach-Oster	Zeltinger Schlossberg Riesling Kabinett	12 18	92
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The 2017er Zeltinger Schlossberg Kabinett offers a beautiful floral nose with white peach, pear and yellow apple, which is beautifully lifted up by notes of mint and spices. The wine proves intense and delicately ripe on the palate where quite some yellow fruits kick in and give the wine Spätlese presence. It has quite some energy, yet the finish is fresh and racy, as one would expect from a Kabinett. This is a truly remarkable wine, which will however only fully blossom in a couple of years. 2025-2037

Weingut Sorentberg

(Reil – Middle Mosel)

Weingut Sorentberg is a modern project launched by student pals Tobias Treis (Weingut Julius Treis in Reil) and Ivan Giovanett (Weingut Castel feder in Alto Adige) to revive the Reiler Sorentberg. This vineyard is tucked away in a side valley of Reil, far away from the Mosel. It is steep, faces full south, but, above all, has a unique limestone infused with red slate soils. It was gradually abandoned in the 1980s and 1990s. The two growers replanted 3 ha (out of a total of 6.5 ha which they acquired) and were able to rescue 0.1 ha with very old vines which had survived in the wild. They produce ambitious off-dry Riesling made from fermentation with ambient yeasts and long lees contact in wooden casks from these holdings.

2016er	Sorentberg	Reiler Sorentberg Riesling von 1000 alten Reben	03 17	93
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The 2016er Reiler Sorentberg von 1000 alten Reben comes from a tiny parcel situated high up the hill still planted with very old un-grafted vines, and was fermented down to just off-dry levels (18 g/l of residual sugar). It exhibits a beautifully refined and floral nose made of cassis, ginger-driven spices, almond cream and a hint of coconut. The wine unfolds quite some fruity elements wrapped into a silky and smooth texture on the palate. The finish is beautifully creamy and delicate, leaving one with a very long and spicy feel in the after-taste. This will need quite some years to integrate its sweetness but will turn out as a superb off-dry Riesling in a good decade. 2026-2041

2016er	Sorentberg	Reiler Sorentberg Riesling Rotschiefer	02 17	91+
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The 2016er Reiler Sorentberg Rotschiefer was fermented down to just off-dry levels (16 g/l of residual sugar). The wine still proves marked by residual scents from spontaneous fermentation as well as almond cream, spices and herbs. It only gradually opens up a fruitier side with notes of yellow peach, apricot, candied grapefruit and pear wrapped into earthy spices. The wine coats the palate with juicy flavors. Quite some presence and even a touch of power come through in the very long, slightly phenolic and intense finish, which still needs to integrate. This could well turn out better as initially anticipated as it gains in finesse with age. 2022-2031



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Weingut Wwe Dr. H. Thanisch – Erben Müller-Burggraef

(Bernkastel-Kues – Middle Mosel)

2015er	Wwe Dr. H. Thanisch - Erben Müller-Burggraef	Wehlener Sonnenuhr Riesling Trocken GG	01 18	93
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The 2015er Wehlener Sonnenuhr GG was fermented in traditional wooden casks and barrique for 28 month before being bottled (hence the late AP number). The wine develops an absolutely stunning nose of white peach, candied grapefruit, white flowers and herbs. It proves superbly chalky and tart on the palate and leaves an airy and sublimely elegant feel in the long finish. This is a stunning dry Riesling in the making! 2020-2030

2016er	Wwe Dr. H. Thanisch - Erben Müller-Burggraef	Berncasteler Doctor Riesling Auslese	15 17	92+
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The 2016er Berncasteler Doctor Auslese was harvested at a full 98° Oechsle. It develops a beautiful nose of almond, herbs and marzipan all wrapped into some coconut and pineapple. The wine is beautifully silky and impeccably balanced on the palate and leaves a clean and juicy feel in the long and still quite sweet finish. This classy Auslese only needs time to develop its full potential. It could then surprise us all, especially as it gains in aromatic finesse. 2026-2046

2016er	Wwe Dr. H. Thanisch - Erben Müller-Burggraef	Berncasteler Doctor Riesling Trocken GG	03 18	92
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The 2016er Berncasteler Doctor GG was fermented in traditional wooden casks and barrique for 18 month before being bottled (hence the late AP number). It develops a telltale nose of young Doctor with marzipan, candied fruits, herbal elements and some discreet scents of pear lurking in the background. The wine is still rather firm and tart on the palate but the presence and airiness of the finish already show the greatness hidden in this gem. 2021-2036

2016er	Wwe Dr. H. Thanisch - Erben Müller-Burggraef	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	12 17	91
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The 2016er Brauneberger Juffer-Sonnenuhr Spätlese develops a rather powerful nose of pear, mirabelle and herbal elements. The wine has the full presence and power of an Auslese on the palate, where more herbal and mineral elements add to the intensity of the experience. The finish is bold, assertive and quite persistent. This will please lovers of ostentatious expressions of fruity Riesling. 2026-2041

2015er	Wwe Dr. H. Thanisch - Erben Müller-Burggraef	Riesling Sekt Brut Dr. Thanisch	08 17	89
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The 2015er Sekt Brut comes from the Lieserer Niederberg Helden and was aged on its fine lees before being disgorged without any dosage in May 2018 (the disgorgement date is not provided on the label). It offers a nice nose of spice bread, quince, candied pear and herbs. This Sekt proves nicely firm with comparatively elegant mousse on the palate and leaves a slightly ripe but satisfyingly full-bodied feel in the finish. Now-2020

