



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Issue No 42 – August 2018

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

Table of Contents

| | | |
|--|---------------------------------|----|
| <u>2017 Mosel Vintage</u> | The Vintage in a Nutshell | 4 |
| <u>2018 Grosser Ring / VDP Mosel Auction</u> | Event at a Glance | 5 |
| | Tasting Notes (35 Wines) | 6 |
| <u>Upcoming Issues</u> | Topics to be Covered | 13 |

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 Riesling made us adopt a specific structure in order to capture all the information needed for wine lovers to make informed choices based on our tasting notes which we explain below.

| | | | | | |
|--------|----------------|--------------------------------------|-------|---------|----|
| 2015er | Willi Schaefer | Graacher Domprobst Riesling Spätlese | 13 16 | Auction | 97 |
|--------|----------------|--------------------------------------|-------|---------|----|

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

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

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

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

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

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

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

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

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

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

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

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

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

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



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Background Information

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

| Theme | Topic | Issue | Website |
|------------|--|---------------------------|--|
| Region | Mosel Visiting Guide | Mosel Visiting Guide 2018 | - |
| Vineyards | Ruwer on the Up Large Solely-Owned Vineyard in New Hands | Issue No 42 (Aug 2018) | Click Here |
| 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) | - |

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



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2017 Mosel 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> |

Note: A comprehensive report on the 2017 growing conditions, wines and buying guide was published in Issue No 41 (June 2018)



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2018 Grosser Ring / VDP Mosel Auction – The Event at a Glance

The Auction is open to the public and professionals.

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

| | | | |
|---------------|---|----------------|--|
| <u>Place:</u> | IAT Plaza Hotel Zurmaienerstrasse 164 54292 Trier | <u>Timing:</u> | September 21, 2018 09.00-11.00: Pre-tasting 13.00 onwards: Auction |
|---------------|---|----------------|--|

The vast majority of the wines brought to the Auction are special casks of the finest wines (not sold via traditional sales channels).

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

- Only special wines from special casks (i.e. with a distinct AP number) are brought to the Auction. These wines are therefore not available via traditional sales channels.
- Kabinett, Spätlese or Auslese brought to the Auction are likely to be from the latest vintage (i.e. from the 2017 vintage for the Auction to be held this year).
- The practice varies more widely what concerns Eiswein, BA and TBA bottlings. Some Estates tend to bring them to the Auction immediately or soon after the minimum two years period, whereas others prefer to let them mature somewhat in their cellars before bringing them to the Auction.
- In addition, some Estates may bring some mature rarities or rare large format bottles from wines which were sold via regular channels.

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

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

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

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

Bidding occurs through registered commissioners.

Any bidding will occur through a set of accredited commissioners who handle the bids on behalf of the individuals or professionals. We provide here below the list of the accredited commissioners to the Grosser Ring / VDP Mosel Auctions as per VDP website (capture – August 2018):

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

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

A full introduction (history, what is being offered, how to participate, etc.) to the annual Trier wine Auctions can be found in Issue No 42



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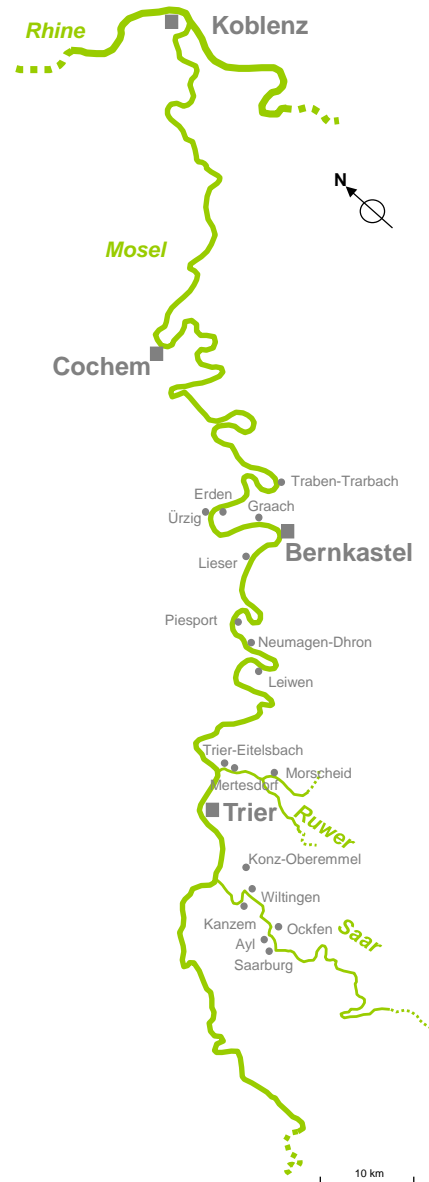
By Jean Fisch and David Rayer

