



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Issue No 42 – August 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 any 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)	-

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Table of Contents – Estates Covered in this Issue

An alphabetic overview (based on last names) of the Estates covered in this Issue with an indication in which section(s) they appear:

Estate	Section of Issue No 42				
	Estate Reviews	Noteworthy Wines	Trier Auctions	Ruwer Article	Hubacker Vertical
A.J. Adam	Link				
Agritiushof		Link			
Bastgen			Link		
Bauer			Link		
Erben von Beulwitz			Link		
Bischöfliche Weingüter Trier		Link			
Blees-Ferber		Link			
Cantzeim	Link				
Clüsserath-Eifel			Link		
Fio		Link			
Reinhold Franzen	Link		Link		
Leo Fuchs			Link		
Geltz-Zilliken			Link		
Albert Gessinger			Link		
Fritz Haag			Link		
Reinhold Haart	Link				
Herrenberg	Link				
von Hövel			Link		
Albert Kallfelz			Link		
Kanzlerhof			Link		
Karp-Schreiber			Link		
Karthäuserhof	Link			Link	
Kees-Kieren			Link		
Keller					Link
Kerpen			Link		
von Kesselstatt			Link		
Lothar Kettern		Link			
Knebel			Link		

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Estate	Section of Issue No 42				
	Estate Reviews	Noteworthy Wines	Trier Auctions	Ruwer Article	Hubacker Vertical
König Johann		Link			
Peter Lauer			Link		
Le Gallais			Link		
Lehnert-Veit		Link	Link		
Schloss Lieser			Link		
Loersch	Link				
Carl Loewen			Link		
Dr. Loosen			Link		
Gebrüder Ludwig			Link		
Meulenhof			Link		
Markus Molitor			Link		
Egon Müller			Link		
Stefan Müller	Link				
Peter Neu-Erben			Link		
von Othegraven			Link		
Paulinshof			Link		
Axel Pauly		Link			
Dr. Pauly-Bergweiler			Link		
Philipps-Eckstein			Link		
Joh. Jos. Prüm			Link		
Rebenhof			Link		
F.J. Regnery			Link		
Reverchon			Link		
Max Ferd. Richter	Link				
Richard Richter			Link		
Schloss Saarstein			Link		
Willi Schaefer			Link		
von Schubert			Link		
Später-Veit	Link				
Stairs n' Roses		Link			

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Estate	Section of Issue No 42				
	Estate Reviews	Noteworthy Wines	Trier Auctions	Ruwer Article	Hubacker Vertical
St. Nikolaus-Hospital		Link			
St. Urbans-Hof	Link				
Günther Steinmetz	Link				
Steinmetz und Gerlach	Link				
Steinmetz und Hermann	Link				
Studert-Prüm		Link			
Wwe Dr. H. Thanisch – Erben Müller-Burggraef			Link		
Wwe Dr. H. Thanisch – Erben Thanisch	Link		Link		
Viermorgenhof		Link			
Weller-Lehnert			Link		
Werner			Link		
Willems-Willems		Link			
Würtzberg		Link			



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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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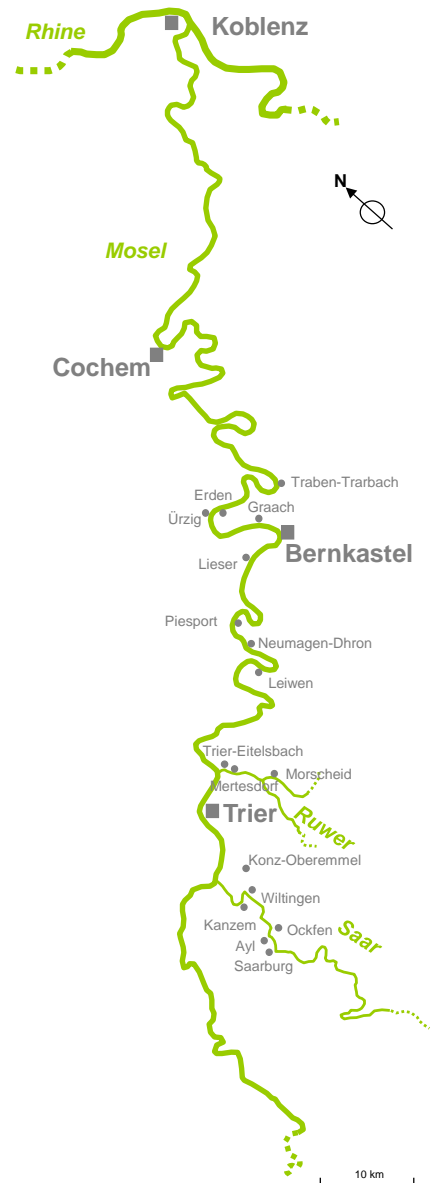
By Jean Fisch and David Rayer

2017 Mosel Vintage – Estate Reviews (Part II)

We provide here Part II of our comprehensive 2017 vintage 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: GG bottlings, being only officially presented to professionals as of the end of August, will only be covered in our October issue.

A.J. Adam	<i>Neumagen-Dhron</i>
Cantzeim	<i>Kanzem</i>
Reinhold Franzen	<i>Bremm</i>
Reinhold Haart	<i>Piesport</i>
Herrenberg	<i>Schoden</i>
Karthäuserhof	<i>Eitelsbach</i>
Loersch	<i>Leiwen</i>
Stefan Müller	<i>Krettnach</i>
Max Ferd. Richter	<i>Mülheim</i>
Später-Veit	<i>Piesport</i>
Günther Steinmetz	<i>Brauneberg</i>
Steinmetz und Hermann	<i>Brauneberg</i>
Steinmetz und Gerlach	<i>Brauneberg</i>
St. Urbans-Hof	<i>Leiwen</i>
Wwe Dr. H. Thanisch – Erben Thanisch	<i>Bernkastel-Kues</i>



Part III of our Estate Reviews will be covered in the October Issue of Mosel Fine Wines



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Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

Andreas Adam sees 2017 as a vintage which suits his style very well: "The 2017 wines have a lot of finesse, and are quite comparable in style to those of the great 1971 vintage. As all growers, also we suffered losses due to the frost in April. Overall, our yields were contracted by one-third but the Sängerei was hit particularly hard – almost half the crop – it is a warmer parcel and the vegetation was already more advanced. On the other hand, I had almost no loss from frost in my parcels deep into the backside of the Dhroner Hofberg and those in the Dhroner Häs'chen. August was comparatively wet and we saw some early development of botrytis and I decided to immediately discard it. In September, we removed some leaves so that the grapes remained well exposed to air. Thanks to these two measures, we had almost no botrytis in our vineyards throughout the harvest. I have difficulties comparing the 2017 to any recent vintages. Although the 2017-2016-2015 trio is high in acidity, the DNA of these three vintages are quite different: 2016 was cooler and 2015 warmer than 2017."

The Estate started its harvest as early as September 18 and first brought in the grapes for its basic wines and its Kabinett bottlings. It then took a small break in order to further get rid of some botrytis-affected grapes and remove leaves. The grapes for the village wines then came in and at last all other grapes were selected. The harvest lasted for exactly one month. As acidity levels were high and the stems not fully ripe, the Estate decided not to do any pre-fermentation skin contact. Andreas Adam adds that "the Oechsle levels were similar to those of 2016, i.e. in the Kabinett range. It let the wines longer on their fine lees, and this has helped the acidity levels to drop consequently" (no wine was de-acidified). The wines were bottled at the end of April.

Despite the losses, the Estate produced its regular portfolio right up to two Auslese, one from the Dhroner Hofberg (without botrytis) and one from the Dhroner Häs'chen (with approx. 30% of botrytis). It however added one new wine, called the Dhroner Hofberg von den Terrassen, which comes from the terraces on red slate situated in the central part of the vineyard. In 2017, it also integrated the parcel in the Piesporter Goldtröpfchen previously tended together with Julian Haart into the Estate holdings (and was able to complement it with an adjacent one planted with 100 year-old vines in 2018).

To complete the news front, the Estate decided to return to natural cork closures for some wines, except for its basic wines (namely the dry Riesling and the off-dry "Im Pfarrgarten", which are still under screwcap), as Andreas Adam finds that his wines age more harmoniously under this type of closure.

2017 is a major success at the A.J. Adam Estate. The wines show great aromatic purity combined with a racy yet playful acidity. But these are no early pleasers, especially the dry wines which will need quite some patience to integrate and develop their inner balance (this is reflected in our drinking windows). The Goldtröpfchen Trocken is a splendid fully dry Riesling, while the new (off-dry) von den Terrassen is also worth looking for and high quality of this wine amply justify the fact that the Estate finally bottled this separately. The fruity-styled collection is beautiful, and here, essentially every single wine is warmly recommended.

2017er	A.J. Adam	Dhroner Hofberg Riesling Auslese	13 18	95
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The 2017er Dhroner Hofberg Auslese was harvested at 98° Oechsle. Slightly reductive at first, it first shows a quite fresh and zesty aromatic with notes of grapefruit, rosemary and smoke before riper scents of fruits come through with airing, including peach, apricot and pineapple as well as a hint of toffee and honey. The wine is hugely creamy and still quite sweet on the palate. Yet a ripe and juicy acidity makes for a great balance as it cuts through the rich intensity of the wine. The finish is superbly long and refined as some tickly acidity (driven by grapefruit and lime) adds a sense of depth to this irresistible Auslese. 2027-2047

2017er	A.J. Adam	Dhroner Häs'chen Riesling Auslese	14 18	94
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The 2017er Dhroner Häs'chen Auslese was harvested at just above 100° Oechsle with approx. 30% of botrytized fruit. It displays an elegant nose of yellow peach, candied grapefruit, tangerine, coconut cream and almond cream. The wine proves still quite sweet as honeyed fruits including apricot, pineapple and melon make for a smooth and creamy feel on the palate. The finish is very long, smooth and juicy. This will need extensive cellaring in order to absorb its sweetness and allow the underlying complexity and finesse to come through. 2032-2052

2017er	A.J. Adam	Dhroner Hofberg Riesling Spätlese	12 18	94
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The 2017er Dhroner Hofberg Spätlese was harvested at 92° Oechsle in a prime parcel planted in the 1950s. It delivers a beautiful nose of whipped cream, vineyard peach, smoke, almond, earl grey and yellow plum. The wine offers great, almost concentrated presence on the mid-palate, yet a juicy and racy kick of acidity adds layers upon layers of freshness and intensity to the finish. This is a great success! 2027-2047



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2017er	A.J. Adam	Dhroner Hofberg Riesling von den Terrassen	08 18	93
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The 2017er Dhroner Hofberg von den Terrassen comes from a small (0.2 ha) terraced sector in the central part of the Hofberg planted with 60 year-old as well as 10 year-old vines and was fermented down to 12 g/l of residual sugar, i.e. just above dry limits. It offers a gorgeously floral nose made of vineyard peach, herbs, laurel, plum, bergamot, smoke and a hint of almond cream. The wine is beautifully juicy on the nicely phenolic palate, where a nicely tickly acidity makes for a great balance. The finish is superbly refined, delicately spicy and gorgeously light-footed. This is a beautiful off-dry Riesling to enjoy as of a year or two. 2019-2032

2017er	A.J. Adam	Piesporter Goldtröpfchen Riesling Trocken	07 18	93
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The 2017er Piesporter Goldtröpfchen Trocken was fermented down to bone dry levels (3 g/l of residual sugar). It delivers a gorgeous nose of spices, smoke, minty herbs, pineapple, grapefruit and lime. The wine develops proves intense even if still quite compact and restrained on the palate. Wonderful notes of spices and grapefruit zest emerge in the very long, animating and racy finish of this gorgeous superb dry Riesling in the making! 2022-2032

2017er	A.J. Adam	Dhroner Häs'chen Riesling Kabinett	11 18	92
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The 2017er Dhroner Häs'chen Kabinett was harvested at 85° Oechsle. Still marked by residues of spontaneous fermentation at first, it delivers a gorgeous nose of candied grapefruit, lime, herbs, greengage and smoke. The wine shows good presence underpinned by ripe fruits on the palate yet manages to compensate this through a lovely and tickly acidity. The finish is superbly long and leaves one with a great feel of yellow peach, a hint of apricot and tangerine in the after-taste. 2025-2037

2017er	A.J. Adam	Dhroner Hofberg Riesling Kabinett	10 18	92
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The 2017er Dhroner Hofberg Kabinett was harvested at a remarkably moderate 80° Oechsle. It displays a delicately smoky nose of vineyard peach, anise, grapefruit, smoke, herbs and greengage. The wine is finely juicy on the palate and develops a superbly refreshing acidity which gives a lively kick to the very long and light-weighted finish. This lovely and racy Kabinett proves quite easy-drinking today but its great underlying complexity means the real show will only start in a couple of years. 2025-2037

2017er	A.J. Adam	Dhroner Häs'chen Riesling Trocken	05 18	91
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The 2017er Dhroner Häs'chen Trocken offers a delicate, restrained and slightly creamy nose of yellow peach, bergamot, anise, ginger spices, and smoke. Nice light fruits and almond cream on the palate give the wine a light and elegant touch. The finish is nicely smooth, long and delicate. This will start to shine as of next year and should prove superbly engaging for a decade or more. 2019-2027

2017er	A.J. Adam	Dhroner Hofberg Riesling Trocken	06 18	91
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The 2017er Dhroner Hofberg Trocken was made from late harvested fruit. It displays a quite aromatic and fruit-driven nose of apricot, yellow peach, cherry, and raspberry wrapped into some smoke and spices. The wine coats the palate with juicy and creamy fruits, giving it a light sweet feel, yet the finish is nicely dry thanks to a superbly racy and animating acidity including lime and grapefruit. 2019-2027

2017er	A.J. Adam	Dhroner Riesling Trocken	04 18	90
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The 2017er Dhroner Hofberg Trocken was fermented and matured in traditional Fuder from grapes harvested on 35 year-old vines planted in the lower part of the Dhroner Hofberg. It delivers a delicate and refined nose of yellow peach, anise, under-ripe pineapple, minty spices, and a hint of coconut cream. Nicely juicy acidity makes for a lovely balance on the superbly elegant and light-weighted palate. A very light touch of creamy fruits adds depth and smoothness to the whole experience. The finish is delicately zesty, light-weighted and long. There is a hint of tartness in the background still in need of integration. 2020-2027

2017er	A.J. Adam	Riesling Feinherb "in der Sängerei"	09 18	90
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The 2017er Feinherb "in der Sängerei" proves comparatively restrained at first and only gradually reveals some notes of anise, almond cream, yellow peach, lead pencil, mint and spices. The wine is nicely smooth and juicy on the comparatively intense and concentrated palate, where a delicately creamy structure gives way to more lightness in the nicely long and zesty finish. This only needs a few years in the bottle to fully shine. 2020-2027



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(Neumagen-Dhron – Middle Mosel)

2017er	A.J. Adam	Riesling Trocken	02 18	88
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The 2017er Riesling Trocken is made from younger (5-18 year-old) vines in the Dhroner Hofberg and was fermented with ambient yeasts. It offers a superbly spicy and smoky nose of anise, mint, white peach, greengage and ginger. An intense zesty and spicy feel runs through the wine on the open and animating on the palate. A hint of tartness emerges in the finish which still needs to integrate. The after-taste is racy, herbal and intense. This will particularly please lovers of racy and fully dry wines. 2020-2025

2017er	A.J. Adam	Riesling Feinherb "Im Pfarrgarten"	03 18	87
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The 2017er Im Pfarrgarten was fermented down to off-dry levels at less than 18 g/l of residual sugar, i.e. the limits for medium-dry. Slightly reductive at first, it only gradually reveals a zesty nose of lime, grapefruit zest, mint, herbs and yellow plum. The wine is nicely juicy and creamy on the palate, where a good dollop of zesty acidity lifts up the flavors. Ripe fruits emerge in the slightly sweetish finish. This deliciously light-weighted, easy and direct wine should prove quite enjoyable as of next year. 2019-2023

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Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut Cantzheim

(Kanzem – Saar)

Anna Reimann enjoys her 2017 vintage, the second official one at this young Estate: “This vintage was another milestone in our young history as we were tending the vineyards of the former Johann Peter Reinert Estate [note: a fine Estate with holdings in the Ayl, Filzen, Kanzem, Wawern and Wiltingen]. The vintage started with a shock as we were badly hit by the frost of April, in particular in our finer vineyards. Overall, it is difficult to assess the impact on yields as much of the vineyards are new to us. But Johann Peter Reinert, the former owner, almost fainted daily when he saw the minimal harvest in some of his former vineyards. We harvested from the last week of September until mid-October and started with some early selections of botrytized fruit. One needed to be very careful because not all rot was noble. Overall, the harvest was not too stressful and we brought in very clean grapes with the ideal sugar levels for our different wines.”

After the integration of the vineyards of the historic Johann Peter Reinert Estate, Anna Reimann has added some wines to her portfolio but did this cautiously: “I don’t want to multiply the bottlings and necessarily market each vineyard separately. So, the low yields were, in that respect, not really a hinder to producing all the wines I wanted.” In the end, the Estate added a Pinot Blanc, a Kanzemer and an Ayler to her portfolio and changed the composition of its Estate wines (its Gärtner, Gärtnerin and fruity Kabinett). Given the nature of the vintage, the Estate also produced no less than three separate bottlings of noble-sweet Auslese from its holdings in the Wiltinger Braunfels, Wiltinger Klosterberg and Saarburger Fuchs, in addition to a regular Auslese from the Saarburger Fuchs.

While it is officially the second collection released by Weingut Cantzheim, 2017 is also, in many respect, its first as the Estate now relies for a substantial part on the vineyards and cellar of the former Johann Peter Reinert Estate. No worry needed: 2017 amply confirms the high standards of 2016 and underlines, if need be, that this Estate will be one for purity and precision. All wines are at least very good if not outright outstanding. Lovers of pure and elegant dry-tasting Riesling should put the Estate’s Saarburger Fuchs on their buying list, as should do lovers of playful Kabinett with the Estate’s “Der Kabinett”. Whoever is partial to racy Auslese in a style not unlike that preferred by Egon Müller should have a closer look at the botrytis-selections of this Estate. Lastly, besides Riesling, the Estate also produced a surprisingly elegant yet deep Pinot Blanc. We are eager to taste more from this up-and-coming Estate!

NB: The Müller-Thurgau was not tasted.

2017er	Cantzheim	Wiltinger Klosterberg Riesling Auslese	10 18	93
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The 2017er Wiltinger Klosterberg Auslese was harvested early from partially botrytized fruit at 110° Oechsle. A whiff of volatile acidity gives way to grapefruit, cassis, greengage, pineapple, coconut and honeyed elements on the nose. The wine is nicely smooth, direct and light-footed on the sweet palate. A hint of candy floss driven sweetness still needs to integrate in the smooth yet fruity finish. But the balance and overall racy zest are stunning! 2027-2047

2017er	Cantzheim	Saarburger Fuchs Riesling Auslese	12 18	92+
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The 2017er Saarburger Fuchs Auslese AP 12 (bottled only in half bottles) was harvested early from partially botrytized fruit at a full 123° Oechsle. This offers a rather inviting nose of pear, starfruit, whipped cream, honeyed elements, date and herbs, all whipped up by a hint of volatile acidity. The wine develops already some oily elements of a big Auslese (if not a BA) but retains the utter zest and liveliness of an Auslese in the zesty and beautifully honeyed finish. This is a stylish Auslese GK-styled wine with great linear purity in the making. There is quite some upside as the whiff of volatile acidity will integrate with age. 2027-2047

2017er	Cantzheim	Saarburger Fuchs Riesling	04 18	92
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The 2017er Saarburger Fuchs was fermented in used 500-liter casks down to just off-dry levels (15 g/l of residual sugar). This offers a gorgeous even if still reduced nose made of pear, vineyard peach, melon, slate and some dried herbs. The wine is nicely juicy and delicately creamy on the racy and almost dry-tasting palate. The finish is still slightly sharp, but already hints at great deep yet light-footed complexity. This is a beautiful expression of Riesling purity. 2021-2032

2017er	Cantzheim	Wiltinger Braunfels Riesling Auslese	11 18	91+
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The 2017er Wiltinger Braunfels Auslese was harvested early from partially botrytized fruit at 110° Oechsle. This offers a rather reduced nose of grapefruit, pineapple, coconut cream, herbs, button mushroom and smoke, all whipped up by some volatile acidity. The wine is delicately creamy and nicely focused on the zesty palate and leaves a direct feel of melon, pear, apricot and a hint of honey and some almost Eiswein-like acidity in the finish. This gains significantly from airing and could easily exceed our high expectations at maturity as the volatile element integrates into the wine. 2027-2042



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Cantzheim

(Kanzem – Saar)

2017er	Cantzheim	Riesling Kabinett Der Kabinett	03 18	91
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The 2017er Kabinett Der Kabinett comes from clean fruit harvested in the Wiltinger Schlangengraben and Filzener Urbelt and was fermented down to fully fruity-styled levels. This offers a rather engaging nose made of citrusy elements, white flowers, smoky slate and some delicate scents of spices. The wine is direct and nicely playful on the racy yet delicately creamy palate. The finish is direct, fruity, engaging and making one want to go for more. 2025-2037

2017er	Cantzheim	Riesling Der Kanzemer	08 18	91
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The 2017er Der Kanzemer comes from the Kanzemer Sonnenberg (70%) and Altenberg (30%) and was fermented for 70% in used 500-liter casks down to fully off-dry levels (26 g/l of residual sugar). This offers a rather bold and slightly creamy nose of grapefruit, white peach, bergamot and smoky slate. The wine is nicely playful and somewhat direct on the palate and leaves a sharp and vividly tart and zesty feel in the long and rather complex finish. This only needs a few years of bottle aging to integrate its slight touch of sweetness which emerges in the after-taste. 2022-2032

2017er	Cantzheim	Saarburger Fuchs Riesling Auslese	06 18	91
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The 2017er Saarburger Fuchs Auslese AP 6 was harvested early from partially botrytized fruit at 104° Oechsle. This offers a rather beautifully pure nose of vineyard peach, smoky slate, whipped cream and a hint of apricot blossom on the nose. The wine proves nicely light-footed (for an Auslese) and very pure on the palate driven by a nice tension between zest and creaminess. The botrytized part comes through in the touch of apricot and grilled pineapple which supplement the pear and whipped cream infused finish. This is nicely made in a truly playful and subtle style. 2027-2047

2017er	Cantzheim	Riesling Die Spätlese	05 18	90+
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The 2017er Die Spätlese comes from the Wawerner Ritterpfad and was fermented down to fully fruity-styled levels. Residual scents from its spontaneous fermentation quickly give way to beautiful notes of pear, peach, greengage, earthy herbs and spices on the delicately smooth nose. The wine is comparatively light-footed and dances on the fruit and herbs driven palate. The finish is direct and delicately fruity. This outstanding Spätlese could surprise us all as it gains in complexity and depth at maturity. 2027-2037

2017er	Cantzheim	Riesling Der Ayler	09 18	90
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The 2017er Der Ayler comes from the front east-facing part of the main Ayler hill and was fermented down to just off-dry levels (13 g/l of residual sugar). This offers a beautiful even if still reduced nose of herbs, pear, lemon zest and smoky slate. The wine is vivid and delicately fruity on the palate and leaves a rather sharp and focused feel of minerals and mouthwatering citrusy fruits in the long and charming finish. Lovers of dry-tasting and playfully light-footed Saar Riesling will love this wine! Now-2027

2017er	Cantzheim	Der Pinot Blanc	13 18	89
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The 2017er Der Pinot Blanc was fermented for 90% in used 500-liter casks from grapes out of the Wiltinger Schlossberg, Wiltinger Schlangengraben and Filzener Unterberg. It offers an engaging nose of grapefruit, starfruit, pear, apple, chalky minerals and herbs. The wine is nicely delineated but also deep on the palate and leaves a pure and clean feel of pear, wet stone and aniseed herbs in the delicately tannic finish. This is a beautiful wine which lives of lively purity and presence. Now-2024

2017er	Cantzheim	Riesling Der Gärtner	01 18	88
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The 2017er Der Gärtner comes from the Kanzemer Sonnenberg (90%) and the Filzener Urbelt (10%) and was fermented down to legally dry levels although this is not indicated on the label. This offers a beautifully pure nose of grapefruit, pear, white peach, melon and delicately smoky elements. A vivid kick of acidity makes for a direct and quite lively yet also mouthwatering fruity feel on the palate. The finish is tart and still slightly hard. This will be at its peak in a year or so. 2019-2024



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Cantzheim

(Kanzem – Saar)

2017er	Cantzheim	Riesling Die Gärtnerin	02 18	88
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The 2017er Die Gärtnerin comes from the Wiltinger Schlossberg, Wiltinger Schlangengraben and Wawerner Ritterpfad and was fermented down to fully off-dry levels (24 g/l of residual sugar). This offers a rather engaging nose made of greengage, pear, lemon, minty elements and smoky slate from reduction. The wine is vivid and direct on the palate and leaves a clean and joyfully fruity feel in the zesty yet slightly sharp finish. 2019-2024

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

Kilian Franzen starts jokingly by stating that "everything was still quite ok when we were cutting back and binding up of the vines [note: a job typically done in the winter]. The trouble came afterwards. Bud break was early and the frost on April 20 hit our vineyards hard. The hardest hit were the vineyards for our entry-level wines but also our finest vineyards in the steepest parts of the Bremmer Calmont and the Neefer Frauenberg suffered. In the end, it costed us one-third of our harvest. The remainder of the growing season was rather uneventful and the summer rather normal, even if overly dry at first and maybe wetter later on. But the losses of yields meant that the same energy went into fewer grapes. In our basic vineyards, some grapes seemed almost ready by the end of August! The rain at the beginning of September then increased the pressure from botrytis and rot. But this was only limited in some vineyards. Overall, our vineyards are well drained and did not suffer. We could bring in great clean grapes at normal sugar levels at around 88-92° Oechsle during our Riesling harvest, which lasted from September 19 until October 10. Overall, I like the vintage very much. It reminds me a little bit of 2015 at our Estate as the acidity levels and the sugar levels are similar."

The Estate was able to produce its usual portfolio of wines, including GG bottlings from the Bremmer Calmont, Neefer Frauenberg and Fachkaul in the Bremmer Calmont. It will however include disproportionately little quantities of basic wines. It did not produce any botrytized selections: Kilian felt that the conditions were not there at his Estate: "The botrytis was not up to scratch and so I rather wanted to spend time to secure my normal portfolio than to try to force through some inherently difficult selections." In addition to its 2017er wines, the Estate only released its 2016er GG bottlings late (we add their review here for reference). The Estate will bring its 2016er Bremmer Calmont Fachkaul (a new wine introduced in the 2016 vintage) to this year's Auction.

The Franzen Estate has, once again, produced a stunning collection of Riesling which wrap the delicately fiery side of Terrassenmosel wines into unbelievable elegance and finesse. The dry wines are intense but never high in alcohol (rarely above 12%). The regular 2017er dry Riesling are more than a match to the top-end dry Riesling at many Estates ... and this at a fraction of the price. Franzen is also one of the Estates where the Estate wines are stunningly good in 2017. This has been one of the finest addresses in the Mosel for several years now and it is great to see the Estate perform so well in 2017. In addition the 2016er bottlings of GG, including the Fachkaul to be auctioned in September are among the finest of the Mosel in the vintage.

NB: The 2017er GGs and a possible bottling of FranZero were not yet ready for tasting. The 2017er Calidus Mons and Zeit will be reviewed after their release next year.

2016er	Reinhold Franzen	Bremmer Calmont Riesling Trocken Fachkaul GG	21 17	Auction	93+
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The 2016er Bremmer Calmont Fachkaul GG offers a beautiful nose of mirabelle, white peach, pear, while flowers, herbs and spices. The wine is beautifully playful and elegant on the palate and leaves a still slightly tart feel in the vibrant finish. This is a gorgeous wine in the making with even some upside potential if it further gains in complexity with aging. 2021-2036

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 (Reprint from Mosel Fine Wines Issue No 41 – June 2018)

2017er	Reinhold Franzen	Neefer Frauenberg Riesling	09 18		92
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The 2017er Neefer Frauenberg comes from the south-facing classic part of the vineyard and was fermented down to 8 g/l, i.e. within legal limits for dry Riesling (although the information is not provided on the label). This offers a stunning nose of white peach, cassis, pear and aniseed herbs. The wine is beautifully balanced on the palate, where creamy fruits mingle with minerals and floral elements. The finish is smooth (and does not feel fully dry at this stage) but immensely pure, elegant and refined. This is a little beauty of a wine in the making! 2020-2027+

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 (Reprint from Mosel Fine Wines Issue No 41 – June 2018)



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

2016er	Reinhold Franzen	Riesling Zeit 461 Tage	06 18	92
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The 2016er Zeit 461 Tage fermented for over 16 months (hence 461 days) from fruit harvested in the east-facing sector of the Bremmer Calmont situated behind the village and stopped its fermentation at 15 g/l of residual sugar. This offers a stunning nose of grapefruit, dried herbs, smoke, some cassis and vibrant fruits lurking in the background. The wine is superbly precise, yet intense on the palate and lives from a beautiful zesty and fruity feel in the finish. A gorgeously herbal and mineral side rounds off the experience in the after-taste. This is a superb off-dry Riesling in the making, which just needs a little bit of time to develop its full balance. 2021-2036

2017er	Reinhold Franzen	Bremmer Calmont Riesling Kabinett	05 18	91
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The 2017er Bremmer Calmont Kabinett was made in a fully fruity style with approx. 48 g/l of residual sugar. It offers a broad and engaging nose made of grapefruit, herbs, ginger and flowers. The wine is rather sharp and highly sprung on the palate (it does have 10 g/l of total acidity), which makes for a hugely racy feel in the finish. This will please lovers of Saar-styled Kabinett with Mosel presence. 2027-2037

2017er	Reinhold Franzen	Bremmer Calmont Riesling	10 18	90+
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The 2017er Bremmer Calmont comes from the south-facing classic part of the vineyard and was fermented down to 8 g/l, i.e. within legal limits for dry Riesling (although the information is not provided on the label). This offers a delicately ample nose of mirabelle, pear, melon, whipped cream, earthy spices and laurel. The wine is quite structured and delicately full-bodied on the palate but leaves a beautifully pure feel of minerals, frangipane and herbs in the long and suave finish. There is quite some upside here if the wine gains in precision and airiness as it matures. 2022-2032

2017er	Reinhold Franzen	Riesling Quarzit Schiefer	03 18	90
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The 2017er Riesling Quarzit Schiefer comes from the cooler east-facing part of the Bremmer Calmont (known as Kappellenberg until 1971) and was fermented down to 8 g/l of residual sugar, i.e. within legal limits for dry Riesling (although the information is not provided on the label). It offers an absolutely stunning nose of grapefruit, lemon grass, herbs and fine spices. The wine develops the beautiful intensity of a dry Spätlese on the palate, where mineral and salty elements add a classy side to this wine which cruises far above the level of a "mere" Estate wine. The finish is complex, airy and elegant. There are premium dry Rieslings (GGs or equivalent) which would be put to shame by this beauty! This is seriously recommended! 2019-2027

2017er	Reinhold Franzen	Riesling Der Sommer war sehr gross	04 18	89+
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The 2017er Riesling Der Sommer war sehr gross (literally translated into "The summer was really great") was made from up to 60 year-old vines in the Bremmer Abtei Kloster Stuben (40%), Bremmer Calmont (20%), Ellerer Höll (20%) and Neefer Frauenberg (20%), and was fermented down to 10 g/l of residual sugar. It proves more backward than in recent vintages and only gradually, almost reluctantly, reveals a fine nose driven by mineral and citrusy elements. The wine is nicely herbal and tart on the palate and leaves a mouthwatering but not very expressive feel in the long finish. The balance is there, it just needs a little bit of time to develop aromatically. It could then easily turn into an outstanding piece of dry Riesling. 2021-2029

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Reinhold Haart

(Piesport – Middle-Mosel)

Johannes Haart likes his 2017 vintage: "Sure, I would have preferred higher yields, as everybody else I assume. We got hit by the frost, were we were particularly affected in the Grafenberg. But also the Goldtröpfchen was hit, a first since 1997! Overall we lost something like 30% of a normal year. Hopefully, besides this, the growing conditions proved rather uneventful. The start of the harvest was the earliest ever at our Estate, on September 23. But the weather was very good and we were able to take our time and finished on October 17. We discarded the early botrytis in September as it was not clean enough for me and in addition it had developed on still unripe grapes. But we could make some selections towards the end of the harvest. The grapes showed slightly higher sugar levels than in previous vintages but still remained reasonable. Overall, the resulting wines are delineated, fruity and are underpinned by a gorgeous kick of acidity."

Given the loss of yields, the Estate stripped down its portfolio and did only produce one wine out of its parcels in the Wintricher Ohlgsberg (a GG), whereas it did not do specific bottlings out of the Piesporter Grafenberg and the Piesporter Kreuzwingert. The collection is topped (the casks are still fermenting) by an Auslese GK and probably some BA/TBA (to be decided) from the Piesporter Goldtröpfchen. Besides its 2017 vintage, the Estate also released a special cask of 2016er Piesporter Goldtröpfchen Auslese which took over a year to complete its fermentation.

Johannes Haart has stripped down its collection to its core but this core is simply superb. In particular, the Piesporter Goldtröpfchen Kabinett has unusual delineation and could well be the Estate's finest to date. Also the off-dry Piesporter would put many off-dry Grand Cru to shame. While the wines have the usual intensity of Haart wines, they show great precision and focus, which suits them very well. Lastly, lovers of pure and sensual Auslese should have a close look at the remarkable 2016er Goldtröpfchen #35, as this is a terrific effort in the making.

NB: The Goldtröpfchen Auslese GK and the BA/TBA were not yet ready for tasting. The two GGs will be reviewed in the October Issue.

2016er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Auslese #35	22 18	94
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The 2016er Piesporter Goldtröpfchen Auslese #35 was made from comparatively clean fruit harvested at a moderate 95° Oechsle and took one year to finish its fermentation (it therefore carries the AP number 35 18). It offers a delicately ripe nose of mirabelle, pear, starfruit, date, almond and fine spices. The wine is beautifully well balanced on the palate. While already having a hint of oiliness, it remains juicy and playfully dynamic. This is a gorgeous noble-sweet wine in the making. 2031-2056

2017er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Kabinett	22 18	92+
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The 2017er Piesporter Goldtröpfchen Kabinett was harvested at 85° Oechsle and was fermented down to a comparatively low 37 g/l of residual sugar. It still proves remarkably backward and does not reveal much beyond some discreet notes of minerals, fine spices and herbs. The wine is also backward and slightly hard on the palate but the finish is simply superb as gloriously fresh and vibrant flavors of white peach, cassis and spices come through. The after-taste returns however to a harder side. This really will need a solid decade of bottle aging to shed its acidic backbone. But it should then prove a terrific Kabinett playing on a delicately creamy smoothness and, ultimately, exceed our high expectations. 2027-2047

2017er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Spätlese	25 18	92
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The 2017er Piesporter Goldtröpfchen Spätlese was harvested at 92° Oechsle. It offers a rather sharp nose made of grapefruit, lime, gooseberry, minty herbs and some whipped cream. The wine is quite sharp and almost hard on the palate but leaves a beautifully sweet and zesty feel of pear, peach, apricot blossom and minty herbs in the long finish. 2027-2047

2017er	Reinhold Haart	Piesporter Riesling	11 18	92
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The 2017er Piesporter comes from the Goldtröpfchen and the Günterslay (next to the Kreuzwingert) and was fermented down to 19 g/l of residual sugar. This offers a beautifully backward nose of pear, cassis, grapefruit, passion fruit, fine spices and herbs, all wrapped up in a touch of whipped cream. The wine is gorgeously firm and dry on the palate and leaves a pure and engaging feel of pear, grapefruit, minerals and fresh herbs in the long and beautifully balanced finish. This is a truly remarkable Village wine which would qualify as Grand Cru at many other Estates. 2020-2032



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Reinhold Haart

(Piesport – Middle-Mosel)

2017er	Reinhold Haart	Riesling Feinherb Heart to Haart	04 18	89
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The 2017er Heart to Haart comes from vineyards in Trittenheim, Piesport and Wintrich and was fermented down to 19 g/l of residual sugar. The wine develops a gorgeous and engaging nose of grapefruit, cassis, lemon, white minerals and fine spices. A hard acidic side still marks the structure of the otherwise attractively fruity palate. The finish is lively and nicely balanced. This only needs a few years to integrate the acidic backbone. 2020-2027

2017er	Reinhold Haart	Riesling Off-Dry Haart Estate	04 18	89
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The 2017er off-dry Haart Estate comes from Trittenheim, Piesport and Wintrich and was fermented down to 19 g/l of residual sugar. The wine develops a gorgeous and engaging nose of grapefruit, cassis, lemon, white minerals and fine spices. A hard acidic side still marks the structure of the otherwise attractively fruity palate. The finish is lively and nicely balanced. This only needs a few years to integrate the acidic backbone. 2020-2027

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Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Wein Hof Herrenberg – Claudia Loch

(Schoden – Saar)

Claudia Loch brings the vintage to the point and was therefore not very expansive: “We had existence-threatening losses in terms of yields. We lost 40% of a normal vintage ... in which we usually have already low yields anyway. But the few grapes that remained were simply beautiful. The harvest, which we did from September 30 until October 15, was completely stress-free. Overall, I see 2017 as a great vintage with some superb wines. It is just that we hardly were able to bottle anything.”