2017er	Wwe Dr. H. Thanisch - Erben Müller-Burggraef	Riesling Feinherb Dr. Thanisch	09 18	86
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The 2017er Riesling Feinherb Dr. Thanisch comes from vineyards in the villages of Kues, Lieser and Burg, and was fermented down to 13 g/l of residual sugar. It develops a nicely fresh and zesty nose of apple, grapefruit, chalky minerals and herbs. The wine is vivid and slender on the palate and leaves a sharp but nicely mouthwatering feel in the finish. Now-2020

Weingut Julius Treis

(Reil – Middle Mosel)

Weingut Julius Treis is an old Estate in Reil, with roots back to the 17th century, which young Tobias Treis rejoined in 2008 and took over in 2013. It extends over 5.5 ha of vineyards mainly in Reil, including 1 ha in the prime terraced part of the Reiler Mullay-Hofberg. Vineyard management is close to organic and winemaking is done without any synthetic means. The Estate also regularly offers mature Mosel bottles to its customers.

2015er	Julius Treis	Reiler Mullay-Hofberg Riesling Kabinett	12 16	91
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The 2015er Reiler Mullay-Hofberg comes from the upper part of the historical terraced part of the vineyard still planted with 50 year-old un-grafted vines. It offers a superb nose of ripe yellow fruits including peach, pineapple and mirabelle as well as a hint of pear. Rich flavors of juicy fruits give the wine good depth and intensity on the palate. Thankfully, these are beautifully wrapped into some racy acidity. This outstanding Kabinett only needs some cellaring in order to develop its full balance. 2025-2045



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2016er	Julius Treis	Reiler Mullay-Hofberg Riesling Spätlese Feinherb	12 17	91
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The Reiler Mullay-Hofberg Spätlese Feinherb comes from the central part of the historical terraced part of the vineyard still planted with 50 year-old un-grafted vines and was fermented down to off-dry levels (21 g/l of residual sugar). It offers a beautifully aromatic yet refined nose of flowers, vineyard peach, a hint of cassis and mint. The wine is quite juicy and pure on the palate as some zesty acidity cuts through the ripper and slightly exotic fruits. This beautiful off-dry Riesling only needs a couple of years of bottle aging to fully integrate its sweet-sour tension. 2021-2031

Weingüter Geheimrat J. Wegeler

(Bernkastel-Kues – Middle Mosel)

The 2017 wines from the Estate will be reviewed in the October Issue.

MATURE RIESLING COMMERCIALY AVAILABLE AT THE ESTATE

1983er	Wegeler	Bernkasteler Doctor Riesling Auslese Vintage Collection	24 84	93
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The 1983er Bernkasteler Doctor Auslese Vintage Collection is a late-released (2018) set of bottles which have aged in the Estate cellars. This golden-yellow colored wine offers a gorgeously delicate nose of mature Mosel Riesling driven by notes of anise, smoke, minty herbs, sea breeze, seaweed, earl grey, licorice, sage and dill. The light-bodied wine proves remarkably airy and elegant as it unfolds beautiful flavors of licorice, chamomile, herbs and white tea on the palate. The finish is as light as water. Lovers of filigreed mature Riesling should try to secure a few bottles of this splendid expression of mature Doctor Auslese. Now-2028

Weingut Weller-Lehnert

(Piesport – Middle Mosel)

2017er	Weller-Lehnert	Piesporter Goldtröpfchen Riesling Spätlese	37 18	88
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The 2017er Piesporter Goldtröpfchen Spätlese offers a rather beautiful nose of cassis and herbs. These lead to a rather riper flavor profile on the palate, where honey and apricot come through and lead the pace right into the nicely precise and straightforward finish. 2022-2037

Weingut Werner

(Leiwen – Middle Mosel)

2017er	Werner	Trittenheimer Apotheke Riesling Auslese	16 18	92
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The 2017er Trittenheimer Apotheke Auslese offers a fascinating nose made of gooseberry, unripe pineapple, peach and grapefruit. Apricot and honeyed elements are wrapped into fresh scents of zesty fruits and join the party on the vibrant and delicately creamy palate. The finish is silky yet packed with lively flavors and mouthwatering acidity. This is a beautiful Auslese in the making. 2027-2042

2017er	Werner	Schweicher Annaberg Riesling Spätlese	07 18	91
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The 2017er Schweicher Annaberg Spätlese offers a rather beautiful nose of peach, pear, spices and floral elements. The wine is beautifully balanced on the palate, with the sweet fruitiness nicely balanced out by some zesty but ripe acidity. The finish is juicy and fruity, and full of vibrant and tasty flavors. The wine is still on the sweet side but should develop nicely with a decade of bottle aging. 2027-2042

2017er	Werner	Schweicher Annaberg Riesling Kabinett	11 18	88
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The 2017er Schweicher Annaberg Kabinett develops attractive spicy scents of mirabelle, herbs and slate wrapped into a creamy blanket. The wine is nicely fruity on the palate and leaves a clean and direct feel in the juicy finish. 2022-2037



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Weingut Würtzberg

(Serrig – Saar)

The Würtzberg is the new (yet also original) name of this representative Estate set up in Serrig from scratch by the Freiherr von Schorlemer at the beginning of the 20th century. In 2016, the Heimes family took it over from Jochen Siemens, who had managed it for 10 years.