Grosser Ring / VDP Mosel Auction 2018 – Tasting Notes

We provide here a review of wines that will be auctioned off by the Grosser Ring / VDP Mosel on September 20, 2018 and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).

- Geltz-Zilliken**
- Fritz Haag**
- von Hövel**
- von Kesselstatt**
- Knebel**
- Peter Lauer**
- Le Gallais**
- Schloss Lieser**
- Dr. Loosen**
- Egon Müller**
- von Othegraven**
- Joh. Jos. Prüm**
- Schloss Saarstein**
- Willi Schaefer**
- von Schubert**
- Wwe Dr. H. Thanisch – Erben Thanisch**

- Saarburg*
- Brauneberg*
- Oberemmel*
- Morscheid*
- Winningen*
- Ayl*
- Kanzem*
- Lieser*
- Bernkastel-Kues*
- Wiltingen*
- Kanzem*
- Wehlen*
- Serrig*
- Graach*
- Mertesdorf*
- Bernkastel-Kues*





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Weingut Geltz-Zilliken

(Saarburg – Saar)

| | | | | | |
|--------|----------------|------------------------------------|-------|---------|----|
| 1988er | Geltz-Zilliken | Saarburger Rausch Riesling Eiswein | 03 89 | Auction | 98 |
|--------|----------------|------------------------------------|-------|---------|----|

The 1988er Saarburger Rausch Eiswein was harvested at a full 170° Oechsle on November 22, 1988. This orange-colored wine develops a great smoky nose of black tea, wood fire, dried apricot, anise and a hint of furniture polish. The wine is racy and refined on the palate and leaves a gorgeously precise and animating feel of fruits, nut and spices in the stunningly long finish. This is a classic old-style Eiswein with focus, raciness and smoothness. What a timeless beauty! Now-2028

| | | | | | |
|--------|----------------|---|-------|---------|-----|
| 2017er | Geltz-Zilliken | Saarburger Rausch Riesling Auslese lange GK | 01 18 | Auction | 96+ |
|--------|----------------|---|-------|---------|-----|

The 2017er Saarburger Rausch Auslese lange GK Auction was harvested at 145° Oechsle, i.e. almost at TBA level, from 60% of botrytized fruit and shriveled grapes. It develops a gorgeous nose of quince, mirabelle, pear, date, honey and apricot on the nose. The wine proves delicately oily yet stunningly playful on the palate and leaves a refined and superbly precise feel in the long finish. This is a beautiful and very ethereal expression of sweet Riesling finesse. 2032-2052

| | | | | | |
|--------|----------------|------------------------------------|-------|---------|----|
| 2017er | Geltz-Zilliken | Saarburger Rausch Riesling Auslese | 03 18 | Auction | 94 |
|--------|----------------|------------------------------------|-------|---------|----|

The 2017er Saarburger Rausch Auslese Auction was the result of some botrytis-affected berries selected at 107° Oechsle from 30% of botrytized fruit and shriveled grapes early in the harvest. It offers great scents of greengage, pear, quince, fresh pineapple, ethereal oils and slate. The wine proves remarkably racy and lively on the palate and leaves a gloriously sharp feel in the finish which reminds us of the Estate's legendary 2005 sweet wines. The intensity (the wine does have a whopping 44 g/l of dry extracts) is simply remarkable as everything is in balance. 2027-2047

| | | | | | |
|--------|----------------|-------------------------------------|-------|---------|----|
| 2017er | Geltz-Zilliken | Saarburger Rausch Riesling Spätlese | 04 18 | Auction | 93 |
|--------|----------------|-------------------------------------|-------|---------|----|