Despite the heavy losses, the Estate was able to produce much of its usual portfolio (only the Stier and the Quasaar were not produced) including tiny quantities of Spätlese from its new holdings in the Ockfener Bockstein.

The quantities may be frightfully small, but Claudia and Manfred Loch produced yet another stunning collection of elegant but full-bodied Riesling. A few wines flirt with power and heat but most are simply superb expressions of Saar Riesling. In particular, the gorgeous Bockstein Steinmetzrausch Spätlese and the mightily impressive Schlangengraben Alte Reben are true highlights in the vintage. We would also advise anyone wanting to get an “old-style” Naturrein wine like they were made before 1970 to try to lay their hands on a few bottles of the Kabinett Herrenberg, this is a great old-style Kabinett in the making. Given the low yields of the last few years, this Estate is no doubt going through hard times but the quality has never been so high.

NB: The BA was not yet tasted.

2017er	Herrenberg	Ockfener Bockstein Riesling Spätlese Steinmetzrausch	07 18	93
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The 2017er Ockfener Bockstein Spätlese Steinmetzrausch was harvested in this Lieu-Dit in the central part of the vineyard and was fermented down to fully fruity-style levels. It offers a gorgeous even if rather ample nose of grapefruit puree, apricot blossom, blood orange, vineyard peach, whipped cream and cinnamon. The wine is on the full-bodied yet still playful side on the palate, where it unfolds juicy and delicately exotic fruits with Auslese presence and Spätlese zest. The finish is pure, complex and multi-layered. While more Auslese than Spätlese, this beauty will age superbly well and will offer much pleasure at maturity. 2027-2047

2017er	Herrenberg	Wiltinger Schlangengraben Riesling Trocken Alte Reben	08 18	93
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The 2017er Wiltinger Schlangengraben Trocken Alte Reben is a dry Riesling (the word Trocken only appears in very small print on the side of the label) made from over 120 year-old un-grafted Riesling vines. This still proves slightly backward at first and only gradually reveals its gorgeous nose of mirabelle, grapefruit zest, wet stone, dried herbs and fine spices. The wine is quite zesty but also on the full-bodied side on the palate, where lemony elements mingle superbly well with herbs and minerals. The finish is still remarkably tart but also saline and mouthwatering. Despite a full 13% of alcohol, the wine shows no heat or undue power, probably due to the very high levels of dry extracts. This is a terrific dry Riesling in the making, but one, alas, which will be terribly difficult to find. 2022-2037

2017er	Herrenberg	Riesling Kabinett Herrenberg	05 18	92
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The 2017er Kabinett Herrenberg comes from in the original (Herrenberg) part of the Schodener Herrenberg and was fermented down to fully off-dry levels, at 33 g/l of residual sugar. It develops a nice nose of cassis, passion fruit, greengage, dried herbs and fine spices. The wine proves beautifully zesty and engaging on the palate and leaves a superbly mouthwatering feel in the just off-dry finish. This gorgeous wine, made in the old Naturrein style of days gone by, will offer much pleasure in a few years when the zesty acidity will have fully melted into the structure. 2025-2037

2017er	Herrenberg	Riesling Stoveler	04 18	92
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The 2017er Stoveler comes from this privileged Lieu-Dit in the Schodener Herrenberg and was fermented down to almost fruity-styled levels (38 g/l of residual sugar). It offers a beautiful nose of cassis, pear, lemon zest, earthy spices and dried herbs. The off-dry smooth sweetness still dominates the palate at this early stage and gives a rather round and pleasing feel to the juicy flavors of ripe fruits and zesty acidity. Great complexity lurks in the after-taste though. This will need quite some aging to develop sharpness and focus, and will then prove a terrific off-dry Saar Riesling. 2025-2037

2017er	Herrenberg	Riesling Trocken Cruv	02 18	92
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The 2017er Cruv is a dry Riesling (the word Trocken only appears in very small print on the side of the label) which solely comes from this privileged part of the Schodener Herrenberg. This offers a beautiful nose of pear, vineyard peach, passion fruit sorbet, floral elements, whipped cream and a hint of spices. The wine is beautifully creamy, zesty and intense on the palate and leaves a vibrant and delicately ripe feel of orchard fruits, passion fruit and minerals in the juicy and still slightly fruity finish. While enjoyable now, this will benefit hugely from a few years of bottle aging to integrate the fruity side and firm up the flavors. 2022-2032



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weinhof Herrenberg – Claudia Loch

(Schoden – Saar)

2017er	Herrenberg	Ockfener Bockstein Riesling Steinmetzrausch	06 18	91
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The 2017er Ockfener Bockstein Steinmetzrausch comes from this Lieu-Dit in the central part of the vineyard and was fermented down to just off-dry levels (12 g/l of residual sugar). It offers a big nose of camphor, pear, mirabelle, wet stone, dried herbs and spices. The wine is big and bold on the palate (no wonder, it has 13% of alcohol) and leaves one with a deliciously creamy and delicately zesty feel in the powerful finish. The hint of heat lurking in the background would make us opt to enjoy this with food and rather on the younger side. Now-2025

2017er	Herrenberg	Riesling Trocken Saartyr	03 18	91
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The 2017er Saartyr is a dry Riesling (the word Trocken only appears in very small print on the side of the label) made from fully ripe grapes out of 40-year-old vines in the classical part of the Schodener Herrenberg. This offers a superb nose of grapefruit zest, pear, aniseed herbs, ginger and fine spices. Despite a full 13% of alcohol, the wine is beautifully balanced on the palate and leaves an intense but no way hot feel of mouthwatering fruits and minerals in the long finish. What is remarkable is the juicy ripeness of the acidity, which adds to the class of this gorgeous dry Riesling. This screams for food to buffer off the hint of heat in the after-taste. Now-2025

2017er	Herrenberg	Riesling LochRiesling	01 18	90
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The 2017er LochRiesling comes only from the village of Schoden, either from pre-harvest or lesser vineyards in the Schodener Herrenberg and was fermented down to 13.5 g/l of residual sugar. This wine proves comparatively ripe and appealing on the nose, where scents of pear, stewed grapefruit, some smoke and herbs are wooing one for attention. The wine is delicately creamy and soft on the palate, where a gorgeously ripe sense of acidity delicately lifts up the flavors right into the passion fruit infused finish. This is a gorgeous Estate wine which cruises far above the normal levels achieved by this category. Now-2027

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

Julia Lübcke joined this historic Estate as Estate manager only in March 2017, i.e. in time for the 2017 vintage: "The vintage was a catastrophe quantitatively but a success qualitatively. We were first hit by the frost and later, in September, through rot. We also had unfortunately quite some troubles with wild boars. All in all, we lost 30% in terms of yields in 2017 versus a normal year. However, qualitatively, as I mentioned, things look much brighter. Right from the start of the harvest on September 25, we were able to bring in fruit which showed already 80° Oechsle. We then brought in the bulk of our fruit for our Kabinett and Spätlese bottlings with Oechsle degrees around the mid-to-late 80s. We finished our main harvest around mid-October but then decided to gamble a little bit as the weather was holding on nicely. Our gamble paid off and we were rewarded with a BA, a gift from nature which rounded off our vintage nicely."

The Estate produced its usual portfolio of wines. However the losses in terms of yields forced the Estate, on an exceptional basis, to buy in some fruit for its Estate wine. The collection is crowned by a GG (released as usually in September) as well as three Auslese and a BA, which will only be released in later.

On the news front, besides hiring a new manager, the Estate has also taken on to expand its vineyards, largely because of the recurring lack of volume, in particular at the bottom end of its portfolio (see the [detailed article](#) published in this Issue). In 2018, it has cleared and planted an additional 2 ha of vineyards in its Grand Cru, the Eitelsbacher Karthäuserhofberg, acquired the approx. 5 ha Waldracher Laurentiusberg, a steep hill, south-west facing vineyard tucked away deep into the Ruwer valley, and complemented this with approx. 1 ha of vineyard in the steep hill sector of the Mertesdorfer Herrenberg situated just above the Lorenzhöfer vineyards. In total, the Estate has added 50% more vineyard acreage to its portfolio, which will come into production in 2018 (and 2020 for the new plantings).

After two more troublesome years with many changes at the top of the Estate (and still some very good wines), the Estate is clearly on the rebound and delivered some outstanding wines at the top of its portfolio which have this unique herbal creamy zest that has made the success of Karthäuserhof over the years.

NB: The Auslese and BA will be reviewed upon their release. The GG will be reviewed in the October Issue.

2017er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Spätlese	07 18	92
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The 2017er Eitelsbacher Karthäuserhofberg Spätlese develops a gorgeous nose of white peach, gooseberry, elderflower, whipped cream, and smoky slate. Some green herbs join the party on the delicately creamy and nicely playful palate. The finish has the beautifully silky side of a light and clean Auslese. This is a beautiful Spätlese in the making. 2027-2047

2017er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Kabinett	06 18	91
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The 2017er Eitelsbacher Karthäuserhofberg Kabinett was fermented down to fully fruity levels. It offers a rather beautiful and delicately creamy nose driven by pear, grapefruit, vineyard peach, whipped cream and some apricot blossom. The wine then rewards one with the structure of a playful Spätlese on the palate and with a still slightly sweet feel in the long herbal and mineral finish. This is a beautiful expression of fruity-styled Ruwer Riesling in the making but one which cruises at a level higher than the Kabinett on the label. 2027-2042

2017er	Karthäuserhof	Riesling Spätlese Trocken Alte Reben	04 18	90
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The 2017er Spätlese Trocken Alte Reben comes from old vines situated in the solely-owned Eitelsbacher Karthäuserhofberg. It offers a rather delicate and complex nose of white peach, pear, grapefruit, smoky slate and a hint of green herbs. While still quite sharp and tart on the palate, the wine already hints at its potential in the long and elegant finish which is both zesty and silky. This is an outstanding zesty piece of dry Ruwer Riesling in the making. 2022-2032

2017er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Kabinett Feinherb	05 18	89
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The 2017er Eitelsbacher Karthäuserhofberg Kabinett Feinherb was fermented down to a comparatively low 19 g/l of residual sugar. This offers a refined nose of greengage, plum, citrusy fruit, smoky slate and herbs. The wine is nicely sharp with good presence on the palate and leaves a clean and juicy feel in the herbal and still rather backward finish. 2022-2032



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

2017er	Karthäuserhof	Ruwer Riesling Kabinett Trocken Schieferkristall	03 18	87+
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The 2017er Kabinett Trocken Schieferkristall comes only from parcels in the solely-owned Eitelsbacher Karthäuserhofberg. It offers a rather ample nose of mirabelle, greengage, herbs and spices. The wine starts off on the delicately silky side at first on the palate before a sharp touch of acidity comes through and brings focus and an austere side to the long, mineral and herbal finish. This will need a few years to unfold its elegantly playful side and could eventually prove finer than expected, especially as the acid backbone melts into the wine. 2022-2032

2017er	Karthäuserhof	Riesling Trocken	02 18	85
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The 2017er Riesling Trocken comes mainly from purchased grapes from trusted growers in the Ruwer and the neighboring village of Fell on an exceptional basis (due to lack of fruit following the devastating frost of April 2017). This backward wine only gradually reveals an attractive and nicely Ruwer-styled nose with some pear, a hint of cassis and fresh herbs infused into some slate-driven and earthy elements. The wine is rather slender on the palate and leaves a slightly sharp feel in the delicately tickly finish (from CO₂). This simple and direct dry Riesling should drink well over the coming few years. Now-2021

2017er	Karthäuserhof	Weissburgunder Trocken	01 18	84
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The 2017er Weissburgunder Trocken was fermented exclusively in stainless steel from grapes in the solely-owned Eitelsbacher Karthäuserhofberg. This bright hay-colored wine develops a discreet nose of citrusy fruits underpinned by slightly broader ripe pear and a hint of white flowers. It proves rather intense and concentrated on the palate, where a touch of lactic elements mingle with some refreshing acidity right into the smooth and slightly powerful finish. This food rather than terrace wine should drink easily over the coming year or so. Now-2020

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

Alexander Loersch sees his 2017 positively: "The wines are very similar to my 2016s, i.e. with great lightness and comparatively low sugar levels in the musts and fine acidity. As everybody else, I suffered from the frost in April, especially in my steep hill vineyards, where the young shoots were the most developed. We also had a little bit of hail in the summer and some rot in newly acquired vineyards in Dhron and Piesport. But except for these, it was a comparatively easy vintage as the fruit was healthy and clean, especially in our many terraced vineyards. We started with some pre-selections on September 20 and finished the harvest just before mid-October."

The Estate was able to produce its usual portfolio of wines, with however severely reduced quantities behind each wine. The collection goes right up to an Auslese (with 110° Oechsle) and a BA (with 130° Oechsle) from the Trittenheimer Apotheke. The portfolio includes two different bottlings of off-dry Fels-Terrassen (Fels 1 and Fels 2) made from two different sets of terraces and terroir inside of the Trittenheimer Apotheke, as well as two different top dry Riesling (GGs).

Alex Loersch has produced another convincing collection of wines which shine through the Estate's telltale presence and aromatic purity. The dry Riesling, in particular the Jungheld and Devon-Terrassen are truly impressive even if they will need time to unfold their excellence and the two off-dry Fels-Terrassen bottlings are already hugely satisfying at this young age. As in other recent vintages, the Auslese and BA are some of the finest of the region. Lastly, the Dhroner Hofberg Kabinett Feinherb is slowly establishing itself as one of the great examples of this stylistic direction. The fruity-styled wines are also very convincing but cruise, as so often in the intense 2017 vintage, at one level of intensity higher than their declared Prädikat would make you expect.

2017er	Loersch	Trittenheimer Apotheke Riesling Beerenauslese Alte Reben	17 18	96
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The 2017er Trittenheimer Apotheke BA Alte Reben is made from fruit harvested at 130° Oechsle. This golden-colored wine offers a gorgeously honeyed nose of date, raisin, baked pineapple, pear puree, almond and fine herbs. The wine is superbly oily and aromatically beautifully precise on the palate, where more playful fruits and herbs come through. The finish is zesty, engaging and hugely long. More almond, honey and delicately exotic fruits emerge in the lingering after-taste. This is a stunning BA in the making! 2037-2067

2017er	Loersch	Trittenheimer Apotheke Riesling Auslese Alte Reben	14 18	94
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The 2017er Trittenheimer Apotheke Auslese Alte Reben is made from fruit harvested at 110° Oechsle throughout the Apotheke vineyard. It offers a beautiful nose of pear, mirabelle, date, ginger, dried herbs, cream and smoky slate. The wine develops the full suave oiliness of a top end Auslese but proves at the same time incredibly precise and elegant. The finish is all about succulent flavors of creamy honeyed date, passion fruit, almond, bergamot and smoky slate. This is a beautiful Auslese lange GK styled dessert wine in the making! 2032-2047

2017er	Loersch	Trittenheimer Apotheke Riesling Trocken Devon-Terrassen GG	21 18	93
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The 2017er Trocken Devon-Terrassen GG comes from 70-100 year-old vines in the central part of the vineyard (Kaulsbohr and Mockenlay) and was fermented down to 8 g/l of residual sugar. This wine develops a big but refined nose made of mirabelle, grapefruit, pear, herbs and fine spices. The wine is rather bold and slightly assertive on the palate yet retains great aromatic precision in the intense yet still quite tart and sharp finish. A great feel of elegance comes through in the quite mouth-watering after-taste. This may need quite some years of bottle aging to gain in precision and finesse and integrate the tail of sweetness in the after-taste. But all the elements are there for a grand piece of dry Riesling. 2024-2032

2017er	Loersch	Trittenheimer Apotheke Riesling Jungheld Holzfass	22 18	93
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The 2017er 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 10 months in a 300-liter acacia cask down to 7 g/l of residual sugar, i.e. at dry levels (it will be only be commercialized in June 2019). The wine develops a beautifully ripe nose of grapefruit cream, mirabelle puree, lemon zest, almond and fine herbs. The wine is nicely zesty and fruity on the smoothly creamy palate and leaves a beautiful feel of poached pear, grapefruit puree and fine spices in a tart finish full of grip. This is still rather primary and shows a touch of sweet smoothness on the palate (despite a low 7 g/l of residual sugar) and some oak is still floating around. But the wine is full of promise, especially as it gains in focus and precision at maturity. 2024-2032



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

2017er	Loersch	Dhroner Hofberg Riesling Kabinett Feinherb	19 18	92
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The 2017er Dhroner Hofberg Kabinett Feinherb comes from a parcel in the Hengelberg, i.e. a south-west facing part of the Hofberg situated on the other side of the Mosel as seen from Dhron, and was fermented to 23 g/l of residual sugar. This wine was only bottled recently and it shows on the nose, which starts on the closed side of things on day one. It is only really as of day three that this wine starts to reveal its beautiful nose of white peach, wet stones, lime, and floral elements. The wine develops the full ripe presence of a Spätlese on the palate, where superbly elegant flavors of pear, fine herbs and spices are nicely wrapped into some tart minerals which gives the wine a rather Kabinett-styled cut. The finish is still hard and un-yielding. But give this wine 5 years, and you will have a stunner on your hands: This is a gorgeous off-dry wine in the making. 2022-2037

2017er	Loersch	Riesling Spätlese Feinherb Fels-Terrassen Fels 1	06 18	92
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The 2017er Spätlese Feinherb Fels-Terrassen Fels 1 (the reference to Fels 1 is only given in small on the side of the label) comes from 80-year-old vines in the terraced Jungfeld sector of the Trittenheimer Apotheke and was fermented to fully off-dry levels (31 g/l of residual sugar). It offers a superbly engaging nose of pear, grapefruit, whipped cream, herbs, ginger and fine spices. The wine develops a gorgeous fruitiness on the playful palate and leaves a clean and pure feel of herbs, orchard fruits and spices in the long and juicy finish. In many ways, this looks like a Middle Mosel answer to the gorgeous Ayler Kupp Stirn crafted by Weingut Peter Lauer. This is beautiful! 2024-2037

2017er	Loersch	Riesling Spätlese Feinherb Fels-Terrassen Fels 2	07 18	92
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The 2017er Spätlese Feinherb Fels-Terrassen Fels 2 (the reference to Fels 2 is only given in small on the side of the label) comes from 80-year-old vines situated in the Vogelsang sector of the Trittenheimer Apotheke and was fermented to fully off-dry levels (30 g/l of residual sugar). It offers a beautiful nose of pear, grapefruit, starfruit, bergamot, whipped cream, floral elements and dried herbs. The wine is beautifully engaging in a fruity style on the palate and leaves a nice juicy feel of zesty fruits, minerals and herbs in the long and engaging finish. This is a gorgeous wine made in a style not unlike the great Ayler Kupp Stirn crafted by Weingut Peter Lauer. 2024-2037

2017er	Loersch	Trittenheimer Apotheke Riesling Spätlese Alte Reben	13 18	92
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The 2017er Trittenheimer Apotheke Spätlese Alte Reben is made from clean fruit harvested at 89° Oechsle in the south-west facing Laurentiusberg part of the Apotheke vineyard and was fermented down to fully fruity-styled levels (68 g/l of residual sugar). This offers a delicately backward nose still marked by residual scents from the wine's spontaneous fermentation. These scents only gradually give way to beautifully refined notes of pear, whipped cream, cinnamon, herbs and smoky slate. The wine has the smoothness of an Auslese on the palate but the finish plays fully on the juiciness of a (big) Spätlese. The aromatic precision is remarkable. 2032-2047

2017er	Loersch	Trittenheimer Apotheke Riesling Spätlese Laurentiusberg	12 18	92
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The 2017er Trittenheimer Apotheke Spätlese Laurentiusberg is made from partially botrytized fruit harvested at 91° Oechsle in the south-west facing Laurentiusberg part of the Apotheke vineyard and was fermented down to fully fruity-styled levels (68 g/l of residual sugar). A whiff of volatile acidity quickly gives way to gorgeous scents of pineapple, coconut, cassis, pear, dried herbs, ginger and smoky slate. The wine has the creamy smoothness of a light-footed Auslese GK on the palate and leaves a gorgeously sweet feel of zesty exotic fruits, whipped cream and herbs in the racy and precise finish. This is a gorgeous Auslese-styled wine in the making. 2027-2047

2017er	Loersch	Dhroner Hofberg Trocken Riesling Sängerei GG	20 18	91+
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The 2017er Dhroner-Hofberger Trocken Sängerei (as it is referred to on the commercial label) comes from a privileged south-west facing sector of the hill and stopped its fermentation at 7.5 g/l of residual sugar, i.e. within legally dry level limits. It develops an attractive even if rather big and assertive nose of grapefruit puree, mirabelle, pear, dried herbs and fine spices. The wine is creamy and comes over as sweeter than the level of residual sugar would suggest on the palate. But the flavors and aromatic presence are first class even if on the bold and intense side of things. The big and assertive finish is loaded with juicy, ripe and fruity flavors as well as mineral elements. This will need some time to develop its full balance. It could then prove even better than expected! 2024-2032

2017er	Loersch	Piesporter Goldtröpfchen Riesling Kabinett	11 18	91+
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The 2017er Piesporter Goldtröpfchen Kabinett is made from fruit harvested at 82° Oechsle in the south-west part of the vineyard facing Niederemmel and was fermented down to fully fruity-styled levels (50 g/l of residual sugar). The wine develops a juicy and very pure nose of white peach, pear, apricot blossom, white flowers, whipped cream, and fine smoky slate. The wine has the intense creaminess of a Spätlese on the palate and leaves a still slightly backward feel of pear puree, whipped cream and dried herbs in the long and engaging finish. There is quite some upside if the wine gains in aromatic freshness and precision at maturity. 2027-2037



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Loersch

(Leiwener – Middle Mosel)

2017er	Loersch	Trittenheimer Apotheke Riesling Kabinett	10 18	90
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The 2017er Trittenheimer Apotheke Kabinett is made from fruit harvested at 82° Oechsle on 40-year-old vines in the flatter Olk sector of the vineyard and was fermented down to lower fruity-styled levels (43 g/l of residual sugar). This offers a rather intense and delicately ripe nose of pear, vineyard peach, ripe apple, whipped cream, bergamot and fine herbs and spices. The wine develops the intensity of a Spätlese on the creamy and delicately zesty palate yet leaves a sharp and precise feel of herbs and ripe fruits in the long finish. 2027-2047

2017er	Loersch	Trittenheimer Apotheke Riesling Trocken Vogelsang	09 18	90
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The 2017er Trittenheimer Apotheke Trocken Vogelsang was made in stainless steel from parcels situated in this part high up of the Apotheke hill. This offers a rather reduced and backward nose of greengage, grapefruit, lemon zest, earthy spices and a hint of floral and creamy elements. The wine proves delicately fruity and smooth on the palate and leaves a juicy and mineral feel in the not fully dry tasting finish. This will benefit from a few years of bottle aging in order to develop aromatically and integrate its tail of smooth sweetness. 2022-2032

2017er	Loersch	Trittenheimer Altärchen Riesling Kabinett Trocken	08 18	88
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The 2017er Trittenheimer Altärchen Kabinett Trocken was harvested at 82° Oechsle in the finer, hilly part of the vineyard. This offers a juicy nose of mirabelle, pear, whipped cream, spices and fine herbs. The feel on the palate is rather bold and comparatively intense and leaves a nice touch of ripe orchard fruits and herbal elements in the long finish. Now-2024

2017er	Loersch	Riesling Feinherb Glimmerschiefer	04 18	87
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The 2017er Riesling Feinherb Glimmerschiefer comes from young vines in the hilly sector of the Trittenheimer Altärchen and was fermented to fully off-dry levels (26 g/l of residual sugar). This offers a rather engaging nose made of passion fruit, pear, herbs and fine spices. The wine develops a nicely fruity and off-dry feel of whipped cream and fine spices on the palate and leaves a direct and satisfying set of fruity and mineral flavors in the medium-long finish. Now-2024

2017er	Loersch	Riesling Trocken Blauschiefer	03 18	87
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The 2017er Trocken Blauschiefer is made from fruit in the hilly part of the Leiwener Klostersgarten on blue slate soil. It offers a nicely engaging nose of pear, ginger, herbs, whipped cream and some fine smoky elements. The wine develops the full presence of big dry Riesling and leaves a nicely spicy feel of pear, mirabelle, button mushroom and grapefruit in the satisfyingly long finish. Now-2024

2017er	Loersch	Spätburgunder Rosé	05 18	84
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The 2017er Spätburgunder Rosé comes from the flatter parts (Olk) of the Trittenheimer Apotheke and was fermented down to 11 g/l of residual sugar. It offers a simple and direct nose of cooked strawberry and raspberry, some smoky herbs and minerals. The wine lives from a sweet-sour tension on the palate and leaves a direct and delicately off-dry, fruity feel in the crisp finish. Now-2019

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Stefan Müller (Krettnach – Saar)

Stefan Müller likes his 2017 wines very much but liked less the work involved during the year: "I love my 2017 wines which are nicely zesty and filigreed. But 2017 was anything but plain sailing. We had a brutal start into the year due to the frost, which cost me dearly. After the frost, I was weary that the remaining shots would get far too much energy and develop far too much sugar during the summer. So I made the conscious decision to not defoliate any vines and leave the green between the rows to limit the growth and maturation of the grapes. This did have one effect though, I was confronted with a lot of botrytis and rot in the autumn [note: the leaves retain the humidity]. We started the harvest quite early, on September 21 and we selected ruthlessly and cut out any bad bids on any grape. For three weeks, I was constantly in the vineyard, from 8 am until 5 pm, checking and guiding the work of my teams. I was honestly relieved when we were finished with the harvest on October 14. In the end, I was surprised because the sugar levels were quite moderate. We ended up with only doing whole bunch pressing to avoid any residual botrytis character. The only thing that I did not do was to find the time and energy for some botrytized selections."

Despite the losses, the Estate was able to produce its usual portfolio of wines except for a Sekt (there was simply not enough material for doing this additional wine). The collection is crowned by an Auslese harvested at 94° Oechsle in the Gross Schock part of the Krettnacher Euchariusberg.

We have been reporting on the progress of this impressive upcoming Estate in the Konzer Tälchen part of the Saar Valley since three years now. But it is clear that 2017 is its finest vintage (so far!). The wines all have a sharp edge. Much as its neighbor (and befriended) Hofgut Falkenstein, the Estate is not afraid to pack acidity into its wines, as long as it is ripe. Stylistically, its wines are more intense and slightly bigger but no less pure than those of Hofgut Falkenstein. Given the acidity, it is no wonder that the fruity-styled wines are the stars of the 2017 collection. These wines are light, elegant and light-footed. But lovers of precise and elegant dry and off-dry Riesling should have a close look at this Estate's Krettnacher Altenberg Spätlese Trocken and Niedermenniger Sonnenberg Spätlese Feinherb. Seeing young Estates blossom is one of the great rewards of doing work at Mosel Fine Wines. The hunt is now on for representations (if you are in the trade) or for securing some bottles (if you are simply a wine lover) of this superb Estate. Happy hunting!

NB: The Riesling Pfeffersack and the non-Riesling wines were not tasted.

2017er	Stefan Müller	Krettnacher Euchariusberg Riesling Auslese	20 18	94
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The 2017er Krettnacher Euchariusberg Auslese was harvested directly on the vine at 94° Oechsle in the privileged Gross Schock part of the vineyard. This still proves rather discreet on the nose as it only gradually reveals gorgeous elements of coconut, vineyard peach, fresh pineapple, pear and even a hint of star fruit, all wrapped into some reductive smoky elements. The wine develops the stunning lightness of a Joh. Jos. Prüm Auslese on the palate and leaves a gorgeously playful feel in the long finish. Despite some exotic elements coming from the partially botrytized grapes, this remains above all a beautifully airy Auslese. We would be hard pressed to argue against anyone calling this a Spätlese. It is that intense and yet light-footed. It does need some rest in order for the touch of hardness of the acidity to mellow away. But what a great success! 2027-2047

2017er	Stefan Müller	Krettnacher Altenberg Riesling Kabinett	14 18	93
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The 2017er Krettnacher Altenberg Kabinett is a fully fruity-styled wine made from fruit harvested very early, at 80° Oechsle. It proves comparatively shy on the nose and only reveals some discreet scents of citrusy elements immersed into reductive notes of herbs, fine spices and smoke. The wine is rather sharp and focused on the slender palate and leaves a vividly zesty feel in the precise and delicately citrusy finish. This laser-sharp Kabinett is edging on the austere side of Riesling but will develop beautifully over time! This Kabinett is made for lovers of the Hofgut Falkenstein style! 2027-2047

2017er	Stefan Müller	Krettnacher Euchariusberg Riesling Spätlese	17 18	93
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The 2017er Krettnacher Euchariusberg Spätlese was harvested at a comparatively low 86° Oechsle in the Wawerthal, a west-facing sector of the vineyard and was fermented down to fully fruity-styled levels. This offers a gorgeous nose of lemon, grapefruit, mirabelle, bergamot, herbs and smoky slate. The wine presents the laser-sharp focus of a Kabinett on the palate yet delivers this with great notes of creamy fruits and minerals. The whole wine is lifted up by some ripe and subtle acidity. The finish is light, elegant and hugely playful. What a gorgeous wine to ideally cellar for a decade. 2027-2047

2017er	Stefan Müller	Krettnacher Euchariusberg Riesling Spätlese Alte Reben	19 18	93
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The 2017er Krettnacher Euchariusberg Spätlese Alte Reben was harvested at 89° Oechsle from 75-year-old vines in south and south-west sectors of the vineyard and was fermented down to fully fruity-styled levels. It offers a gorgeous nose of vineyard peach cream, bergamot, apple, pear and fine floral elements. The wine develops a gorgeously elegant feel of peach sorbet, chalky minerals and zesty lime on the palate and leaves a mouthwatering yet delicately smooth feel in the hugely long finish. Some apricot blossom comes through in the after-taste and underlines the perfect ripeness of the grapes for this superb Spätlese. 2027-2047



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Stefan Müller (Krettnach – Saar)

2017er	Stefan Müller	Niedermenniger Sonnenberg Riesling Kabinett Alte Reben	03 18	93
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The 2017er Niedermenniger Sonnenberg Kabinett Alte Reben was harvested at 84° Oechsle from 50-year-old vines and was fermented down to fully fruity-styled levels. This offers a rather reduced nose made of citrusy elements and some reductive notes of herbs, spices and smoke. The beauty of this Kabinett comes through on the palate, which proves superbly zesty as white peach and lemon sorbet are whipped up by lime and chalky minerals. The finish proves vibrant, hugely focused and very sharp. 2027-2047

2017er	Stefan Müller	Niedermenniger Sonnenberg Riesling Kabinett	13 18	92
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The 2017er Niedermenniger Sonnenberg Kabinett was made with organic means. It was harvested late at 78° Oechsle and was fermented down to fully fruity-styled levels. This offers a beautiful nose of white peach, pear, white flowers, bergamot and fine spices. The wine is beautifully playful on the slender palate but develops a still slightly hard side in the focused and vibrantly zesty finish. This really needs a few years to clip its sharp edges but should then prove a terrific and gorgeously light expression of Saar Riesling. What a beauty in the making! 2025-2037

2017er	Stefan Müller	Niedermenniger Sonnenberg Riesling Spätlese Feinherb	16 18	92
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The 2017er Niedermenniger Sonnenberg Spätlese Feinherb comes from over 80-year-old un-grafted vines and was fermented down to 34 g/l of residual sugar. This offers a beautifully engaging nose made of grapefruit, quince, vineyard peach, whipped cream, bergamot, and fine smoky slate. The wine is beautifully deep and yet playful on the still slightly sweet palate but leaves a lingering feel of chalky minerals, pear and smoky slate in the after-taste. This gorgeous fully off-dry Riesling only needs some bottle aging to integrate its upfront sweetness and develop its nicely focused aromatic complexity. 2022-2032

2017er	Stefan Müller	Krettnacher Altenberg Riesling Kabinett	14 18	91+
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The 2017er Krettnacher Altenberg Kabinett was harvested very early at 80° Oechsle and fermented down to fully fruity-styled levels. It proves comparatively shy on the nose and only reveals some discreet scents of citrusy elements immersed into reductive notes of herbs, fine spices and smoke. The wine is rather sharp and focused on the slender palate and leaves a vividly zesty feel in the precise and delicately citrusy finish. This laser-sharp Kabinett is edging on the austere side of Riesling but should develop superbly nicely over time, especially if it gains in body as it matures. 2027-2047

2017er	Stefan Müller	Krettnacher Altenberg Riesling Trocken	16 18	91
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The 2017er Krettnacher Altenberg Trocken comes from the Estate's parcel in the prime Diabas-infused Lieu-Dit Ober Schäfershaus. This offers a rather complex nose of mirabelle, pear, whipped cream, bergamot and citrusy elements. The wine is precise, sharp and structured on the palate and leaves a vibrant feel in the intense and assertive finish. This is a gorgeous dry Riesling in the making. 2022-2032

2017er	Stefan Müller	Niedermenniger Herrenberg Riesling Kabinett Feinherb	12 18	90
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The 2017er Niedermenniger Herrenberg Kabinett Feinherb comes from 45-year-old vines and was fermented down to 31 g/l of residual sugar. This offers a gorgeous nose of white peach, apple, pear sorbet, lime, chalky minerals and floral elements. The wine is rather full-bodied and off-dry on the palate, where the sweetness still sets the pace at this early stage. The finish is smooth, intense and very satisfying. Some acidic tartness comes through in the after-taste, which still needs to integrate. As attractive as it seems now, it will only fully deliver in a few years. 2022-2027

2017er	Stefan Müller	Riesling Trocken	09 18	89+
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The 2017er Trocken is made from 50-year-old vines harvested in the Niedermenniger Herrenberg. This offers a bright and finely sizzled nose of grapefruit, pear, chalky minerals and herbs. The wine proves a little bit hard and sharp on the palate but the finish is beautifully complex, vibrant and multi-layered. This cruises far above the usual standards set by Estate wines. It could eventually even turn into an outstanding piece of dry Riesling as the tart and sharp side integrates into the structure of the wine. Forget the word Estate Riesling, this is a serious wine in its own right! 2020-2027



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Stefan Müller

(Krettnach – Saar)

2017er	Stefan Müller	Riesling Tandem	11 18	89
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The 2017er Riesling Tandem was made together with *sommelière* Johanna Lapinski (also his partner in life) from 40-year-old vines in the Krettnacher Euchariusberg and was fermented down to 13 g/l of residual sugar. This offers a rather bold and slightly ripe feel of pear, mirabelle cream, herbs and earthy spices. The wine is still quite hard and structured on the palate. It leaves a vibrant and energizing feel of minerals and quince in the herbal finish. This really needs a few years in the bottle to tame its youthful exuberance but it will reward the patience handsomely. 2020-2032

2017er	Stefan Müller	Riesling Feinherb	10 18	88
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The 2017er Riesling Feinherb is made from 45-year-old vines in west-facing parts of the Krettnacher Euchariusberg and was fermented down to 21 g/l of residual sugar. This offers a rather fresh and juicy nose of pear, mirabelle, bergamot and fine herbs. The wine proves nicely fruity and playful on the remarkably intense palate (certainly by Estate wine standards). The finish is nicely direct and fruit-driven. A great herbal and acid side freshens up the after-taste of this nice Estate wine. 2020-2027

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

Constantin Richter is visibly very happy with the quality of the 2017 vintage, even if it yielded only half a harvest: "Bud break was already well behind us and the shoots well developed when we were hit – as much as all northern Europe – by some severe frost at the end of April. However the warmer and lowest vineyards were less affected than those situated higher in altitude, where vegetation was most advanced. In the end, we had for instance almost normal yields in Brauneberg, especially in the Hasenläufer sector, whereas we only harvested 20 hl/ha in the Graacher Domprobst. On average, we did not exceed 45 hl/ha in 2017. Thankfully, May and June proved warm and dry and we had a very good and rapid flowering. July and August were rather humid, so that the berries swell and sometimes burst, which sometimes led to nests of diseases. September was again warm and mostly sunny, and we started our harvest as early as the end of September. We first brought in the grapes for our Kabinett bottlings, then went to Mülheim and Velden. Our Spätlese and Auslese then came in and we finished the harvest by some botrytis selections for our noble-sweet wines. Funnily enough, it proved almost more work to bring in suitable grapes for our Kabinett than for our BA and TBA! Yet the right and clean selections helped us to have grapes with no more than 90° Oechsle for these wines. Overall, the wines are concentrated and show high levels of dry extracts, which makes them behave at a higher level than what their Prädikat would suggest. They do have low pH and ripe acidities, actually almost only tartaric acidity. I therefore see some parallels with the 2013 and 2010 vintages, even though 2017 is much better. The fact that we did strict selections and brought in only clean and ripe grapes also meant that the wines needed less sulfur during the winemaking."

