



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Issue No 46 2018 Vintage | Part I

Vintage Conditions

50 Estates

500 Tasting Notes



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Issue No 46 – June 2019

Mosel Fine Wines

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

Mosel Fine Wines appears on a regular basis and covers:

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

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

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Contact Information

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

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Understand Our Tasting Notes

The core of Mosel Fine Wines is to publish independent tasting notes. The particularity of Mosel and German 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 and "(No AP)" means that the wine was not given an AP (because it is not bottled as QmP).

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:

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

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

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

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



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Background Information

Each country has its own specificities regarding naming, labelling, style, etc. This is no different in Germany. 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:

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

Theme	Topic	Issue	Website
Region	Mosel Visiting Guide	Mosel Visiting Guide 2019	-
Estates	Defunct Mosel Estates	Issue No 45 (Apr 2019)	-
Estates	Fritz Haag Deep-Dive Interview	Issue No 44 (Jan 2019)	-
Vineyards	Uhlen gUs / PDOs A New Era for German Wine?	Issue No 44 (Jan 2019)	Click Here
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 - Trabenner 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 46				
	Estate Reports	Recommended Wines	Beyond Mosel	Sekt	Low / No Sulfur
Arns und Sohn		Link			Link
A.J. Adam	Link				
Ernst Baltes		Link			
J.B. Becker			Link		
Erben von Beulwitz		Link			
Georg Breuer			Link	Link	
Ernst Clüsserath		Link			
Karl Erbes	Link				
Falkenstein	Link			Link	
Johannes Fischer - Bocksteinhof		Link			
Geltz-Zilliken	Link				
Albert Gessinger		Link			
Julian Haart	Link				
Heinrichshof		Link			
Dr. Hermann	Link				
von Hövel	Link				
Immich-Anker		Link		Link	
Kees-Kieren		Link			
Keller			Link		
Kerpen		Link			
von Kesselstatt	Link			Link	
Goswin Kranz		Link			Link
Philip Lardot		Link			Link
Peter Lauer	Link				
Le Gallais	Link				
Schloss Lieser	Link				
Carl Loewen	Link				

(Continues on Next Page)



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Table of Contents – Estates Covered in this Issue (Cont'd)

Estate	Section of Issue No 46				
	Estate Reports	Recommended Wines	Beyond Mosel	Sekt	Natural Mosel
Gebrüder Ludwig		Link			
Maximin Grünhaus	Link				
Melsheimer		Link			Link
Meulenhof		Link			
Moselland		Link			
Martin Müllen		Link			Link
Egon Müller	Link				
Peter Neu-Erben		Link			
von Othegraven	Link				
Dr. Pauly-Bergweiler		Link			
Phillips-Eckstein		Link			
Rebenhof		Link			
F.J. Regnery		Link			
Reverchon		Link			
Saumagen Riesling (Bernd Philippi)			Link		
Willi Schaefer	Link				
Andreas Schmitges		Link			
Selbach-Oster	Link				
Soluva		Link			
Staffelter Hof		Link			Link
Stein		Link		Link	Link
Studert-Prüm		Link			
Jakob Tennstedt		Link			Link
Thanisch		Link		Link	
Wwe Dr. H. Thanisch (Erben Müller-Burggraef)		Link		Link	
Trös-Heimes		Link		Link	Link
Rita & Rudolf Trossen		Link		Link	Link
Dr. Wagner	Link				
Weiser-Künstler	Link				
Werner		Link			



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The 2018 Vintage – Kissed by the Sun

2018 saw some glorious weather with essentially sunshine from April to October. But the vintage was far from easy. Never have we seen such disparity between the top and the rest. Some growers completely defied the ripe and round nature of the vintage and produced stellar wines. Many did however only produce very good and ripe wines. Here the key fact in a nutshell.