The 2017er Saarburger Rausch Spätlese Auction was harvested at a full 98° Oechsle with 10-15% of botrytized fruit. The wine comes over as quite restrained and smoky at first, but is quick to reveal some superb scents of pineapple, apricot, herbs, mint, candied grapefruit and greengage with air. It proves delicately exotic on the palate and leaves a beautifully clean feel in the long finish. While not a Spätlese, this proves a remarkably subtle, intense yet impeccably balanced Auslese GK in the making. It only needs 10 years to full shine! 2027-2047

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

| | | | | | |
|--------|------------|---|--|---------|----|
| 2017er | Fritz Haag | Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15 | | Auction | 97 |
|--------|------------|---|--|---------|----|

The 2017er Brauneberger Juffer-Sonnenuhr Auslese lange GK was harvested at approx. 125° Oechsle with 30-40% botrytized grapes. It offers a subtle and complex nose made of pear, peach, candied melon, almond paste, coconut cream, dried flowers, slate, and herbs. The wine delivers the beautiful suave presence and complexity of a BA on the palate where raisin and acacia mingle with juicy exotic fruits. A great zesty-creamy tension adds energy in the hauntingly airy and refined finish. As so often, the Auslese lange GK by Fritz Haag is not a massive wine but one which plays a unique composition of finesse and elegance, despite all the complexity and density at play. 2032-2067

| | | | | | |
|--------|------------|---|--|---------|----|
| 2017er | Fritz Haag | Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14 | | Auction | 96 |
|--------|------------|---|--|---------|----|

The 2017er Brauneberger Juffer-Sonnenuhr Spätlese #14 was made from fully ripe and clean grapes. It offers a gorgeous nose of vineyard peach, whipped cream, apricot flower, herbs and fine spices. The wine develops the full presence of a smooth Auslese (with almost GK complexity) on the palate, where apricot, floral elements and chalky minerals join the party. The finish is hugely elegant, smooth and airy. This magnificent, multi-layered Auslese in all but name will prove a stunner at maturity. 2027-2057



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Weingut von Hövel

(Oberemmel – Saar)

| | | | | | |
|--------|-----------|-------------------------------------|-------|---------|----|
| 2017er | von Hövel | Kanzemer Hörecker Riesling Spätlese | 17 18 | Auction | 95 |
|--------|-----------|-------------------------------------|-------|---------|----|

The 2017er Kanzemer Hörecker Spätlese offers a beautiful nose of passion fruit, pear, pineapple, grapefruit, herbs, and smoke, all wrapped into residual scents from its spontaneous fermentation. The wine is elegantly playful on the palate, where a hint of whipped cream provides the right wrapping to the glorious flavors of zesty fruits. The wine proves remarkably long and suave in the finish and leaves one with zesty superbly refined flavors of grapefruit, smoke, dried herbs and mint in the after-taste. This is a brilliant wine combining Auslese complexity with Spätlese zest. 2027-2052

Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

| | | | | | |
|--------|-----------------|-------------------------------------|--|---------|----|
| 2017er | von Kesselstatt | Josephshöfer Riesling Auslese GK #3 | | Auction | 94 |
|--------|-----------------|-------------------------------------|--|---------|----|

The 2017er Kesselstatt Josephshöfer Auslese GK #3 was harvested at 110° Oechsle, i.e. technically at BA level, and includes 70% of botrytized fruit. The wine delivers a superbly aromatic and spicy nose of gingerbread, spices, litchi, apricot, mango, guava and melon. It offers a hugely creamy and delicately smooth structure on the palate. Ample concentration and density add the overall multi-layered feel of complexity. The very long finish is dynamic as grapefruit zest and tangerine give a great refreshing kick to this overall rich and ripe dessert wine. This will need at least a decade, if not more, to show its best but should then prove a superb dessert wine. 2027-2047