The Riesling harvest started on September 25 and was completed as early as October 13, the earliest finish in the whole history of the Estate (going back to the 17th century!). The Estate produced its full portfolio of wines, up to a Wehlener Sonnenuhr BA and a Brauneberger Juffer-Sonnenuhr TBA. It added its first "GG" from the Brauneberger Juffer-Sonnenuhr. The low yields only prevented the Estate from producing its oak-aged Pinot Blanc. All in all, as Constantin Richter is happy with his collection, except at the lower end of the scale: "We are short of our bread-and-butter wines, such as Qualitätswein and Kabinett." The wines were bottled comparatively late, between the end of April and the end of June.

This is yet another stunning collection of wines crafted by young Constantin Richter. While all single-vineyard wines (and especially those made in a fruity-style) are highly recommended, we have to underline the extremely high quality of the Estate's "basic" wines. Unfortunately these are only available in tiny quantities, but no stone should be left unturned in trying to get some of these great QPR champions. Another area where the Max Ferd. Richter Estate is making huge progress is the dry category. A cask sample of Graacher Domprobst Alte Reben was breathtakingly beautiful and full of promises. Finally lovers of noble-sweet wines will fall in love with the Auslese, BA and TBA. All in all there is much to love in the 2017 Richter wines!

NB: The Weissburgunder was not tasted.

2017er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Beerenauslese	07 18	98
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The 2017er Wehlener Sonnenuhr BA was harvested at a full 150° Oechsle. The wine proves still rather restrained yet already more than hints at gorgeous TBA-like notes of honey, raisin, baked spices, apple jelly, orange zest, toffee, and nut paste come through. These scents lead to stunningly creamy and honeyed notes including raisin, baked spices and apple jelly on the palate. A refreshingly acidity makes gives this superbly oily wine the great zesty side of an Eiswein (no wonder as this wine has a massive 14 g/l of acidity). The finish is very delicate, beautifully airy and refined. This is a breathtaking success! 2032-2067

2017er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Trockenbeerenauslese	08 18	97+
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The 2017er Brauneberger Juffer-Sonnenuhr TBA was harvested at 205° Oechsle. It displays a hugely gorgeous and multi-layered nose of raisin, toffee, passion fruit, mango, beeswax, smoke, plum, pine and wood fire. The wine is viscous and syrupy at first on the palate before an Eiswein-like acidity kicks in (no wonder, as it lies at an impressive 16.5 g/l of acidity) and provides great focus to the fascinating flavors of passion fruit, lime, pineapple, dried apricot, raisin and mirabelle. This still hugely sweet and very primary TBA will need a full decade to blossom. It could then easily turn out even better than we currently anticipate, especially as it will develop more finesse with age. 2027-2057

2017er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Auslese	13 18	95
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The 2017er Brauneberger Juffer-Sonnenuhr Auslese was harvested at well over 110° Oechsle. It offers a very classy and elegant nose of apricot blossom, whipped cream, almond, smoke and fine herbs. The wine proves highly concentrated on the palate, yet delivers this with great creamy subtlety. The finish is all about refined noted of honey, whipped cream, sappy peach and juicy pineapple. This is a terrific "Auslese lange GK"-styled dessert wine in the making! 2027-2057



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2017er	Max Ferd. Richter	Veldenzer Elisenberg Riesling Spätlese	04 18	95
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The 2017er Veldenzer Elisenberg Spätlese was harvested at a comparatively modest 87° Oechsle. This beauty immediately captures one's attention through its hugely complex and elegantly floral nose made of white peach, minty herbs, Limoncello and smoke. The wine is superbly refined and elegant on the palate, where a delicately smooth and creamy texture underlines the ethereally light yet highly complex flavors beautifully. The finish is pure, precise and utterly refined. This is a classic Spätlese in the making which shines through its glorious finesse. 2027-2047

2017er	Max Ferd. Richter	Graacher Himmelreich Riesling Spätlese	17 18	94
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The 2017er Graacher Himmelreich Spätlese is made from fruit harvested at under 90° Oechsle from very old un-grafted vines in the Goldwingert part of the vineyard. This still quite reductive wine only gradually reveals its gorgeous nose made of smoke, vineyard peach, almond cream, minty herbs and spices. The wine rewards one with magnificent creamy and sappy peach as well as well-integrated candied grapefruit driven acidity on the superbly playful palate. The finish is ethereally light and multi-layered. This is a great light-feathered Spätlese. 2027-2047

2017er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Auslese	05 18	94
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The 2017er Mülheimer Sonnenlay Auslese was made from a 60-70% botrytis selection harvested at 107° Oechsle from old vines. It delivers a quite opulent and ripe nose of pear, melon, candied ripe grapefruit, toffee, mirabelle, whipped almond cream and bakery elements, all wrapped into some herbal notes. Zesty acidity whips up the whole experience and gives great focus to the ripe and juicy flavors of melon, quince and peach on the palate. The finish of this superb "Auslese large GK"-styled dessert wine is beautifully pure and long. 2027-2047

2017er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Spätlese	12 18	94
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The 2017er Wehlener Sonnenuhr Spätlese was made from fruit harvested at 93° Oechsle on very old un-grafted vines (thought to have been planted in 1890). It immediately shows quite the exotic ripeness of a fine Auslese on the nose as scents of apricot, mango, honeyed orange and spices emerge from the glass. The wine is superbly juicy even if still on the sweet side on the palate. Thankfully, a tickly and juicy acidity whips up the flavors and brings great balance to the very long and focused finish. This quite marvelous expression of a light "drinking Auslese" only needs a decade to fully blossom and develop its full complexity. 2027-2047

2017er	Max Ferd. Richter	Graacher Himmelreich Riesling Auslese	09 18	93+
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The 2017er Graacher Himmelreich Auslese, harvested at 93° Oechsle, includes 30-40% of botrytized fruit. It delivers a gorgeously ripe nose of quince, tangerine, honey, mango, spices, mirabelle, and orange zest, all wrapped into a hint of toffee and volatile. The wine is superbly exotic and smooth on the palate, with still quite some sweetness in need of integration. This sweetness conveys a bulky side to the finish at this early stage, but the underlying zesty tension will make for great balance at maturity. This could well surprise us all if it gains in finesse with time. 2027-2047

2017er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	03 18	93
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The 2017er Brauneberger Juffer-Sonnenuhr Spätlese was harvested at a full 96° Oechsle. It develops a quite opulent and aromatic nose of apricot, juicy peach, pineapple, guava, a hint of melon and honey. The wine coats the palate with intense and juicy creamy fruits. Some smooth yet juicy acidity adds to the intense Auslese presence of this wine. The finish is driven by beautifully pure and lingering flavors of quince, peach and pear. This Auslese in all but name is quite a treat but will only truly be at its best in a decade or so. 2027-2047

2017er	Max Ferd. Richter	Graacher Himmelreich Riesling Kabinett	19 18	93
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The 2017er Graacher Himmelreich Kabinett was harvested at 84-85° Oechsle from very old un-grafted vines in the Goldwingert part of the vineyard. It displays a most beautiful nose made of white flowers, whipped almond cream, vineyard peach, tangerine and candied grapefruit. The wine is very delicate and beautifully light-weighted on the palate, layers upon layers of smoke, grapefruit zest and spices add presence and complexity. This is a marvelous Kabinett in the making. 2027-2042

2017er	Max Ferd. Richter	Mülheimer Helenenkloster Riesling Spätlese	11 18	93
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The 2017er Mülheimer Helenenkloster Spätlese was harvested at 92° Oechsle. It delivers a very minty and refreshing nose of white peach, grapefruit, flowers and smoke. Ample yellow make for a deliciously creamy and juicy feel on the palate. The finish is superbly fruity but also spicy, zesty and focused. This riper expression of Spätlese shines through its utter drinkability. 2025-2037



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By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2017er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Kabinett	18 18	93
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The 2017er Wehlener Sonnenuhr Kabinett was harvested early at 82° Oechsle. It offers a gorgeous nose of grapefruit, apricot, under-ripe pineapple, citronella, yuzu, ginger cream and smoke. The wine is quite rich at first on the palate, which is driven by ripe yellow fruits. Yet, a most animating, racy and energetic acidity kicks in and makes for a refined and focused finish. This is a gorgeous fruity-styled in the making! 2025-2037

2017er	Max Ferd. Richter	Graacher Domprobst Riesling Alte Reben	31 18	(92-94)
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The 2017er Graacher Domprobst Alte Reben comes from fruit harvested at 91° Oechsle in the prime Domprobstbann sector of the vineyard. It was fermented down to 6 g/l, i.e. legally dry levels, even if this is not written on the label. This cask sample reveals a beautiful nose of yellow flowers, mirabelle, plum, smoke, cherry and aniseed herbs. The wine is superbly concentrated and playful on the palate and leaves a very subtle and highly spicy feel in the delicately racy finish. This potentially great dry Riesling in the making leaves one with a great feeling of presence without any undue weight in the after-taste. 2022-2032

2017er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett	15 18	92
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The 2017er Brauneberger Juffer Kabinett (AP 15) was harvested at 86° Oechsle. It delivers a ripe and aromatic fruity nose of apricot, canned yellow peach, spices, herbs and lead pencil. The wine coats the rich, smooth and delicately round palate with juicy and creamy fruits. 2025-2037

2017er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett - Fuder 4 -		92
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The 2017er Brauneberger Juffer Kabinett labeled as - Fuder 4 - on the back label (whereas the front label indicates Kabinett – 4 –) was harvested at a low 81° Oechsle from old vines in the upper sector of the Juffer (near the Kammer). It was fermented down to fully fruity levels at 45 g/l of residual sugar. Some initial residual scents from spontaneous fermentation quickly give way to ripe scents of almond cream, canned yellow peach, pineapple and gingerbread. The wine is light-weighted on the palate, smooth and delicate. A tickly and very playful touch of acidity underlines the nicely racy and straight. 2025-2037

2017er	Max Ferd. Richter	Erdener Treppchen Riesling Spätlese	16 18	92
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The 2017er Erdener Treppchen Spätlese is made from fruit harvested at 90° Oechsle in the prime Busslay sector of the vineyard. This is still quite reductive at first and only gradually reveals some superbly complex scents of yellow peach, mirabelle, a hint of apricot, earthy spices and smoke. The wine proves intense and concentrated on the palate, where the initial touch of sweetness adds to the smoothness and delicacy of the structure. The finish is nicely long and complex. This rich expression of a Spätlese only needs a decade to fully blossom. 2027-2047

2017er	Max Ferd. Richter	Veldenzer Elisenberg Riesling Kabinett	20 18	92
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The 2017er Veldenzer Elisenberg Kabinett was made from fruit harvested at 81° Oechsle. It offers a gorgeously spicy and herbal nose of nettle, green tea, anise, peach and pear. The wine proves nicely smooth and delicate on the palate where some tickly acidity is waiting for its great day. The finish is light-weighted and leaves one with a beautiful feel of tangerine, a hint of apricot and yellow peach in the after-taste. 2025-2037

2017er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	32 18	(91-94)
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The 2017er Brauneberg Juffer-Sonnenuhr GG (a first at the Estate) comes from fruit harvested at 91° Oechsle in the prime Falkenberg sector and was fermented down to 6 g/l. Still marked by residual scents of spontaneous fermentation at first, it only gradually reveals some superbly refined and nicely aromatic scents of yellow peach, pineapple, tangerine, orange zest and pear as well as a touch of anise, lime and smoke. The wine is very delicate and nicely perfumed on the palate, where a zesty acidity whips up the smooth and fruity flavors. The finish is quite racy and straight. 2020-2027+

2017er	Max Ferd. Richter	Erdener Treppchen Riesling Kabinett	06 18	90
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The 2017er Erdener Treppchen Kabinett was harvested at 85° Oechsle. It proves still quite reductive and marked by a touch of sulfur at first. After some airing, this gives way to scents of canned peach, pineapple, herbs, mirabelle and orange zest. The wine is driven by quite some sweet luscious yellow fruits on the palate, whereas the finish is straighter and more focused. This will need some time to integrate its sweetness. 2025-2037



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By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2017er	Max Ferd. Richter	Graacher Himmelreich Riesling Kabinett Trocken	28 18	90
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The 2017er Graacher Himmelreich Kabinett Trocken was harvested at 84° Oechsle from very old un-grafted vines in the Goldwingert part of the vineyard. It delivers a beautiful nose of almond cream, vineyard peach, elderberry, earthy spices and a hint of gingerbread. The wine is delicately creamy and smooth on the palate where a gorgeously integrated kick of acidity brings lightness and finesse. The finish is still on the tart and slightly acidic side, but this will integrate nicely after a year or two of bottle aging. 2020-2027

2017er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett Trocken	29 18	90
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The 2017er Brauneberger Juffer Kabinett Trocken was harvested at 87° Oechsle in the Hasenläufer part of the vineyard. It proves marked by residues of spontaneous fermentation at first before it reveals a beautifully fruity and ripe nose of yellow peach, pineapple, almond cream, orange blossom and earthy spices. The wine coats the palate with ample juicy fruits. These are wrapped into a dynamic and racy acidity, giving the wine a fully dry feel in the long and slightly powerful finish. 2020-2027

2017er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Feinherb Alte Reben	26 18	89
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The 2017er Mülheimer Sonnenlay Feinherb Alte Reben was harvested at 88° Oechsle in the Himmelsleiter and was fermented down to fully off-dry levels (25 g/l of residual sugar). It exhibits a ripe nose of toffee, almond cream, yellow plum, a hint of coconut, earthy spices and dried herbs. The wine proves quite intense on the ripe and creamy palate. Notes of mirabelle and melon make for a comparatively smooth feel in the finish. This baroque and slightly opulent styled off-dry Riesling needs some time to integrate its richness. 2020-2027

2017er	Max Ferd. Richter	Riesling Richter Estate	10 18	89
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The 2017er Riesling Richter Estate is made from Estate holdings of young vines in the Erdener Herrenberg, Graacher Domprobst and Himmelreich as well as parcels in Mülheim. It was fermented down to fully off-dry levels at 30 g/l of residual sugar. The wine delivers a nicely fruity and ripe nose of yellow peach, plum, earthy spices, smoke and a hint of tar. It unfolds good presence yet remains light-footed on the just off-dry palate. Some nicely tickly acidity whips up the flavors right into the focused, light and long finish. 2019-2025

2017er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Kabinett Feinherb	25 18	88
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The 2017er Mülheimer Sonnenlay Kabinett Feinherb was harvested at 85° Oechsle and was fermented down to fully off-dry levels at 22 g/l of residual sugar. It offers an elegant and floral nose of minty herbs, sage, nettle, vineyard peach and apple. The wine is nicely smooth and slightly sweet on the ripe palate infused with peach, pear and apple. Candied grapefruit and orange zest add freshness to the intense finish. 2020-2027

2017er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Zeppelin Label	23 18	88
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The 2017er Mülheimer Sonnenlay Zeppelin Label comes from equal parts from own fruit and from fruit purchased from local growers in Mülheim. It was fermented down to fully off-dry levels at 30 g/l of residual sugar. The nose is initially quite reduced and driven by residual scents from spontaneous fermentation. It only gradually reveals some smoky notes of grapefruit, lemon, herbs and green apple. The wine is nicely structured on the palate, where a delicately smooth and fruity touch of sweetness add some charm to the wine. The finish is lightly smooth and nicely long. 2019-2025

2017er	Max Ferd. Richter	Riesling Classic	27 18	88
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The 2017er Riesling Classic is made from 40 year-old vines from Estate's holdings in the Burgener Hasenläufer und Veldenzer Kirchberg, complemented by some fruit out of the Brauneberg Juffer and was fermented down to just under 13 g/l of residual sugar. It offers a delicate and elegantly floral nose of almond, yellow peach, tangerine, herbs and smoke. The wine is superbly playful and unusually intense for an Estate wine on the palate. The finish is focused and tasting dry as the after-taste is all about minerals and racy citrusy fruits. 2019-2025

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Später-Veit

(Piesport – Middle-Mosel)

Many will not know this remarkably fine Estate based in Piesport. Heinz Welter has been at its helm since 1988 but a generation change is occurring as his son Niklas has been fully in charge of winemaking since 2014. He prompted some changes, including spontaneous fermentations, long aging on the lees, also for dry Riesling, etc.

When prompted on sharing his views on the 2017 vintage, Heinz Welter was quick to focus on what he sees as the defining event, the frost in April: "First of all, the frost hit us hard. We lost approximately 50% of our yields. But the frost did more than that as it accelerated growth and ripeness throughout the summer, making the skins already quite thin by September. Nowadays, September is always a tricky affair and it was no different in 2017: There were signs of botrytis and rot everywhere. We took the decision to send the whole team out in early September to cut out all berries which were not absolutely clean. This avoids us to make lengthy selections at the moment of the harvest. We started ours on September 25 and finished it just after mid-October. We brought in our fruit with ideal sugar levels for our wines. Overall, I am very happy with the resulting wines which are quite mineral and, above all, very elegant."

The impact on the yields made it impossible for the Estate to produce some wines, in particular dry ones. There will be possibly one dry Kabinett and a dry Réserve (the top dry wine made by the Estate and which is aged extensively in oak and only released years after the harvest). The Estate did make one Auslese but did not go for special high-end selections. As Heinz Welter explains, "we are not the biggest fans of botrytis and so only go for these rare selections when the conditions are really perfect and when we have enough time. Also, any selection somehow affects the Auslese." The Estate has released its 2015er dry Réserve (the 2016er dry Réserve is still in the cellars).

We will not beat around the bush: If finesse and elegance are what you look for in Mosel wines, this Estate is simply a must. The 2017er wines and the few 2016er which we have back-tasted are simply stunning. The 2016er Kabinett Armes and the 2017er Spätlese Jupp are among the finest of their respective vintage. The way that the Estate manages to convey finesse and elegance out of the rather deep and generally imposing Piesporter hill is simply remarkable. The wines are light on their feet yet packed with flavors in a way which we have learned to love from such great masters at this art as Weingut Joh. Jos. Prüm or Hofgut Falkenstein. The wines are that enjoyable and captivating! Lovers of structured red wines with modern flair should also look beyond Riesling at this Estate.

NB: The 2017er dry Kabinett and dry Réserve were not yet ready for tasting.

2017er	Später-Veit	Piesporter Goldtröpfchen Riesling Auslese	07 18	95
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The 2017er Piesporter Goldtröpfchen Auslese was harvested at 100° Oechsle. This offers a gorgeous nose of pineapple, cassis, whipped cream, apricot and some green herbal elements. The wine proves superbly elegant and refined on the sweet yet vibrant palate. The elegant and refined finish is driven by stunning scents of pineapple, coconut, honey, and apricot blossom. Everything is beautifully balanced: the acidity is ripe, the flavors precise and the sweetness is just carrying the aromatic intensity. This is a simply remarkable success! 2027-2057

2017er	Später-Veit	Piesporter Domherr Riesling Auslese	08 18	94
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The 2017er Piesporter Domherr Auslese was harvested at 104° Oechsle. It offers a simply stunning nose of cassis, pineapple, coconut, fresh herbs, whipped cream and a hint of apricot and honey. The wine proves beautifully precise and focused on the palate and leaves a stunningly vibrant feel in the creamy yet incredibly zesty finish. This beautiful Auslese delivers the sharp precision of a top-end Auslese from the Saar with the charm of the Middle Mosel. What a great success! 2027-2047

2016er	Später-Veit	Piesporter Goldtröpfchen Riesling Kabinett Armes	11 17	93
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The 2016er Piesporter Goldtröpfchen Kabinett Armes comes from a parcel on a very steep part of the hill just behind the Ferres part still largely planted with un-grafted vines and was fermented down to 43 g/l of residual sugar. This develops a nose which reminds one of the finest of Joh. Jos. Prüm "stink" and this completely dominates the scents of ripe pear, cassis, apple and fine spices which are hidden below. The comparison with Joh. Jos. Prüm continues on the palate, where the wine is as light as water yet packed with flavors. The finish is a little jewel of fruity precision and herbal playfulness. This is a stunning Kabinett made in a true light style in the making! 2026-2041

2017er	Später-Veit	Piesporter Goldtröpfchen Riesling Spätlese Jupp	14 18	93
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The 2017er Piesporter Goldtröpfchen Spätlese Jupp was harvested at 90° Oechsle in a parcel situated in the prime full south-facing Taubengarten sector of the vineyard which previously belonged to "uncle Josef" (Jupp is the local slang for Josef). It offers a gorgeous nose of cassis, pear, herbs and spices. The wine is beautifully playful and elegant yet also intense and packed with flavors on the palate. The finish is incredibly pure and beautifully refined. Overall, this wine is made in a style which reminds us of Joh. Jos. Prüm: light, precise, pure yet packed with flavors. What a beauty! 2027-2047



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By Jean Fisch and David Rayer

Weingut Später-Veit

(Piesport – Middle-Mosel)

2017er	Später-Veit	Piesporter Goldtröpfchen Riesling Kabinett Armes	06 18	92+
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The 2017er Piesporter Goldtröpfchen Kabinett Armes comes from a parcel on a very steep part of the hill just behind the Ferres part still largely planted with un-grafted vines and was fermented down to 43 g/l of residual sugar. This starts off on the shy side of life as the wine still proves rather closed and only reveals discreet notes of grapefruit, wet stone and slate on the nose. It proves superbly light-footed on the palate yet also here, it is still rather closed and not very expressive. It is only in the after-taste that one notices the stunning complexity and elegance that this wine will develop at maturity. Once again, Später-Veit produces some stunning Kabinett with great purity and light-footed presence. The upside is immense. 2027-2047

2016er	Später-Veit	Piesporter Goldtröpfchen Riesling Spätlese Jupp	18 17	92+
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The 2016er Piesporter Goldtröpfchen Spätlese Jupp was harvested at 91° Oechsle in a parcel situated in the prime full south-facing Taubengarten sector of the vineyard which previously belonged to "uncle Josef" (Jupp is the local slang for Josef). It offers a beautiful nose (still marked by some residual scents from spontaneous fermentation) where pear, cassis and herbs are mingling with a hint of whipped cream. The wine is gorgeously playful, light-footed yet packed with juicy flavors of fruits and smoke on the palate. It leaves a fruity and engaging feel in the light and elegant finish. Only a touch of sweetness still needs to integrate in the after-taste. This could easily exceed our (already high) expectations at maturity, especially as the sweetness integrates into the wine. 2026-2046

2015er	Später-Veit	Piesporter Goldtröpfchen Riesling Spätlese Trocken Réserve	05 17	92+
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The 2015er Piesporter Goldtröpfchen Spätlese Trocken Réserve was fermented and aged on its gross lees in traditional wooden casks for over 15 months before being bottled (hence a late AP number). It is obviously in a closed phase and reveals the typical reduction notes found in top-end dry Riesling from 2015 at this phase of their development, i.e. smoke, some candied grapefruit zest, wet stone and minerals on the nose and a false sense of hollowness on the mid-palate. However, the structure of this wine is truly remarkable as it hints at great aromatic purity, superb delineation and stunning finesse to come. While intense, the wine remains focused and elegantly light-footed. This only needs some patience to full shine. What a terrific success! 2023-2035

2016er	Später-Veit	Piesporter Goldtröpfchen Riesling Kabinett Feinherb	13 17	92
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The 2017er Piesporter Goldtröpfchen Kabinett Feinherb was fermented down to 22 g/l of residual sugar. It is still marked by residual notes from its spontaneous fermentation. These only gradually give way to some superb and very pure scents of cassis, white flowers, minerals, a hint of whipped cream and some fine spices. The wine proves off-dry on the palate, where pure flavors of pear, apple and spices are lifted up by a remarkably tickly acidity. This is a stunning beautifully pure and stunningly light-footed wine in the making. 2021-2031

2017er	Später-Veit	Piesporter Goldtröpfchen Riesling Spätlese Feinherb Pichter	12 18	91
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The 2017er Piesporter Goldtröpfchen Spätlese Feinherb Pichter (the word Pichter only appears in small character on the back label) comes from this very fine Lieu-Dit situated directly behind the old village of Piesport and was fermented down to 23 g/l of residual sugar. This offers a beautifully elegant nose of greengage, grapefruit, lime, green herbs, ripe pear and wet slate. The wine is deliciously playful and light-footed on the juicy and quite mouthwatering palate and leaves one with a very precise and pure feel of pear puree, cassis and fine spices in the long and lingering finish. A stunning feel of playful but ripe acidity underlines the flavors in the after-taste of this remarkably classy and refined wine. 2022-2032

2017er	Später-Veit	Piesporter Goldtröpfchen Riesling Spätlese Ginsterlay	11 18	91
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The 2017er Piesporter Goldtröpfchen Spätlese Ginsterlay comes from the privileged ("dark-red" on the old Prussian taxation maps) south-west facing area around a similarly-named rock and was fermented down to just fruity-styled levels (at approx. 40 g/l of residual sugar). It offers a beautifully fragrant nose made of vineyard peach, gooseberry, whipped cream, and smoky slate. The wine is nicely balanced without being overly sweet on the palate and leaves a very pure and delicately zesty feel of creamy pear puree immersed into some fine aniseed herbs in the long and juicy finish. 2022-2037

2017er	Später-Veit	Piesporter Grafenberg Riesling Kabinett Feinherb Rotschiefer	05 18	90
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The 2017er Piesporter Grafenberg Kabinett Feinherb Rotschiefer was fermented down to 24 g/l of residual sugar. Still marked by residual notes from its spontaneous fermentation, this wine develops some attractive notes of pear, brown sugar, grapefruit, herbs and spices. It is nicely zesty yet beautifully pure and delineated on the palate and leaves a clean and juicy feel in the long and refined finish. This is a very elegant expression of off-dry Riesling in the making. 2022-2032



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Weingut Später-Veit

(Piesport – Middle-Mosel)

2010er	Später-Veit	Spätburgunder No. 1	24 13	90
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The 2010er Pinot Noir No. 1 is a selection of the finest grapes of the Estate which were partially de-stemmed and were fermented in open vat. The wine was then aged in oak for 24 months (12 months in in 30% new barrique and 12 months in traditional Fuder cask) before being bottled unfiltered. Bright red in color, it offers a beautiful nose of cherry, cooked strawberry, barbeque herbs and wet stones. The wine is nicely firm yet not without silk on the palate and leaves a firm and structured feel of fruits and tannins in the long finish. After extensive airing, the wine gains in precision and elegance even if the acidity and a hint of cherry pit somewhat tame the after-taste. However, this fascinatingly austere expression of Spätburgunder will please lovers of slightly firmer and structured version of the old Hubert de Montille wines from the Côte de Beaune. As seemingly enjoyable as the wine may appear now, it will still gain in precision with further bottle aging. 2020-2030

2016er	Später-Veit	Pinot Blanc Réserve	27 17	89
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The 2016er Pinot Blanc Réserve comes from Estate holdings on gravel soil in the Piesporter Treppchen and was fermented and aged on its gross lees in traditional wooden casks for 12 months before being bottled. It opens up to a beautifully fragrant and floral nose of pear, white peach, greengage, wet stone and smoky elements. The wine is comparatively intense on the nicely balanced palate and leaves a beautiful feel of fresh orchard fruits, oregano, wet stone and white flowers in the nicely balanced finish. This is a gorgeous Pinot Blanc with great character and silky elegance. Now-2021

2017er	Später-Veit	Riesling Trocken Blauschiefer	03 18	89
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The 2017er Blauschiefer Trocken comes from Estate holdings situated just below the crest in the Piesporter Falkenberg. This offers a beautifully pure nose of white peach, fine herbs and fine spices. The wine is gorgeously playful and refined on the palate and leaves a pure and nicely ripe feel of fresh orchard fruits and minerals in the mouthwatering finish. This is a superb wine of incredible quality for a "mere" Estate wine. Now-2027

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“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut Günther Steinmetz / Steinmetz und Hermann / Steinmetz und Gerlach (Brauneberg – Middle Mosel)

Stefan Steinmetz immediately puts the finger where 2017 did hurt: “2017 is another vintage with very low yields. I lost in total 40% of my yields due to the frost in spring, sunburn during the few baking hot days in July and some hailstorm around Kesten which fortunately were widespread and hence not very intense. We had surprisingly little botrytis in the autumn but the grapes were nevertheless starting to accumulate sugar as they shriveled on the vines. So I started my Riesling harvest early, around September 20, in the Juffer to preserve some freshness. Overall, the sugar levels were quite high. The Kabinett were at a reasonable 82° Oechsle but the Brauneberger was already showing nearly 90° Oechsle. We finished our harvest, as usual, in 5 weeks, around the end of October. Some wines were simply not on. There was not enough material to make a Wintricher Geierslay GW nor were the grapes ripe enough to make a Piesporter Grafenberg GP. Also, the ripeness was not right to produce a Brauneberger Juffer GB. Overall, I was a bit worried at first because there were quite some differences of ripeness on each bunch of grapes. But, in the end, I find that this double nature of the vintage, with high and lower ripeness into the same wine, is what makes its fascinating beauty.”

Despite the losses, the Estate was able to produce much of its usual portfolio of wines, with the exception, as mentioned, of the Wintricher Geierslay GW, the Piesporter Grafenberg GP and the Brauneberger Juffer GB. On the news front, Stefan Steinmetz was able to take on lease a parcel planted with 30-year-old Spätburgunder in the Burgener Römerberg together with Christian Hermann, his friend from Weingut Dr. Hermann. This yielded its first wine, sold under their joint Steinmetz und Hermann logo with the 2016 vintage, which comes on the market this year. Stefan Steinmetz also continued his collaborative project with Martin Gerlach (Weingut Gerlachs Mühle in Kobern-Gondorf) to produce a great off-dry Riesling from the terroir of the Terrassenmosel.

The 2017er collection of Günther Steinmetz proves again a stunning one. The fruity-styled collection is maybe the Estate’s most elegant to date. The Kabinett wines have great lightness and the Spätlese and Auslese shine through balance and purity. Some of the dry Riesling are on the bolder and bigger side of life, certainly if compared with recent vintages (this is a tribute to the low yields of the vintage and the fact that the wines are almost all legally dry) but there are still some stunners in the making, including a superb Ürziger Würzgarten full if might yet complexity. If finesse and elegance are your thing, the Piesporter Treppchen von den Terrassen and the Wintricher Geierslay are simply must buys. Lastly, we also tasted the current releases of Pinot Noir by Günther Steinmetz (all from the 2016er vintage). Simply put, this is his finest collection to date as the wines show superb elegance and finesse with true – dare we write old-fashioned – Burgundian character. Once again, this fine and still massively underrated Estate over-delivered.

NB: The Estate liter bottling was not tasted. The 2017er Pinot bottlings (white and red) will be tasted upon release, next year.