2017er	Württemberg	Serriger Würtzberg Riesling Kabinett Alte Kupp	13 18	92
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The 2017er Würtzberg Kabinett Alte Kupp is made in an off-dry rather than fully fruity style (the wine has 25 g/l of residual sugar). It delivers a superbly fresh, herbal and spicy nose including freshly cut grass, mint, sage, white minerals and white pepper with a hint of yellow peach and pear in the background. The wine is delicate and superbly spicy and displays fresh notes of peach, pear and apple coming through on the palate. The zesty and spicy finish proves hugely long. This refreshing light and off-dry tasting Kabinett is both complex and plain delicious. 2022-2032



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Beyond Mosel – The Library Treasures of Weingut J.B. Becker

For years now, we have been admirers of the classic wines produced by Weingut J.B. Becker in the Rheingau. Hans-Josef, known as HaJo, has been at the head of the Estate since 1971 and has not changed the style of his wines, which are made in a traditional style far away from modernity, vineyard classifications and stylistic trends. Needless to say, these wines need time, as traditionally-made wines so often do, and usually only develop their full intense but playful complexity after one or two decades.



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The Independent Mosel Review

The J.B. Becker Estate has put mature Riesling at the heart of its commercial approach and has a long list of library wines (going back to 1971, the first vintage HaJo was fully in charge of the Estate) on offer to its customers. In addition, the commercial policy has been remarkably consumer-friendly as these mature wines do not prove disproportionately expensive vs. its young equivalents.

The Estate just celebrated its 125th anniversary and opened many of these library wines still commercially available. This gave us, at last, the opportunity to highlight this treasure trove of mature German Riesling.



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Weingut J.B. Becker

(Walluf – Rheingau)

2003er	J.B. Becker	Wallufer Walkenberg Riesling Beerenauslese	16 04	96
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The 2003er Wallufer Walkenberg Beerenauslese offers a superbly concentrated and deeply complex nose of toffee, raisin, honey, passion fruit, mango and apricot. The wine develops huge intense presence on the palate. Viscous notes of apple jelly, quince and baked spices lead to a superbly long, juicy and intense finish. Far from being cloying, a great sense of freshness runs through the wine and gives balance to this rich and sweet BA. This beautiful dessert wine will offer much pleasure over the coming decades. Now-2053

1976er	J.B. Becker	Wallufer Berg Bildstock Riesling Trockenbeerenauslese	09 78	95
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The 1976er Wallufer Berg Bildstock Trockenbeerenauslese starts off with a whiff of volatile acidity, which quickly gives way to remarkably refined notes of toffee, toffee, acacia, incense, wood fire, candied orange peel and earl grey. The wine is packed with beautiful tertiary flavors on the palate. There is also quite some weight and presence but these are most gracefully wrapped into a refined and unctuous texture. The finish is smooth, classy and superbly long. This is a great TBA from the botrytis-laden 1976 vintage. Now-2026

2002er	J.B. Becker	Wallufer Walkenberg Riesling Spätlese	07 03	95
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The 2002er Wallufer Walkenberg Spätlese offers a magnificent nose of elderflower, smoke, almond and ginger cream, yellow peach and white flowers. The wine develops great presence and huge complexity on the palate where a ravishingly zesty acidity provides the perfect balance to the inner intensity. The finish has great length and offers lots of spices and beautiful freshness. This magnificent, fully dry-tasting Rheingau Riesling will prove irresistible for many years to come. Now-2032

2007er	J.B. Becker	Eltviller Sonnenberg Riesling Spätlese	14 08	94
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The 2007er Eltviller Sonnenberg Spätlese offers a beautifully complex and delicate nose of flowers, candied grapefruit, almond, citrus and yellow peach. The wine is gorgeously creamy and juicy on the palate where it unfolds stunningly animating flavors driven by juicy yellow peach, coconut cream and candied pineapple. The finish proves remarkably fresh, long and intense. This is a truly remarkable effort which shows even better than when tasted in the context of our 2007 retrospective a year ago. Now-2037

1988er	J.B. Becker	Wallufer Walkenberg Riesling Kabinett Trocken	11 89	94
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The yellow-golden colored 1988er Wallufer Walkenberg Kabinett Trocken offers a most beautiful and fresh mature nose including notes of mint, white flowers, cassis, sage, thyme and beeswax. The wine has great focus and presence on the palate and the finesse, airy and zesty structure which make for a great experience. This light dry Riesling is gorgeously complex and intense despite only having 10.5% of alcohol. This is magnificent! Now-2028

1997er	J.B. Becker	Wallufer Walkenberg Riesling Auslese	10 98	93
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The 1997er Wallufer Walkenberg Auslese delivers a most beautiful and complex nose of coconut cream, white flowers, elderflower, gingerbread, vanilla and lavender. The wine comes over as remarkably youthful on the palate where tons of yellow fruits are nicely wrapped into honey and beeswax. This has still quite some sweetness and cream, and develops a beautiful smooth yet fresh finish. This is a remarkably effort in a delicately off-dry rather than fully fruity style. Now-2032