Weingut Knebel

(Winningen – Terrassenmosel)

| | | | | | |
|--------|--------|---------------------------------------|-------|---------|----|
| 2017er | Knebel | Winninger Röttgen Riesling Auslese GK | 07 18 | Auction | 94 |
|--------|--------|---------------------------------------|-------|---------|----|

The 2017er Winninger Röttgen Auslese GK was harvested at a full 130° Oechsle, i.e. technically well into BA territory. It offers a refined set of aromatics driven by some rich and ripe scents of yellow peach, pineapple, litchi, ripe apple and toffee. The wine is very delicate and coats the palate with juicy, smooth and ripe flavors of toffee, vanilla cream and candied exotic fruits. The wine proves still quite dominated by its sweetness, which underlines the softness of the acidity and the ripeness of the fruit at this early stage. Yet, the underlying density and complexity are quite stunning and the very long finish superbly delicate. This will please lovers of young, highly rich Auslese bottlings in this stage, but it will ideally need more than a decade to really develop its full glorious balance. 2032-2057

Weingut Peter Lauer

(Ayl – Saar)

| | | | | | |
|--------|-------------|--------------------------------------|-------|---------|-----|
| 2017er | Peter Lauer | Ayler Kupp Riesling Auslese lange GK | 32 18 | Auction | 96+ |
|--------|-------------|--------------------------------------|-------|---------|-----|

The 2017er Ayler Kupp Auslese lange GK was harvested at 113° Oechsle. It offers a beautiful nose of grapefruit puree, cassis, pear, star fruit, whipped cream, toffee, coconut cream and smoky slate. The wine unfolds a nice unctuous structure on the palate, where the richness of fruits combined to the botrytis presence make for a comparatively compact and intense experience at this early stage. It leaves one with a superbly elegant and refined feel in the admirably long and lingering finish. This is a great Auslese in the making, with quite some upside potential if the wine further gains in finesse with aging. It will certainly test the patience of the lucky ones who will have put their hands on a few bottles of this little jewel. 2032-2067



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|--------|-------------|-----------------------------|-------|---------|----|
| 2017er | Peter Lauer | Ayler Kupp Riesling Auslese | 30 18 | Auction | 95 |
|--------|-------------|-----------------------------|-------|---------|----|

The 2017er Ayler Kupp Auslese was harvested at 100° Oechsle. A hint of volatile quickly gives way to gorgeous scents of cassis, honeyed fruits, melon, pear, apricot, guava, whipped cream, herbs and smoke. The wine is superbly juicy and coats the palate with lively notes of ripe fruits including passion fruit and mango. The finish proves bright and animating and leaves a stunningly elegant and balanced feel in the zesty after-taste. 2027-2057

| | | | | | |
|--------|-------------|--------------------------------------|--|---------|----|
| 2017er | Peter Lauer | Ayler Kupp Riesling Spätlese Fass 23 | | Auction | 95 |
|--------|-------------|--------------------------------------|--|---------|----|

The 2017er Ayler Kupp Spätlese Fass 23 develops a magnificent nose of grapefruit, yellow peach, pineapple, pear, ginger, herbs, slate and spices. It proves still rather backward on the gorgeously light-footed but intense palate and leaves an elegant and superbly balanced feel in the very long finish. This is a stunner in the making but one which will need some time to integrate all its elements. 2027-2047

| | | | | | |
|--------|-------------|-------------------------------------|--|---------|----|
| 2017er | Peter Lauer | Ayler Kupp Riesling Kabinett Fass 5 | | Auction | 94 |
|--------|-------------|-------------------------------------|--|---------|----|

The 2017er Ayler Kupp Kabinett Fass 5 develops a beautiful nose of pear, gooseberry, ginger, bergamot, mirabelle, vineyard peach, smoke and herbs. The wine has the presence of a light Spätlese of the palate but develops real Kabinett cut and sharpness in the long and juicy finish. This is simply a gorgeous wine in the making. 2027-2047