2017er	Steinmetz und Hermann	Ürziger Würzgarten Riesling Alte Reben	17 18	94
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The 2017er Würzgarten Alte Reben is made from grapes harvested at 96° Oechsle in prime parcels owned by the Dr. Hermann Estate in the Würzgarten (namely Urglück, Welbersberg and original Würzgarten, all planted with un-grafted vines), and vinified at the facilities of Stefan Steinmetz. The wine was fermented down to 10 g/l of residual sugar. This offers a beautiful nose of cassis, grapefruit, quince, fine herbs, spices and smoky slate. The wine develops a fully creamy side on the delicately zesty but ample palate. Ripe and smooth flavors of pear and fine herbs accompany one right into the big, bold but also complex finish. This bigger expression of dry Riesling still manages the *tour de force* to remain remarkably playful and refined in the after-taste. 2022-2037

2017er	Günther Steinmetz	Brauneberger Juffer Riesling Spätlese GK	11 18	93
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The 2017er Brauneberger Juffer Spätlese GK was harvested at 98° Oechsle from shriveled berries, i.e. well into Auslese category. This offers a beautifully classic nose of white peach, whipped cream, apricot blossom and passion fruit. The wine has the delicately creamy side of a light and pure Auslese on the palate yet develops the racy side of a gorgeous Spätlese in the zesty yet vibrant finish. This is a gorgeous clean Auslese in the making! 2027-2042

2017er	Günther Steinmetz	Kestener Paulinsberg Riesling Auslese	09 18	93
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The 2017er Kestener Paulinsberg Auslese was harvested at 104° Oechsle from essentially shriveled berries and very little botrytized fruit. It offers a rather pure and very engaging nose of passion fruit, grapefruit, white peach, white flowers, chalky minerals and a fleeting touch of honey. The wine is beautifully well balanced on the direct and easy-drinking palate and leaves a pure and mouthwatering feel in the long finish. This is a beautiful Auslese in the making. 2027-2047

2017er	Günther Steinmetz	Piesporter Goldtröpfchen Riesling Spätlese GK	07 18	93
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The 2017er Piesporter Goldtröpfchen Spätlese GK was harvested at 98° Oechsle from shriveled berries, i.e. well into Auslese category. It offers a gorgeous and beautifully pure nose made of cassis, green herbs, passion fruit, whipped cream, and smoky slate. The wine is delicately creamy yet also superbly playful and zesty thanks to a ripe and mouthwatering kick of acidity which comes through on the mid-palate. The finish is creamy, pure, precise and superbly long. This is a gorgeous Auslese in the making. 2027-2042



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Weingut Günther Steinmetz / Steinmetz und Hermann / Steinmetz und Gerlach

(Brauneberg – Middle Mosel)

2017er	Günther Steinmetz	Piesporter Treppchen Riesling von den Terrassen	21 18	93
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The 2017er Piesporter Treppchen von den Terrassen is a legally dry Riesling (with 6 g/l of residual sugar) harvested at 96° Oechsle from 90 year-old vines in the steep-hill "vor dem Berg" sector of the vineyard situated just next to the Wintricher hill. This offers a superb nose of greengage, grapefruit, apricot and herbs. The wine is elegantly well balanced on the vibrant and grapefruit-infused palate and leaves a dry, precise and sharp feel in the long finish. This is a gorgeous dry Riesling in the making! 2022-2037

2017er	Günther Steinmetz	Wintricher Geierslay Riesling GW	15 18	93
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The 2016er Wintricher Geierslay GW (standing for Grosser Wintricher) was made from fruit harvested at 94° Oechsle on 60 year-old vines in the central part of the vineyard and was fermented down to 12 g/l of residual sugar. This offers a rather backward and intense nose of greengage, passion fruit, lemon zest, ginger, aniseed herbs and smoky slate. The wine is delicately smooth at first on the palate before a gorgeous kick of acidity livens up the feel of minerals and juicy orchard fruits in the long and mouthwatering finish. The after-taste is lively and hugely vibrant. While enjoyable today in its off-dry style, this will benefit significantly from aging, when the sweetness and aromatic presence will have melted into the wine. This is a terrific effort in the making. 2022-2037

2017er	Günther Steinmetz	Brauneberger Juffer-Sonnenuhr Riesling Spätlese GK	10 18	92+
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The 2017er Brauneberger Juffer-Sonnenuhr Spätlese GK was harvested at 98° Oechsle from shriveled berries, i.e. well into Auslese category. This offers a delicately ripe nose of pear, cassis, grapefruit, wet stone, pineapple and herbs. The wine is quite ripe and delicately zesty on the palate and leaves a nicely complex and mouthwatering feel in the long and nicely creamy finish. This proves still rather shy at this early stage but there is quite some potential here, especially if it gains in focus as it matures. 2027-2047

2017er	Steinmetz und Gerlach	Katteneser Steinchen Riesling Liquid Fossil	19 18	92
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This wine is the result of a collaboration between Stefan Steinmetz (Weingut Günther Steinmetz) in Brauneberg and Martin Gerlach (Weingut Gerlachs Mühle) in Kobern-Gondorf, using the fruit from the under-rated Katteneser Steinchen, a south-east orientated terraced vineyard in the Terrassenmosel part of the region, just upriver of Winingen and Kobern. The 2017er Katteneser Steinchen Liquid Fossil is an off-dry wine (with 18 g/l of residual sugar) made from fruit harvested at 95° Oechsle from 40 year-old vines and is the result of a long fermentation in stainless steel. This offers a rather engaging even if slightly direct nose of pear, cassis, ginger, Provence herbs, whipped cream, and smoky slate. The wine is still on the slightly sweet side on the palate at this early stage but shows already great elegance and refinement in the long and juicy finish. This will hugely benefit from a solid decade of bottle aging. 2027-2037

2016er	Günther Steinmetz	Mülheimer Sonnenlay Pinot Noir Unfiltriert	04 18	92
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The 2016er Mülheimer Sonnenlay Pinot Noir Unfiltriert was only de-stemmed to 60% and fermented in 3 year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. This light brick red-colored wine delivers a gorgeous feel of red currant, juniper berry, blackberry and stewed strawberry, all blended into some Provence herbal elements. The wine proves nicely silky with some well integrated oak elements on the palate. The finish is still slightly herbal, but gorgeously complex and refined. The wine leaves one with a nicely complex and multi-layered feel of cooked red and black berry fruits mingling with herbs and a hint of oak elements in the after-taste. This beautiful Pinot Noir is destined for lovers of elegant and light expressions of the grape as one finds them sometimes in the Côte de Beaune. 2021-2031

2017er	Günther Steinmetz	Piesporter Grafenberg Riesling Kabinett	08 18	92
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The 2017er Piesporter Grafenberg Riesling Kabinett comes from fruit harvested at 82° Oechsle and was fermented down to a comparatively low 38 g/l of residual sugar. This beautiful wine develops a gorgeously pure and elegant nose of white peach, cassis, apricot blossom, white flowers, whipped cream, and fine herbs. It is stunningly pure and complex on the palate and leaves a vibrantly fruity feel in the long and mouth-wateringly playful finish. The after-taste underlines the delicately apricot blossom and mineral side of the wine. This is a must buy if zesty playful, light-footed elegance is your thing. 2022-2037



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2016er	Steinmetz und Hermann	Pinot Noir ***	13 18	92
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The 2016er Pinot Noir *** comes from a parcel planted with 30 year-old vines which are jointly tended by Stefan Steinmetz (Weingut Günther Steinmetz) and Christian Hermann (Weingut Dr. Hermann) in the Burgener Römerberg and vinified at the facilities of Stefan Steinmetz. This bright-red colored wine was only de-stemmed to 60% and fermented in 3 year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. It develops a superb nose blending cooked strawberry, Moreno cherry, beetroot and clove with some fine Asian spices. The wine is precise and still slightly assertive on the palate at this early stage but already unfolds a nice silky smoothness in the fruit and spice infused but also still slightly vanilla-driven finish. This classy effort just needs to age now to develop its full and rather Burgundian refined set of flavors. 2026-2036

2016er	Günther Steinmetz	Kestener Paulinsberg Pinot Noir "Unfiltriert"	03 18	91+
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The 2016er Kestener Paulinsberg Pinot Noir Unfiltriert was only de-stemmed to 60% and fermented in 3-year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. This pale-red colored wine develops a beautifully complex nose of cooked strawberry, under-bush, saddle, cloves and fine Asian spices. This proves hugely complex and finely sizzled on the still slightly vanilla-infused palate and leaves a gorgeously playful feel of beetroot and strawberry in the suave and long finish. This is no big beast but a very delicate wine which has remarkable finesse and elegance. Lovers of big Pinot Noir should stay well clear of this. Lovers of elegant Côte-de-Beaune Pinot will love it tough. The magical thing is that this wine gains in presence and sweet finesse after days of being open. We would not be surprised if this would eventually warrant a higher rating. Now-2026

2017er	Günther Steinmetz	Brauneberger Juffer Riesling Kabinett Feinherb	06 18	91
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The 2017er Brauneberger Juffer Kabinett Feinherb comes from fruit harvested at 82° Oechsle in the upper part of the Juffer above the Juffer-Sonnenuhr and from parcels in the Hasenläufer sector, and was fermented down to 19 g/l of residual sugar. This offers a rather shy nose of apple, grapefruit, green herbs, white peach, white flowers, whipped cream, and some fine slate elements. The wine is beautifully racy and elegant on the superbly light-feathered palate and leaves a gorgeously playful and ethereal feel in the long finish. This is a plain gorgeous and vibrant Kabinett with depth and lightness. Only the slightly tart and harsh feel in the after-taste still needs to mellow away, something which will happen naturally over the coming years. 2022-2037

2017er	Günther Steinmetz	Brauneberger Riesling	05 18	91
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The 2017er Brauneberger is a bone-dry wine (with 2 g/l of residual sugar) from the Brauneberger Mandelgraben. This offers a beautifully complex nose of greengage, ripe lemon, star fruit, Provence herbs and smoky slate. The wine is nicely precise and sharp on the palate and leaves a superbly bone-dry feel in the zesty finish. This is a gorgeous wine with great presence and finesse. However, it will only reach its full potential at maturity, in a couple of years. 2024-2032

2016er	Günther Steinmetz	Kestener Herrenberg Pinot Noir "Unfiltriert"	02 18	91
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The 2016er Kestener Herrenberg Pinot Noir Unfiltriert was only de-stemmed to 60% and fermented in 3-year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. This offers a beautiful nose of wild strawberry, clove, under-bush, orange peel, saddle leather and fine spices. The wine develops the superbly complex and silky side of a mature Côte-de-Beaune Burgundy on the palate and leaves a pure and precise feel of complex red berry fruit and spices in the long and elegant finish. This is a beautiful wine made in a classic old-fashioned Burgundy style. Now-2026+

2017er	Günther Steinmetz	Kestener Paulinshofberg Riesling GK	18 18	91
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The 2017er Kestener Paulinshofberg GK (standing for Grosser Kestener – the wine has a normal white capsule) is a legally dry wine (with 7 g/l of residual sugar) harvested at 95° Oechsle from 30 year-old vines in the Niederemmel part of the vineyard. It offers a delicately ripe nose of mirabelle, pear, ginger, Provence herbs, cream and fine smoke. The wine proves rather full-bodied, smooth yet lively on the palate, with a hint of residual sugar still in need of integration. The finish is nicely direct and beautifully herbal. 2022-2032

2017er	Günther Steinmetz	Neumagener Rosengärtchen Riesling von den Terrassen	22 18	91
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The 2017er Neumagener Rosengärtchen von den Terrassen is a dry wine (with less than 5 g/l of residual sugar) harvested at 96° Oechsle from 40 year-old vines in a terraced part of the prime Leienberg sector of the vineyard. This offers a beautiful nose of greengage, whipped cream, herbs and fine spices. The wine is nicely zesty on the comparatively full-bodied palate and leaves a mineral feel in the vibrant and powerful finish. This will please lovers of more expansive but no less complex dry Riesling. 2020-2027



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(Brauneberg – Middle Mosel)

2017er	Günther Steinmetz	Dhroner Hofberg Riesling GD	25 18	90
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The 2017er Dhroner Hofberg GD (standing for Grosser Dhroner) is a legally dry wine (with 8 g/l of residual sugar) harvested at 94° Oechsle made from over 40 year-old vines in the classical part of the vineyard. It starts off on the shy side as it only gradually reveals some discreet scents of apple, grapefruit, aniseed herbs and whipped cream, all wrapped into some smoky slate. The wine proves quite full-bodied on the palate and leaves an intense and almost hot feel in the long and ethereal finish (it does boast 13% of alcohol). Thankfully, some gorgeously vibrant acidity runs through the wine and livens up the experience. This will please lovers of more ostentatious but no less complex wines. 2022-2037

2017er	Günther Steinmetz	Piesporter Goldtröpfchen Riesling GP	20 18	90
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The 2017er Piesporter Goldtröpfchen GP (standing for Grosser Piesporter) is a legally dry wine (with 7 g/l of residual sugar) harvested at 96° Oechsle from 30 year-old vines in the Niederemmelmer part of the vineyard. This offers a big and ripe nose of cassis, fine herbs and spices. The wine proves full-bodied and creamy on the camphor-infused palate. Some zesty acidity livens up the bold and quite powerful feel in the finish (the wine does boast 13% of alcohol). 2022-2032

2017er	Günther Steinmetz	Veldener Grafschafter Sonnenberg Riesling Alte Reben	16 18	90
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The 2017er Riesling Alte Reben comes over 60 year-old and still largely un-grafted vines on the west-facing Veldener Grafschafter Sonnenberg (the name of the vineyard appears in small on the side of the label) and was fermented down to 10 g/l of residual sugar. This offers a beautiful and slightly broad nose of greengage, grapefruit zest, herbs, ginger, laurel and fine spices. The wine is quite intense but also nicely playful on the palate and leaves a delicately intense and fruity feel in the finish. The after-taste is also still rather fruity and shows a beautiful, delicately off-dry feel. This is a beautiful wine. Now-2027

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 (reprint from Mosel Fine Wines Issue No 41 – June 2018)

2017er	Günther Steinmetz	Wintricher Ohligsberg Riesling GW	14 18	90
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The 2017er Wintricher Ohligsberg GW (standing for Grosser Wintricher) is a legally dry wine (with 7 g/l of residual sugar) harvested at 102° Oechsle without botrytis from 40-50 year-old vines. Already hay-colored, this wine offers a rather creamy nose of greengage, pear, apple, star fruit and herbs. The wine proves big and assertive on the palate, where rich flavors of mirabelle and greengage mix with a touch of heat and good zest. The finish proves big, bold and quite powerful. This wine is made for lovers of Auslese Trocken style of dry Riesling. Now-2027

2016er	Günther Steinmetz	Pinot Noir Unfiltriert	01 18	89
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The 2016er Pinot Noir Unfiltered comes from the different parcels of the Estate in Burgen, Kesten and Mülheim. It was only de-stemmed to 60% and fermented in 3 year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. This wine proves very pale red in color but woe one with attractive scents of stewed strawberry, clove, oregano and smoke. The wine proves nicely elegant on the refined and subtle palate and leaves a nice feel of stewed red berry fruits and herbs in the long and gorgeously silky finish. The oak plays nicely second violin to the fruity flavors. This reminds us of some light Pinot Noir from Alto Adige or from the Loire and even the Jura. Whoever expects power and extraction will be massively disappointed. Those partial to elegance will rejoice. Despite the pale color, this will age nicely. Now-2026

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut St. Urbans-Hof – Nik Weis

(Leiwen – Middle-Mosel)

Nik Weis is visibly upbeat about his 2017 vintage: "2017 is the finest vintage ever under my 20-year tenure at the Estate. The vintage started at high speed. We experienced a very early bud break following the warmest March ever, and then some generalized frost, with air temperatures as low as -5°C [23°F], hit the already 20 cm [almost 8 inches] long shoots. They had no chance. In the end, I had 50% lower yields than in 2016, which was already a low-yielding vintage and despite the fact that I had a full 3 ha more acreage! Besides the immediate yield impact, the frost also had some secondary effects: The shoots which survived developed very unevenly, a normal situation when a vine is frost-shocked, and late shoots followed an even more delayed path. The result was a high disparity of ripeness not only between bunches, but also on the same bunch during the harvest. Fortunately, the summer was more or less normal with far less pressure from diseases than in 2016. The biggest challenge in September was to keep a cool head. Many didn't. They saw the losses already incurred through the frost and went into harvest far too early in an attempt not to lose more yields from grape evaporation in the autumn. These growers made green-tasting and hard wines. We waited patiently and only started our harvest on September 23. We did this with a larger team so that we could carry out precise selections in the vineyard. Fortunately, the weather dried up and cooled down, giving us the breathing space to bring in these selections. This explains why we only finished our harvest after a full month, on October 21. In the end, we produced very little basic wines and for instance there will be no Estate Riesling from old vines. Also, the sugar levels were quite high so that it was almost impossible to produce some Kabinett. Instead of the usual 20 casks, we only produced 1.5 cask of Bockstein Kabinett in 2017. We did however manage to compensate this by producing large quantities of high quality Auslese and noble-sweet wines. Overall, I love the vintage at our Estate. The wines have a monumental structure but are also extremely juicy, with a hint of botrytis and quite some gorgeously playful acidity. This is a vintage which will go into the hall of fame of St. Urbans-Hof."

As Nik explained, the Estate was able to produce its regular portfolio of wines, except for the Estate Riesling from old vines. The regular portfolio is complemented as of this vintage by a new GG which comes from the Lieu-Dit Layet in the Mehlinger Blattenberg, a sector which was classified as "dark red" on the Prussian taxation maps of the 19th century and still planted with very old un-grafted vines (this sector also yielded a Spätlese in 2017). The Estate also used the conditions of the vintage to the full and produced no less than five different bottlings of Auslese, five bottlings of Auslese GK, two bottlings of Auslese lange GK (both from the Bockstein), two BAs (from the Bockstein and the Layet) and three TBAs (from the Bockstein, the Goldtröpfchen and Laurentiuslay). This makes a staggering total of 17 different sweet and noble-sweet wines. These wines are still fermenting and will only be released later.

Nik Weis produced indeed a monumental collection of wines with many wines being set the finest ever at his Estate. The "simple" Wiltinger Alte Reben shows the finesse and elegance of a Grand Cru. The fruity-styled wines are incredibly intense and often cruise at a level higher than their Prädikat. But the Ockfener Bockstein Spätlese is a stunning Auslese-styled wine in the making. Given the quality of the portfolio, we cannot wait to taste the full range of Auslese, BA and TBAs!

NB: The Saarfelser, Layet and Laurentiuslay Spätlese as well as the different bottlings of Auslese, BA and TBA were not yet ready for tasting. The four GGs will be reviewed in the October Issue. The non-Riesling wines were not tasted.

2017er	St. Urbans-Hof	Ockfener Bockstein Riesling Spätlese	10 18	94
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The 2017er Ockfener Bockstein Spätlese is made from fruit harvested at a full 95° Oechsle. It offers a beautifully creamy nose of grapefruit puree, white peach, passion fruit, green herbs, laurel, and fine spices. The wine proves full-bodied yet beautifully balanced on the palate, where minty orchard fruits mingle with whipped cream and zesty acidity. The finish is delicately rich yet focused and refined. This beautiful and imposing Auslese in all but name is a terrific wine but one which will need time to integrate its richness and intensity. 2032-2057

2017er	St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Spätlese	17 18	93
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The 2017er Piesporter Goldtröpfchen Spätlese is made from fruit harvested at a full 96° Oechsle. It offers a gorgeous yet ample nose of pineapple, passion fruit, apricot blossom, coconut cream and fine spices. The wine develops the full ample and complex feel of an Auslese on the palate, where superbly ripe acidity adds some depth to the creaminess of the flavors. A good kick of acidity emerges in the finish and adds a lively side to this beautiful wine of almost Auslese GK presence. What stands out is the amazing purity and balance in the after-taste. 2032-2047

2017er	St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Kabinett	06 18	92+
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The 2017er Piesporter Goldtröpfchen Kabinett is made from fruit harvested at 88° Oechsle. It offers a slightly backward and comparatively creamy nose of mirabelle, grapefruit, cassis, star fruit, herbs and spices. The wine develops the full creamy yet zesty presence of a Spätlese on the palate, where ripe fruits, whipped cream and fine spices make for a still rather backward, broad and very juicy experience. It is only after extensive airing (several days) that this big but beautiful Spätlese in all but name starts to show its true, beautifully defined structure. The finish is pure and delicately complex. The upside is huge here as the wine gains in precision and finesse with age. 2027-2047



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut St. Urbans-Hof – Nik Weis

(Leiwener – Middle-Mosel)

2017er	St. Urbans-Hof	Wiltinger Riesling Alte Reben	29 18	92
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The 2017er Wiltinger Alte Reben was vinified to off-dry levels (22 g/l of residual sugar) from a parcel planted with over 100 year-old un-grafted vines in the original, upper and iron-rich part of the Wiltinger Schlangengraben. This offers a gorgeous nose of mirabelle, grapefruit zest, herbs and spices. The wine is beautifully intense but also remarkably vibrant on the ripe and multi-layered palate, as chalky minerals, white peach and fine herbs mingle with creamy and exotic fruits. This is a little beauty in the making and easily the finest bottling of Wiltinger Alte Reben ever made by the Estate. 2022-2037

2017er	St. Urbans-Hof	Mehringer Riesling Alte Reben	27 18	91
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The 2017er Mehringer Alte Reben is made from century-old vines in the central part of the Mehringer Blattenberg (in the Layet sector) and was fermented in comparatively new casks (Fuder) down to 13 g/l of residual sugar. This offers a rather big and broad nose of greengage, camphor, spices and fine herbs. The wine is rather full-bodied and delicately creamy on the palate. It leaves an intense but also superbly creamy feel of spices and herbs in the ample, powerful but very satisfying finish. At this stage, it reveals its true potential only after several days of airing. This is a seriously great wine in the making! 2022-2037

2017er	St. Urbans-Hof	Ockfener Bockstein Riesling Kabinett	21 18	91
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The 2017er Ockfener Bockstein Kabinett is made from fruit harvested at 93° Oechsle in the Neuwiese part of the vineyard. It offers a broad and delicately creamy nose of grapefruit, passion fruit puree, ginger, herbs and spices. The wine is still rather shy and non-saying on the palate at the moment but the finish, while having the full-on ripe presence of a big Spätlese, proves superbly pure and engaging. Some ripe and beautifully tart notes of apricot blossom add complexity to the after-taste of this big Spätlese in all but name. 2032-2047

2017er	St. Urbans-Hof	Riesling Schiefer (White Label)	23 18	89
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The 2017er Schiefer Riesling comes from recently acquired vineyards in Mehring and the upper, flatter part of the Schodener Saarfeliser Marienberg and was fermented to off-dry levels (19 g/l of residual sugar). This offers a gorgeously fragrant nose of pear, white peach, greengage, bergamot, white flowers and a hint of whipped cream. The wine proves superbly playful and develops the intensity of a Grand Cru on the palate. The finish is smooth and delicately fruity. This is a gorgeous wine in the making which cruises far above mere "Estate wine" levels. Now-2027

2017er	St. Urbans-Hof	Mosel Riesling (White Label)	07 18	88
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The 2017er Mosel Riesling comes from parcels partially planted with very old vines in the Leiwener Klostersgarten and was fermented to dry-tasting levels (9 g/l of residual sugar). This offers a beautiful nose of mirabelle, pear, grapefruit puree, star fruit, cinnamon, herbs and smoke. The wine then woes with a beautifully elegant and full-bodied feel of ripe fruits, fine spices and herbs more often found in Grand Cru bottlings than in entry-level wines. The finish is intense, smooth and very elegant. This is a superb wine which cruises far above the usual standards of Estate wines. Alas, very little was made. Now-2022

2017er	St. Urbans-Hof	Saar Riesling (Black Label)	09 18	88
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The 2017er Saar Riesling comes from old vines in the Wiltinger Schlangengraben and was fermented to fully off-dry levels (22 g/l of residual sugar), hence the black label. It offers an appealing nose of greengage sorbet, herbs, fine spices and smoky slate. The wine proves rather full-bodied, certainly by Estate wine standards, on the palate but gains in focus in the finish thanks to a sharp and energizing kick of ripe acidity. The after-taste is still rather reduced, which makes us opt to wait a year or two before cracking open any bottle. 2019-2027

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

Sofia Thanisch is very happy with the quality of her bottled wines in 2017 but regrets the low yields: "2017 only yielded half of the quantity of fruit we had in 2016. The growing season started perfectly well with sunny and warm weather during March and beginning of April. Unfortunately, we were hit hard by some frost in the second half of April while bud break was already done. This frost particularly affected our best and warmest parcels. Except for a small hailstorm which hit some of our parcels but without any significant damage, the summer proved ideally sunny right up to early September. September, in turn, proved cool and rainy. The grapes were already ripe and we decided to start our harvest as early as September 25, something which we had never seen in the history of our Estate. More pickers joined us as of the second week of harvest to help us in the grape selections. Overall we did a tough yet necessary job in discarding the rot infected berries and only kept the clean and ripe ones. All grapes came in at good to high must levels, often in the Spätlese and Auslese categories. Harvest started on September 25 and was already completed on October 12. The Estate started by harvesting grapes in the Kueser vineyards before going to Bernkastel. The top sites (Bernkasteler Lay, Bernkasteler Graben and Bernkasteler Doctor) were brought in in the second half of the harvest. All grapes showed rather high sugar levels, at around 90-100° Oechsle."

The Estate produced its usual portfolio of wines which includes its two GGs (from the Bernkasteler Doctor and Graben). The collection is crowned by two high-end Auslese from the Bernkasteler Badstube and the Bernkasteler Doctor (which were brought in at a massive 120° Oechsle) and a TBA from the Bernkasteler Doctor (which was still fermenting in July 2018). As so often, the Estate will bring a special cask of Doctor Spätlese to this year's Auction.

The Estate produced a strong collection, which quite reflects the intrinsic richness of the vintage. The wines offer ripe and opulent fruit as well as presence and richness on the palate. However they do, as usual, taste dryer than what one could expect from the analytics. The Doctor fruity-styled wines all show better than the Badstube, except for Badstube Auslese which is a remarkable wine worth any search. The Auction Spätlese is simply stunning.

NB: The GGs (Graben and Doctor) will be reviewed in the October Issue. The Doctor TBA was not yet ready for tasting.

2017er	Wwe Dr. H. Thanisch – Erben Thanisch	Bernkasteler Doctor Riesling Spätlese	04 18	Auction	95
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The 2017er Bernkasteler 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

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Doctor Riesling Auslese	05 18		93+
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The 2017er Bernkasteler Doctor Auslese was harvested at a massive 120° Oechsle. It offers a superbly smoky and floral nose where yellow peach, earl grey, pear, melon, spices and herbs join the party with airing. The wine has quite some presence on the palate at first, but this presence is wrapped up into delicately sweet, creamy fruits. The finish is smooth, creamy yet very long. This needs a solid decade to fully blossom and could eventually turn out even better than anticipated if the fresher side of this Auslese GK styled Riesling gets the upper hand. 2027-2057

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Auslese	07 18		93
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The 2017er Bernkasteler Badstube Auslese was harvested at a massive 120° Oechsle. It proves still quite restrained and smoky at first, before some delicately exotic notes of pineapple, candied grapefruit, orange zest, dried apricot, lime, spices, and herbs kick in. This fully fruity Auslese is stunningly playful on the palate where it wraps juicy yellow fruits into some elegantly spicy acidity. A touch of toffee and whipped cream join the party with air and add smoothness to the whole experience. The finish is superbly long and fresh. This serious Auslese should be lay down for a decade in order to give it a chance to develop its full complexity. 2027-2057

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Doctor Riesling Kabinett	02 18		93
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The 2017er Bernkasteler Doctor Kabinett offers a wonderfully complex and refined nose of white flowers, spices, whipped cream, minty herbs, earl grey and vanilla. The wine is ethereally light and refined on the palate, where it delivers some Kabinett precision and finesse with great multi-layered complexity. The finish is all about finesse, delicacy and refinement. This is a great Kabinett in the making. 2027-2042



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Spätlese	03 18	93
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The 2017er Berncasteler Doctor Spätlese offers a ripe nose of yellow peach, orange blossom, apricot, coconut cream, pear and smoke, all wrapped into some toffee. The wine is compact and still on the sweet side and intense on the palate. Riper fruits including apricot, mango and melon kick in and make for a delicately creamy and still rather sweet feel in the finish. This big backward offer will need more than a decade to absorb its sweetness and develop the inherent finesse of Doctor wines. 2032-2057

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Spätlese	06 18	91
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The 2017er Bernkasteler Badstube Spätlese offers a gorgeously ripe and fruity nose of pineapple, candied grapefruit, melon and pear, all wrapped into a touch of aniseed herbs. It displays quite some ripe yellow fruits on the structured and quite intense palate often found in Auslese rather than Spätlese. The finish is driven by zesty acidity and spices, so that the feeling of sweetness is well packed into a racy structure. 2025-2037

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Kabinett Feinherb	08 18	90
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The 2017er Bernkasteler Badstube Kabinett Feinherb was fermented down to fully off-dry levels at 26 g/l of residual sugar. It delivers an animating nose made of citrusy fruits including lime, tangerine, Limoncello and grapefruit as well as anise, earthy spices, smoke and pear. The wine is beautifully focused on the palate where some nicely juicy fruits are wrapped into racy yet ripe acidity. Yellow fruits join the party in the long and energetic finish, giving the wine more than a hint of Spätlese structure. 2020-2032

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Kabinett	13 18	90
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The 2017er Bernkasteler Badstube Kabinett displays a subtly fruity and floral aromatic profile with great complexity and finesse on the nose. Notes of whipped cream, candied grapefruit, yellow peach, pear and herbs are wrapped into delicately cream and light sweetness on the palate. The finish is light-weighted and delicately creamy. 2025-2037

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Riesling Kabinett Feinherb	14 18	(89-91)
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The 2017er Kabinett Feinherb mainly comes from grapes harvested in Kues and was fermented down to fully off-dry levels at 25 g/l of residual sugar. It offers an expressive nose driven by pineapple, grapefruit, greengage, apple and mirabelle as well as some smoke and herbs. The wine is intensely zesty on the palate. Some juicy yellow fruits add a juicy side from in the background. The finish is intense, almost powerful and just off-dry in taste (despite the wine having 25 g/l of residual sugar). The after-taste is all about lime, ginger and zesty grapefruit, all underpinned by a very animating acidity. 2020-2032

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Riesling	12 18	89
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The 2017er Riesling is made from grapes harvested in Kues and was fermented to fully fruity levels (43 g/l of residual sugar). It displays a highly aromatic nose with intense notes of apricot, yellow peach, yellow peach, melon, pear, smoke and lead pencil, all wrapped into a touch of volatile acidity. The wine is beautifully structured on the delicately powerful palate, where notes of orange, apricot and even a hint of mango are wrapped into some juicy and highly refreshing acidity. This mighty fruity-styled Riesling leaves an already off-dry (instead of a fully fruity one in the finish. 2020-2032

2017er	Wwe Dr. H. Thanisch-Erben Thanisch	Riesling Trocken	11 18	87
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The 2017er Riesling Trocken comes from grapes harvested in Kues. It delivers an aromatic yet subtle nose of smoke, mint, aniseed herbs, sage, rosemary, almond, pear and lime. The wine is straight and intense on the palate where some juicy yellow fruits kick in. The finish is razor sharp, pure and powerfully zesty. Some herbal notes and a hint of tartness come through in the after-taste. This rather imposing version of a dry Estate Riesling will need a year or two in the bottle to fully shine. 2020-2025

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2017 Mosel Vintage – Other Recommended Wines (Part II)

This section includes noteworthy wines tasted during our summer 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.

- Agritiushof**
- Bischöfliche Weingüter Trier**
- Blees-Ferber**
- Fio**
- Lothar Kettern**
- König Johann**
- Lehnert-Veit**
- Axel Pauly**
- Stairs n' Roses**
- Studert-Prüm**
- Viermorgenhof**
- Villa Huesgen**
- Willems-Willems**
- Würtzberg**

- Oberemmel*
- Trier*
- Leiwen*
- Piesport*
- Piesport*
- Konz*
- Piesport*
- Lieser*
- Kinheim*
- Wehlen*
- Kinheim*
- Traben-Trarbach*
- Krettnach*
- Serrig*





Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Agritiushof

(Oberemmel – Saar)

2017er	Agritiushof	Riesling Spätlese Trocken Karlskopf	09 18	87+
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The 2017er Riesling Karlskopf is a legally dry Spätlese (the words Trocken and Spätlese only appear in small on the side of the label) from the Gewann Karlskopf, a privileged south-facing high-altitude sector of the Oberemmeler Karlsberg which has been registered as *Katasterlage* (more on this subject in the Mosel Fine Wines Issue No 26 – Oct 2014). This offers a rather enticing nose made of greengage, grapefruit, lemon, herbs and spices. The wine is firmly tart and even sharp on the palate and leaves a reduced feel of bitter lemon and herbs in the long finish. This will need quite a few years to shed its acidic structure but could then prove really nice in a lively and zesty style. 2022-2030

2016er	Agritiushof	Riesling Rotschiefer	18 17	87
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The 2016er Riesling Rotschiefer is an off-dry Riesling (with 16 g/l of residual sugar) from parcels in the iron-rich south-facing sector of the Oberemmeler Karlsberg. This offers an attractive nose of pear, cassis and earthy herbs. The wine is nicely tart and playful on the direct palate and leaves a crisp and joyful feel in the slightly thin finish. Now-2024

2017er	Agritiushof	Riesling Spätlese Felskupp	10 18	87
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The 2017er Riesling Felskupp is an off-dry Spätlese (the word Spätlese only appears in small on the side of the label) fermented down to 18 g/l of residual sugar from grapes harvested in the Gewann Karlskopf, a privileged south-facing high-altitude sector of the Oberemmeler Karlsberg previously owned by the von Kesselstatt Estate. It offers a rather undercooled nose driven by mirabelle, aniseed herbs, smoky slate and lime sorbet. The wine starts off on a playfully fruity side but is quickly dominated by an electrifying acid kick in the tart and almost dry-tasting finish. There are some nice flavors in there but one will need some patience before these will emerge. 2022-2032

2017er	Agritiushof	Riesling Rotschiefer	03 18	85+
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The 2017er Riesling Rotschiefer is an off-dry Riesling (with 18 g/l of residual sugar) from parcels in the iron-rich south-facing sector of the Oberemmeler Karlsberg. It offers a rather interesting nose driven by mirabelle, greengage, herbs and spices. It proves hugely backward on the slightly slender and massively acidic palate and finish. This will need quite some time to integrate its at-the-moment overly sharp zesty side, and if so it could easily warrant a higher rating. 2022-2027

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Bischöfliche Weingüter Trier

(Trier – Trier-Ruwer)

NB: In addition to the information provided on the label, the Estate uses a color code for the capsules to indicate the type of wine: blue is for dry wines, green for off-dry ones, and "brass red" for fruity-styled ones.