1989er	J.B. Becker	Wallufer Walkenberg Riesling Auslese	18 91	93
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The yellow-golden colored 1989er Wallufer Walkenberg Auslese displays a most beautiful mature nose of beeswax, candied grapefruit, acacia honey, ginger cream, prune and licorice. The wine initially shows a touch of sweetness on the palate yet some zesty acidity quickly takes over the control and makes for a dynamic, light-weighted feel in the long finish. Some lime and yuzu in the after-taste add to the zesty side of this beautiful Auslese. Now-2021

1989er	J.B. Becker	Wallufer Walkenberg Riesling Beerenauslese	19 91	93
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The 1989er Wallufer Walkenberg Riesling Beerenauslese exhibits an already deep golden-bronze color. It delivers a most powerful and mature nose of candied mango, toffee, caramel, Coca-Cola, elderberry, butter cream, acacia honey, tar, licorice and wood fire. The wine is concentrated and powerful on the palate, where it develops tertiary notes of brown sugar, tar and smoke. Some firm acidity then kicks in and makes for an off-dry rather sweet feel in the finish. This fully mature BA is best enjoyed soon. Now



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1992er	J.B. Becker	Eltviller Sonnenberg Riesling Spätlese Halbtrocken	10 93	93
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The 1992er Eltviller Sonnenberg Spätlese Halbtrocken delivers a beautiful mature nose of elderflower, cassis, candied grapefruit, tangerine, lime and smoke. A most animating yet ripe acidity gives the wine cut and a great, even if comparatively lean, structure. Yet there is enough energy and density to make for a great experience, fully dry-tasting experience. The wine only reveals its age towards the finish, as slightly more oxidative flavors of nut, licorice and leather come through. Now-2022

2004er	J.B. Becker	Wallufer Berg Bildstock Riesling Spätlese	12 05	93
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The 2004er Wallufer Berg Bildstock Spätlese delivers a mature nose of candied grapefruit, tangerine, saffron, raspberry, earl grey and licorice. The wine coats the palate with juicy flavors of apricot, peach and raspberry pepped up by some animating and zesty acidity. The finish in this superb off-dry Riesling is light and delicate and lives from a great sweet-sour tart tension. Now-2029

1998er	J.B. Becker	Wallufer Oberberg Riesling Kabinett Halbtrocken	07 99	93
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The 1998er Wallufer Oberberg Kabinett Halbtrocken offers a most beautiful, elegant and still youthful nose of flowers, lavender, cassis, almond cream, and candied grapefruit. The wine is superbly light and airy on the palate, and its delicate texture is well balanced out by a most lively and fresh acidity. The finish is very long, pure and focused. This dry-tasting Riesling is plain delicious. Now-2033

2004er	J.B. Becker	Eltviller Sonnenberg Riesling Auslese	16 05	92
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The yellow-golden colored 2004er Eltviller Sonnenberg Auslese offers ripe notes of apricot, quince jelly, apple, pineapple juice and candied grapefruit as well as tar and earl grey. The wine develops great presence and mature complexity on the palate, where notes of blood orange, spices, licorice, nutmeg and cinnamon are wrapped into some classy flavors of beeswax. The finish proves zesty and intense (with quite some underlying power). This is superb to drink now and over the next decade, but should be served with some hearty food. Now-2029

2002er	J.B. Becker	Eltviller Sonnenberg Riesling Kabinett	11 03	92
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The 2002er Eltviller Sonnenberg Kabinett offers a beautiful nose of pure strawberry, yellow peach, candied grapefruit, cherry and elderflower. The wine is gorgeously balanced on the palate where some delicate cream gives way to spicy and zesty acidity. The finish is dynamic, fresh and superbly long. This joyful expression of off-dry Kabinett proves a remarkable success in this rather average vintage. Now-2032

2003er	J.B. Becker	Eltviller Sonnenberg Riesling Trockenbeerenauslese	14 04	92
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The 2003er Eltviller Sonnenberg Riesling Trockenbeerenauslese starts off with a whiff of volatile acidity which gives however quickly way to powerful notes of ripe pineapple, honey, raisin, almond cream, apple pie and quince jelly. The wine reveals a quite intense side on the palate which is relatively well balanced out by some juicy and creamy residual sugar emerging in the very sweet, delicately smooth and beautifully refined finish. This is quite reminiscent of some powerful Alsatian-styled dessert wines. Now-2033+

1998er	J.B. Becker	Riesling Spätlese	02 99	92
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The 1998er Riesling Spätlese was made exclusively from fruit harvested in the Wallufer Walkenberg and was fermented down to 10.5 g/l of residual sugar, i.e. just above the dry limit. The wine exhibits a lovely nose made of yellow flowers, cassis cream, prune, yellow peach, almond cream and spices. It develops good structure and presence on the remarkably spicy palate. The finish is now fully dry in taste and leaves a zesty and fruity feel in the very animating after-taste. This is superb. Now-2028

2005er	J.B. Becker	Wallufer Berg Bildstock Riesling Kabinett	13 06	92
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The 2005er Wallufer Berg Bildstock Kabinett delivers a very delicate and creamy nose of yellow peach, apple, pear, ginger and vanilla. The wine offers both great smoothness and presence on the palate where a delicately apricot and almond driven cream gives way to finely zesty and pure citrusy fruits. The finish is very persistent, smoky and fresh. This is quite delicious. Now-2035