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|--------|-------------|--|--|---------|----|
| 2017er | Peter Lauer | Biebelhausener Feils Riesling Spätlese Fass 24 | | Auction | 94 |
|--------|-------------|--|--|---------|----|

The 2017er Biebelhausener Feils Spätlese Fass 24 offers a beautiful nose of cassis, vineyard peach, mirabelle, ginger, bergamot, floral elements and earthy spices. The wine is beautifully playful and deep on the palate, where riper flavors of pear, litchi, creamy pear and canned peach join the party. It leaves a superbly long herbal feel in the finish. This still needs to expand aromatically but should prove a cracker at maturity. 2027-2047

Weingut Le Gallais

(Kanzem – Saar)

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|--------|------------|---|-------|---------|----|
| 2017er | Le Gallais | Wiltinger braune Kupp Riesling Spätlese | 05 18 | Auction | 94 |
|--------|------------|---|-------|---------|----|

The 2017er Wiltinger braune Kupp Spätlese AP05 was harvested at well above 95° Oechsle, i.e. into Auslese territory, and this shows on the aromatic profile. While still backward, the wine develops a hugely complex and refined nose of melon, pear, vineyard peach, apricot blossom and smoky slate. It is beautifully elegant and playful on the palate, where the wine develops the full playful creamy yet also lively side of a clean and delicately fruity Auslese. The finish is creamy and leaves one with a beautifully zesty feel in the after-taste. This is a gorgeous light Auslese (in all but name) in the making. 2027-2047

Weingut Schloss Lieser

(Lieser – Middle Mosel)

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|--------|----------------|--|-------|---------|----|
| 2017er | Schloss Lieser | Wehlener Sonnenuhr Riesling Auslese GK | 29 18 | Auction | 96 |
|--------|----------------|--|-------|---------|----|

The 2017er Wehlener Sonnenuhr Auslese GK Auction was harvest at 125° Oechsle. It offers a gorgeous nose of white peach, greengage, white flowers, nettle, toffee, a hint of lime and grapefruit. The wine starts off on the soft and smooth side on the palate before a beautifully juicy and creamy side takes over. This leads to a gorgeously flinty and herbal feel in the long and playful finish. As usual, the Schloss Lieser wines need time to integrate their youthful roundness and develop the cut which has made their success in the past. 2032-2067

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|--------|----------------|---------------------------------------|-------|---------|----|
| 2017er | Schloss Lieser | Bernkasteler Doctor Riesling Spätlese | 28 18 | Auction | 96 |
|--------|----------------|---------------------------------------|-------|---------|----|

The 2017er Bernkasteler Doctor Spätlese was harvested at 95° Oechsle. It still proves rather primary and backward and hints at more than displays subtly reductive yet very complex notes of smoke, dried flowers, lime, pear, grapefruit, dried herbs and earthy spices. The wine is beautifully silky and playful on the palate and leaves a clean and juicy feel in the impeccably balanced and multi-layered finish. This is clearly of Auslese presence on the palate, but shines through exquisite freshness and intensity in the outstandingly long finish. This gorgeous wine only needs patience for its elements to blend together and the cut to gain in precision. It will then be a cracker! 2032-2067



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

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|--------|------------|--|-------|---------|---------|
| 2017er | Dr. Loosen | Erdener Prälät Riesling Auslese lange GK | 48 18 | Auction | (95-98) |
|--------|------------|--|-------|---------|---------|

The 2017er Erdener Prälät Auslese lange GK was harvested at a whopping 145° Oechsle from 100% botrytized fruit. This cask sample proves still very primary and driven by pungent scents of smoky and medicinal notes of earthy spices. It is only gradually that it reveals stunning elements of almond, backed pineapple, raisin, yellow peach, and brown sugar. The wine is also still very much work-in-progress on the rich and honeyed palate where exquisite flavors of exotic fruits and raisin lurk in the background. An electrifying kick of acidity cuts through an intense feel of candy floss in the long finish. This is a great Prälät Auslese in the making, but one which will need (a lot of) time to develop its full multi-layered complexity. 2032-2057