2016er	Bischöfliche Weingüter Trier	Dhroner Hofberg Riesling Auslese GK	168 17	93
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The 2016er Dhroner Hofberg Auslese GK was harvested at 93° Oechsle with 40-50% botrytis and was fermented down to 82 g/l of residual sugar. It offers a hugely aromatic, ripe and exotic nose driven by mango, candied pineapple and melon as well as almond cream, brown sugar, strawberry and prune, all wrapped into some mint and grapefruit. The wine coats the palate with superbly honeyed flavors of exotic fruits and toffee and leaves one with a delicately smooth, creamy and sweet feel in the long and gentle finish. The after-taste is all about ripe pineapple and almond cream wrapped into a silky and smooth texture. This impressive dessert wine only needs a decade of patience in order for it to absorb its sweetness. 2026-2056



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2017er	Bischöfliche Weingüter Trier	Scharzhofberger Riesling Auslese	140 18	93
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The 2017er Scharzhofberger Auslese was harvested at 92° Oechsle with 30-40% botrytis and was fermented down to 79 g/l of residual sugar. It offers a superbly rich and complex nose of pineapple, almond cream, candied melon, grapefruit, apricot, minty herbs and a hint of honey. The wine proves luscious and creamy on the palate. Mango juice, baked pineapple and ripe peach all add to give this Auslese a real dessert wine character. The very long and assertive finish is superbly playful and leaves one with flavors of candied grapefruit and dried apricot. The sweetness is still quite noticeable: This impressive dessert wine will need a solid decade to absorb it. 2027-2047

2017er	Bischöfliche Weingüter Trier	Trittenheimer Apotheke Riesling Spätlese Trocken	152 18	93
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The 2017er Trittenheimer Apotheke Spätlese Trocken was harvested at 88° Oechsle and fermented in a blend of Doppelstück (60%) and Fuder (40%). It offers a most delicate, complex and pure nose made of smoke, vineyard peach, candied grapefruit, freshly cut herbs, bergamot, a hint of coconut and floral nuances. The wine proves superbly balanced on the palate where juicy fruits are wrapped into a mineral and zesty structure. The finish is extremely long, focused and pure. This is all about delicacy and refinement as the wine only has 11.5% of alcohol, yet the complexity and finesse it offers are quite remarkable. 2019-2027

2016er	Bischöfliche Weingüter Trier	Ayler Kupp Riesling Spätlese Trocken Azubiwein	159 17	92
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The 2016er Ayler Kupp Spätlese Trocken Azubiwein was harvested at a moderate 84° Oechsle and fermented down to 7 g/l of residual sugar. It only gradually reveals its magnificent fresh bouquet made of grapefruit zest, tangerine, minty herbs (especially sage and thyme), anise, spices and dried white flowers. The wine is superbly refined and delicate on the palate, where it reveals a good density and at the same time lightness and elegance. The finish is very long, flowery and quite spicy, as well as fully dry in taste. This great success does not need to hide before the very high quality of Ayler Kupp wines produced by Florian Lauer (from Weingut Peter Lauer)! 2021-2031

2016er	Bischöfliche Weingüter Trier	Piesporter Goldtröpfchen Riesling Spätlese	162 17	92
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The 2016er Piesporter Goldtröpfchen was harvested at a moderate 86° Oechsle and was fermented down to 60 g/l of residual sugar. It delivers a superbly attractive and still slightly reduced nose of citrus, grilled pineapple, vineyard peach, freshly cut grass, thyme and orange blossom. The wine has the full presence of a creamy Auslese driven by complex and juicy notes of ripe yellow fruits, orange blossom and a hint of honey on the palate. The finish is superbly juicy and fruit-driven. Zest and minty herbs emerge in the after-taste and give this Auslese-styled Riesling tension and vivacity. This is superbly made in a quite creamy yet remarkably complex style. 2024-2041

2016er	Bischöfliche Weingüter Trier	Scharzhofberger Riesling Kabinett Feinherb	156 17	92
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The 2016er Scharzhofberger Kabinett Feinherb was harvested at 84° Oechsle and was fermented down to 20 g/l of residual sugar. It displays a most beautiful, complex and refined nose driven by cool minty elements, grapefruit, citrus, white peach, a hint of grilled pineapple and quite some herbs. The wine is superbly balanced on the palate, where delicately creamy fruits and flowery elements are gorgeously framed by an animating and quite fiery acidity. The wine tastes almost dry in the airy finish and leaves on with fragrant flavors of grapefruit skin, tangerine, gooseberry and minty herbs in the after-taste. This breathtaking effort lives from its lightness and complexity. Now-2031

2017er	Bischöfliche Weingüter Trier	Ayler Kupp Riesling Spätlese	136 18	91
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The 2017er Ayler Kupp Spätlese was harvested at 91° Oechsle and was fermented down to 66 g/l of residual sugar. It delivers a ripe and quite aromatic nose driven by yellow peach, pineapple, candied grapefruit, anise, minty herbs and smoke. The wine is still quite sweet on the palate, where some exotic and honeyed fruits kick in and add an extra dimension of ripeness. Thankfully, the finish develops good grip and zesty fruits give this Auslese in all but name a playful and refreshing side. Some herbal notes, smoke and citrus round off the nicely positive experience of enjoying this wine in the after-taste. 2027-2047

2015er	Bischöfliche Weingüter Trier	Kaseler Nies'chen Riesling Spätlese Meisterstück	172 17	91
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The 2015er Kaseler Nies'chen Spätlese Meisterstück was harvested at a full 94° Oechsle and was fermented down to 78 g/l of residual sugar. It spent 2 winters in Fuder before being bottled in summer 2017 (hence the late AP number). The wine offers an aromatic nose with plenty of ripe and juicy fruits including canned peach, pear, mango, pineapple, candied grapefruit, yuzu puree and orange zest, all wrapped into some honey and anise. The wine coats the palate with juicy ripe fruits and honeyed cream. A hint of gooseberry and grapefruit brings a nice feeling of freshness to this overall ripe Auslese-styled Riesling. The finish is still remarkably sweet, yet the underlying tension and bitter orange-driven aromatics already indicate the greatness to come at maturity, in a decade or so. This remarkably ripe version of Ruwer Riesling will please lovers of exotic fruit-driven and expressive Riesling. 2025-2040



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2017er	Bischöfliche Weingüter Trier	Scharzhofberger Riesling Kabinett	123 18	91
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The 2017er Scharzhofberger Kabinett was harvested at 87° Oechsle and was fermented down to 57 g/l of residual sugar. It delivers a beautiful fresh and minty nose of vineyard peach, spices, aniseed herbs, smoke, candied grapefruit and pear. The wine develops the full presence of a Spätlese driven by riper fruits on the palate. A nice zesty acidity runs brings some freshness and a playful side to the focused, fresh and zesty finish, and gives the wine the lightness and cut of a Kabinett in the after-taste. 2025-2037

2015er	Bischöfliche Weingüter Trier	Trittenheimer Apotheke Riesling Spätlese Trocken Réserve	113 18	91
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The 2015er Trittenheimer Apotheke Spätlese Trocken Réserve was harvested at a full 97° Oechsle and was fermented down to 8 g/l of residual sugar. It was matured for 30 months on its gross lees in Doppelstück. This already lightly golden-colored wine offers a very attractive nose of lanolin, candied grapefruit, mango, vanilla pod, a hint of buttery cream, all lifted up by a touch of volatile acidity. The wine proves creamy and juicy on the palate. Hints of vanilla and buttery flavors wrapped into delicately lactic and mild acidity come through and give the wine the structure and feel of a Chardonnay from the Côte de Beaune. There is quite some presence here, yet the wine is not overly fruity or powerful, as it very nicely integrates this richness into a delicately creamy structure. The wine unfolds a more typical Riesling and Mosel character in the finish as grapefruit and smoky flavors come through. This dry Riesling will suit lovers of riper and slightly lactic expressions of dry white wine. Now-2025

2017er	Bischöfliche Weingüter Trier	Dhroner Hofberg Riesling Spätlese Trocken	132 18	90+
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The 2017er Dhroner Hofberg Spätlese Trocken was harvested at 91° Oechsle. It immediately captivates through some intense and even powerful notes of citrusy fruits, smoke and minty herbs. Subtler aromatics including blueberry, cassis and grapefruit join the party after some airing. The wine is intense and powerful on the citrusy and herbal palate. The focused and herbal finish is still marked by some tartness in need of integration. This will please lovers of acid-infused dry Riesling, and could ultimately warrant an even higher rating when all its currently slightly hard elements will have mellowed away. 2022-2032

2017er	Bischöfliche Weingüter Trier	Trittenheimer Apotheke Riesling Spätlese Feinherb	143 18	90+
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The 2017er Trittenheimer Apotheke Spätlese Feinherb was harvested at a moderate 84° Oechsle and was fermented down to 20 g/l of residual sugar. It offers a superbly complex and intense nose of smoke, yellow flowers, almond, vineyard peach, Conference pear, ginger and sage. The wine coats the palate with juicy and sweet fruits, and only proves more dynamic, zesty and intense in the very long finish. This is very much dominated by its sweetness at the moment, but the underlying material, freshness and complexity are quite remarkable. This will need time but could ultimately prove remarkable. 2022-2032

2017er	Bischöfliche Weingüter Trier	Ayler Kupp Riesling Spätlese Feinherb	135 18	90
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The 2017er Ayler Kupp Spätlese Feinherb was harvested at 90° Oechsle and fermented down to 20 g/l of residual sugar. It offers a beautifully complex and refreshing nose mixing herbal and minty elements with riper fruits including yellow peach, pineapple, candied grapefruit and tangerine. The wine develops nice aromatic presence and intensity on the creamy and still rather sweet palate. The finish proves already quite complex and remarkably pure, as notes of smoke, lime, grapefruit and spices woo for one's attention. This only needs a little bit of patience to absorb its mid-palate sweetness. 2020-2027

2015er	Bischöfliche Weingüter Trier	Kanzemer Altenberg Pinot Noir Trocken	111 17	90
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The 2015er Kanzemer Altenberg Pinot Noir comes from 13-16 year-old vines and was harvested at a full 99° Oechsle, before being fermented and matured in Fuder. It delivers a captivating ripe nose of Morello cherry, blackberry, blueberry, clove, tar and smoke, with a hint of earthy spices, button mushroom, and prune. The wine is quite juicy and fruity on the palate, where the tannins are still present but prove fully ripe and delicately sweet in taste. Oak elements, tar and black pepper emerge in the quite zesty and powerful finish. This Pinot Noir will particularly please lovers of more powerful and riper expressions of this variety. 2019-2025

2017er	Bischöfliche Weingüter Trier	Kanzemer Riesling Kabinett Trocken	129 18	90
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The 2017er Kanzemer Kabinett Trocken was harvested at 86° Oechsle and was fermented down to 8 g/l of residual sugar. It only delivers some smoky notes of slate and lead pencil at first, which only gradually give way to yellow peach, apple, herbal spices and mint. Despite a comparatively low 11% of alcohol, the wine develops quite some presence and intensity on the palate yet remains superbly focused thanks to some zesty flavors of lime, citrus and candied grapefruit. The wine comes over as tasting fully dry in the very long and focused finish. This is a beautiful dry Riesling from the Saar in the making. 2020-2032



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2017er	Bischöfliche Weingüter Trier	Kaseler Nies'chen Riesling Kabinett	131 18	90
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The 2017er Kaseler Nies'chen Kabinett was harvested at 86° Oechsle and was fermented down to 69 g/l of residual sugar. It delivers a beautiful nose of flowers, bergamot, yellow peach, candied grapefruit and ripe gooseberry. The wine is smooth and creamy on the palate, where the residual sugar still dominates and masks the underlying complexity at this stage. The finish offers good freshness but also the presence and completely of a Spätlese. This will need a solid decade to absorb its sweetness and reach maturity. 2027-2042

2016er	Bischöfliche Weingüter Trier	Graacher Himmelreich Riesling Spätlese Trocken	170 17	89
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The 2016er Graacher Himmelreich Spätlese Trocken was harvested at 87° Oechsle and was fermented down to 8 g/l of residual sugar. This starts off on the flinty side of life before quite fruity scents including gooseberry, underbrush, strawberry, yellow peach and pear, as well as cinnamon and cashew nut kick in. The wine proves fruity but also under-cooled and slightly driven by green flavors on the nicely juicy and fresh palate. This very good light-weighted and fruit-driven dry wine only needs a little bit of patience for it to integrate the touch of tartness and CO2 in the finish. 2019-2026

2017er	Bischöfliche Weingüter Trier	Kanzemer Altenberg Riesling Kabinett	129 18	89
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The 2017er Kanzemer Altenberg Kabinett was harvested at 91° Oechsle and was fermented down to 52 g/l of residual sugar. It starts off on the discreet and rather closed side as it initially only displays timid notes of smoke and dried flowers. After some extensive airing, it develops riper and quite attractive scents of lanoline, candied grapefruit, prune and coconut. It only really delivers its ripeness and presence on the palate, which proves to develop real Spätlese (if not Auslese) character. Some herbal notes come through in the after-taste and bring some pep up to this rich version of fruity-styled Riesling. This will need quite some aging in order to integrate its sweetness. Lovers of bold and smooth expressions Spätlese-like fruity wines will find much to enjoy here. 2027-2042

2017er	Bischöfliche Weingüter Trier	Trittenheimer Riesling Kabinett Trocken	106 18	89
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The 2017er Trittenheimer Kabinett Trocken was harvested at 86° Oechsle and was fermented down to just below 9 g/l of residual sugar, i.e. within the legal limits for dryness. The wine delivers an aromatic and captivating fruity nose made of yellow peach, pineapple, candied grapefruit as well as a hint of apricot, smoke, minty herbs and ginger driven spices. Juicy fruits add to the wine's sweetness on the mid-palate, yet these are nicely wrapped into a dense and spicy core which gives the wine quite some weight (despite the label only showing 11% of alcohol). The finish proves direct, still slightly tart, and satisfyingly long. 2020-2027

2016er	Bischöfliche Weingüter Trier	Ayler Kupp Riesling Kabinett	153 17	88
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The 2016er Ayler Kupp Kabinett was harvested at 84° Oechsle and was fermented down to 49 g/l of residual sugar. It offers a quite remarkable nose made of herbs, anise, nettle, canned peach and ripe apple, all reinforced by a hint of volatile acidity. The wine proves delicately smooth and quite direct in style on the palate, where almond cream, peach and pear puree are well balanced by some zesty acidity. Some herbal and spicy notes bring freshness to the long and direct finish. 2022-2031

2016er	Bischöfliche Weingüter Trier	Ayler Kupp Riesling Spätlese Feinherb	160 17	88
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The 2016er Ayler Kupp Spätlese Feinherb was harvested at 86° Oechsle and was fermented down to 18 g/l of residual sugar. It proves still quite reductive and marked by a touch of sulfur at this early stage. These reductive elements only gradually give way to riper fruits including pineapple, yellow peach, grapefruit and a hint of apricot wrapped into almond cream and ginger driven spices. The wine is smooth and subtle on the palate, before some creamy and ripe fruits kick in and give power to the delicately tart finish (despite the fact that the wine only has 10.5% of alcohol). This will prove a nicely assertive off-dry wine to enjoy with hearty food at maturity. 2020-2024

2017er	Bischöfliche Weingüter Trier	Bernkasteler Riesling Kabinett Feinherb	121 18	88
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The 2017er Bernkasteler Kabinett Feinherb was harvested at 89° Oechsle and was fermented down to 20 g/l of residual sugar. It offers a superbly refined nose of bergamot, spices, yuzu, grapefruit, yellow peach and pineapple wrapped into minty herbs and a hint of smoke. The wine proves rather rich and driven by quite some creamy and smooth fruits on the palate. While quite charming now, it will become more complex and precise with a few years of bottle age. 2019-2025

2017er	Bischöfliche Weingüter Trier	Kaseler Riesling Kabinett Trocken	111 18	88
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The 2017er Kaseler Kabinett Trocken was harvested at 89° Oechsle and was fermented down to just below 9 g/l of residual sugar, i.e. within the legal limits for dryness. It delivers a most refined, delicate and fragrant nose of white flowers, anise, wet stone, cassis, sage, thyme and vineyard peach. The wine is delicately smooth and juicy on the palate and leaves a quite smoky and herbal (yet not tart) feel in the medium long and superbly airy finish. Some grapefruit and lime make for a nicely dry after-taste. 2020-2027



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2016er	Bischöfliche Weingüter Trier	Wiltinger Schlangengraben Riesling Trocken	180 17	87+
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The 2016er Wiltinger Schlangengraben Trocken was harvested at a full 93° Oechsle and was fermented in stainless steel down to 8 g/l of residual sugar. It develops a quite animating, smoky and fresh nose of wet stone, floral nuances, minty herbs, grapefruit and lime. The wine is nicely zesty on the palate with some juicy fruits (pear, apple and peach) kicking in and adding intensity to the experience. A touch of CO2 adds tartness to the currently slightly diffuse finish. This needs another year or two in the bottle to fully shine. It could turn out better than expected, especially if it develops finesse on the palate. 2019-2024

2016er	Bischöfliche Weingüter Trier	Ayler Herrenberg Riesling Feinherb	161 17	86
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The 2016er Ayler Herrenberg Feinherb was harvested at a full 93° Oechsle and was fermented in stainless steel down to 20 g/l of residual sugar. Slightly reductive elements quickly give way to a ripe and broad aromatic array of scents including gooseberry, underbrush, almond paste, pineapple cream, dried apricot and canned peach on the nose. The wine is light, delicately creamy and juicy on the palate and leaves a spicy, creamy and light feel in the finish. This off-dry Riesling is quite easy to quaff. Now-2021

2016er	Bischöfliche Weingüter Trier	Frühburgunder Trocken	115 18	86
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The 2016er Frühburgunder is made from grapes harvested at a full 97° Oechsle in the Eitelsbacher Marienholz and was fermented and matured in Fuder. It starts off on the smoky side at first before some powerful notes of candied orange, cooked strawberry, cassis, cherry, dark chocolate, ripe peach, and white pepper kick in. It proves quite subtle and delicately soft on the palate, where spicy tannins are still noticeable even if already well integrated. The wine leaves one with an intense zesty and spicy feeling in the long and mouth-cleaning finish. With more airing, the powerful side of the wine (the wine exhibits 13% of alcohol) comes through but the wine remains balanced despite some astringency in the after-taste. This racy Frühburgunder is nicely made in a quite assertive way. Now-2021

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Weingut Blees-Ferber

(Leiwen – Middle Mosel)

2017er	Blees-Ferber	Neumagener Sonnenuhr Riesling Trockenbeereauslese	11 18	95
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The 2017er Neumagener Sonnenuhr TBA is a noble-sweet wine with a full 150 g/l of residual sugar from fruit harvested at a full 179° Oechsle. This already golden-colored wine first reveals a hint of furniture polish which however quickly gives way to a stunning nose of almond, raisin, candied pineapple, coconut and date, all wrapped into barbeque herbs. The wine has all the characteristics of an Eiswein on the palate as searing acidity (it does have a staggering 19 g/l of total acidity) completely frames the wine on the palate. The finish is delicately complex but also quite firm and direct due to the acidic structure which runs through the wine. If acid is your thing, this TBA will please your every sense. However, we would rather enjoy this on the younger side as the acidity may prove too much for harmonious long-term aging. But, boy will this be stunning over the coming decade! Now-2027+

2017er	Blees-Ferber	Neumagener Sonnenuhr Riesling Auslese *** Non Plus Ultra	19 18	94
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The 2017er Neumagener Sonnenuhr Auslese *** Nec plus Ultra (referring to the slogan written on the sundial in Neumagen) is a sweet wine with 100 g/l of residual sugar from fruit harvested at 99° Oechsle in this vineyard solely-owned by the Estate. This offers a beautiful nose of grapefruit, coconut, apricot blossom, chalky minerals and smoky slate. The wine is nicely creamy yet also vibrant on the palate. The finish is superbly creamy and elegant. This is a superb Auslese in the making. 2027-2042

2017er	Blees-Ferber	Piesporter Gärtchen Riesling Auslese	20 18	93+
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The 2017er Piesporter Gärtchen Auslese is a dessert wine (with 105 g/l of residual sugar) from partially botrytized fruit harvested at 100° Oechsle in this vineyard solely-owned by the Estate on the Piesporter hill. This offers a gorgeous nose of grapefruit, cassis, apricot blossom, fine spices and herbs. Apricot and backed pineapple underline the "Auslese GK" character of this wine on the creamy yet zesty palate. The finish is lively, full of zing and sweet fruity flavors. This gorgeous Auslese in the making could easily beat our already high expectations if the sweetness in the finish melts away into the wine at maturity. 2027-2042



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2017er	Blees-Ferber	Leiwener Laurentiuslay Riesling Kabinett	16 18	92
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The 2017er Leiwener Laurentiuslay Kabinett is a fruity-styled wine (with 7.5% of alcohol and almost 70 g/l of residual sugar) from fruit harvested at 88° Oechsle in the Bubental sector of the vineyard. This offers a beautiful even if rather ample nose (by Kabinett standards) driven by passion fruit, apricot, whipped cream, grapefruit zest and floral elements. The wine develops the full mouthcoating presence of a Spätlese before a vivid kick of acidity whips up the natural breadth of this beautiful wine into place. The finish is searing and has all the hallmarks of a gorgeous "Auslese Eiswein" as they were produced until the 1970s. This is a gorgeous wine but it cruises at easily one level of Prädikat higher (if not more) than what is written on its label. 2027-2042

2017er	Blees-Ferber	Piesporter Goldtröpfchen Riesling Spätlese ***	21 18	92
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The 2017er Piesporter Goldtröpfchen Spätlese *** is a fully fruity-styled wine (with 7.5% of alcohol) from almost only clean fruit harvested at 93° Oechsle in the Niederemmer Berg part of the vineyard. This offers a rather reduced but quite complex nose of greengage, minty herbs, pear, star anise, smoke, and ground spices. Despite the high level of residual sugar, the wine remains nicely juicy on the palate and leaves a delicately creamy yet vibrant feel in the long, complex and very pure finish. This is a gorgeous Auslese-styled wine in the making. 2027-2042

2017er	Blees-Ferber	Trittenheimer Apotheke Riesling Spätlese *** Alte Reben	15 18	92
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The 2017er Trittenheimer Apotheke Spätlese *** Alte Reben is was fermented down to 11.5 g/l of residual sugar from fruit harvested at 91° Oechsle from over 45-year-old vines in the Laurentiusberg sector of the vineyard. This offers a beautiful and slightly ample nose of cassis, grapefruit, chalky minerals and herbs. The wine is nicely vivid at first on the palate. Then a gorgeously creamy side joins the party right into the long finish. This is beautifully made as the zesty and tart side of the finish makes for an almost dry but hugely zesty feel. The after-taste is nicely complex. 2020-2032

2017er	Blees-Ferber	Neumagener Sonnenuhr Riesling Non Plus Ultra	14 18	91
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The 2017er Neumagener Sonnenuhr Nec plus Ultra (referring to the slogan written on the sundial in Neumagen) was fermented down to 12.5 g/l of residual sugar from fruit harvested at 92° Oechsle. This offers a beautiful nose of greengage, candied lemon, herbs and a good touch of smoky slate. A still slightly hard touch of acidity runs through the wine but this is already beautifully buffered off by some creamy elements on the palate. The finish is still quite tart but already develops great multi-linear complexity as racy fruits and minerals woe for attention. The tartness makes for an almost dry feel in the after-taste. This is a gorgeous Riesling in the making. 2022-2037

2017er	Blees-Ferber	Piesporter Gärtchen Riesling Spätlese Feinherb	23 18	90+
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The 2017er Piesporter Gärtchen Spätlese Feinherb is an off-dry wine (with 25 g/l of residual sugar) from fruit harvested at 92° Oechsle in this vineyard solely-owned by the Estate on the Piesporter hill. This offers a beautiful even if rather reduced nose of pear, herbs and spices. The wine is smooth and delicately zesty on the palate and leaves an elegant even if still slightly direct feel of herbs and minerals in the long and delicately ample finish. The after-taste is lifted up by some vivid acidity. This is a gorgeous wine but one which will need some bottle age to show its best. 2022-2032

2017er	Blees-Ferber	Trittenheimer Apotheke Riesling Spätlese	17 18	90
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The 2017er Trittenheimer Apotheke Spätlese is a fully fruity-styled wine (with 7.5% of alcohol and almost 90 g/l of residual sugar) from fruit harvested at 92° Oechsle in the Laurentiusberg sector of the vineyard. This offers a rather elegant nose of mirabelle, grapefruit puree, dried sage, laurel and whipped cream all wrapped into some slate elements. The wine is remarkably zesty on the palate, but the noticeable residual sugar still makes the finish come over as tame and slightly direct even if remarkably lively thanks to the acidity. This will develop great balance at maturity and will then prove a nice Auslese in all but name, to enjoy on a cold evening. 2027-2042

2017er	Blees-Ferber	Leiwener Laurentiuslay Riesling Kabinett Feinherb	08 18	89
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The 2017er Leiwener Laurentiuslay Kabinett Feinherb is an off-dry wine (with 21 g/l of residual sugar) from fruit harvested at 87° Oechsle in the Bubental sector of the vineyard. This offers a rather reduced and slightly ample nose of greengage, white peach, pear, star fruit, spices and herbs. The wine is delicately racy and packed with gorgeous mouthwatering flavors on the palate and leaves a beautiful feel of herbs and vibrantly fresh orchard fruits in the finish. This is a gorgeous off-dry Kabinett wine to enjoy mindlessly. Now-2027

2017er	Blees-Ferber	Trittenheimer Apotheke Riesling Kabinett Trocken	07 18	89
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The 2017er Trittenheimer Apotheke Kabinett Trocken comes from fruit harvested at 87° Oechsle in the Laurentiusberg sector of the vineyard. It offers a rather reduced nose where slate only gradually gives way to grapefruit bitter, cassis, lemon zest and chalky minerals. The wine is still quite primary on the palate as its tart and acidic side has yet to gain in finesse and blend into the underlying touch of smoothness. The finish is however nicely, long and full of promise. 2020-2027

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Fio Weinmanufaktur

(Piesport – Middle Mosel)

The Fio Weinmanufaktur is a joint project set up by Philipp Ketterm (Weingut Lothar Ketterm), Dirk Niepoort and his son Daniel, and which was formalized into the Fio Weinmanufaktur in 2016, although they had already worked together since the 2012 vintage. The objective is to craft Mosel wines based on long aging on the lees, moderate levels of alcohol and little sulfur added.

2014er	Fio	Piesporter Falkenberg Riesling Trocken	03 16	92
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The 2014er Piesporter Falkenberg Trocken was fermented with ambient yeasts in large cask for 18 months before being bottled filtered and left in the cellar for 2 more years before being commercialized in 2018. It offers an engaging nose of grapefruit, pineapple, saffron, quince and smoky slate. The wine is nicely balanced and quite juicy on the dry palate and leaves a precise and refined feel in the long finish. We would opt to keep our hands away from this wine for a few more years to allow the touch of tartness still floating around to dissolve into the wine. It should then prove a gorgeous dry Riesling to enjoy over (at least) the following decade. 2019-2029

2014er	Fio	Piesporter Trocken Fio	03 16	92
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The 2014er Piesporter Fio comes from the Piesporter Goldtröpfchen and was fermented with ambient yeasts and aged in large casks for 18 months before being bottled unfiltered with minimal added sulfur in 2016 and being commercialized in 2018. It offers a beautiful nose of grapefruit, pear, backed apple, juniper berry and fine smoky spices. The wine proves both superbly creamy and gorgeously lively on the palate and leaves a beautifully fresh feel in the long finish. Now-2024+

2016er	Fio	Riesling Kabinett Cabi Sehr Nett	04 17	92
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The 2016er Cabi Sehr Nett (a play on words on “Kabinett” and “Sehr Nett”, which means “very pleasing” in German) was made from fruit harvested in the higher parts of the Piesporter main hill. It offers a gorgeously engaging nose of white peach, grapefruit, pear, herbs and fine smoky elements. The wine is packed with mouthwatering flavors of zesty citrusy fruits and leaves a big and hugely satisfying feel of raciness and *joie de vivre* in the long finish. This is a gorgeous Kabinett in the making and one which could prove already enjoyable rather soon. 2021-2031

2013er	Fio	Piesporter Goldtröpfchen Riesling Trocken	06 17	91+
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The 2013er Piesporter Goldtröpfchen Trocken was fermented with ambient yeasts in large cask for 18 months before being bottled unfiltered and left in the cellar for 2 more years (it will be commercialized in 2019). This offers a surprising backward nose of rum, mirabelle, fine herbs and spices at first with not much presence on the palate. It is only after days of airing that the wine develops a rather engaging nose of mirabelle, cassis, button mushroom, smoky herbs and slate. The wine remains remarkably precise and sharp on the delicately smooth palate and leaves a ripe feel of mirabelle in the herbal and delicately creamy finish. This wine is still fully in its closed phase and will probably need quite a few more years to emerge from its shell. 2023-2032

2016er	Fio	Riesling Teppo	01 18	90
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The 2016er Teppo comes from Estate holdings in Piesport and was made in a light, just-off-dry style. It offers an attractive nose of grapefruit, poached peach, mirabelle and some green herbs. The wine proves nicely smooth and very easy to drink on the suave palate and leaves a juicy and clean feel of poached pear and minerals in the beautifully racy finish. This is a gorgeous wine to enjoy with a multitude of food. Now-2021+

N.V.	Fio	Piu Piu		89
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The Piu Piu is made from fruit harvested in 2010 and 2011 which stopped its fermentation naturally, without any SO2 added, at 24 g/l of residual sugar before bottling it as “Pet Nat” in 2012. This beautifully bright yellow-colored wine develops an attractive and surprisingly primary nose of pear puree, mirabelle and some fine spices. It is still delicately fruity and mineral on the sweet palate. A gorgeously ripe mousse lightens up the finish. This is a gorgeous and delicately fruity and fully off-dry wine to enjoy on the terrace. Now-2021

2015er	Fio	Pfalz Rätzelhaft	01 17	88
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The 2015er Pfalz Rätzelhaft is a tank-fermented blend of Blaufränkisch, Portugieser and Merlot made by befriended Markus Schneider, a well-known Estate for fruit-driven wines from the Pfalz region. This dark red-blue colored wine unfolds an openly fruity nose made of ripe notes including blueberry, black cherries, clove and spices. It proves very pleasing and suave on the fruit and spice loaded palate and leaves an enjoyable feel in the medium long but gorgeously fruity finish. The after-taste is satisfyingly spicy and elegant. Given its ripe tannin, we would opt to enjoy this wine slightly chilled, it will bring out the fruity side even more. This German answer to good new world wines is a real crowd pleaser. Now-2020

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Lothar Kettern

(Piesport – Middle Mosel)

2016er	Lothar Kettern	Piesporter Goldtröpfchen Riesling Auslese	16 17	92+
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The 2016er Piesporter Goldtröpfchen Auslese was made from fruit harvested at a comparatively moderate 90° Oechsle. It is still marked by some residual scents from its spontaneous fermentation. These give however quickly way to beautiful notes of cassis, pear, chalky minerals, whipped cream, apricot blossom, wet stone and smoky slate. The wine is gorgeously creamy yet playfully zesty on the fruit and herb infused palate and leaves a superbly smooth feel in the long and delicately complex finish. This could easily exceed our high expectations as it gains in depth when maturing. 2026-2051

2016er	Lothar Kettern	Piesporter Goldtröpfchen Riesling Kabinett	13 17	92
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The 2016er Piesporter Goldtröpfchen Kabinett was made from fruit harvested at a moderate 80° Oechsle. It is still marked by some residual scents from its spontaneous fermentation. These give however quickly way to beautiful notes of cassis, pear, chalky minerals, wet stone and smoky slate. The wine has the smooth presence of a small Spätlese on the palate but proves as lively as one expects a Kabinett to be in the multi-layered and beautifully engaging finish. This is a gorgeous Kabinett in the making! 2026-2041

2016er	Lothar Kettern	Piesporter Goldtröpfchen Riesling Spätlese	14 17	92
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The 2016er Piesporter Goldtröpfchen Spätlese was made from fruit harvested at a moderate 86° Oechsle. It is still marked by some residual scents from its spontaneous fermentation. These give however quickly way to beautiful notes of cassis, pear, chalky minerals, whipped cream, wet stone and smoky slate. The wine has the smooth presence of a small Auslese on the palate but proves as juicy as one expects a Spätlese to be in the multi-layered and beautifully engaging finish. This is a gorgeous fruity-styled wine in the making! 2026-2046

2016er	Lothar Kettern	Piesporter Günterslay Riesling Trocken	10 17	92
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The 2016er Piesporter Günterslay Trocken was fermented in traditional 1,000 liters wooden casks. It offers a beautifully racy nose of grapefruit, mirabelle, cassis, apple, pear and a hint of oak presence still in need of dissolving. The wine is superbly precise and firm on the juicy and mineral palate. It leaves a clean, mineral and delicately tannic feel in the long and tart finish. The wine is packed with flavors yet remains stunningly airy and light-footed. This is a beautiful dry wine in the making for anyone not minding a hint of wood complexity in his Riesling. 2021-2031

2016er	Lothar Kettern	Piesporter Goldtröpfchen Riesling Feinherb	12 17	90
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The 2016er Piesporter Goldtröpfchen Feinherb was fermented down to 15 g/l of residual sugar. This offers a beautiful nose made of grapefruit, cassis, passion fruit and whipped cream, all immersed into some fine notes of smoky slate. The wine is smooth and imposing on the palate and leaves a delicately sweet feel of rum pear, fine spices and slate in the long and suave finish. This fully off-dry wine will need quite some years to integrate its sweetness but should then prove an outstandingly baroque expression of Mosel Riesling. 2021-2031

2016er	Lothar Kettern	Riesling Feinherb	09 17	87
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The 2016er Feinherb comes from holdings in the steep hill parts of the Piesporter Goldtröpfchen, Günterslay and Falkenberg. It was fermented in wooden casks down to 8 g/l of residual sugar (i.e. tasting just off-dry). The wine offers an engaging nose of grapefruit, mirabelle, apple, minerals and herbs. It is pleasingly playful on the direct and satisfying palate and leaves a racy feel in the medium-long yet nicely crisp and lively finish. Now-2027

2016er	Lothar Kettern	Riesling Trocken	08 17	86
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The 2016er Trocken comes from holdings in the steep hill parts of the Piesporter Goldtröpfchen, Günterslay and Falkenberg. It was fermented in wooden casks. The wine offers an attractive nose of greengage, mirabelle, passion fruit and white minerals. It is quite racy and remarkably lively for 2016 on the palate and leaves a juicy and delicately fruity feel in the long and satisfyingly direct finish. Now-2021

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By Jean Fisch and David Rayer

Weingut König Johann

(Konz – Saar)

2017er	König Johann	Wiltinger Scharzberg Riesling Auslese	03 18	90
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The 2017er Wiltinger Scharzberg Auslese comes from Estate grapes harvested in the Filzener Urbelt, Steinberger and Unterberg as well as in the Serriger König-Johann-Berg. It delivers a delicately fruity even if still restrained nose of yellow peach, bergamot, tangerine, apricot blossom and almond cream with a touch of honey in the background. The wine is superbly elegant and honeyed on the palate. It slowly develops more presence and intensity towards the long and juicy finish. This is still on the sweet side and needs a decade to fully blossom and integrate its sweetness, but the promise of a great refreshing dessert wine in a decade is already obvious. 2027-2047

2017er	König Johann	Serriger König-Johann-Berg Riesling Auslese Saar DNS Mehrwert	04 18	88+
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The 2017er Riesling Mehrwert (the name of the vineyard and the Prädikat only appears on the back label) is made from grapes harvested with a touch of botrytis at 106° Oechsle in the middle part of the Serriger König-Johann-Berg, on grey slate, sandstone and clay. The wine was fermented down to fully fruity levels with approx. 85 g/l of residual sugar. Quite reductive at first, this backward wine only gradually develops a rich and honeyed nose of pear, pineapple, quince jelly, apricot, green spices and smoke. The wine is intensely creamy and juicy on the palate, where ripe yellow fruits mingle with spicy and zesty acidity in the background. The finish is still sweet and marked by some currently slightly cloying apple and pineapple juice. This sweet and light Auslese GK-styled Riesling wine gains significantly from airing, and we would not be surprised if it would warrant a higher rating at maturity as it gains in finesse. 2025-2037

2017er	König Johann	Serriger König-Johann-Berg Riesling Kabinett Saar DNS Zeitvertreib	11 18	88
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The 2017er Riesling Zeitvertreib (the name of the vineyard and the Prädikat only appears on the back label) is made from grapes harvested at 90° Oechsle in the lowest part of the Serriger König-Johann-Berg, i.e. on grey slate. The wine was fermented down to fully off-dry levels (approx. 25 g/l of residual sugar). It delivers a very nice and attractive set of aromatics including yellow peach, herbs, bergamot and grapefruit as well as a hint of apricot and honey. The wine is charmingly juicy and fruity on the palate, where some ripe yellow fruits are wrapped into sweet almond cream. The finish is delicately juicy and long. This fully off-dry Riesling is already quite enjoyable now but will prove even better when it will have integrated its sweetness, in a couple of years. 2020-2025

2017er	König Johann	Serriger König-Johann-Berg Riesling Spätlese Saar DNS Lebenslust	12 18	88
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The 2017er Riesling Lebenslust (the name of the vineyard and the Prädikat only appears on the back label) is made from grapes harvested with quite some botrytis at 90° Oechsle in the middle part of the Serriger König-Johann-Berg, on grey slate, sandstone and clay. The wine was fermented down to fully fruity levels (approx. 45 g/l of residual sugar). It offers a fully ripe and aromatic nose of honey, pineapple, apricot, yellow peach and papaya, all wrapped into a touch of smoke and volatile acidity. At this early stage, the wine proves very much on the sweet side on the palate, where ample creamy and juicy honeyed fruits make for a smooth and luscious experience. A touch of green herbs emerge in the finish, which give this fully fruity wine some freshness and precision. This only needs to absorb its sweetness to shine. 2022-2032

2017er	König Johann	Serriger König-Johann-Berg Riesling Saar DNS Fernblick	07 18	87
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The 2017er Riesling Fernblick (the name of the vineyard only appears on the back label) is made from grapes harvested at 90° Oechsle in the upper part of the Serriger König-Johann-Berg, i.e. on sandstone and slate soils. The wine was fermented down to just under 9 g/l of residual sugar, i.e. to legally dry level. Slightly reductive at first, this needs a good couple of minutes to reveal an attractively zesty nose of grapefruit, lime, tangerine, pear, gooseberry and smoke. The wine is straight and pure on the palate where it unfolds a tickly and Saar-styled spicy and herbal acidity which carries through right into the long, fully dry tasting and intense finish. The after-taste is slightly tart and marked by a powerful feel of CO2, lime and green apple. This needs a year or two in the bottle. 2019-2023

2017er	König Johann	Riesling Classic Hummingbird	06 18	85
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The 2017er Riesling Classic Hummingbird was harvested at 86° Oechsle in the lowest part of the Serriger König-Johann-Berg and the Filzener Unterberg, and was fermented down to off-dry levels (15 g/l of residual sugar). It delivers an aromatic and comparatively rich nose of toffee, honey, almond cream, pineapple, dried apricot, candied grapefruit and smoke. This feeling of opulence carries over onto the juicy and bold palate. Toffee, sweet juicy fruits and a hint of power make for a mighty feeling right into the intense, focused and racy finish. A touch of spicy tartness lifts up the baroque side of this off-dry Riesling in the after-taste. 2019-2021

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By Jean Fisch and David Rayer

Weingut Lehnert-Veit

(Piesport – Middle Mosel)

2017er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Auslese	16 18	92
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The 2017er Piesporter Goldtröpfchen Auslese was harvested at 103° Oechsle. This offers a rather gorgeous nose of pineapple, grapefruit, cream, elderflower, sage and smoky slate. The wine is beautifully smooth yet airy and pure on the delicately zesty palate and leaves one with a vividly zesty feel of creamy orchard fruits and honey in the long and focused finish. This is a gorgeous Auslese in the making. 2027-2047

2017er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Spätlese	15 18	92
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The 2017er Piesporter Goldtröpfchen Spätlese was harvested at 93° Oechsle. This offers an engaging nose of white peach, apricot, pear, kumquat, whipped cream, herbs and smoky slate. The wine develops the full creamy side of a clean Auslese on the palate but leaves one with a gorgeously zesty feel of ripe and delicately exotic fruits in the juicy yet still sweet finish. This will benefit from a decade of bottle aging in order for the sweetness to dissolve into the wine. 2027-2047

2014er	Lehnert-Veit	Piesporter Goldtröpfchen Spätburgunder	17 16	90
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The 2014er Spätburgunder Goldtröpfchen (as it is referred to on the main label) was made from largely (30%) de-stemmed grapes matured in a new barrique for 16 months before being bottled unfiltered. The wine offers an engaging and vivid nose made of red cherry, cassis, minty herbs, with a hint of vanilla beautifully integrated into the background. The wine proves smooth, delicately fruity and tannic on the palate and leaves a nice feel in the assertive and elegant finish. This wine proves quite enjoyable in its big yet fruit-loaded style. Now-2024