1990er	J.B. Becker	Wallufer Berg Bildstock Riesling Spätlese Trocken	10 91	92
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The 1990er Wallufer Berg Bildstock Spätlese Trocken delivers a beautifully mature nose of smoke, candied citrus, tangerine, grapefruit, sea breeze, ginger and cinnamon. The wine develops great focus and tension on the palate. Zesty grapefruit and lime add to the lean, straight and dynamic structure. The finish is all about mint, spices and yuzu. This mouthwatering and completely dry wine will please lovers of acid-driven and focused Riesling. Now



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1999er	J.B. Becker	Wallufer Walkenberg Riesling Beerenauslese	07 00	92
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The 1999er Wallufer Walkenberg Beerenauslese is marked by some volatile at first before showing notes of tar, honey, earl grey and plum. The wine offers quite some zesty elements which are packed into a powerful and intense structure on the palate (due to the overall high 13% of alcohol of this BA). The finish is intense and very long. This is more reminiscent of some rich Alsatian SGN than of fully fruity dessert wines. Now-2029

2007er	J.B. Becker	Wallufer Berg Bildstock Riesling Kabinett	07 08	91+
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The 2007er Wallufer Berg Bildstock Kabinett is still comparatively closed on the nose and only timidly shows delicate creamy notes of pear, yellow peach and grapefruit zest. The wine develops more presence and richness on the palate where yellow juicy fruits make for a smooth and delicately creamy texture. The finish is long, creamy and smoky. This is still in need of cellaring in order integrate its residual touch of sweetness emerging in the background. 2022-2037

2005er	J.B. Becker	Wallufer Berg Bildstock Riesling Spätlese	12 06	91
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The 2005er Wallufer Berg Bildstock Spätlese shows a beautifully fruit-driven nose made of yellow peach, pineapple, coconut cream and sweet apple. The wine is still very youthful on the palate, where almond and coconut cream make for a smooth and delicate experience. As it unfolds, the wine develops presence character and complexity. The finish has more delicacy and lightness. Now-2030

2000er	J.B. Becker	Wallufer Berg Bildstock Riesling Spätlese	03 01	91
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The 2000er Wallufer Berg Bildstock Spätlese was fermented down to 10 g/l of residual sugar, i.e. at dry tasting levels (the wine does have 12% of alcohol). This develops a honeyed nose made of pineapple, smoke, yellow apple, saffron and smoke. The wine is delicately creamy and juicy on the palate, where riper fruits interplay with zesty acidity and spices. The finish is beautifully structured and long. This is quite a remarkable success in this average and difficult vintage. Now-2025

1989er	J.B. Becker	Wallufer Oberberg Riesling Trockenbeerenauslese	14 90	91
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Already orange-brown in color, the 1989er Wallufer Oberberg Trockenbeerenauslese offers a powerful yet refined nose of caramel, brown sugar, leather, tar and candied mango. The wine is intense and driven by a most powerful and zesty acidity on the palate, making this TBA come over as almost off-dry in taste by now. The finish proves mighty and vigorous but also not devoid of heat (no wonder as this TBA boasts a forceful 14% of alcohol). We would opt to drink this one rather sooner than later. Drink up

2007er	J.B. Becker	Wallufer Oberberg Riesling Auslese	12 08	90
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The 2007er Wallufer Oberberg Auslese develops a quite ripe and honeyed nose driven by mirabelle, yellow plum, and some exotic fruits including mango and pineapple. The wine delivers quite some elements of beeswax and cream on the palate, where honey and juicy yellow fruits make for a fascinatingly baroque experience. The finish is powerful without being heavy (the wine only has 10% of alcohol). This will prove an outstanding off-dry Auslese once the sweetness will have integrated (which we expect to happen in about 5-10 years). 2022-2037

2007er	J.B. Becker	Wallufer Oberberg Riesling Kabinett Halbtrocken	10 08	90
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The 2007er Wallufer Oberberg Kabinett Halbtrocken offers a juicy nose of pear, yellow peach, licorice and a touch of melon. The wine is delicately creamy and soft on the palate, yet its lightness is quite superb and adds playfulness to this overall aromatically ripe Riesling. The finish is long and despite showing some creaminess has good freshness and intensity. Now-2027+

2007er	J.B. Becker	Wallufer Walkenberg Riesling Auslese Trocken	11 08	90
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The 2007er Wallufer Walkenberg Auslese Trocken shows at first a comparatively closed nose which develops with airing creamy notes of yellow peach, vanilla, butter cream, almond and a touch of coconut. The wine is full of presence and comparatively powerful on the palate, but balances this slightly out through an intense and tart feel in the long finish. This hugely impressive but rather bold wine will mostly please lovers of very powerful expressions of dry Riesling. Now-2022

2003er	J.B. Becker	Wallufer Walkenberg Riesling Spätlese	12 04	90
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The 2003er Wallufer Walkenberg Spätlese shows a delicately creamy nose of melon, coconut, yellow peach and almond cream. The wine is still on the sweet side and its overt fruitiness adds to the overall smooth and soft feeling on the palate. A good kick of acidity brings energy and freshness to the finish of this overall ripe, juicy and rich off-dry Riesling. While aromatically fully ready, this will benefit from a few more years of cellaring in order to better integrate its sweetness. 2023-2043