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|--------|------------|---|-------|---------|---------|
| 2017er | Dr. Loosen | Ürziger Würzgarten Riesling Spätlese GK | 27 18 | Auction | (91-94) |
|--------|------------|---|-------|---------|---------|

The 2017er Ürziger Würzgarten Spätlese GK was harvested at a full 100° Oechsle from fully ripe and clean grapes all affected by *millerandage*. It exhibits an attractively ripe and quite aromatic nose of fruit salad (including peach, pear, apple and pineapple), candied minty herbs, and spices. The wine may have the full presence of a creamy and still rather sweet Auslese on the palate. This richness is beautifully pepped up by some juicy acidity in the long and zesty finish. As so often in 2017, this will need time to develop its full potential. 2032-2047

Egon Müller zu Scharzhof

(Wiltingen – Saar)

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|--------|-------------|-------------------------------------|-------|---------|-----|
| 2017er | Egon Müller | Scharzhofberger Riesling Auslese GK | 08 18 | Auction | 100 |
|--------|-------------|-------------------------------------|-------|---------|-----|

The 2017er Scharzhofberger Auslese GK was harvested at a full 150° Oechsle from an early selection of botrytized grapes. The wine develops a stunning even if still understandably primary nose of pina colada, date, white flowers, passion fruit and whipped cream, all lifted up by a whiff of nicely integrated volatile acidity. Where this wine comes into its own is on the palate. Here, creamy and zesty notes of passion fruit, honey, apricot, whipped cream and herbs come through and make for a simply remarkably balanced and intense experience. The botrytized side of the wine comes through in the finish, which lives from apricot, date and raisin, all lifted up by some great stunning notes of backed pineapple and fined herbs. This is sheer wine perfection. 2032-2067

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|--------|-------------|--|-------|---------|-----|
| 2017er | Egon Müller | Scharzhofberger Riesling Kabinett Alte Reben | 03 18 | Auction | 94+ |
|--------|-------------|--|-------|---------|-----|

The 2017er Scharzhofberger Kabinett Alte Reben comes from old vines in the central ("Breiten Weg") and upper front ("Knipp") part of the vineyard, and was fermented down to just over 40 g/l of residual sugar. It develops a beautiful but still backward nose of pear, apple, passion fruit, wet stones, herbs and spices, all wrapped into fresher scents of white flowers, sea breeze and mint. The wine proves delicately creamy and intense on the palate and leaves a beautifully pure and nicely zesty feel of elderflower and minerals in the long, spicy and refined finish. This one is made for the long haul, as it needs to integrate its complex and delicately fruity elements. It has quite some upside potential as it gains in finesse with aging. 2027-2047

Weingut von Othegraven

(Kanzem – Saar)

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|--------|----------------|--------------------------------------|-------|---------|----|
| 2017er | von Othegraven | Kanzemer Altenberg Riesling Spätlese | 09 18 | Auction | 94 |
|--------|----------------|--------------------------------------|-------|---------|----|

The 2017er Kanzemer Altenberg Spätlese Auction still proves remarkably backward and only gradually reveals some fascinating scents of pear, peach, mirabelle, apricot, herbs and spices. The wine develops some juicy, smooth and delicately creamy notes of ripe, exotic fruits and a touch of honey on the palate. It rounds off the experience with a very persistent and playful touch of zesty passion fruit, grapefruit in the long and remarkably pure finish. This gorgeous wine only needs time to fully shine. 2027-2052



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|--------|----------------|--------------------------------------|-------|---------|----|
| 2017er | von Othegraven | Kanzemer Altenberg Riesling Kabinett | 05 18 | Auction | 93 |
|--------|----------------|--------------------------------------|-------|---------|----|