2017er	Lehnert-Veit	Wintricher Grosser Herrgott Riesling Spätlese	17 18	90
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The 2017er Wintricher Grosser Herrgott Spätlese was harvested at 87° Oechsle from a parcel situated high up the hill behind the village. This offers an attractive and vivid nose of grapefruit, white peach, apple, passion fruit, green herbs and a touch of whipped cream. The wine is nicely playful on the juicy palate and leaves an elegant feel of apple, pear and bergamot in the finish and after-taste. This superb Spätlese only needs some bottle aging in order to gain in depth and presence to fully shine. 2022-2032

2014er	Lehnert-Veit	Piesporter Falkenberg Spätburgunder	16 16	89
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The 2014er Spätburgunder Falkenberg (as it is referred to on the main label) was made from de-stemmed grapes matured in two year-old barrique for 16 months before being bottled unfiltered. It offers a gorgeous nose of strawberry, raspberry, soy sauce, clove, herbs and spices. The wine is rather firm and marked by oak on the palate but some zesty red berry fruits come through in the assertive and structured finish. This slightly big Pinot Noir proves quite alluring in its racy yet precise style. Now-2024

2017er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Feinherb	22 18	89
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The 2017er Piesporter Goldtröpfchen Feinherb was fermented down to 22 g/l of residual sugar. Residual scents of spontaneous fermentation give way to undercooled flavors of lemon, grapefruit zest, white flowers and minerals. The wine is still dominated by a bitter-tart kick of acidity on the palate and leaves one with only feeble flavors of orchard fruits in the focused and quite spicy finish. This really needs time to develop some charm. 2022-2032

2017er	Lehnert-Veit	Piesporter Falkenberg Riesling Feinherb	20 18	88
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The 2017er Piesporter Falkenberg Feinherb was fermented down to 18 g/l of residual sugar. This offers a rather enjoyable even if backward nose of apple, pear, quince, wet stone, smoky slate and some fine spices. A sharp acid feel dominates the nicely fruity, tart and mineral palate and leaves one with a mouthwatering, saline but also bitter-tart feel in the spicy finish. This is made for lovers of very acidic and focused off-dry Riesling. 2020-2027

2017er	Lehnert-Veit	Piesporter Günterslay Riesling Trocken	21 18	87+
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The 2017er Piesporter Günterslay Trocken comes from the Niederremmeler part of the vineyard. This offers a rather austere nose of grapefruit bitter, peach, coconut, herbs and smoky slate. The wine is quite sharp and structured on the palate and leaves a still rather tight and hard feel in the long and nicely precise finish. Some tartness (bordering bitterness) drives the after-taste at this early stage. This rather focused dry Riesling has quite some upside if the wine expands and harnesses its hard side at maturity. 2019-2027



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2017er	Lehnert-Veit	Piesporter Riesling Trocken Kies	09 18	85
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The 2017er Riesling Trocken Kies (as it is referred to on the main label, the word Piesporter only appears on the back label) is made from grapes harvested on gravel-soil in the Piesporter Treppchen. This offers a rather aromatic nose with white peach, grapefruit, some chalky minerals and some white flowers. The wine is nicely firm and lively on the lemon and pear infused palate and leaves a sharp and tart feel in the vivid finish. A touch of smooth creaminess just provides the right balance in the still slightly hard after-taste. This will benefit from a year of bottle aging. 2019-2024

2017er	Lehnert-Veit	Piesporter Riesling Schiefer	10 18	85
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The 2017er Riesling Schiefer (as it is referred to on the main label, the word Piesporter only appears on the back label) is made from grapes harvested in the Falkenberg and the Goldtröpfchen, and was fermented down to 12 g/l of residual sugar. It offers a rather backward nose of grapefruit zest, white flowers and smoky slate. The wine is sharp, focused and still dominated by firm tartness in the direct and precise finish. This will please lovers of focused and backward wines. 2020-2027

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Weingut Axel Pauly

(Lieser – Middle Mosel)

2017er	Axel Pauly	Lieserer Niederberg Helden Riesling Drei Helden	23 18	92
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The 2017er Drei Helden (as it is referred to on the front label) is the Estate's answer to the GG and was fermented with wild yeasts down to legal dry levels (6.6 g/l of residual sugar), although it is not referred to as Trocken on the label. It develops a rather backward and at this early stage typically herbal nose of mirabelle, greengage, whipped cream, and fine spices. The wine is intense but also comparatively refined and elegant on the zesty and mineral palate. It is only in the finish that the full gorgeous complexity of this wine comes through. Flavor-wise, the after-taste is still underdeveloped but already hints at a great multi-layered feel to come. This is an outstanding dry Riesling in the making, which will need quite a few years to develop its balance and overcome its tart reduction. 2022-2032

2017er	Axel Pauly	Lieserer Niederberg Helden Riesling Spätlese	17 18	92
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The 2017er Spätlese (as it is referred to on the main label) was harvested at 94° Oechsle and fermented down to fully fruity-styled levels (77 g/l of residual sugar). It offers a rather exotic nose driven by pineapple, grapefruit, coconut and a hint of apricot blossom, all wrapped into some creamy elements. The wine develops the lightly creamy and exotic side of an Auslese GK on the palate and leaves a beautifully racy feel of a true Spätlese in the finish. While intense, this remains utterly playful and deep. 2027-2047

2017er	Axel Pauly	Lieserer Niederberg Helden Riesling Auslese ***	14 18	91
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The 2017er Auslese *** (as it is referred to on the main label) was harvested at 98° Oechsle. It offers a nice nose of pear, lemon, starfruit, herbs and spices. The wine is beautifully pure and engaging on the still rather reduced and herbal palate but a gorgeous touch of zesty whipped cream livens up the flavors in the finish. The after-taste is nicely direct and enjoyable. 2027-2047

2017er	Axel Pauly	Lieserer Niederberg Helden Riesling Kabinett	11 18	91
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The 2017er Kabinett (as it is referred to on the main label) was made from fruit harvested at 83° Oechsle in a vineyard high up the hill, just under the forest crest, and was fermented down to 39 g/l of residual sugar, i.e. at the lower end of the fruity-styled category. It offers a rather direct and enjoyable nose of white peach, pear, vanilla, cinnamon, a hint of cream and Provence herbs (from reduction). The wine is quite focused and nicely fruity on the rather vivid palate and leaves a juicy and direct feel of fruits and spices in the finish. The after-taste is direct and engaging. This is beautifully light and elegant Kabinett in the making! 2027-2047

2017er	Axel Pauly	Lieserer Niederberg Helden Riesling Spätlese Trocken Helden	06 18	90
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The 2017er Helden (as it is referred to on the front label) was fermented in stainless steel from grapes harvested at 93° Oechsle and matured on its full lees until May 2018. It offers a still massively reduced nose of greengage, pear, melon, dried herbs and spices. The wine is still quite firm and tart on the palate but leaves a beautifully herbal and mineral feel in the long finish. This superb dry Riesling in the making only needs a couple of years to fully shine! 2022-2032



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2017er	Axel Pauly	Kueser Kardinalsberg Riesling Spätlese Feinherb Steinerd	12 18	89
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The 2017er Steinerd (as it is referred to on the front label) was fermented in stainless steel down to 23 g/l of residual sugar. It proves still backward and only reveals a rather herbal nose where pear, apple and starfruit are patiently waiting in the background for their great moment. The wine is fully off-dry and nicely juicy on the palate and leaves a mouthwatering feel of minerals, ripe orchard fruits and, above all, herbs in the long and pure finish. A hint of tartness comes through in the after-taste which still needs to integrate. 2022-2032

2017er	Axel Pauly	Lieserer Schlossberg Riesling Kabinett Trocken Purist	09 18	88
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The 2017er Purist (as it is referred to on the front label) was fermented to bone-dry levels (0.5 g/l of residual sugar) in stainless steel from fruit harvested at 85° Oechsle. This offers a gorgeous nose of grapefruit, cassis, pear, elderflower and some fine smoky slate. The wine is nicely firm and structured on the palate and leaves a juicy feel of tart minerals and grapefruit zest in the saline and mouthwatering finish. This will need a few years to show its best and integrate the tart elements on the palate. 2022-2032

2017er	Axel Pauly	Riesling Generations	07 18	88
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The 2017er Generations comes essentially from fruit harvested in the iron-rich sectors of the Kueser Kardinalsberg and was fermented down to 18 g/l of residual sugar. This offers a rather undercooled nose made of grapefruit, lemon, green herbs and a hint of chalky minerals. The wine proves still slightly hard on the palate at the moment but a soothing touch of sweetness lifts up the flavors in the finish. This rather racy expression of off-dry Riesling screams for food. 2020-2032

2017er	Axel Pauly	Riesling Trocken Tre Naris	03 18	88
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The 2017er Trocken Tres Naris (three noses in Latin referring to the label design) comes from the Lieserer Schlossberg (70%) and the Lieserer Niederberg Helden (30%). This offers a rather satisfying and delicately broad nose of pear, sage, wet stone, a hint of cream, and smoky slate. The wine is nicely balanced on the palate and leaves a pure and clean feel in the long finish. Now-2024

2017er	Axel Pauly	Weissburgunder Trocken	19 18	85
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The 2017er Weissburgunder Trocken is a bone-dry wine (0.5 g/l of residual sugar) made from grapes harvested in the Lieserer Schlossberg and was fermented in 2-year-old Burgundy barrique and aged in stainless steel. This offers a rather reduced nose of pear, chalky minerals and herbs. The wine is rather firm and structured on the palate and leaves a focused and tart feel in the delicately ripe, slightly bitter but also remarkably vivid finish. 2019-2022

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Stairs n' Roses

(Kinheim – Middle Mosel)

2017er	Stairs n' Roses	Honeymoon		94
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The 2017er Honeymoon is a Landwein (hence without AP number but with Lot Number 03 18) made from late-harvested Müller-Thurgau (90%) and Riesling (10%), which were let to dry out in a warm environment for 6 weeks before being pressed, a technique similar to the production of Vin de Paille in France and that of Passito in Italy. The final must weight reached 145° Oechsle. This wine offers a rather shy and seemingly simple but hugely elegant nose of candied pear, lime and honeyed almond at first. Also the attack of the wine on the palate is slightly on a seemingly simple and syrupy side. But then, the real marvel of this wine kicks in in the form of a gorgeous touch of acidity, which lifts up the flavors of this raisin-driven wine and give a great citrusy side to the ripe and oily flavors. This all makes for a phenomenally multi-layered and hugely complex feel in the finish and even more so in the after-taste. This is a superb wine to, quite frankly, enjoy on its own, like one often does with Italian Passito wines, after a nice meal. What a great positive surprise! Now-2027

2017er	Stairs n' Roses	Riesling Kabinett Sweet Child	01 18	90
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The 2017er Kabinett Sweet Child comes from a parcel in the Kinheimer Försterlay (the name was chosen to refer to a song by the heavy metal band Guns n' Roses and the fact that Daniel Molitor and Julia Justen were expecting their first child when the 2016er was released). It was fermented to fully fruity levels (60 g/l of residual sugar) with ambient yeasts in stainless steel. This offers a rather juicy even if quite backward nose made of cassis, pear, brown sugar, earthy spices and creamy elements. The wine is still sweet and direct on the palate but leaves one with a very pure and elegant feel of zesty creaminess often found in a fine Spätlese. The purity and presence are remarkable. It is still a bit plainly sweet so this is really best left alone for a decade if direct sweetness is not your thing. 2027-2042



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2017er	Stairs n' Roses	Riesling Feinherb	23 18	88
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The 2017er Riesling Feinherb is made from grapes harvested in the Erdener Treppchen (from the Meulenhof of Stefan Justen) and the Kinheimer Rosenberg (from the Viernorgenhof of Reinhard Molitor), after Daniel Molitor (the son of Reinhard Molitor) married Julia Justen (the daughter of Stefan Justen). The wine was fermented down to fully off-dry levels (25 g/l of residual sugar). It offers a rather ripe and bold nose of mirabelle, greengage, earthy herbs and spices. The wine is fully off-dry on the palate, where some nice acidity whips up the round and rich flavors of pear and herbs. The finish is juicy and makes one want to go for more. This is an excellent wine made to enjoy on its own or with food. Now-2025

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Weingut Studert-Prüm Maximinhof

(Wehlen – Middle-Mosel)

2017er	Studert-Prüm	Wehlener Sonnenuhr Riesling Auslese ***	07 18	96
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The 2017er Wehlener Sonnenuhr Auslese was made from botrytized grapes harvested early (on September 25) at 118° Oechsle in the prime, centrally-situated *Lieu-Dit Lay*. It delivers a hugely complex and deep nose blending fresh components including grapefruit, minty herbs, cassis and orange blossom with riper ones such as pineapple, smoke, licorice, date and honey. Where this Auslese comes into its own is on the palate. Here it develops great depth underpinned by the beautifully intense, creamy and honeyed texture of a BA. An animating kick of zesty acidity livens up the very long and smoky finish. The after-taste is all about grapefruit zest, smoke and acacia honey. This very pure, elegant and animating 'Auslese Lange GK' styled wine is a huge success! 2032-2057

2017er	Studert-Prüm	Wehlener Sonnenuhr Riesling Auslese	06 18	93
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The 2017er Wehlener Sonnenuhr Auslese is made from ripe, botrytis-free grapes harvested early (on September 25) at 96° Oechsle in the prime, centrally-situated *Lieu-Dit Lay*. It is initially quite restrained and beautifully smoky and only gradually reveals beautiful notes of kumquat, tangerine, orange peel, yellow peach, a hint of honey and pineapple. The wine coats the palate with plenty of juicy yellow fruits as well as honey. The finish delivers great freshness and purity thanks to a most animating grapefruit-driven whiff of acidity. This Auslese GK in all but name is still on the sweet side (it has over 100 g/l of residual sugar), yet it should make for a terrific effort at maturity, once the sweetness will have receded. 2027-2052

2017er	Studert-Prüm	Wehlener Sonnenuhr Riesling Spätlese	01 18	91
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The 2017er Wehlener Sonnenuhr Spätlese is made from grapes harvested at a full 96° Oechsle in the prime *Lieu-Dit Wertspitz*, Keller and Münzlay. It reveals some delicate and refined scents including anise, yellow peach, candied grapefruit, spices and herbs. These are joined by a touch more ripeness as pineapple and pear join the party. The wine is elegantly smooth and creamy on the palate and develops more presence and density in the long and playful finish. The nicely integrated sweetness gives the finish a comparatively tight and zesty side. This beautiful and rather rich expression Spätlese will prove much fun at maturity. 2025-2037

2017er	Studert-Prüm	Wehlener Sonnenuhr Riesling Kabinett	02 18	90
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The 2017er Wehlener Sonnenuhr Kabinett is made from grapes harvested on young vines at 88° Oechsle in the prime, centrally located *Lieu-Dit Wertspitz*. Initially smoky and quite fresh in aromatics (flowery elements, mint and cassis), this Kabinett slowly develops more intensity as it reveals attractive scents of whipped almond cream, yellow peach and tangerine, all wrapped into a blanket of spices. The wine shows a lot more presence and ripeness on the palate where juicy yellow and ripe fruits add a sense of Spätlese body and smoothness. There is however good freshness coming through in the long and assertive finish. 2025-2037

2017er	Studert-Prüm	Wehlener Sonnenuhr Riesling Kabinett Feinherb	04 18	88
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The 2017er Wehlener Sonnenuhr Kabinett Feinherb is made from grapes harvested on young vines at 89° Oechsle in the prime, centrally located *Lieu-Dit Wertspitz* and was fermented down to 22 g/l of residual sugar. It immediately captures one's attention through its beautiful scents of tangerine, apricot, grapefruit, pineapple and green apple as well as aniseed herbs, spices and smoke. The wine develops the creamy intensity of a Spätlese on the smooth and juicy palate. Flavors of grapefruit zest and lime whip up the finish and give this very nicely made off-dry Riesling a playful sense of precision. Now-2027



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2017er	Studert-Prüm	Wehlener Sonnenuhr Riesling Spätlese Trocken	03 18	86
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The 2017er Wehlener Sonnenuhr Spätlese Trocken is made from grapes harvested in the Lay sector at 96° Oechsle and was fermented down to 7 g/l of residual sugar. It delivers a big, baroque and hugely aromatic nose of dried herbs, spices, pear, pineapple and anise. The wine is driven by zest and even racy acidity on the palate, which gives it a comparatively lean structure. Yet it proves powerful and even a tad hot (unsurprisingly so as the wine boasts 13% of alcohol) in the quite herbal and tart finish. This mighty Riesling will be best as of next year and will please lovers of bold yet racy dry wine. 2019-2022

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Viermorgenhof – Reinhard Molitor

(Kinheim – Middle Mosel)

2017er	Viermorgenhof	Kinheimer Rosenberg Riesling Trockenbeereauslese Terrassen	17 18	94
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The 2017er Kinheimer Rosenberg Terrassen TBA was harvested at 168° Oechsle in the first vintage of this terraced part of the vineyard which the Estate replanted in 2014. This offers a rather ripe nose of almond, date, candied lemon, earthy spices and quite some honeyed elements. The wine develops the fully oily side of a TBA on the still remarkably sweet palate. The acidity is beautifully playful but only has a chance to shine in the after-taste at this early stage. This gorgeous noble-sweet wine will really benefit from some bottle aging as the feeling of sweetness will recede and let the inherent purity and beauty of the flavors come through. 2032-2057

2017er	Viermorgenhof	Kinheimer Rosenberg Riesling Auslese ** Terrassen	18 18	92+
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The 2017er Kinheimer Rosenberg Terrassen Auslese ** was harvested at 110° Oechsle from partially botrytized fruit in the first vintage of this terraced part of the vineyard which the Estate replanted in 2014. It still proves rather backward and only gradually reveals its beautiful nose of grapefruit, white peach, green apple, Provence herbs and earthy elements, all wrapped into a blanket of whipped cream. The wine is focused and rather direct on the palate but leaves a pure and clean feel in the long and delicately perfumed finish. The after-taste is all about grapefruit, tangerine and some dried fruits. This beautiful Auslese GK styled Riesling has quite some upside potential if it gains in depth through maturation. 2027-2047

2017er	Viermorgenhof	Kinheimer Rosenberg Riesling Auslese *	16 18	91
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The 2017er Kinheimer Rosenberg Auslese * was harvested at 102° Oechsle. This offers a rather direct nose of vineyard peach, pear, apricot, coconut and fine smoky elements. The wine is direct and easy on the palate, where the creamy apricot side is lifted up by some beautifully engaging acidity. The finish is pure, clean and direct. This is a gorgeously straight "feine Auslese" in the making. 2027-2047

2017er	Viermorgenhof	Kinheimer Rosenberg Riesling Spätlese *	15 18	91
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The 2017er Kinheimer Rosenberg Spätlese * was harvested at a rather full 96° Oechsle. This shows on the nose, which blends the freshness of a Spätlese (lemon, chalky minerals and white peach) with the creamy side of a clean Auslese. The wine is rather direct and playful on the palate and leaves a beautifully engaging and direct feel of white peach and chalky minerals in the pure finish. This gorgeous wine is already rather playful but will gain in finesse as it matures. 2027-2047

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Weingut Villa Huesgen

(Traben-Trarbach – Middle Mosel)

2017er	Villa Huesgen	Enkircher Steffensberg Riesling Alte Reben Wurzelecht	07 18	90+
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The 2017er Riesling Alte Reben Wurzelecht (the name of the vineyard is only provided on the back label) was harvested at 86° Oechsle from over 100 year-old un-grafted vines and was fermented down to legally dry levels (7 g/l of residual sugar) without this being mentioned on the label. Quite restrained and smoky at first, it only gradually reveals an attractive and superbly complex nose of yellow peach, pineapple, chamomile, aniseed herbs and a hint of elderberry. The wine is amply creamy and unleashes quite some ripe and juicy yellow fruits on the palate. This apparent feeling of smoothness and suppleness is wrapped into some attractive flavors of smoke and minty herbs in the long finish. The wine will need some time to find its balance. It could then easily turn out even better than anticipated, especially if it further freshens up and gains in tension. 2022-2032



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2017er	Villa Huesgen	Enkircher Steffensberg Riesling Kabinett Feinherb	01 18	90
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The 2017er Enkircher Steffensberg Kabinett Feinherb was harvested at 86° Oechsle and was fermented down fully off-dry levels (approx. 25 g/l of residual sugar). It offers an elegantly ripe and aromatic nose of yellow peach, pineapple, red apple, tangerine, melon, and a hint of candy floss, all wrapped into some minty herbs and smoke. Smooth, ripe fruits make for an ample and mouth-coating feel on the creamy palate. The finish is however juicy and long, and enhanced by a fresh side in the after-taste. This needs a couple of years to freshen up and integrate its sweetness. 2022-2032

2017er	Villa Huesgen	Enkircher Zeppwingert Riesling Auslese	04 18	90
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The 2017er Enkircher Zeppwingert Auslese was harvested at 90° Oechsle with approx. 10% of botrytized fruit in this new vineyard in the portfolio of the Villa Huesgen (the Estate has 0.5 ha, in parcels situated to the left and the right of the Batterieberg), and was fermented down to fully fruity levels at 80 g/l of residual sugar. It shows a remarkable aromatic and ripe nose driven by guava, mirabelle, coconut juice, vanilla cream, litchi and apricot. The wine coats the palate with juicy and smooth ripe fruits as well as quite some honeyed elements. The smooth and creamy finish is pepped up by flavors of rhubarb and gooseberry juice. This round and supple drinking Auslese will prove an outstanding effort in a decade or so. 2027-2047

2017er	Villa Huesgen	Trabener Würzgarten Riesling Trocken Schiefer	02 18	89
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The 2017er Schiefer Riesling Trocken (the name of the vineyard is only written on the back label) was harvested at 82° Oechsle. The wine develops a nicely undercooled aromatic profile with appealing notes of smoke, candied citrus, grapefruit, minty herbs, anise and earthy spices. It delivers a finely creamy and fruity structure on the palate, yet the finish is racy and fully dry. Some spices and herbs as well as a tart side come through in the after-taste which still need to integrate. This is a very good light-weighted yet complex dry Riesling with impressive length and intensity. 2020-2027

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Willems-Willems

(Oberemmel – Saar)

2017er	Willems-Willems	Oberemmeler Rosenberg Riesling Auslese	11 18	90
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The 2017er Oberemmeler Altenberg was made from fruit harvested at a comparatively full 105° Oechsle. It offers a rather classy even if not very expressive nose made of white peach, smoky slate and herbs, supplemented by some more exotic notes of pineapple and honeyed apricot which are still only lurking in the background. The wine is nicely direct and easy on the palate, and develops a delicately exotic set of flavors driven by pineapple, pear, passion fruit and honeyed apricot in the finish. This will please lovers of focused and light-weighted Auslese. 2022-2037

2017er	Willems-Willems	Niedermenniger Herrenberg Riesling Spätlese	10 18	89
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The 2017er Oberemmeler Altenberg was made from fruit harvested at 92° Oechsle and was fermented down to fully fruity levels. It offers an attractive even if not very expressive nose of pear, passion fruit sorbet, grapefruit, herbs and spices. The wine remains quite slender on the palate, where a touch of creaminess provides the right buffer to the zesty structure of passion fruit and minerals. The finish is direct and quite satisfying. 2025-2037

2017er	Willems-Willems	Oberemmeler Altenberg Riesling Feinherb	13 18	89
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The 2017er Feinherb Altenberg (the full reference to the vineyard is only given in small print on the side of the label) was fermented down to 30 g/l of residual sugar. It still shows some residual signs of spontaneous fermentation at first on the nose before quite some enjoyable scents of pear, starfruit, aniseed herbs and smoky slate take over. The wine is nicely light-footed yet packed with some juicy flavors of orchard fruit sorbet and herbs on the palate. The finish is nicely direct and easy and makes one too easily go for more. Now-2027

2017er	Willems-Willems	Niedermenniger Herrenberg Riesling Trocken	14 18	88
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The 2017er Trocken Herrenberg (the full reference to the vineyard is only given in small print on the side of the label) develops a delicately ripe and broad nose of quince, mirabelle, Provence herbs and smoky slate. Despite a low 11.5% of alcohol, the wine proves quite intense and almost fiery on the palate, where minerals and ripe orchard fruits are whipped up by a kick of juicy but lively acidity. The finish is intense and assertive. Now-2022



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2017er	Willems-Willems	Oberemmel Altenberg Riesling Kabinett	12 18	88
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The 2017er Oberemmel Altenberg Kabinett was made from fruit harvested at a remarkably low 84° Oechsle and fermented down to fully fruity levels. This offers a discreet nose of pear, grapefruit, wet stone, herbs and smoky slate. The wine is nicely light-footed and quite elegant on the juicy palate and leaves an attractively direct feel of passion fruit and minerals in the mouthwatering finish. 2024-2032

2017er	Willems-Willems	Oberemmel Riesling Feinherb Auf der Lauer	07 18	88
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The 2017er Oberemmel Feinherb Auf der Lauer comes from a parcel in the Oberemmel Altenberg still planted with 60 year-old un-grafted vines and was fermented down to approx. 21 g/l of residual sugar. It offers a still slightly reduced nose of wet stone, pear, grapefruit, Provence herbs, smoky slate and a whiff of sulfur. This leads to a quite enjoyable and nicely mouthwatering feel of passion fruit and minerals, as well as fine herbs and spices. The finish is smooth and nicely playfully tart. Now-2027

2017er	Willems-Willems	Saar Riesling Kabinett Feinherb	04 18	88
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The 2017er Saar Kabinett Feinherb was harvested at 80° Oechsle in the Oberemmel Rosenberg, Karlsberg und Altenberg and was fermented down to almost fruity-styled levels (34 g/l of residual sugar). This bright-colored wine develops a quite attractive nose of grapefruit puree, white peach, passion fruit sorbet and subtle notes of smoky slate. The wine proves gorgeously juicy on the palate, where a hint of whipped cream and apricot blossom adds to the overall pleasurable experience. This may be too sweet for many to qualify as off-dry, but it is a damn nice lightly fruity-styled Saar Riesling in the making! 2019-2027

2017er	Willems-Willems	Oberemmel Riesling Trocken Schiefer	06 18	87
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The 2017er Oberemmel Trocken Schiefer comes from Estate holdings in the Oberemmel Rosenberg and Karlsberg. It offers a quite elegant and delicate nose of pear, quince, grapefruit and fine herbs. The wine is delicately creamy yet nicely zesty on the palate and leaves a juicy even if quite direct feel of minerals, white peach and smoke in the long and pure finish. Now-2022

2017er	Willems-Willems	Saar Riesling Trocken	03 18	84
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The 2017er Saar Trocken comes from Estate holdings in the Oberemmel Rosenberg and Karlsberg. This offers a discreet nose of pear, greengage, passion fruit, slate, smoke, button mushroom and fine dried herbs. The wine is rather light-bodied but quite intense on the palate and leaves a surprisingly intense but somewhat direct feel of wet stones, ripe pear, button mushroom and herbs in the finish. This will need a few months to fully develop aromatically so drink it as of next year. 2019-2022

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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 Herrenberg Riesling Auslese	17 18	93
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The 2017er Serriger Herrenberg Riesling Auslese was harvested at 95° Oechsle. It is still marked by some residual scents from its spontaneous fermentation but these scents gradually give way to beautifully pure notes of vineyard peach, apricot blossom, coconut, grapefruit, whipped cream, and smoky slate. Herbal elements complete the flavors on the beautifully zesty yet creamy palate. The finish has the brightness of a Spätlese and the alluring complexity of a great Auslese. A hint of apricot rounds of the gloriously fruity and creamy feel in the after-taste. This is a superb sweet wine in the making. 2027-2052

2017er	Württemberg	Serriger Herrenberg Riesling Spätlese	16 18	92
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The 2017er Serriger Herrenberg Spätlese was made from fruit harvested at 94° Oechsle and was fermented to fully fruity-styled levels (63 g/l of residual sugar). This offers a gorgeously backward nose still marked by residual scents from its spontaneous fermentation. These scents only gradually give way to superbly engaging notes of vineyard peach, apricot blossom, whipped cream, Provence herbs and fine spices. The wine develops the smooth presence on a light Auslese-styled palate, where creamy orchard fruits is pepped up by some gloriously vivid yet fully ripe acidity. The after-taste has the racy yet smooth precision of a gorgeous Spätlese. This is a superb fruity-styled wine in the making. 2027-2047



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2017er	Württemberg	Serriger Württemberg Riesling Kabinett Alte Kupp	13 18	92
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The 2017er Württemberg 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 (reprint from Mosel Fine Wines Issue No 41 – June 2018)

2016er	Württemberg	Pinot Sekt Brut	02 18	90
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The 2017er Pinot Sekt Brut is made from a blend of Pinot Noir (60%) and Pinot Blanc (40%) and was left on its lees for 16 month before being disgorged with a total dosage of 6 g/l in June 2018 (the disgorgement date is not provided on the label). This partridge-eyed wine offers a rather astonishingly complex and delicate nose of fading rose, slate, cooked strawberry, a hint of underbrush and some slate. A slightly sweet side comes through at first on the palate but this is beautifully buffered off by tartness and the alluring mousse. The finish is astonishingly classy, being delicately baroque, complex and just slightly mellow. This is quite an irresistible Sekt if one is partial to a bit of mellowness. Now-2021

2017er	Württemberg	Serriger Württemberg Riesling Kabinett	15 18	90
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The 2017er Serriger Württemberg Kabinett was made from fruit harvested at 89° Oechsle and fermented to fully fruity-styled levels (59 g/l of residual sugar). This offers a delicately ample nose of pear, white peach, cream, fine herbs and spices. The wine develops the full presence of a Spätlese on the nicely smooth palate and leaves one with a still rather simplifying sweet feel in the finish. The elegance of the wine will however eventually come through in a decade (or more), once the sweetness will have mellowed into the wine. 2027-2047

2016er	Württemberg	Riesling Sekt Brut	01 18	89
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The 2017er Riesling Sekt Brut comes from Estate holdings in the Serriger Württemberg and was left on its lees for 16 month before being disgorged with a total dosage of 10 g/l in June 2018 (the disgorgement date is not provided on the label). It develops a beautiful nose akin to that of a Ruwer wine as scents of cassis, grapefruit and green herbs emerge from the glass. The wine proves quite vibrant and multi-layered on the palate, where the mousse is surprisingly well integrated (for 4 weeks in the bottle). Only a hint of sweetness comes through in the after-taste which flattens out a little bit the pleasure of drinking this very good sparkling wine. Now-2021

2017er	Württemberg	Serriger Herrenberg Riesling Blauschiefer	11 18	89
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The 2017er Serriger Herrenberg Blauschiefer was fermented down to 14 g/l of residual sugar. This offers a rather engaging nose made of mirabelle, greengage, lemony elements, herbs and fine spices. The wine is rather ripe and powerful on the palate and leaves an intense feel of camphor, spices and herbs in the backward finish. The impressive after-taste is bold and assertive. Now-2022

2017er	Württemberg	Serriger Herrenberg Riesling Kabinett	10 18	89
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The 2017er Serriger Herrenberg Riesling Kabinett was fermented down to 6 g/l of residual sugar, i.e. to legally dry levels. This offers a rather bold but quite engaging nose made of greengage, mirabelle, smoke, slate, dried earthy spices and herbs. The wine is nicely precise and intense on the palate, where grapefruit and more herbal elements add a classy austere side to the wine. The finish is dry elegantly tart. This is a light-footed dry Riesling in the making but one which will need some time to develop its full potential. 2022-2027+

2017er	Württemberg	Auxerrois	03 18	88
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The 2017er Auxerrois comes from the Serriger Herrenberg and was fermented down to 6 g/l of residual sugar, i.e. to legally dry levels. It offers a delicately ample nose of pear, bergamot, camphor and smoky slate. The wine coats the palate with smooth flavors of melon, pear, aniseed herbs and spices. The finish is simple but lifted up by a nice touch of ripe acidity. Now-2021

2015er	Württemberg	Pinot Noir	12 16	88
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The 2015er Pinot Noir comes from the Serriger Württemberg and was fermented in an open vat before being aged for in some 3-10 year-old barrique for 12 months before being bottled. This bright red-colored wine develops an enjoyable and rather straight nose of strawberry jam, strawberry milkshake, dried herbs, smoke and herbs. The herbal side proves rather prominent on the silky and delicately fruity palate and transforms into a touch of minty tartness in the smooth and quite tactile finish. The after-taste mixes minty elements with juicy ripe fruits. 2019-2025



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2017er	Württemberg	Riesling Scivaro	09 18	88
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The 2017er Scivaro comes from Estate holdings in the Serriger Herrenberg, Württemberg and Antoniusberg, and was fermented down to 10.5 g/l of residual sugar. This offers a rather ripe and reduced nose of pear, mirabelle, herbs and spices. The wine develops quite some presence on the palate and leaves a ripe and herbal feel in the delicately ample finish. As so often in 2017, also this Estate wine has the assertive presence of a small Grand Cru and should be served as such. 2020-2027

2017er	Württemberg	Serriger Württemberg Riesling Rotschiefer	12 18	88
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The 2017er Serriger Württemberg Rotschiefer was fermented down to 10 g/l of residual sugar. This offers an attractive nose of yellow orchard fruits, a hint of fiery spices and quite some smoke. The wine has the full presence of a Grand Cru styled off-dry wine on the palate and in the powerful and assertive finish. A ripe feel of acidity lifts up the flavors in the after-taste accordingly. Now-2022

2017er	Württemberg	Pinot Blanc	04 18	87
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The 2017er Pinot Blanc comes from Estate holdings in the Serriger Herrenberg and Württemberg and was fermented down to 9 g/l of residual sugar, i.e. to almost legally dry levels, and this for a third in a large cask (where the wine also underwent some malolactic fermentation). This offers a rather ripe nose of barbeque herbs, pear, chalky minerals, fading white flowers and smoky slate. The wine is nicely balanced on the palate and leaves a clean feel of herbs and spices. Now-2022

2017er	Württemberg	Blanc de Noirs	07 18	85
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The 2017er Blanc de Noirs was made from Pinot Noir situated in the Serriger Antoniusberg and was fermented down to 9 g/l of residual sugar, i.e. to almost legally dry levels. This offers an attractive nose of cassis, grapefruit, whipped cream and smoky slate. The wine is on the powerful but still elegant side on the palate and leaves a direct and easy feel of black-berried fruits blended into some herbal elements. A hint of tartness comes through in the easy and straightforward finish. Now-2019

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2018 Trier Auctions

Every year, two winemakers' associations in the Mosel, the Grosser Ring / VDP Mosel and the Bernkasteler Ring, each hold an Auction at which some of the best wines of its members are auctioned off. This year, these Auctions will be held on September 21 and September 22 respectively.



We regularly get many questions about these Auctions:

- What are these Auctions?
- How did these Auctions come about?
- What wines are being sold at these Auctions? Are they the same as those available in the shops?
- Who should buy at the Auctions? Is it really worth it?
- How to acquire auction wines?
- How does one recognize auction bottles on the open market?

We provide here a full detailed package in which we answer all these questions and provide detailed tasting notes for the wines which will be sold off at these events.