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2006er	J.B. Becker	Wallufer Walkenberg Riesling Kabinett Trocken	09 07	90
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Golden in color, the 2006er Wallufer Walkenberg Kabinett Trocken offers a delicately spicy and creamy nose of ginger, baked apple, yellow peach, pineapple and yellow flowers, all supplemented by a touch of butter cream. The wine is focused and delicate on the palate, where some creamy fruits are superbly wrapped into a spicy, tart and grapefruit-driven finish. Despite coming from the reputedly rich 2006 vintage, this wine retains the lightness of a true dry Kabinett (it only has 11.5% of alcohol). Now-2026

2006er	J.B. Becker	Eltviller Sonnenberg Riesling Spätlese	17 07	89
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The golden-colored 2006er Eltviller Sonnenberg Spätlese offers an attractive, fruit-driven nose made of apricot, pineapple and strawberry wrapped into honey and a touch of beeswax. The wine develops a more mature side on the palate, where licorice, leather, smoke and earl grey come through. A refreshing tartness brings some freshness to this rather rich, bold and ripe expression of Riesling. This will particularly please lovers of ostentatious and honeyed wines. Now-2026

2006er	J.B. Becker	Wallufer Walkenberg Riesling Auslese Trocken	14 07	89
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The 2006er Wallufer Walkenberg Auslese Trocken shows a quite opulent nose of exotic fruits including mango, papaya and ripe pineapple, all wrapped into honey and butter cream. The wine is round, juicy and intense on the palate, yet manages to pack all the underlying richness into a soft and smooth texture. This will please lovers of ostentation, fruit-driven dry Riesling. Now-2021

1987er	J.B. Becker	Wallufer Oberberg Riesling Halbtrocken	03 89	88
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The 1987er Wallufer Oberberg Halbtrocken offers a mature nose reminiscent in some ways to that of a mature white Burgundian as notes of nut, ginger, candied orange, butter cream, dried flowers, papaya and beeswax emerge from the glass. Smoky and zesty elements are nicely wrapped into a creamy side on the palate. The finish is long, focused and offers flavors of sea breeze, nut, licorice and smoke. Surprisingly enough, this "simple" wine from a rather average vintage is still lively and will prove enjoyable for quite a few more years to come. Now-2022

1992er	J.B. Becker	Wallufer Walkenberg Riesling Kabinett Trocken	03 94	88
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The 1992er Wallufer Walkenberg Kabinett Trocken shows a mature nose of toffee, leather, dried spices, earth, sea breeze and smoke. The wine is nicely zesty and tart with quite intense notes of lime, grapefruit zest and yuzu. The finish is lean and fully dry in taste. This will please lovers of fully mature, zesty and light dry Riesling. Now



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Let's Talk About Sekt – Recent Releases

We published a major article on Sekt in the Issue No 30 (Mar 2016) with full historical and background information to help you understand the story behind the Sekt as well as how to decipher the labels and know what you will get to taste. In addition it includes detailed tasting notes for over 60 leading Sekt in Germany, among which 24 were of truly outstanding quality.

We have been able to taste more Sekt recently. We summarize the corresponding tasting notes of the latest tasted Sekt here below.

Weingut Immich-Anker

(Enkirch – Middle Mosel)

2014er	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage 1425	02 18	91
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This 2014er Sekt Brut 1425 is made from old vines in the Enkircher Zeppwingert and is left on its lees for at least 3 years before being disgorged. This bottle, from a lot disgorged in May 2018 (the information is written on the label), delivers a gorgeous nose of brioche, vineyard peach, pear, vanilla cream, candied grapefruit and nutmeg. While the mousse is still quite active at this early stage, the palate already buffers this off through complex, mouthcoating juicy fruits and good density wrapped into a silky and delicate almond cream. The finish is focused and still slightly tart, so give this outstanding Sekt ideally at least another two years in the bottle to fully shine. 2020-2029

N.V.	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage 1425	02 18	91
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The Non-Vintage Sekt Brut Nature Zéro Dosage 1425 is made from a single vintage of old vines fruit in the Enkircher Zeppwingert and left on its lees for at least 3 years before being disgorged. The AP 02 18 is made from fruit out of the 2014 vintage. This bottle, from a lot disgorged in May 2018 (the information is written on the label), delivers a gorgeous nose of brioche, vineyard peach, pear, vanilla cream, candied grapefruit and nutmeg. While the mousse is still quite active at this early stage, the palate already buffers this off through complex, mouthcoating juicy fruits and good density wrapped into a silky and delicate almond cream. The finish is focused and still slightly tart, so give this outstanding Sekt ideally at least another two years in the bottle to fully shine. 2020-2029

2014er	Immich-Anker	Riesling Sekt Brut 1425	01 18	89
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The 2014er Sekt Brut 1425 is made from old vines in the Enkircher Zeppwingert and is left on its lees for at least 3 years before being disgorged. This bottle, from a lot disgorged in May 2018 (the information is written on the label), offers some intense notes of smoke, spices, mint, apple and pear, before riper scents of juicy fruits including peach, orange and apricot join the party. The fruity notes are also quite present on the palate yet all this is superbly wrapped into smoke and quite some spices in the long and fresh finish. There is a hint of power and tartness which is enhanced by the active mousse. This is a very nice fruit-driven and complex Sekt, which will need a year or two in the bottle to fully deliver. 2019-2026