The 2017er Kanzemer Altenberg Kabinett Auction offers a beautiful nose of cassis herbs, dried flowers, green apple, and pear, all wrapped up in some residual scents from its spontaneous fermentation. At first, the wine proves zesty and energetic, and it is only gradually that elegant and creamy fruits make their appearance on the palate. The presence may be that of a juicy Spätlese but the finish proves focused, pure and incredibly persistent. 2027-2047

Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

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|--------|----------------|--|--|---------|----------|
| 2017er | Joh. Jos. Prüm | Wehlener Sonnenuhr Riesling Auslese lange GK | | Auction | (98-100) |
|--------|----------------|--|--|---------|----------|

This cask sample of the 2017er Wehlener Sonnenuhr Auslese lange GK Auction offers a breathtaking, even if still very primary, nose of dried fruits, almond, honeyed peach, mango, honeyed peach, herbs and fine spices. The wine proves unctuously oily yet beautifully refined on the palate and leaves a stunning feel of dried fruits, herbs, smoke, tar and honey in the ethereally long and beautifully precise finish. This cask sample is a serious candidate for perfection if it keeps these qualities after bottling. What a stunning success! 2032-2067

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|--------|----------------|-------------------------------------|--|---------|---------|
| 2017er | Joh. Jos. Prüm | Wehlener Sonnenuhr Riesling Auslese | | Auction | (95-97) |
|--------|----------------|-------------------------------------|--|---------|---------|

This cask sample of the 2017er Wehlener Sonnenuhr Auslese Auction proves still hugely restrained and primary, as the nose is dominated by smoke, tar and residual scents from its spontaneous fermentation. The wine only gradually reveals its underlying nose of pear, lemon, starfruit, whipped cream and herbs. It is unusually intense and compact yet remains beautifully focused on the palate and leaves a long and playful feel in the creamy and concentrated, powerful yet racy finish. This is a glorious Auslese in the making! 2027-2057

| | | | | | |
|--------|----------------|--|--|---------|---------|
| 2017er | Joh. Jos. Prüm | Wehlener Sonnenuhr Riesling Auslese GK | | Auction | (94-97) |
|--------|----------------|--|--|---------|---------|

This cask sample of the 2017er Wehlener Sonnenuhr Auslese GK Auction proves comparatively closed and restrained as notes of smoke, mint and residual scents from its spontaneous fermentation only give slowly way to pear, baked pineapple, spices and herbs. The wine proves however already beautifully smooth and ripe on the palate and leaves a succulent feel of fruits and herbs in the beautifully multi-layered and elegant finish. This rich Auslese GK packs its aromatic concentration into the usual light-footedness that has made the success of the Joh. Jos. Prüm Estate over the years. 2027-2057

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|--------|----------------|--------------------------------------|--|---------|---------|
| 2017er | Joh. Jos. Prüm | Wehlener Sonnenuhr Riesling Spätlese | | Auction | (94-96) |
|--------|----------------|--------------------------------------|--|---------|---------|

This cask sample of the 2017er Wehlener Sonnenuhr Spätlese Auction still proves remarkably primary and only gradually reveals a gorgeous nose of white peach, cassis, herbs, fine spices as well as residual scents from its spontaneous fermentation. The wine is surprisingly intense but also beautifully playful and elegant on the palate and the finish has the creamy definition of an Auslese but the elegance of a Spätlese. This is a gorgeous wine in the making. 2027-2047

Weingut Schloss Saarstein

(Serrig – Saar)

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|--------|-------------------|--|-------|---------|----|
| 2017er | Schloss Saarstein | Serriger Schloss Saarsteiner Riesling Auslese GK | 15 18 | Auction | 92 |
|--------|-------------------|--|-------|---------|----|

The 2017er Schloss Saarsteiner Auslese GK was harvested at 105° Oechsle. It offers an attractively expressive nose of yellow peach sorbet, almond, apricot, mirabelle, honey and smoky herbs. The wine is quite structured and firmly zesty on the palate marked by a hint of volatile acidity. It leaves a juicy feel of canned peach and apple in the long, straightforward and nicely focused finish. 2027-2042



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Weingut Willi Schaefer

(Graach – Middle Mosel)