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2018 Trier Auctions – An Introduction to the Annual Trier Auctions

THE ANNUAL TRIER WINE AUCTIONS IN A NUTHELL

<p>What are these Auctions?</p>	<p>The Trier Auctions are not your usual wine Auctions organized by the well-known commercial auction Houses. Instead they are events organized by the Bernkasteler Ring and the Grosser Ring / VDP Mosel at which member Estates sell some of their wines directly to the public, with commissioners as middle men.</p>
<p>How did the Auctions come about?</p>	<p>The Auctions were set up in the 19th century essentially as an efficient manner to capture value vs. the powerful trading houses. These Auctions gradually structured around grower associations by the turn of the 20th century, also to improve the traceability of the wines. Until the middle of the 20th century, Auctions were to be the standard approach for selling wines, with commissioners as middlemen. With the development of Estate bottling and direct sales, the Auctions became an annual event dedicated to selling off selected high quality and rare wines only. Two grower associations emerged in the Mosel, each organizing an Auction of wines from its member every year.</p>
<p>Which wines are sold at these Auctions?</p>	<p>The vast majority of the wines brought to these Auctions are special wines (not sold via traditional sales channels) made from particularly prized parcels or the result of painful selections. The Kabinett, Spätlese and Auslese are usually from the latest vintage, the Eiswein, BA and TBA from older vintages. In addition, some Estates may bring mature rarities or rare large format bottles from wines which were sold via regular channels.</p>
<p>How to participate at the Auctions?</p>	<p>Auctions are held annually in the third week of September. Private individuals as well as professionals can bid at these Auctions. It is however advisable to contact a commissioner prior to bidding on the best way to handle any import or duty issues into your country.</p>
<p>Should one buy at the Auctions? Is it worth it?</p>	<p>Auction wines represent a pinnacle of Mosel Riesling, which is not surprising as these are the result of painstaking selections. Consequently, they are not cheap and often sell at a significant premium. However, this premium needs to be relativized by the fact that most fruity-styled or sweet auction wines are heavily de-classified. Some relative bargains can however be made, which allow one to get the "best of Mosel" at reasonable prices. The question of whether the premium and effort of buying at Auctions is worth it is a very personal one. Auction bottles do not necessarily need to be acquired at the Auction itself, some Estates and wine merchants / importers offer them also later.</p>
<p>How does one recognize an auction wine?</p>	<p>In principle, all auction bottles carry a round sticker to distinguish them from regular ones. In practice, not all do carry a sticker and then only the AP number can help out. AP numbers may not be very consumer friendly but a little effort may allow one to make some bargains.</p>



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HOW DID THESE AUCTIONS COME ABOUT?

The Auctions were set up in the 19th century essentially as an efficient manner to capture value vs. the powerful trading houses.

In order to understand the annual Auctions, one needs look back the way wines were sold in the 19th century. The wine trade in Germany was dominated by wealthy and powerful merchant houses. These merchants went to the Estates, purchased wines in casks and had these transferred to their own cellars. Here, the wines were matured and bottled, before being delivered to their customers in Europe and worldwide. Leading Estates first started to sell their top casks via Auction in the best vintages, such as 1857 or 1865, when demand was high, simply to secure the highest prices from the merchants. These Auctions were often organized at the Estates themselves. The success and growing demand for Mosel wine led more and more Estates to sell their wines via Auction. Soon enough, a series of days in spring emerged at which these Estates were all auctioning off their wines.

These Auctions gradually structured around grower associations by the turn of the 20th century, also to improve the traceability of the wines.

The high prices and strong demand for Mosel wines had another side effect: Some merchant houses could not resist the temptation to "fiddle around." This included blending wines, adding sweetening products, etc. To address these problems, leading growers in different parts of the Mosel started to organize themselves into grower associations at the turn of the 20th century. These grower associations committed themselves to some basic but stringent practices to ensure the quality of their wines:

- Produce only *Naturrein* wines, i.e. wines without any addition of sugar (be it as sweetener or via chaptalization).
- Sell their wines only through the Auctions organized by their grower association.
- Bottle the wines at the Estate with an original Estate cork to ensure the traceability of the product.

These principles may sound basic. One needs however to remember that the concept of wine as being made solely from fresh grapes had only been codified in law in 1892! In addition, commercial considerations most certainly played an equally important role in setting up these grower associations, be it only to improve their bargaining power with respect to the mighty merchants.

Until the middle of the 20th century, Auctions were to be the standard approach for selling wines, with commissioners as middlemen.

Until the 1930s, nearly all casks produced by any member of such a grower association were sold at the annual Auctions. Their success was so big that grower associations in some parts of Germany (but not in the Mosel) held Auctions several times a year! Estates sold full casks at Auction. While this may not have been an issue for regular wines, it proved more problematic for top casks of Auslese because the price and volume were often too much to handle for a single buyer. Here, commissioners came into play as middlemen. They would buy a specific cask on behalf of several buyers and organize the orders between them. For instance, a famous cask of 1911er Ayler Kupp feinste Auslese auctioned off in the 1920s went to the Waldorf-Astoria Hotel in New York, another part to a prince in Sweden and the remainder to some private English customers.

With the development of direct sales, the Auctions became an annual event dedicated to selling off selected high quality wines only.

As of the 1930s, leading Estates started to market their wines directly and they gradually used the Auctions for selling their finest casks only. The fact that "only" better casks were sold off at the Auctions required the Estates to introduce some differentiation between casks sold directly (via merchants) and those sold via the Auctions. Consequently, a sticker with the year and location of the Auction was added on all auction bottles to distinct them from regular ones (more on how to recognize auction bottles in the last part of this document).

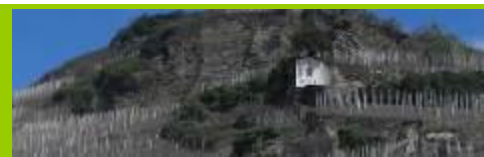
Two grower associations emerged in the Mosel, each organizing an Auction of wines from its member every year.

Several grower associations were operating at the turn of the 20th century, each holding their separate annual Auction. These were gradually to merge into two grower associations which still exist today:

- The Bernkasteler Ring:** It was set up by six growers as *Vereinigung der Weingutsbesitzer der Mittelmosel* in 1899 and was holding its biannual Auctions in the casino in Bernkastel. In 1978, it merged with the *Naturwein-Versteigerungsgesellschaft Trier* (another grower association set up in 1911) and subsequently took its current name. It is sometimes referred to as the *Kleiner Ring*, i.e. the "Small Ring," in opposition to the *Grosser Ring* here below.
- The Grosser Ring / VDP Mosel:** This grower association, originally called *Trierer Verein von Weingutsbesitzern der Mosel, Saar und Ruwer*, was set up in 1908. It merged three grower associations (one in the Middle Mosel, one in the Saar and the association of catholic Estates in Trier). Given that it had 56 members at its inception, it was referred to as *Grosser Ring*, i.e. "Great Ring" in German.

Each of these two grower associations organizes one Auction per year. Both take place in Trier (the location may vary from year to year). In 2018, the Auctions will take place on September 21 and 22 (please note that unlike in previous years the Bernkasteler Ring Auction will take place on Saturday, following the Grosser Ring / VDP):

GROSSER RING / VDP MOSEL		BERNKASTELER RING	
<u>Place:</u>	IAT Plaza Hotel Zurmaienerstrasse 164 54292 Trier	<u>Place:</u>	Tagungszentrum der IHK Herzogenbuscher Strasse 12 54292 Trier
<u>Timing:</u>	September 21, 2018 09.00-11.00: Pre-tasting 13.00 onwards: Auction	<u>Timing:</u>	September 22, 2018 09.00-11.00: Pre-tasting 13.00 onwards: Auction



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WHAT WINES ARE BEING SOLD AT THE AUCTIONS?

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

Still today, which wines are being sold via the Auctions remains a major source of confusion, even to the most experienced Mosel wine lovers. 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 or TBA has to have seen at least two winters (i.e. are at least 2 years old) before going to Auction. For the rest, every winemaker has a free hand. In practice the winemakers bring essentially special wines to the Auctions. These are often made from a particularly old or prized parcel or come from a painful selection of berries, which are then bottled separately (i.e. with a distinct AP number). These wines are therefore not available via traditional sales channels, although some wine merchants buy some extra bottles to add them on their list, or some Estates may offer them ex-cellar after the Auction, at least at the hammer price achieved during the Auction (if there are some remaining bottles).

The Kabinett, Spätlese, Auslese are usually from the latest vintage, the BA and TBA from older vintages.

Kabinett, Spätlese or Auslese brought to the Auctions are likely to be from the latest vintage (i.e. from the 2017 vintage for the Auctions held in September 2018), although several producers, in particular from the Bernkasteler Ring, regularly bring older bottles to these Auctions. The practice varies widely for Eiswein, BA or TBA bottlings. Some Estates tend to bring these wines to the Auctions immediately or soon after the minimum two years period. Other Estates prefer to let them mature somewhat in their cellars before bringing them to Auction. Most wines going through the Auctions are fruity-styled even though an increasing number of growers from the Bernkasteler Ring now offer some off-dry (Feinherb) or dry wines (including GGs) as well.

In addition, some Estates may bring some mature rarities or rare large format bottles from wines which were initially sold via regular channels.

On an exceptional basis, some Estates may bring mature rarities to the Auctions (such as magnums of the 1988er Geltz-Zilliken Saarbürger Rausch Eiswein or the 1976er Richard Richter Winninger Domgarten Spätlese at the upcoming 2018 Trier Auctions) that could have been sold via regular channels upon release. In addition, some producers in the Bernkasteler Ring may sell rare large formats of top regular wines at these Auctions. These wines, while sold at the Auction, would not be considered by wine lovers as "auction wines" but rather as "auction bottles" as the underlying wine (same AP) is or was also sold via regular channels.

WHO SHOULD BUY AT THE AUCTIONS? IS IT REALLY WORTH IT?

Auction wines represent a pinnacle of Mosel Riesling, which is not surprising as these are the result of painstaking selections.

We have personally been avid buyers of auction wines for many years as, to us, these bottlings represent the essence of Mosel Riesling greatness. Simply put: Not all auction wines are magical but our greatest Mosel wine memories have nearly all come from auction wines (at least from those Estates that are members of the two grower associations). The greatness of auction wines is underlined in our 10-Years-After and 20-Years-After Retrospectives which we publish every year in our Spring Issue. As you can see for yourself, auction bottlings are always among the very best of any vintage. And this should not come as a surprise. Auction wines are the result of special careful selections: Imagine a Burgundy Domaine making a special selection of its finest fruit in its finest vineyards, and offering the resulting wines separately via an Auction. This would be the equivalent in Burgundy if the Trier Auction system existed there (N.B. The Trier Auctions are completely different to the Auction by the Hospice de Beaune, which is simply a sale of all the Estate's casks).

Auction wines are not cheap and often sell at a significant premium.

The quantities of wines brought to the Auctions are minute. They can go up to a few hundred bottles for some Spätlese but sometimes not exceed 24-36 bottles (or most likely halves) for rare TBA ones. It is therefore not surprising that these wines can be very, very expensive. The price of a Spätlese or Auslese auction bottling can sometimes be multiple times more expensive than its equivalent regular bottling and prices for rare TBA can easily exceed €1,000 per bottle (even before taxes, commissions, etc!).

This premium needs to be relativized in view of the fact that most fruity-styled and sweet auction wines are heavily de-classified.

More than often auction Spätlese bottlings are made from fruit which are well into Auslese levels, auction Auslese could easily have been sold as Auslese GK if not BA via regular channels had they not been offered at Auction, etc. Readers of our tasting notes have most probably already noticed this. And thus one can see the high prices at Auctions as comparatively reasonable. Actually prices of say an auction Spätlese should not be compared to the regular Spätlese but more to the regular Auslese or even Auslese GK, and then the price difference is far less appalling. Remember also that BA and TBA can only be sold off through Auctions after a minimum of two years. Therefore, a lot of Estates decided to "de-classify" wines which could be sold as regular BA or TBA in order to offer them as auction Auslese GK or large GK,. Here also our tasting notes will help readers to find out what is really in the bottle.

Some relative bargains can however be made, which allows one to get the "best of Mosel" at reasonable prices.

While auction wines can hardly be called cheap, some of these wines can prove relative bargains. At each Auction, there are always a few bottlings which offer particular value, either because they sell for hardly more than their regular equivalent or the quality difference more than justifies the premium. In particular, the Bernkasteler Ring Auction offers great opportunities to acquire superb wines at reasonable prices. For instance, the superb 2015er Heribert Kerpen Wehlener Sonnenuhr Spätlese * went for "only" €11 (hammer price) in 2016 and the breathtakingly refined 2016er Peter Neu-Erben Wiltinger Klosterberg Spätlese changed hands for a mere €13 (hammer price) in 2017.



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Ultimately, the question of whether the premium and effort of buying at Auctions is worth it is a very personal one.

Anyone who "only" wants a good Mosel wines for everyday drinking is probably best served by buying regular (i.e. non-auction) wines from his favorite Estate(s). However, anyone seriously interested in Mosel Riesling who wants to get his / her hands on some true gems should make the effort to secure some bottles and let them age properly for future great tasting moments. In addition, lovers of Eiswein, BA and TBA often have no choice but to go through the Auctions to be able to get their hands on some of the finest examples by the likes of Fritz Haag, Joh. Jos. Prüm or Egon Müller as these Estates generally only sell their best Eiswein, BA and TBA through the auction channel.

HOW TO ACQUIRE AUCTION WINES?

Both Auctions are held annually in the third week of September, with the wines available for tasting in the morning and sold in the afternoon. They are held once a year, on two consecutive days during the third week of September. The Grosser Ring / VDP Mosel traditionally holds its Auction on the third Friday of September, and as of 2018 the Bernkasteler Ring holds its one on the subsequent Saturday. Both Auctions are open to the public. However, one needs to register in advance to participate (as seats are limited, early registration is often mandatory). The participant then gets the possibility to taste the wines in the morning, and these are auctioned off in the afternoon in a so-called "wet Auction," i.e. the wines are served again while they are being auctioned off (except for a few rare and / or old bottles).

Private individuals as well as professionals can bid at these Auctions.

Technically speaking, only the accredited commissioners are actually allowed to bid at these Auctions. However, anyone who wishes to acquire some bottles at these Auctions 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 (see the latest list of accredited commissioners to each of these Auctions here below).

List of commissioners for the [Grosser Ring Auction](#)

List of commissioners for the [Bernkasteler Ring Auction](#)

It is however advisable to contact a commissioner prior to bidding on the best way to handle any import or duties issues into your country.

After the Auctions, the commissioners will contact the successful bidders for payment and shipment. Within the European Union, as far we understand the law, wine lovers can work directly with a commissioner if he / she fetches the bottles himself / herself or takes care of shipment, import administration and duties into his / her country of residence (wine lovers may still choose for easiness to work via a wine merchant / importer to avoid the logistics hassle). For bidders from outside the European Union (and in particular from North America or Asia), further shipping / importing restrictions may apply. In any case, we strongly advise wine lovers to contact a commissioner or his / her wine merchant / importer prior to bidding to check how this is best organized. 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).

Bids are done the standard way, with limits on prices and quantities, with however some historic particularities to each Auction.

Bids are put in the form of "I want X bottles of wine so-and-so for up to €Y hammer price per bottle." One may (and we regularly do ourselves) put in several different bids for the same lot based on the potential hammer price. For instance, for a particular wine, one could put in a bid for 6 bottles of wine for up to €30 OR 3 bottles for up to €50. In such a case, one gets 6 bottles if the price does not exceed €30 or one gets 3 bottles if the price exceeds €30 but remains below €50.

Please note that there are few particularities at each of these Auctions:

- At the Auction of the Grosser Ring / VDP Mosel, each format of bottles (standard, magnum, half-bottle, etc.) is auctioned off separately. This regularly results in bizarre price formations, whereby half-bottles can turn out as nearly as expensive as full ones. Astute participants to the Auctions can regularly extract a comparative bargain here.
- At the Auction of the Bernkasteler Ring, a bid price is traditionally expressed in terms of the equivalent 75cl bottle, even if only half bottles are offered (this is a relic of the days in which casks were sold prior to bottling and hence the price determined per "unit"). You should therefore take extra-care when placing your bids for half-bottles or magnums to make sure that you define them correctly. In case of doubt, we recommend that you ask your commissioner.
- At the Auction of the Grosser Ring / VDP Mosel, each format of bottles (standard, magnum, half-bottle, etc.) is auctioned off separately. This regularly results in surprising price formations, whereby half-bottles can turn out as nearly as expensive as full ones. Astute participants to the Auctions can regularly extract a comparative bargain here.

Auction bottles do not necessarily need to be acquired at the Auction itself, some Estates and wine merchants / importers offer them also later.

Despite being made in minute quantities, auction wines can be found on the open market. Our experience is that many leading wine merchants / importers specialized in German wines throughout the world often acquire some auction wines to enhance their catalogue (either immediately or for release after some years). Also, some Estates offer the possibility to acquire their auction wines at the Estate after the Auction, usually at or close to the hammer price. Going for this secondary market can therefore be an alternative option to acquire some of these auction wines, and one that does not require the hassle of preparing bids and importing the resulting wines. Of course, the price for these wines will be higher than the one at the Auction. For those of you who want to buy these auction wines on the market, you should carefully read the next section, and some bottles may not be directly recognizable as being auction wines even though they are!



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HOW DOES ONE RECOGNIZE AUCTION BOTTLES ON THE OPEN MARKET?

In principle, all auction bottles carry a round sticker to distinguish them from regular ones.

In order to differentiate them from regular wines, auction bottlings do carry a round sticker, usually above the front label or stuck to a corner of the label with the indication "Versteigerung" and the year in which it was auctioned in the case of the VDP, or "Riesling Auktionswein" without any additional information for the Bernkasteler Ring,. As an image speaks more than a thousand words, we have attached pictures of the latest released (from last year's Auctions) here below.



In practice, not all auction bottles do carry a sticker and then only the AP number can help out.

In principle, auction wines should be easy to identify in a shop. In practice though, things may not necessarily be as straightforward as it seems as several Estates offer these wines ex-cellar after the Auction (at auction prices or higher). Over the years, our experience has been that these auction bottlings may not always carry the "auction sticker", and this is an indication that the bottles were bought after the Auction at the Estate. In that case, the only way to know whether a bottle is an auction one is to check the AP numbers. You will find all you need to understand the AP system in the article "Mosel Perspectives: Understanding the AP numbering system" published in Issue No 27 (March 2015).

AP numbers may not be very consumer friendly but a little effort may allow one to make some bargains.

While this may not be very consumer friendly (who keeps track or wants to keep track of all AP numbers in every vintage?), it may be worth the effort and can reward one with some nice bargains. Indeed, auction wines do appear now and then on the secondary market. However, as these wines are not widely distributed, their singular value is often not recognized and these precious wines often sell for not much more than their regular equivalent. Savvy Riesling lovers can therefore make some great bargains... if they can recognize these wines on the open market.

This is also one of the reasons why Mosel Fine Wines has been providing full tasting notes with AP numbers for both the Grosser Ring / VDP and the Bernkasteler Ring Auctions since 2008. There are many more auction wines, also with full AP details, to be found in our 10 and 20 Years-After Retrospectives published every year. In addition, subscribers to both Mosel Fine Wines and CellarTracker can also check very easily if a particular lot on sale at a shop or an Auction is actually an auction bottling via the searchable database integrated into CellarTracker.



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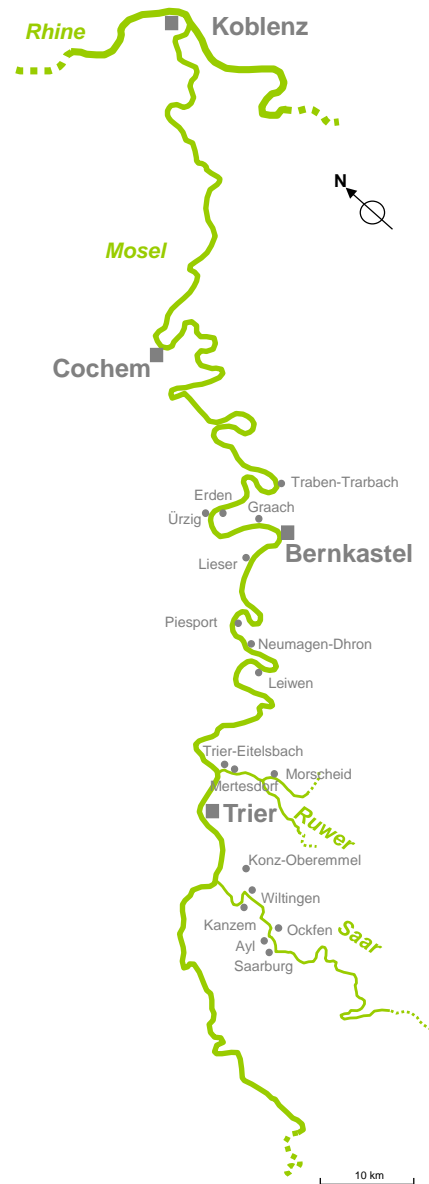
By Jean Fisch and David Rayer

2018 Trier Auctions – Grosser Ring / VDP Mosel 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
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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+
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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
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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
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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

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Weingut Fritz Haag

(Brauneberg – Middle Mosel)

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

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Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

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

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Weingut Knebel

(Winningen – Terrassenmosel)

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

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Weingut Peter Lauer

(Ayl – Saar)

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

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

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Weingut Le Gallais

(Kanzem – Saar)

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

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Weingut Schloss Lieser

(Lieser – Middle Mosel)

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

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Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

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

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

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Egon Müller zu Scharzhof

(Wiltingen – Saar)

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

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

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Weingut von Othegraven

(Kanzem – Saar)

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

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

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Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

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

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

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

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Weingut Schloss Saarstein

(Serrig – Saar)

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

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

2017er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	13 18	Auction	95
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The 2017er Graacher Domprobst Spätlese AP 13 comes from selections in the Fergert and Gerdgrub 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

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Weingut von Schubert – Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

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

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

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Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

2017er	Wwe Dr. H. Thanisch – Erben Thanisch	Berncasteler Doctor Riesling Spätlese	04 18	Auction	95
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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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2018 Trier Auctions – Bernkasteler Ring Tasting Notes

We provide here a review of recommended wines that will be auctioned off by the Bernkasteler Ring on September 22, 2018 and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).

Bastgen	<i>Osann-Monzel</i>
Bauer	<i>Mülheim</i>
Erben von Beulwitz	<i>Mertesdorf</i>
Clüsserath-Eifel	<i>Trittenheim</i>
Reinhold Franzen	<i>Bremm</i>
Leo Fuchs	<i>Pommern</i>
Albert Gessinger	<i>Zeltingen</i>
Albert Kallfelz	<i>Zell-Merl</i>
Kanzlerhof	<i>Pölich</i>
Karp-Schreiber	<i>Brauneberg</i>
Kees-Kieren	<i>Graach</i>
Kerpen	<i>Wehlen</i>
Lehnert-Veit	<i>Piesport</i>
Carl Loewen	<i>Leiwen</i>
Gebrüder Ludwig	<i>Thörnich</i>
Meulenhof	<i>Erden</i>
Markus Molitor	<i>Wehlen</i>
Peter Neu-Erben	<i>Wiltingen</i>
Paulinshof	<i>Kesten</i>
Dr. Pauly-Bergweiler	<i>Bernkastel-Kues</i>
Philipps-Eckstein	<i>Graach</i>
Rebenhof	<i>Ürzig</i>
F.J. Regnery	<i>Klüsserath</i>
Reverchon	<i>Filzen</i>
Richard Richter	<i>Winningen</i>
St. Nikolaus-Hospital	<i>Bernkastel-Kues</i>
Wwe. Dr. H. Thanisch – Müller-Burggraef	<i>Bernkastel-Kues</i>
Weller-Lehnert	<i>Piesport</i>
Werner	<i>Leiwen</i>





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Weingut Bastgen

(Osann-Monzel – Middle Mosel)

2017er	Bastgen	Kestener Paulinshofberg Riesling Auslese	12 18	Auction	95
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The 2017er Kestener Paulinshofberg Auslese offers a superbly elegant nose of whipped cream, pear, vineyard peach, quince and anise. The wine flirts with BA presence on the palate as some honeyed notes of dried fruits and a hint of raisin give a viscous and quite sweet side to the wine at this stage. Where this wine completely takes off is in the finish, which manages to be gloriously refined and playfully light despite the overall ripeness of this Auslese. What a sublime dessert wine in the making! 2032-2067

2017er	Bastgen	Kestener Paulinshofberg Riesling Spätlese R	11 18	Auction	92
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The 2017er Kestener Paulinshofberg Riesling Spätlese R offers a quite aromatic and attractive nose of candy floss, white peach, vanilla pod, coconut, earthy spices, whipped cream, and smoky slate. The wine develops the sweet and creamy presence of an Auslese GK on the palate. The finish is beautifully long, a tad earthy, and, above all, nicely fresh thanks to some grapefruit-driven acidity. 2027-2047

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Weingut Bauer

(Mülheim – Middle Mosel)

2017er	Bauer	Mülheimer Elisenberg Riesling Spätlese	14 18	Auction	91
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The 2017er Mülheimer Elisenberg Spätlese offers a beautiful nose of white peach, grapefruit, passion fruit, almond cream, vanilla, herbs, spices and slate. A citrusy acidity cuts through the smooth creaminess of the rich and candy floss infused palate and makes for a massively satisfying feel in the direct finish. This is nicely made in the style of a light Auslese. 2027-2042

2017er	Bauer	Brauneberger Juffer Riesling Auslese	16 18	Auction	90
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The 2017er Brauneberger Juffer Riesling Auslese offers an attractively direct nose of apple juice, grapefruit, honey, herbs and spices. The wine develops a feel of backed apple, citrusy elements and whipped cream on the palate. The finish is rather direct and powerful but quite outstanding as minerals, citrusy fruits and fine herbs come through in the after-taste. 2027-2047

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Weingut Erben von Beulwitz

(Mertesdorf – Trier- Ruwer)

2016er	Erben von Beulwitz	Kaseler Nies'chen Riesling Beerenauslese Alte Reben	02 17	Auction	95
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The 2016er Kaseler Nies'chen BA Alte Reben is initially massively reduced, and still marked by quite some sulfur. After some extensive airing, it delivers a beautifully rich and exotic nose of candy floss, melon, apricot, mirabelle, passion fruit and honey. The wine has great presence and aromatic precision on the palate, where all the elements from the nose are blended into canned yellow peach and quince. This beauty will need more than a decade to fully shine as the finish is still on the sweet side. But the underlying wine is simply superb. 2031-2066

2017er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese Alte Reben Fass 4		Auction	92+
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The 2017er Kaseler Nies'chen Auslese Alte Reben Fass 4 offers a beautiful nose of pear, canned yellow peach, pineapple, almond cream, smoke, minerals and herbs. The wine is fully rich and driven by melon, honeyed cream and candy floss on the palate and leaves a round and quite sweet feel in the long and pure finish. This will need a solid decade to develop its full presence and finesse. 2027-2047



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2017er	Erben von Beulwitz	Kaseler Nies'chen Riesling Kabinett Fass 11	Auction	92
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The 2017er Kaseler Nies'chen Kabinett Fass 11 is rather restrained at first and only gradually offers a splendid nose made of white peach, passion fruit, flowers, pear, anise and chalky minerals. It develops the beautifully creamy side of a Spätlese on the palate and leaves a clean feel of vineyard peach in the long and fruity finish. The after-taste is gorgeously balanced, fruity and smooth at the same time. 2027-2037

2017er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Alte Reben Fass 6	Auction	92
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The 2017er Kaseler Nies'chen Spätlese Alte Reben Fass 6 offers a beautiful but also slightly ripe nose of pear, melon, passion fruit, mirabelle and papaya. The wine proves delicately creamy and honeyed at first before a firm and mouthwatering acidity comes through and whips up the flavors in the long and still rather sweet finish. This will need some time to develop its inner balance. 2027-2047

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Weingut Clüsserath-Eifel

(Trittenheim – Middle Mosel)

2016er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Auslese	07 17	Auction	93
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At first, the 2016er Trittenheimer Apotheke Auslese displays at first some residual scents from its spontaneous fermentation before it develops its beautiful nose made of white peach, pear, aniseed herbs and fine smoke. The wine is gorgeously fruity and nicely long on the zesty palate and leaves a clean and beautiful feel of whipped cream in the long and elegant finish. 2026-2046

1999er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Auslese ***	11 00	Auction	92
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The 1999er Trittenheimer Apotheke Auslese displays a beautifully and mature nose of pear, toffee, butter cream, candied yellow peach, herbs and spices. The wine develops a round and nicely focused feel in the long and caramel, melon and starfruit infused finish which shows a hint of power. This is a beautiful fully mature and slightly baroque expression of Riesling. Now-2029

2016er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Trocken Auf'm Kaulsbohr Alte Reben	03 17	Auction	92
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The 2016er Trittenheimer Apotheke Auf'm Kaulsbohr Alte Reben offers a gorgeous nose of sponti, white peach, herbs and fine spices. The wine is smooth and delicately ample on the palate and leaves a nicely juicy feel in the long and refined finish. The after-taste is complex, assertive and fully lively. This is a great dry wine, especially for those of our readers which are partial to slightly more full-bodied wines. 2021-2031

2016er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Trocken Laurentiusberg GG	04 17	Auction	91
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The 2016er Trittenheimer Apotheke Laurentiusberg GG offers a gorgeous nose of pear, white peach, spices and herbs. The wine is delicately intense and powerful on the palate and leaves a nice herbal feel in the smooth and elegant finish. 2021-2031

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Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

2016er	Reinhold Franzen	Bremmer Calmont Riesling Trocken Fachkaul GG	21 17	Auction	93+
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The 2016er Bremmer Calmont Fachkaul GG offers a beautiful nose of mirabelle, white peach, pear, white flowers, herbs and spices. The wine is beautifully playful and elegant on the palate and leaves a still slightly tart feel in the vibrant finish. This is a gorgeous wine in the making with even some upside potential if it further gains in complexity with aging. 2021-2036

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Weingut Leo Fuchs

(Pommern – Terrassenmosel)

2017er	Leo Fuchs	Klottener Brauneberg Riesling Auslese Feinherb Alte Reben	15 18	Auction	90
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The 2017er Klottener Brauneberg Auslese Feinherb Alte Reben was harvested at 97-98° Oechsle was fermented with ambient yeasts in stainless steel tanks down to 30 g/l of residual sugar. It offers a beautiful nose of white peach, fine spices and earthy herbs. The wine develops a nice, delicately silky and off-dry presence on the palate and leaves a long intense feel in the light-weighted finish (it does only boast 11% of alcohol). 2022-2037

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Weingut Albert Gessinger

(Zeltingen – Middle Mosel)

2017er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben	10 18	Auction	94
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The 2017er Zeltinger Sonnenuhr Auslese *** Alte Reben offers a gorgeous nose of honey, lemon zest, candy floss, canned white peach, pineapple, melon and pear, enhanced by a whiff of volatile acidity. The wine proves remarkably sweet and comparatively round yet also zesty on the palate and leaves a beautifully racy feel in the long and comparatively juicy finish. The after-taste is all about apricot and honeyed sugar. This is a great Auslese LGK in the making. 2027-2057

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Weingut Albert Kallfelz

(Zell-Merl – Terrassenmosel)

2015er	Albert Kallfelz	Merler Königslay-Terrassen Riesling Beerenauslese	22 16	Auction	92
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The 2015er Merler Königslay-Terrassen Beerenauslese is initially slightly closed and only gradually reveals a slightly earthy nose of pineapple, peach, melon, pear, apricot, raisin and herbs. The wine is delicately viscous and smooth on the palate and leaves a superbly intense and direct feel of candy floss in the clean and honeyed finish. This will need some patience for the wine to absorb its high level of sweetness. 2030-2050

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Weingut Kanzlerhof

(Pölich – Middle Mosel)

2017er	Kanzlerhof	Pölicher Held Riesling Auslese	11 18	Auction	94
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The 2017er Pölicher Held Auslese offers a gorgeous nose of passion fruit, pear, mirabelle, apricot blossom, earthy spices, whipped cream, and flowery elements. The wine is gorgeously well balanced on the palate and leaves a stunning feel of zesty exotic fruits inclining passion fruit, herbs and spices in the long finish. 2027-2047

2017er	Kanzlerhof	Mehringer Blattenberg Riesling Kabinett	10 18	Auction	91
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The 2017er Kanzlerhof Mehringer Blattenberg Kabinett offers a beautiful and quite intense nose of yellow peach, candy floss, conference pear, anise, greengage and earthy spices. The wine has the presence of a Spätlese on the juicy, intense and zesty palate. The finish is playful yet also delicately juicy thanks to quite some whipped cream, almond and coconut. The after-taste is all about zest and finesse. 2025-2037

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By Jean Fisch and David Rayer

Weingut Karp-Schreiber

(Brauneberg – Middle Mosel)

2017er	Karp-Schreiber	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	11 18	Auction	90
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The 2017er Brauneberger Juffer-Sonnenuhr GG offers a beautiful nose of white peach, grapefruit, spices and herbs. The wine proves lively and nicely juicy on the palate and leaves a delicately piquant feel of zesty acidity in the finish. 2021-2033

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Weingut Kees-Kieren

(Graach – Middle Mosel)

2017er	Kees-Kieren	Graacher Domprobst Riesling Auslese ***	26 18	Auction	95
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The 2017er Graacher Domprobst Auslese *** offers a gorgeously reduced and smoky nose of white peach, under-ripe pineapple, passion fruit, apricot, mango, strawberry and honey. The wine has the full viscosity of a BA on the palate yet retains the vibrancy of an Auslese in the zesty and exotic finish. This is an outstanding dessert wine in the making. 2027-2057

2017er	Kees-Kieren	Erdener Treppchen Riesling Spätlese **	22 18	Auction	93
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The 2017er Erdener Treppchen Riesling Spätlese ** offers an exotic nose of pineapple, passion fruit, coconut, grapefruit, tangerine, aniseed herbs and smoke. The wine develops the full creamy (yet zesty) presence of a big Auslese on the palate and underlines this with some honeyed elements which come through in the long and vibrantly exotic finish. This may not be a Spätlese but it is a beautifully vibrant Auslese GK in the making. 2027-2047

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Weingut Kerpen

(Wehlen – Middle Mosel)

2017er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *	14 18	Auction	93
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The 2017er Wehlener Sonnenuhr Spätlese * offers a beautiful nose of pear, white flowers, cinnamon, almond cream, tangerine and smoky slate. With additional airing it develops more richness as notes of toffee, vanilla and spices kick in. The wine is beautifully focused and lively on the nicely fruity palate and leaves a clean feel of juicy white melon, citrusy fruits and chalky minerals in the still sweet finish. Give this a decade at least and you will have a beautiful and elegant fruity-styled wine with Auslese presence. 2027-2047

1997er	Kerpen	Wehlener Sonnenuhr Riesling Auslese **	22 98	Auction	92
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The 1997er Wehlener Sonnenuhr Riesling Auslese ** offers a nose of yellow peach, marzipan, mirabelle, pear, greengage, raisin, aniseed herbs and a hint of whipped cream. The wine is delicately focused and nicely playful on the silky and beautifully fruity palate. The finish is remarkably long and shows delicately honeyed flavors, giving the wine an overall smooth and juicy side. This is a beautifully mature expression of Wehlener Sonnenuhr to enjoy over the coming years. Now-2027

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Weingut Lehnert-Veit

(Piesport – Middle Mosel)

2013er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Auslese ***	14 14	Auction	91+
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The 2013er Piesporter Goldtröpfchen Auslese *** is made from a botrytis selection and was harvested at approx. 120° Oechsle. It offers a backward and somewhat ripe and juicy nose of greengage, apricot, apple, candied grapefruit, mirabelle, petrol and herbs. The wine develops the full viscous side of a small BA on the palate and leaves one with mirabelle and earthy spices in the long, focused and smooth finish. There is still some sweetness in need of integration, so this will best be left alone for another couple of years. 2023-2043

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Weingut Carl Loewen

(Leiwen – Middle Mosel)

2015er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Beerenauslese	22 16	Auction	94
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The 2015er Longuicher Maximiner Herrenberg Beerenauslese offers an impressive even if rather closed nose of grapefruit puree, backed pineapple, litchi, Asian spices, gingerbread, honey and herbs, all enhanced by a whiff of volatile acidity. The wine is hugely sweet but not overly viscous on the palate and leaves a rather rich and candy floss infused feel of apricot, date and herbs. The wine needs quite some time to develop its inner balance. 2025-2040

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Weingut Gebrüder Ludwig

(Thörnich – Middle Mosel)

2017er	Gebrüder Ludwig	Thörnicher Ritsch Riesling Trocken GG	02 18	Auction	(91-93)
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This cask sample of the 2017er Thörnicher Ritsch GG offers a superbly aromatic nose of mirabelle, wet stone and Limoncello. The wine is beautifully balanced on the palate, where spicy red fruits mingle with zesty acidity. The finish is racy, intense and superbly balanced. 2022-2032

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Weingut Meulenhof

(Erden – Middle Mosel)