N.V.	Immich-Anker	Riesling Sekt Brut 1425	01 18	89
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The Non-Vintage Sekt Brut 1425 is made from a single vintage of old vines fruit in the Enkircher Zeppwingert and left on its lees for at least 3 years before being disgorged. The AP 01 18 is made from fruit out of the 2014 vintage. At first, this bottle from a lot disgorged in May 2018 (the information is written on the label) offers some intense notes of smoke, spices, mint, apple and pear, before riper scents of juicy fruits including peach, orange and apricot join the party. The fruity notes are also quite present on the palate yet all this is superbly wrapped into smoke and quite some spices in the long and fresh finish. There is a hint of power and tartness which is enhanced by the active mousse. This is a very nice fruit-driven and complex Sekt, which will need a year or two in the bottle to fully deliver. 2019-2026



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Weingut Immich-Batterieberg

(Enkirch – Middle Mosel)

2015er	Immich-Batterieberg	Riesling Sekt Brut Nature Jour Fixe	10 18	91
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The 2015er Riesling Sekt Brut Nature Jour Fixe is made from equal parts from fruit harvested in the upper part of the Enkircher Ellergrub, the west-facing part of the Trabener Zollturm and bought-in grapes from old vines in the Oberemmeler Altenberg. It was disgorged without any dosage or SO2 added in April 2018 (the disgorgement date is not provided on the label). This displays at first quite some yeasty notes before opening up to reveal ripe yellow fruits including peach, pineapple and mirabelle as well as quite some spices, tar, nut and licorice. The Sekt proves nicely intense with mouthcoating mousse on the palate, yet there is a really fine delicately racy acidity lifting up the aromatics and giving this overall richer styled Sekt quite some vibrancy and focus right into the beautiful finish. We would opt to let this Sekt rest for a year or two and give the mousse the time to refine and shed some of its youthful exuberance. 2020-2030

Dominikaner Weingut C. von Nell-Breuning

(Kasel – Trier-Ruwer)

N.V.	C. von Nell-Breuning	Riesling Sekt Brut Zéro Dominikus	01 17	89
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The Non-Vintage Sekt Brut Zéro Dominikus AP 01 17 comes from fruit harvested early in the Kaseler Dominikanerberg in the 2014 vintage. This bottle from a lot disgorged without any dosage in September 2017 (the disgorgement date is not provided on the label) offers a beautiful nose of mirabelle, whipped cream, grapefruit sorbet, saffron, cinnamon and quite some smoky slate. The wine has now fully integrated its mousse, which is beautifully underlining (and not dominating) the gorgeous fruits and slate flavors on the palate. The finish is mineral and beautifully austere. Only a slight touch of green herbs in the after-taste gives the wine a firmly tart feel. But the finesse and elegance of this food Sekt are admirable. Now-2022

N.V.	C. von Nell-Breuning	Riesling Sekt Brut Ludovico	15 17	88
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The Non-Vintage Sekt Brut Ludovico AP 15 17 comes from fruit harvested early in the Kaseler Dominikanerberg in the 2014 vintage. This bottle from a lot disgorged in September 2017 (the disgorgement date is not provided on the label) proves rather racy as it unfolds backward notes of mirabelle, greengage, saffron and fine herbs, all wrapped into some slate elements on the nose. The wine is nicely sharp and focused on the palate and leaves a clean and attractive feel of racy and delicately creamy fruits in the long and herbal finish. This is quite classy in a slightly austere style. Now-2022

Weingut Peter Lauer

(Ayl – Saar)

1991er	Peter Lauer	Riesling Sekt Réserve		93
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The 1991er Riesling Sekt Réserve with Lot Nr. 91 – 1/18 was made from fruit harvested in Ayl, including approx. 30% in the original Ayler Kupp. This bottle comes from a batch disgorged in April 2018 (the disgorgement date is provided on the label) with a dosage of 6-7 g/l. It gradually reveals layers upon layers of delicately waxy mirabelle, yellow peach and grapefruit zest before coating them with green herbs, tea, bergamot and laurel. The mousse on the palate is still on the active side but supports already the gorgeously backward flavors of tea, fern, ripe pear and slate. The finish is all about herbal airiness. Lovers of backward sparkling wines will love this. What a stunning bottling! Now-2022



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Weingut Reverchon

(Filzen – Saar)

<u>2010er</u>	Reverchon	Riesling Crémant Brut	18 14	89
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The 2010er Crémant Brut comes from the Filzener Herrenberg, a vineyard solely owned by the Estate, and spent 60 months on its lees before being disgorged in spring 2016 (the disgorgement date is not provided on the label). It develops a gorgeous nose of mirabelle sorbet, barbeque herbs and spices. The wine proves delicately spicy with a rather fine mousse underlining the stylish nature of this fully mature and hugely satisfying Saar Sekt. Now-2020

Weingut von Schubert – Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

<u>2015er</u>	von Schubert	Maximin Grünhäuser Riesling Sekt Brut	01 18	89
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The 2015er Maximin Grünhäuser Sekt Brut is made from fruit harvested slightly early in the Herrenberg and the grapes were pressed in whole bunch. This bottle from a batch disgorged in April 2018 (the disgorgement date is not provided on the label) proves still rather restrained and only gradually reveals its yeasty nose driven by grapefruit zest, herbs and fine minerals. The wine develops a fine mousse on the palate which enhances the elegant feel of fruits and minerals in the finish. This beautiful Sekt will benefit from a few more months after disgorgement in order to develop its aromatics but will then prove simply delicious. 2019-2024



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Mature Riesling Commercially Available at the Estates and Featured in this Issue

Mature Riesling is one of the greatest pleasures in the world of fine wines and we have been on air to encourage readers to enjoy more mature Riesling. One of the common issues faced by wine lovers or importers is access to such mature bottles. The great thing is that many Estates regularly release mature Riesling from their cellars. Some of the mature Riesling featured may still benefit from further aging. This will be reflected in the tasting note and the estimated drinking window.