2018 Vintage – The Vintage in a Nutshell

Vintage Conditions	<p>A cold and wet winter was followed by an unusually early start in the spring and a very early bud break. The weather remained beautiful throughout spring, which made for a record early (and very even) flowering. The dry weather almost prevented any pressure from diseases.</p> <p>The summer proved one of the hottest and driest in living memory. This led to spells of drought, whereby some areas were lucky and regularly got some much needed rain. Overall, the vegetation progress was remarkably fast and ahead of long-term average by over a month by the end of the summer.</p> <p>The vegetation progress during summer made most Estates start their Riesling harvest already by mid-September, another earliest ever. The harvest conditions were almost too good, as the weather remained essentially warm and dry right until October. This gave the growers the breathing space to make the necessary selections. With a few notable exceptions, little botrytis developed but growers were able to nevertheless harvest quite some shriveled grapes. Some Estates even managed to produce some Eiswein ... at the beginning of 2019.</p>
The Wines	<p>The 2018 vintage is about ripe fruits and mild acidity, which makes them very easy to enjoy young. Many of the fruity-styled wines are bigger and sweeter than usual and are often heavily declassified. However, the wines from a few top growers completely defy the vintage and are among the most playful and elegant Mosel Riesling ever produced. Despite the little botrytis, 2018 yielded quite some noble-sweet wines which are aromatically pure but often very sweet at this stage. The Saar and Ruwer wines have a slight edge over the Mosel but not as much as usually in hot vintages: The grower made the difference. Yields are on the high side.</p>
Buyer's Guide	<p>Lovers of acid-driven and playful freshness in their Mosel Riesling should plunge on the incredible collections dished up by a few of the top growers ... or back-buy from the great 2017 vintage. Beyond these few growers, 2018 did not yield much light Kabinett, but lovers of fruity-styled Mosel will find many attractive Auslese-styled wines sold as Kabinett and Spätlese. The finest noble-sweet wines will be stunning and worth the plunge if one has the patience to wait for their sweetness to integrate. 2018 yielded some fine dry Riesling but it is worthwhile to have a good look at the back label and get advice before buying any Mosel Riesling above 12.5% of alcohol. Finally, 2018 proves a major vintage for the off-dry category, they are among the most subtle and refined which we have ever tasted. All in all, 2018 has much to offer but is not the universally great vintage praised by the press: One needs to be selective.</p>

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

Notice: Bottlings destined for the Auctions will be reviewed in the upcoming Mosel Fine Wines Issue No 47 (to be released by end of August)



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2018 Vintage – The Growing Conditions

A WARM AND DISASTER-FREE SPRING

A cold and wet winter was followed by an unusually early start in the spring and a very early bud break.

The winter conditions have usually more an anecdotic value in any wine vintage report, yet winter played an essential role in 2018, as Christopher Loewen (Weingut Carl Loewen) explained: "The wet winter gave our old vines the water reserves to withstand the extended periods of drought which we saw in 2018." The cold winter was quickly wiped aside by some unusually warm weather in March and April, which led to a very early bud break, around April 20, under ideal conditions. Wolfgang Mertes (Weingut von Kesselstatt) even reported that the first shoots appeared here and there already at the same time!

The weather remained beautiful throughout spring, which made for a record early (and very even) flowering.

The weather essentially turned to sunshine as of April 20 for the remainder of the growing season, as Johannes Selbach (Weingut Selbach-Oster) put it vividly. Fortunately, the region did not experience any frost in 2018 and all this led to yet another earliest flowering in living memory, at the beginning of June. The flowering happened under perfect weather conditions, i.e. it occurred fast and proved remarkably even. This early and even flowering led growers already to expect an early and above full harvest. As Christian Hermann remembered, "we were plagued with such low yields in the previous vintages that it took a while before I realized that we were heading – if everything went well – towards good yields."

The dry weather almost prevented any pressure from diseases.

The other advantage of the dry and sunny spring is that there was hardly any pressure from diseases. However, the vegetation growing process was on at full speed, especially when some rain fell, as Christiane Wagner remembered: "We only have vines trained in single stake. While this has some advantages in the sunny 2018 vintage, as it shields the grapes from the sun, it was really hard work when some welcoming rain fell."



A NEVER-ENDING SUMMER

The summer proved one of the hottest and driest in living memory.

The weather remained beautiful throughout the summer, as Thomas Haag (Weingut Schloss Lieser) remembered it: "The growing season consisted essentially of a never-ending summer from April 20 until the end of October!" Unsurprisingly, 2018 will go down in history as one of the warmest ever. But these unusual weather conditions brought their own lot of challenges, as Andreas Adam recalled: "There was plenty of sunshine and it was important to not defoliate the vines too much, or one would risk some ripe and sunburnt grapes." Some younger vines suffered, but the older vines were able to find some water thanks to their deep root system.



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This led to spells of drought, whereby some areas were lucky and regularly got some much needed rain.