2017er	Meulenhof	Erdener Treppchen Riesling Spätlese Feinherb	09 18	Auction	89+
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The 2017er Erdener Treppchen Spätlese Feinherb was harvested late at 96° Oechsle and the wine stayed in contact on its lees longer than usual and fermented up to February 2018 to 23 g/l of residual sugar. It offers a gorgeous nose of candy floss, pear, anise, ginger, earthy spices and fine herbs. The wine is rather direct and develops some presence. It proves easy on the palate and leaves a clean and direct feel in the medium-long and still somewhat sweet and powerful finish (the wine has 12% of alcohol). This could ultimately prove an outstanding effort if it develops more finesse at maturity. 2022-2032

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Weingut Markus Molitor

(Wehlen – Middle Mosel)

<u>2016er</u>	Markus Molitor	Bernkasteler Doctor Riesling Auslese *** (White Capsule)	23 17	<i>Auction</i>	100
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The 2016er dry-tasting Bernkasteler Doctor Auslese *** is still hugely backward as it is marked by some residual scents from its spontaneous fermentation. It only gradually reveals some stunningly deep notes of mirabelle, white peach, herbs and citrusy fruit. The wine develops a gorgeous feel on the palate, full of hauntingly complex flavors of fruits, herbs and spices. The wine is all about delicacy, presence and balance. The finish is intense yet at the same time weightless. This is a stunner in the making but one which is still rather shy and seemingly backward at this early stage. This is absolutely stunning. 2026-2046

<u>2016er</u>	Markus Molitor	Bernkasteler Doctor Riesling Auslese *** (Golden Capsule)	88 17	<i>Auction</i>	94+
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The 2016er Bernkasteler Doctor Riesling Auslese *** (Golden Capsule) is initially marked by residues of spontaneous fermentation as well as a hint of volatile. After some airing it offers a rather precise and slightly discreet nose made of white peach, star fruit, fresh pineapple, ginger, a hint of herbs and fine spices. The wine develops great citrusy presence on the classy and focused palate. The finish is silky, refined, long and still slightly sweet. This beautiful Auslese shows all usual signs of the early backwardness of Doctor wines. But this could well turn into a beauty at maturity. 2026-2056

<u>2013er</u>	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)	23 14	<i>Auction</i>	90+
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The 2013er Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) proves hugely backward and only gradually reveals an impressively mineral nose wet stones and a hint of petrol as well as a fruity presence of greengage and mirabelle. The wine still proves completely closed on the palate, where some sharp acidity is still negotiating the terms of its blending into the beautifully creamy flavors of lemon zest, mirabelle and pungent earthy spices. This is best left alone for another five to ten years before enjoying what could become a nice albeit austere and focused expression of Zeltinger Riesling. 2025-2038

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Weingut Peter Neu-Erben

(Wiltingen – Saar)

<u>2017er</u>	Peter Neu-Erben	Wiltinger Klosterberg Riesling Spätlese	07 18	<i>Auction</i>	92
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The 2017er Wiltinger Klosterberg Spätlese is initially marked by some sulfur reduction, but is quick to develop a gorgeous nose of white peach, gooseberry, pear, minty herbs and fine spices. The wine is superbly playful and delicately zesty on the palate and leaves a beautifully and airy feel in the lively finish. This develops the full creamy side of an Auslese yet the long passion fruit-infused after-taste is more reminiscent of a light Spätlese. This will offer much pleasure in a decade or so. 2027-2047

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Weingut Paulinshof

(Kesten – Middle Mosel)

<u>2015er</u>	Paulinshof	Brauneberger Juffer Riesling Kabinett Glamour	03 16	<i>Auction</i>	90
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The 2015er Brauneberger Juffer Kabinett Glamour develops a fascinating nose of candied grapefruit, lactic elements, pear, melon and white flowers. The wine displays some attractively rich and honeyed creamy fruits on the palate, not unlike those found in an Auslese, and leaves a satisfyingly simply and direct feel in the finish in the off-dry finish (the wine does show 10.5% of alcohol). 2020-2030

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Weingut Dr. Pauly-Bergweiler

(Bernkastel-Kues – Middle Mosel)

2017er	Dr. Pauly-Bergweiler	Bernkasteler alte Badstube am Doctorberg Riesling Spätlese Alte Reben	15 18	Auction	90
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The 2017er Bernkasteler alte Badstube am Doctorberg Spätlese Alte Reben offers a rather reduced nose of melon, whipped cream, earthy spices, pineapple and ripe lemon. The wine is beautifully smooth and ripe on the palate, where it unfolds its richness with the smooth presence of an Auslese. Zesty acidity comes through in the finish and leaves one with nevertheless a rather sweet and broad feel of melon and passion fruit. This needs to age for a decade before reaching its drinking window. 2027-2047

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Weingut Philipps-Eckstein

(Graach – Middle Mosel)

2017er	Philipps-Eckstein	Graacher Domprobst Riesling Spätlese Alte Reben	21 18	Auction	92
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The 2017er Graacher Domprobst Spätlese Alte Reben offers a beautifully exotic nose blending vineyard peach, pineapple, honey, passion fruit, dried herbs, mirabelle, and citrusy fruits on the nose. The wine develops the fully flamboyantly exotic side of an Auslese GK on the palate, where great citrusy fruits whip up gorgeous flavors of apricot, honey, passion fruit and minerals. The finish has the zesty sweetness of an Auslese GK. While not a Spätlese, it is nevertheless a beautiful luscious dessert wine! 2027-2047

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Weingut Rebenhof

(Ürzig – Middle Mosel)

2017er	Rebenhof	Ürziger Würzgarten Riesling Spätlese Feinherb von den Felsen	11 18	Auction	89
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The 2017er Ürziger Würzgarten Spätlese Feinherb von den Felsen is made from 100 year-old vines and was fermented down to just below 30 g/l of residual sugar. It offers an attractive nose of pear in alcohol, melon, banana, herbs and spices. The wine is delicately ripe and leaves a direct and satisfyingly round and honeyed feel in the smooth and off-dry finish. Now-2027

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Weingut F.J. Regnery

(Klūsserath – Middle Mosel)

2008er	F.J. Regnery	Klūsserather Bruderschaft Riesling Trocken GG	12 09	Auction	90
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The 2008er Klūsserather Bruderschaft GG offers an attractive nose of greengage, a hint of petrol, whipped cream, spices and herbs. The wine is nicely smooth and delicate silky in the finish. The after-taste is firm and very appealing. This is now fully mature yet has another decade of drinking window ahead. Now-2028

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Weingut Reverchon

(Konz – Saar)

2015er	Reverchon	Filzener Herrenberg Riesling Spätlese	18 16	Auction	88
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The 2015er Filzener Herrenberg Spätlese offers a nose of gooseberry, quince, green apple, white flowers and green herbs as well as the first signs of petrol. The wine is direct and easy on the palate and leaves a nicely fruity feel of canned peach in the medium-long finish. 2020-2030

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Weingut Richard Richter

(Winningen – Terrassenmosel)

1976er	Richard Richter	Winninger Domgarten Riesling Spätlese	18 77	Auction	93
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The 1976er Winninger Domgarten Spätlese develops a beautifully delicate and mature nose made of fern, almond, beeswax, wood fire, curry spices, apricot, grapefruit, earthy herbs and spices. The wine is superbly smooth and infused with almond, mango and beeswax on the palate and leaves an off-dry and silky feel in the long finish. This is a beautiful mature Spätlese from a hot vintage, which has still some years ahead. Now-2026

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Weingut St. Nikolaus-Hospital

(Bernkastel-Kues – Middle Mosel)

2017er	St. Nikolaus-Hospital	Cueser Weisenstein Riesling Spätlese	10 18	Auction	91
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The 2017er Cueser Weisenstein Spätlese offers a gorgeously aromatic nose of pear, earthy spices, bergamot, almond cream, coconut and fine slate. The wine is nicely playful and balanced on the palate and leaves a beautifully clean feel in the long and refined finish. An earthy side comes through in the after-taste. This is a delicious Spätlese in the making. 2027-2047

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

(Bernkastel-Kues – Middle Mosel)

2016er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Wehlener Sonnenuhr Riesling Spätlese Vision	02 18	Auction	93
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The 2016er Wehlener Sonnenuhr Riesling Spätlese Vision was harvested at 85° Oechsle on October 31. It was fermented (with ambient yeasts) and matured in traditional Fuder, and took 24 months to be ready for bottling (hence the late AP number). While being commercialized as a Spätlese, it stopped its fermentation at just dry-tasting levels, with 10 g/l of residual sugar. This delivers a beautifully restrained and slightly reductive nose made of residual scents from the spontaneous fermentation, white peach, mirabelle, greengage, white flowers and grapefruit. It still proves rather reduced and slightly backward, herbal and tannic on the palate but the structure and the elegance are hugely impressive. This is a stunning "just off-dry-tasting" wine in the making! 2022-2037

2017er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Spätlese		Auction	
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Not tasted.

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Weingut Weller-Lehnert

(Piesport – Middle Mosel)

2017er	Weller-Lehnert	Piesporter Goldtröpfchen Riesling Auslese *** lange GK	39 18	Auction	91
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The 2017er Piesporter Goldtröpfchen Auslese *** lange GK offers a gorgeous nose of pear, cassis, passion fruit, orange, aniseed herbs and fine spices. The wine is quite focused even if creamy on the palate and leaves a delicately tart and refined feel of candy floss, minerals and passion fruit in the long and flowery finish. This rather focused and comparatively light-footed expression of Riesling only needs some bottle age to shine at maturity. 2027-2047

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Weingut Werner

(Leiwen – Middle Mosel)

1999er	Werner	Trittenheimer Apotheke Riesling Auslese	07 00	Auction	92
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The 1999er Trittenheimer Apotheke Auslese is already deep yellow-golden in color, and offers a gorgeous nose of caramel, mirabelle puree, plum, cherry, ginger, starfruit, pear and a hint of coconut. The wine proves full-bodied, slightly powerful (it has 10.5% of alcohol) and hugely creamy on the caramel-infused palate. The finish is delightfully creamy and intense, and the feeling of sweetness has now receded so that this Auslese puts a big smile on one's face. Now-2024

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Perspectives – Ruwer on the Up: Solely-Owned Vineyard in New Hands

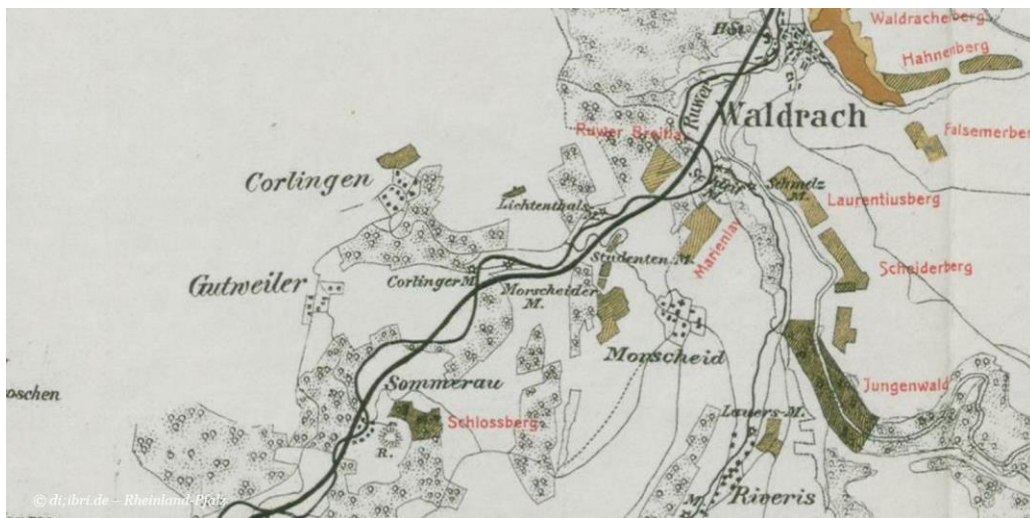
The Waldracher Laurentiusberg is a single vineyard tucked deep into the Ruwer valley. It is now tended by the Karthäuserhof Estate, which, overall, is expanding its vineyard holdings. Generally speaking, the Ruwer now seems on the up.



WALDRACHER LAURENTIUSBERG | A SOLELY-OWNED VINEYARD IN THE RUWER VALLEY

The Ruwer valley is best known for its famous Grand Cru vineyards at the entrance of the valley, among which the Karthäuserhofberg, the Maximin Grünhäuser vineyards and the Kaseler Nies'chen. But there is more to this tiny tributary of the Mosel than these grand sites.

At the end of the 19th century, many of the large wineries in the region expanded the area under planting by clearing the back-end of the Ruwer valley for winemaking (these vineyards are indicated in dark grey on the map from 1897 here below)



This led, among others, to the creation of the Schloss Marienlay vineyards under the impulse of the Milz winery in Neumagen (today known as Morscheider Heiligenhäuschen and part of von Kesselstatt), the Sommerauer Schlossberg under the impulse of the Huesgen-Böcking winery (today with S.A. Prüm), the Waldracher Scheiderberg (named Sonnenberg) thanks to the Melzenbach winery (whose vineyards are owned by many growers today) and the Waldracher Laurentiusberg.



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The Waldracher Laurentiusberg is a south-west facing steep vineyard tucked away high up a side valley of the Ruwer. The land for this vineyard was acquired by the J.W. Huesgen winery in 1899. This historic winery with wine trading roots going back in the 17th century planted the land with Riesling and started producing wines soon thereafter. The vineyard has remained in family hands ever since. It passed on to the Langguth family through marriage, who integrated into its Foundation Estate (Stiftungsweingut) based in Traben-Trarbach.

WEINGUT KARTHÄUSERHOF | EXPANSION IN 2018

Weingut Karthäuserhof is one of the old classic Estates in the Mosel region. This Estate has only ever had two owners in its almost 800-year history: The Church and the Valentin-Rautenstrauch-Tyrell family. In 2012, the Estate passed on to Albert Behler, a cousin of Christoph Tyrell, thereby remaining, yet again, in the same family since 1811.



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Weingut Karthäuserhof has been synonym with the Eitelsbacher Karthäuserhofberg, its "house" vineyard, a block of 16 ha of south-facing vineyards on a soil infused with red slate at the entrance of the Ruwer valley.

This will change with the 2018 vintage as the Estate expanded its vineyard holdings. The Karthäuserhof Estate not only added the over 5 ha monopole vineyard Waldracher Laurentiusberg to its portfolio. It also consolidated a full 1 ha in the west-facing steep hill part of the Mertesdorfer Herrenberg. In addition, it cleared another 2 ha of land on its main hill, the Eitelsbacher Karthäuserhofberg for replanting.

As Julia Lübcke, the Estate manager since 2017, explained to us: "In principle, this move is made to meet the ever-growing demand for our Estate wines. We do want to retain our high quality and hence have gone for steep hill vineyards in the Ruwer. We are now looking forward to understand these new vineyards better."

THE RUWER VALLEY | A RENAISSANCE ... AT LAST?

After decades of decline, the Mosel region, as a whole, has been on the rebound since the late 2000s, as we reported in a separate article.

However, the positive trend of adding vineyards rather than losing has not yet materialized everywhere. The Terrassenmosel still sees some small vineyard attrition every year and so did the Ruwer valley ... until recently. The negative trend in the Ruwer now seems broken as there has been quite a renewed interest for Ruwer vineyards lately.

Besides the expansion by the Karthäuserhof Estate, we understand that also leading growers of the region have expanded their holdings here recently (here our lips are sealed). Also, another smaller single vineyard seems to have changed hands recently, with the new owner earmarked to relaunch that Estate as well (we will report when everything is confirmed). Finally, there seems to have been several Estates bidding for the Waldracher Laurentiusberg. This further underlines this renewed interest in this tiny but fine part of the Mosel called Ruwer valley.

It is great to see more fine Mosel (Ruwer) vineyards being replanted or revamped. The positive trend in the Mosel continues and we can look forward to tasting many new wines in the future!



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Perspectives – A Vertical of Keller Hubacker

We had the chance to have a look-back at Keller's Hubacker wine ranging back to 1997. Here the write-up of this fascinating tasting.



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Keller Hubacker – The Wine

The Hubacker vineyard is situated in Dalsheim, and the Keller Estate has owned parcels in this Grand Cru right since it set up its Estate in 1789, when Johan Leonhardt Keller was able to buy parcels from the Church. Today the Estate owns 3.9 ha in the upper, gently sloped part of the Hubacker situated on a terroir of clay (40-80 cm, i.e. 15-31") on a yellow limestone rock. The oldest vines (used for the GG) were planted in 1972 from a selection of vines from the Mosel (Hedwig, Klaus-Peter's mother comes originally from the Mosel).

The Hubacker GG comes from a particular sector of the vineyard, as Klaus-Peter explains: "The grapes for the Hubacker GG grow in the front part of the vineyard, where the soil is rockier and the vines older. The site has good water retention properties thanks to the layer of clay. The south-west orientation opens this sector to the winds. This, together with the rocky nature of the soil, makes that this site is not very prone to botrytis development."

The Kellers have always been producing dry Riesling from their parcels in the Hubacker. These used to be called Spätlese or Auslese Trocken for instance before they embraced the VDP "GG" model as early as 2001. The Estate has been using the same label design label ever since.

The wine is made from ripe, late harvested and clean grapes and is aged in a mix of stainless steel tanks and old wooden casks, whereby in warmer vintages the Estate uses more stainless steel and in cooler vintages more casks. For Klaus-Peter Keller, the Hubacker is all about subtle yellow fruit and minerals: "The yellow limestone brings yellow aromas, lime, exotic fruits like passion fruit and vineyard peach. Hubacker always delivers on the nose and then also on the intense and mineral palate and finish. In recent years, we have both reduced the level of residual sugar and the alcohol levels (which do not exceed 12.5% now). I feel that this has made my Hubacker GG purer and more elegant. However, one thing has not changed: My Hubacker GG needs time. It may sometimes seem a bit slender in their youth, but it really gain from aging."



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Keller Hubacker – Vertical Conclusions

The tasting was held at the Landhaus Wolfgang Dubs restaurant in Osthofen (Rheinhessen) on May 30, 2018. The bottles were all offered by Mr. Onstein, a wine lover and longtime private customer of the Kellers. He bought every vintage directly at the Estate over the years. The wines were tasted in flights of three.

The vertical proved rather fascinating. Clearly, the Hubacker vineyard does particularly well in more acidic vintages. In particular, the 2001, 2004, 2010 and 2013 vintages underline this handsomely. All these wines are superb if not outright classics. But the Hubacker vineyard is more than an “acid freak.” Much to our surprise (we admit), the vineyard also does outstandingly well in riper vintages. The surprising successes in the 2009, 2007 and 2003 vintages underline this beautifully. There has been a clear change in the wines as of the 2013 vintages. Before that they offer the usual rich aromatics and powerful presence so typical of the Hubacker, yet the wines have reached a new level since 2013 as they display more focus, precision and purity, which suits this site particularly well. We are already looking forward to tasting these newer renditions of Hubacker GGs when they will be at least 10 years old, even if our feeling is that 15 years will suit the wines even better.

What has also become clear is that the Hubacker has never been as successful as in recent vintages (for reference, we added a cask sample tasting note of the upcoming 2017er Hubacker GG tasted last March). Besides the intrinsic quality of the vineyard, we also feel that the ground work done by Klaus Peter Keller to give his wines more grip and elegance has particularly benefited the Hubacker GG.

Other wines from the Keller portfolio (including the two Grand Cru from Nierstein added in 2009) may steal the show. Smart money knows the value of the great Hubacker.



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The Hubacker “Turm” (tower) built by the Keller family in 2000.



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Keller Hubacker – Tasting Notes



2017er	Keller	Dalsheimer Hubacker Riesling Trocken GG	33 18	(94-96)
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This cask sample of 2017er Dalsheimer Hubacker GG (tasted back in March 2018) offers a gorgeous nose of cedar, citrus, grapefruit, tangerine, flowers, pineapple, coconut and smoke. The wine develops great presence on the palate with good density, a touch of power but without any undue weight. The finish proves intense and zesty. The after-taste is full of spices and enhanced by a delicate and animating touch of tartness. This potentially an admirable Hubacker has great potential. 2027-2047

2016er	Keller	Dalsheimer Hubacker Riesling Trocken GG	31 17	95
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The 2016er Dalsheimer Hubacker GG is still beautifully primary and almost unevolved since bottling. It reveals beautiful nose of freshly cut herbs, grapefruit zest, lime, grilled pineapple and spices. The wine is tight, pure, and superbly focused on the palate. Some yellow fruits emerge in the finish and give a juicy and ripe structure to this racy and primary wine. The after-taste is beautifully saline. This is an outstanding dry Riesling in the making. 2026-2041

2015er	Keller	Dalsheimer Hubacker Riesling Trocken GG	43 16	95+
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The 2015er Dalsheimer Hubacker GG is now completely shut down and only timidly hints at very pure and fresh scents of mint, almond, elderflower and candied grapefruit. The wine is hugely zesty and herbal on the palate and leaves a focused and somewhat powerful feel in the very dry and almost painfully zesty finish and after-taste. This high tensed and energetic wine will need a lot of time to come out, yet the potential of this outstanding dry Riesling is huge, especially if it manages to remain on the elegant time as it matures. 2028-2040

2014er	Keller	Dalsheimer Hubacker Riesling Trocken GG	35 15	94+
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The 2014er Dalsheimer Hubacker already displays a marvelous nose including lime, floral elements, green and red apple, pineapple and spices. Some juicy fruits initially make for a smooth and delicate experience, however this quickly gives way to quite some tension and energy as zesty fruits and some herbal elements kick in. The finish is very intense and still on the slightly tart side. This young Hubacker GG will need quite some time to reach its drinking window but the potential is huge. 2026-2044

2013er	Keller	Dalsheimer Hubacker Riesling Trocken GG	34 14	96
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The 2013er Dalsheimer Hubacker GG is a great masterpiece of dry Riesling as it oozes complexity and purity. The nose is all about elegance, finesse and freshness as grapefruit, lime, rose petal, spices, bergamot and mint emerge from the glass. The wine is packed with very intense notes of candied citrusy fruits, zest and chalky minerals. There is huge density without any undue feeling of power. The finish is breathtakingly pure and long. This is still work in progress and the wine still gains tremendously from airing. It is still far away from its drinking window but there is no doubt that this outstanding Hubacker GG will become a reference of its type. 2028-2043+

2012er	Keller	Dalsheimer Hubacker Riesling Trocken GG	35 13	93
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The 2012er Dalsheimer Hubacker GG displays a superbly present and aromatic nose of ripe yellow fruits, peach and pineapple as well as fresher scents of grapefruit zest, tangerine and tobacco. Ripe juicy fruits emerge on the palate which make for a slightly sweet feel. Yet the finish proves hugely spicy and minty, which lifts up the whole experience. The phenolic elements in the background still need to integrate. We would therefore wait a few more years before cracking open another bottle. 2022-2042



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2011er	Keller	Dalsheimer Hubacker Riesling Trocken GG	48 12	91+
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The 2011er Dalsheimer Hubacker GG initially shows off a hint of volatile acidity which quickly gives way to a ripe array of scents including yellow fruits such as pineapple and mirabelle as well as honey. With further airing, some notes of exotic fruits (mainly mango) join the party. The wine coats the powerful and intense palate and leaves one with a very long and assertive feel in the finish. This bold expression of Hubacker GG is still quite primary and could possibly gain from further cellaring if it gains in finesse. 2023-2036+

2010er	Keller	Dalsheimer Hubacker Riesling Trocken GG	42 11	94+
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The 2010er Dalsheimer Hubacker GG displays a magnificently pure and delicate nose of rose petal, yellow peach, minty herbs, smoke and bergamot, all wrapped into superb floral nuances. The wine is pepped up by a breathtakingly pure and straight structure. There is ample extract to balance out the highly zesty finish driven by lemon, grapefruit and green apple. This is still not ready but could actually easily warrant a higher rating if it further gains in complexity without the acidic side taking over. 2025-2040

2009er	Keller	Dalsheimer Hubacker Riesling Trocken GG	46 10	94
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The 2009er Dalsheimer Hubacker GG displays a great elegant nose of minty herbs, tangerine, yellow peach and spices. The wine is packed with complexity, depth and extract on the palate. A touch of sweetness comes through on the mid-palate as riper fruits including pineapple and tangerine join the party. Yet the wine gains in focus in the very long finish where grapefruit zest and mint give breathtaking freshness and superb tension to the structure. There is still a hint of phenolic presence in the after-taste, which would make us opt to wait another couple of years before cracking open any bottle. This is a great and fresh success in this comparatively riper vintage. 2021-2034

2008er	Keller	Dalsheimer Hubacker Riesling Trocken GG	45 09	93+
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This bottle of 2008er Dalsheimer Hubacker GG proves much fresher than a recent bottle tasted for our 10-Years-After retrospective. The wine starts off with a superbly fresh side as some herbal notes, anise, dried white flowers and white mint are nicely wrapped up into a blanket of spices and Provence herbs. It is quite focused, pure and silky on the palate, and herbs, earl grey and lavender make for a pure and refreshing feel in the hugely long and focused finish. This really impressive wine constantly evolves in the glass and could therefore still have some upside potential if it continues to gain in complexity and if it manages to keep its freshness. 2022-2038

2007er	Keller	Dalsheimer Hubacker Riesling Trocken GG	50 08	93
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The 2007er Dalsheimer Hubacker GG offers a superbly complex nose of vanilla, earl grey, yellow peach, tangerine and candied grapefruit. The wine has shed some of its early baby fat and now exhibits superb presence, depth and intensity on the palate still driven by some slightly sweet touch of fruits. It even evolves positively in the glass and gains in freshness from airing. The finish is perfectly pure, fresh and has stunning length. Candied citrus and minty herbs make for a lively and refreshing side in the after-taste. This complex and fresh dry Riesling proves a superb success. Now-2032

2006er	Keller	Dalsheimer Hubacker Riesling Trocken GG	40 07	90
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The 2006er Dalsheimer Hubacker GG delivers ripe and intense notes of candied fruits, quince, apricot, melon, honey and ginger driven spices. The wine is honeyed and creamy on the palate and develops of feeling of sweetness as ripe fruits give the wine a smooth and deeply creamy side. Yet the finish is mightily impressive and long. This imposing wine will please lovers of fruit-driven dry Riesling. Now

2005er	Keller	Dalsheimer Hubacker Riesling Trocken GG	38 06	91
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This 2005er Dalsheimer Hubacker GG displays a very ripe and fruit-driven nose of apricot, mango, pineapple and tobacco with a hint of rose petal, honey and orange blossom. The wine proves intense on the palate where honeyed fruits add to its smooth and creamy texture. The impressively long finish is marked by toffee and some exotic fruits. This bottle of the 2005er Dalsheimer Hubacker GG proves mightier and riper than other bottles tasted over the recent years. Now

2004er	Keller	Dalsheimer Hubacker Riesling Trocken GG	23 05	94
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This 2004er Dalsheimer Hubacker GG presents a superbly mature and forward nose made of yellow peach, tangerine, mint, dried apricot and a hint of licorice. The wine is quite refined and pure on the palate, where it shows stature and presence. It deploys great energy and finesse with further airing. While the nose appears slightly more forward than on other bottles tasted in the past years, the palate shows the usual energy of the vintage and makes for a great experience. Now-2024+



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2003er	Keller	Dalsheimer Hubacker Riesling Trocken GG	30 04	92
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The 2003er Dalsheimer Hubacker GG appears surprising fresh as it develops a most beautiful ripe nose made of minty herbs, yellow peach, melon, almond cream, greengage and tobacco. The wine coats the palate with butter cream, yellow honeyed fruits and pineapple. It proves intense and even somewhat powerful yet remains nicely balanced and above all superbly long and pure in the finish. This impressive dry wine has aged beautifully well, especially in the context of the vintage. Now

2002er	Keller	Dalsheimer Hubacker Riesling Trocken GG	40 03	93
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The 2002er Dalsheimer Hubacker GG opens up with notes of smoke and tobacco before richer scents of apricot cream, vanilla, cherry and even a touch of mango join the party. The wine proves superbly juicy and ripe on the intense and powerful palate and leaves a great smooth feel in the delicately long finish. This is an impressive Hubacker GG with plenty of presence and intensity, and which will particularly suit lovers of more ostentatious and ripe dry Riesling to go with food. Now

2001er	Keller	Dalsheimer Hubacker Riesling Trocken GG	30 02	94
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The 2001er Dalsheimer Hubacker GG displays a deliciously ripe and complex nose of yellow peach, almond cream, dried apricot, tangerine, vanilla, lavender and spices, all lifted up by beautiful floral elements. The wine is very pure on the palate and exhibits a good ripeness of fruits as apricot cream and peach come through. The wine shines through its good presence and even a hint of power (but without any undue heat). The finish is very long and fully dry-tasting. This impressive mighty and slightly fruit-driven dry Riesling has superbly gained in finesse over the years. Now-2026

2000er	Keller	Dalsheimer Hubacker Riesling Trocken Max	19 01	90
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The 2000er Dalsheimer Hubacker Trocken Max (a precursor to the Estate's Hubacker GG) was made from strict selections and only yielded 600 liters. An initial touch of sulfur and reduction quickly gives away to smoke, mirabelle, pear, minty herbs and sage. The wine is juicy and smooth on the palate, where apricot and creamy yellow fruits mingle with minty herbs which give some freshness to this overall rich dry Riesling. A hint of tartness lifts up the aromatics in the long and slightly powerful finish. This wine has evolved surprisingly well in this very challenging vintage. Now

1999er	Keller	Dalsheimer Hubacker Riesling Trocken G	15 00	90
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The 1999er Dalsheimer Hubacker Trocken G (a precursor to the Estate's Hubacker GG) proves already deep golden-colored wine and offers a fully mature nose of toffee, beeswax, furniture polish, smoke and incense. The wine starts off on the sweet and smooth on the palate and leaves an intense and structured feel in the long and slightly ostentatious finish. Now

1998er	Keller	Dalsheimer Hubacker Riesling Trocken G	25 99	89
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The 1998er Dalsheimer Hubacker Trocken G (a precursor to the Estate's Hubacker GG) proves already deep golden-colored wine and offers a powerful and quite exuberant nose of smoke, dried apricot, butter cream and beeswax not unlike that of a rich Austrian Smaragd. The wine coats the palate with rich and candied fruits (mainly pineapple) and leaves one with a slightly herbal and phenolic feel in the still slightly tart finish. Despite all the power, the wine remains comparatively lightly structured. This will please lovers of mighty and fully ripe dry Riesling. Drink up

1997er	Keller	Dalsheimer Hubacker Riesling Auslese Trocken	15 98	92
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The 1997er Dalsheimer Hubacker Auslese Trocken (a precursor to the Estate's Hubacker GG) proves nicely medium-light golden colored and delivers a superbly complex, elegant and still comparatively youthful nose of almond cream, lavender, mirabelle, greengage and a hint of butter. The wine is nicely juicy and rich on the medium-bodied palate. Ripe sweet yellow fruits including pineapple and mirabelle give a smooth and creamy feel right into the long finish. A touch of power comes through in the after-taste but this is well packed into the creamy structure of the wine. This is now at full peak. Now-2022

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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 German 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.

Flo Weinmanufaktur

(Piesport – Middle Mosel)

<u>N.V.</u>	Flo	Piu Piu		89
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The Piu Piu is made from fruit harvested in 2010 and 2011 which stopped its fermentation naturally, without any SO₂ added, at 24 g/l of residual sugar before bottling it as "Pet Nat" in 2012. This beautifully bright yellow-colored wine develops an attractive and surprisingly primary nose of pear puree, mirabelle and some fine spices. It is still delicately fruity and mineral on the sweet palate. A gorgeously ripe mousse lightens up the finish. This is a gorgeous and delicately fruity and fully off-dry wine to enjoy on the terrace. Now-2021

Weingut Würtzberg

(Serrig – Saar)

<u>2016er</u>	Württemberg	Pinot Sekt Brut	02 18	90
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The 2017er Pinot Sekt Brut is made from a blend of Pinot Noir (60%) and Pinot Blanc (40%) and was left on its lees for 16 month before being disgorged with a total dosage of 6 g/l in June 2018 (the disgorgement date is not provided on the label). This partridge-eyed wine offers a rather astonishingly complex and delicate nose of fading rose, slate, cooked strawberry, a hint of underbrush and some slate. A slightly sweet side comes through at first on the palate but this is beautifully buffered off by tartness and the alluring mousse. The finish is astonishingly classy, being delicately baroque, complex and just slightly mellow. This is quite an irresistible Sekt if one is partial to a bit of mellowness. Now-2021

<u>2016er</u>	Württemberg	Riesling Sekt Brut	01 18	89
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The 2017er Riesling Sekt Brut comes from Estate holdings in the Serriger Würtzberg and was left on its lees for 16 month before being disgorged with a total dosage of 10 g/l in June 2018 (the disgorgement date is not provided on the label). It develops a beautiful nose akin to that of a Ruwer wine as scents of cassis, grapefruit and green herbs emerge from the glass. The wine proves quite vibrant and multi-layered on the palate, where the mousse is surprisingly well integrated (for 4 weeks in the bottle). Only a hint of sweetness comes through in the after-taste which flattens out a little bit the pleasure of drinking this very good sparkling wine. Now-2021



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Mature Wines 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. In the case of mature wines released via the annual Trier Auctions, the sale is organized via accredited brokers. It is best to contact one of these to see for potential distribution.

Weingut Clüsserath-Eifel

(Trittenheim – Middle Mosel)

1999er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Auslese ***	11 00	Auction	92
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The 1999er Trittenheimer Apotheke Auslese *** displays a beautifully and mature nose of pear, toffee, butter cream, candied yellow peach, herbs and spices. The wine develops a round and nicely focused feel in the long and caramel, melon and starfruit infused finish which shows a hint of power. This is a beautiful fully mature and slightly baroque expression of Riesling. Now-2029

Weingut Geltz-Zilliken

(Saarburg – Saar)

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



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Weingut Kerpen

(Wehlen – Middle Mosel)

1997er	Kerpen	Wehlener Sonnenuhr Riesling Auslese **	22 98	Auction	92
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The 1997er Wehlener Sonnenuhr Riesling Auslese ** offers a nose of yellow peach, marzipan, mirabelle, pear, greengage, raisin, aniseed herbs and a hint of whipped cream. The wine is delicately focused and nicely playful on the silky and beautifully fruity palate. The finish is remarkably long and shows delicately honeyed flavors, giving the wine an overall smooth and juicy side. This is a beautifully mature expression of Wehlener Sonnenuhr to enjoy over the coming years. Now-2027

Weingut F.J. Regnery

(Klüsserath – Middle Mosel)

2008er	F.J. Regnery	Klüsserather Bruderschaft Riesling Trocken GG	12 09	Auction	90
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The 2008er Klüsserather Bruderschaft GG offers an attractive nose of greengage, a hint of petrol, whipped cream, spices and herbs. The wine is nicely smooth and delicate silky in the finish. The after-taste is firm and very appealing. This is now fully mature yet has another decade of drinking window ahead. Now-2028

Weingut Richard Richter

(Winningen – Terrassenmosel)

1976er	Richard Richter	Winninger Domgarten Riesling Spätlese	18 77	Auction	93
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The 1976er Winninger Domgarten Spätlese develops a beautifully delicate and mature nose made of fern, almond, beeswax, wood fire, curry spices, apricot, grapefruit, earthy herbs and spices. The wine is superbly smooth and infused with almond, mango and beeswax on the palate and leaves an off-dry and silky feel in the long finish. This is a beautiful mature Spätlese from a hot vintage, which has still some years ahead. Now-2026

Weingut Werner

(Leiwen – Middle Mosel)

1999er	Werner	Trittenheimer Apotheke Riesling Auslese	07 00	Auction	92
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The 1999er Trittenheimer Apotheke Auslese is already deep yellow-golden in color, and offers a gorgeous nose of caramel, mirabelle puree, plum, cherry, ginger, starfruit, pear and a hint of coconut. The wine proves full-bodied, slightly powerful (it has 10.5% of alcohol) and hugely creamy on the caramel-infused palate. The finish is delightfully creamy and intense, and the feeling of sweetness has now receded so that this Auslese puts a big smile on one's face. Now-2024



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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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