Accessing these mature Riesling is no different than accessing the latest releases from these Estates. Depending on the countries, this is typically done by contacting the importer (and, if the company does not carry them, ask them if they can do it) or, if no importer is known, contact the Estate in order to understand its distribution into one's region.

Weingut J.B. Becker
(Walluf – Rheingau)

30 MATURE WINES COMMERCIALY AVAILABLE REVIEWED [HERE](#)

Weingut Geltz-Zilliken
(Saarburg – Saar)

2003er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese	07 04	93
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This offers a gorgeously elegant nose of melon, star fruit, tea, tobacco, herbs and spices. The wine is beautifully elegant and smooth on the palate and leaves a great and delicately fruity feel in the long finish. This is now a beautifully mature wine to enjoy on its own or with food. Now-2028+

Weingut Heymann-Löwenstein
(Winningen – Terrassenmosel)

1987er	Heymann-Löwenstein	Riesling Trocken Schieferterrassen	08 88	87
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The 1987er Schieferterrassen is a dry Riesling which comes exclusively from the Winner Domgarten. It was only released now, in 2018, as Reinhard Löwenstein said that, even after 20 years, the wine was still almost undrinkable (no wonder as it does have a whopping 13.5 g/l of acidity!) and only came around very recently. The wine exhibits mature notes of smoke, fennel, aniseed herbs, yuzu and a touch of petrol, all wrapped into quite some mint and sage. The wine is vibrantly zesty, comparatively lean and bone-dry on the palate. Some tartness and intensely saline notes lift up the feel in the long finish. The wine has now lost its aggressive side and proves a nice mature drink for lovers of zesty and fully dry wines. Now-2022



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Weingut Peter Lauer

(Ayl – Saar)

1991er	Peter Lauer	Riesling Sekt Réserve	93
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The 1991er Riesling Sekt Réserve with Lot Nr. 91 – 1/18 was made from fruit harvested in Ayl, including approx. 30% in the original Ayler Kupp. This bottle comes from a batch disgorged in April 2018 (the disgorgement is written on the label) with a dosage of 6-7 g/l. It gradually reveals layers upon layers of delicately waxy mirabelle, yellow peach and grapefruit zest before coating them with green herbs, tea, bergamot and laurel. The mousse on the palate is still on the active side but supports already the gorgeously backward flavors of tea, fern, ripe pear and slate. The finish is all about herbal airiness. Lovers of backward sparkling wines will love this. What a stunning bottling! Now-2022

Weingüter Geheimrat J. Wegeler

(Bernkastel-Kues – Middle Mosel)

1983er	Wegeler	Bernkasteler Doctor Riesling Auslese Vintage Collection	24 84	93
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The 1983er Bernkasteler Doctor Auslese Vintage Collection is a late-released (2018) set of bottles which have aged in the Estate cellars. This golden-yellow colored wine offers a gorgeously delicate nose of mature Mosel Riesling driven by notes of anise, smoke, minty herbs, sea breeze, seaweed, earl grey, licorice, sage and dill. The light-bodied wine proves remarkably airy and elegant as it unfolds beautiful flavors of licorice, chamomile, herbs and white tea on the palate. The finish is as light as water. Lovers of filigreed mature Riesling should try to secure a few bottles of this splendid expression of mature Doctor Auslese. Now-2028



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Upcoming Mosel Fine Wines Issues: Topics to be Covered

Here is an *avant-goût* on what will be covered in the upcoming Issues this year (tentative schedule – indicative only):

July-August 2018	2017 Vintage Report Part II <ul style="list-style-type: none">▪ Detailed Estate Reviews▪ Other Noteworthy Wines▪ Sekt – Additional Recommended Wines
August-September 2018 <i>(ahead of the Auctions)</i>	2017 Vintage Report Part III – The Auctions <ul style="list-style-type: none">▪ Introduction to the Annual Trier Wine Auctions (history, how to participate, etc.)▪ Detailed Tasting Notes (Bernkasteler Ring and Grosser Ring / VDP)
October 2018	2017 Vintage Reports Part IV <ul style="list-style-type: none">▪ Detailed Estate Reviews▪ Other Noteworthy Wines▪ Dry Riesling from Germany (Mosel & Beyond Mosel)▪ Sekt – Additional Recommended Wines
In Parallel	Regular Postings on our Website and Social Media , including: <ul style="list-style-type: none">▪ News▪ Wines of the Month▪ Vintage Highlights▪ 2018 Growing Conditions▪ Updates of our Tasting Notes Database (via CellarTracker)▪ Interesting Articles from other Sources

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