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|--------|----------------|-------------------------------------|-------|---------|-----|
| 2017er | Willi Schaefer | Graacher Domprobst Riesling Auslese | 15 18 | Auction | 96+ |
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The 2017er Graacher Domprobst Auslese AP 15 is the result of a selection of dried and botrytized berries in the Nikolausley sector of the Domprobst vineyard. It delivers a beautifully aromatic nose of acacia honey, white flowers, pear, candied pineapple and mirabelle. The wine starts off by offering some creamy yellow and honeyed fruits on the palate but these are gradually joined by fresher zesty notes right into the intense and even slightly powerful finish. This remarkable Auslese has even some upside if it manages to harness its powerful side at maturity. 2032-2057

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|--------|----------------|--------------------------------------|-------|---------|----|
| 2017er | Willi Schaefer | Graacher Domprobst Riesling Spätlese | 13 18 | Auction | 95 |
|--------|----------------|--------------------------------------|-------|---------|----|

The 2017er Graacher Domprobst Spätlese AP 13 comes from selections in the Fergert and Gerdsgrub sectors of the Domprobst vineyard. It offers a gorgeous and beautifully refined nose of yellow peach, grapefruit, smoke, herbs and spices. The wine is remarkably packed, compact and dense on the palate yet delivers the goods with the breathtaking lightness which has made the success of this Estate over the years. This refined and vibrant Spätlese leaves one with a stunningly zesty and creamy feel in the long and refined finish. 2027-2047

Weingut von Schubert – Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

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|--------|--------------|---|--|---------|----|
| 2017er | von Schubert | Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 56 | | Auction | 95 |
|--------|--------------|---|--|---------|----|

The 2017er Maximin Grünhäuser Abtsberg Auslese Nr. 56 is the maiden wine (from 3 year-old vines, called "Jungferwein" in German) resulting from a selection of fully ripe clean berries and some botrytized fruit (up to 25%) harvested at just under 100° Oechsle in a prime parcel (with a lot of blue slate) in the eastern end of the Abtsberg vineyard. It offers a stunning nose of cassis, pineapple, passion fruit, mango, apricot blossom, starfruit, ginger, and fine herbs. The wine is superbly elegant yet intense and concentrated on the palate, where apricot and pineapple mingle with honey and creamy fruits. The finish is stunningly zesty and multilayered. This is a great Auslese in the making! 2027-2042

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|--------|--------------|--|--|---------|----|
| 2017er | von Schubert | Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 45 | | Auction | 95 |
|--------|--------------|--|--|---------|----|

The 2017er Maximin Grünhäuser Abtsberg Kabinett Nr. 45 was made from fruit harvested at 85° Oechsle. It offers a gorgeous even if reduced nose of cassis, orange blossom, yellow peach, gooseberry, melon, pear, herbs and slate, all wrapped into residual scents from its spontaneous fermentation. The wine rewards one with a stunning feel of fresh fruits and delicately creaminess on the palate yet proves remarkably focused in the finish thanks to a ripe kick of acidity. This is a breathtaking feather-light yet deeply complex effort. 2027-2042

Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

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|--------|--------------------------------------|---------------------------------------|-------|---------|----|
| 2017er | Wwe Dr. H. Thanisch – Erben Thanisch | Berncasteler Doctor Riesling Spätlese | 04 18 | Auction | 95 |
|--------|--------------------------------------|---------------------------------------|-------|---------|----|

The 2017er Berncasteler Doctor Spätlese Auction was harvested at 101° Oechsle with some botrytized fruit. It offers a gorgeous nose mixing beautiful floral and herbal notes with yellow peach, pear, citrusy fruits and spices. The wine displays the full creaminess and juicy fruitiness of an Auslese on the still rather sweet palate. The finish is already gloriously elegant and balanced as zesty acidity adds tension to the after-taste. As so often with Doctor wines, this simply needs time to develop its beautiful complexity. 2027-2067



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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):

**October
2018**

2017 Vintage Reports Part III

- 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:

- 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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