The summer proved also remarkably dry. Overall, there was a month of rainfall missing vs. a normal vintage. However, the drought did not hit the region evenly. The Ruwer and Saar were particularly hit: It hardly rained at all during July. The central Middle Mosel had more luck, and saw some regular spells of rain. In contrast, the Traben-Trarbach and Winningen areas were again suffering from a strong lack of rain. The area which saw the most of rain was the Brauneberg area, which was a god sent gift for the local growers, as the light and well-drained soils of the Brauneberger Juffer and Juffer-Sonnenuhr do not like long dry periods.

Overall, the vegetation progress was remarkably fast and ahead of long-term average by over a month.

The almost perfect weather meant that there was hardly any pressure from diseases and the vegetation was progressing at a fast pace. This is not surprising: By the end of August, the grapes had already seen almost the equivalent of 6 weeks more sunshine than in a normal year! The sugar and acidity levels in the grapes were therefore comparable to those at the end of September in other vintages, as Swen Klinger (Weingut von Othegraven) pointed out: "We did some measure on our grapes in the Wiltinger Kupp on September 1. The grapes had already 80° Oechsle and 9 g/l of total acidity. These are levels only found in October usually!"



YET AGAIN: THE EARLIEST HARVEST IN LIVING MEMORY

The vegetation progress during summer made most Estates start their Riesling harvest already by mid-September, another earliest ever.

The acidity levels were tumbling and growers were faced with a dilemma: wait for full ripeness or bring forward the harvest. Many of the growers who did extremely well in 2018 decided to bring forward their harvest, if they could, among which Andreas Adam (Weingut A.J. Adam): "The early ripening process was disconcerting but the facts were there. The grapes were already ripe and waiting longer would only yield heavy and creamy wines and in particular this would no longer allow us to make some true Kabinett wines. So we decided to start our harvest in the Piesporter Goldtröpfchen on September 9. Some growers came over to check if I did still have all my senses." Not all growers adapted their plans so drastically. Many rely on foreign harvest teams which need to be noticed to the public authorities well in advance for administrative reasons. But, overall many growers started by September 20, the week of the Auctions. This brought its own challenges, as Christoph Schaefer remembered, now with a smile: "Never before did our harvest collide with the Auction. We had to split between me, Andrea and my father in order to be both at the Auction and supervise our harvest."

The harvest conditions were almost too good, as the weather remained essentially warm and dry right until October.

The harvest happened under beautiful but also unusually warm weather. As Thomas Haag explained, "this was also something new for our Region and we had to be quick to bring the grapes to the cellar for pressing. We had one person in our team whose sole role was to drive back and forth between vineyards and the cellar."



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This gave the growers the breathing space to make the necessary selections.

Besides some localized rain in early October, the whole harvest period was one of sunshine and dry. This allowed the growers to spend their time to optimize their harvest plan, and this meant: "give preference to acidity over Oechsle degrees", as Christopher Loewen put it succinctly. Many growers focused first on their Kabinett and then turned their eye to basic wines before going for the top-end dry Riesling and Spätlese. As you will read in the Estate reviews, preserving acidity also meant that many growers went for a split between their free-running juice and their press wine. Florian Lauer (Weingut Peter Lauer) explains the logic: "I kept the free running-juice for my fruity-styled wines as this juice typically has lower sugar levels and is higher in acidity. I kept the press wine for my top dry wines."



With a few notable exceptions, little botrytis developed but growers were able to nevertheless harvest quite some shriveled grapes.

The dry weather meant that there was little botrytis during the harvest season. Some rain fell locally (for instance around Zeltingen), early in September, and this allowed for instance Johannes Selbach (Weingut Selbach-Oster) to harvest quite some botrytized material. But this was the exception, as Stefan Erbes (Weingut Karl Erbes) from Ürzig (only a mile away from Zeltingen), reported: "We hardly had any rain and there was no real outbreak of botrytis." Still, most Estates had the time to select the little botrytis there was and complement this with some highly shriveled grapes.

Some Estates even managed to produce some Eiswein ... at the beginning of 2019.

The vintage had long come to a close but many Estates were still hoping for some Eiswein. Given that there was not much botrytis and the yields had been good, it was an "easy" decision for many growers to leave some grapes on the vine in the hope of a spell of frost. Growers had to have nerves of steel as the expected spell of frost only came very late, on January 21, 2019. However, few of these wines have been granted the Eiswein label as the acidity levels were too low.

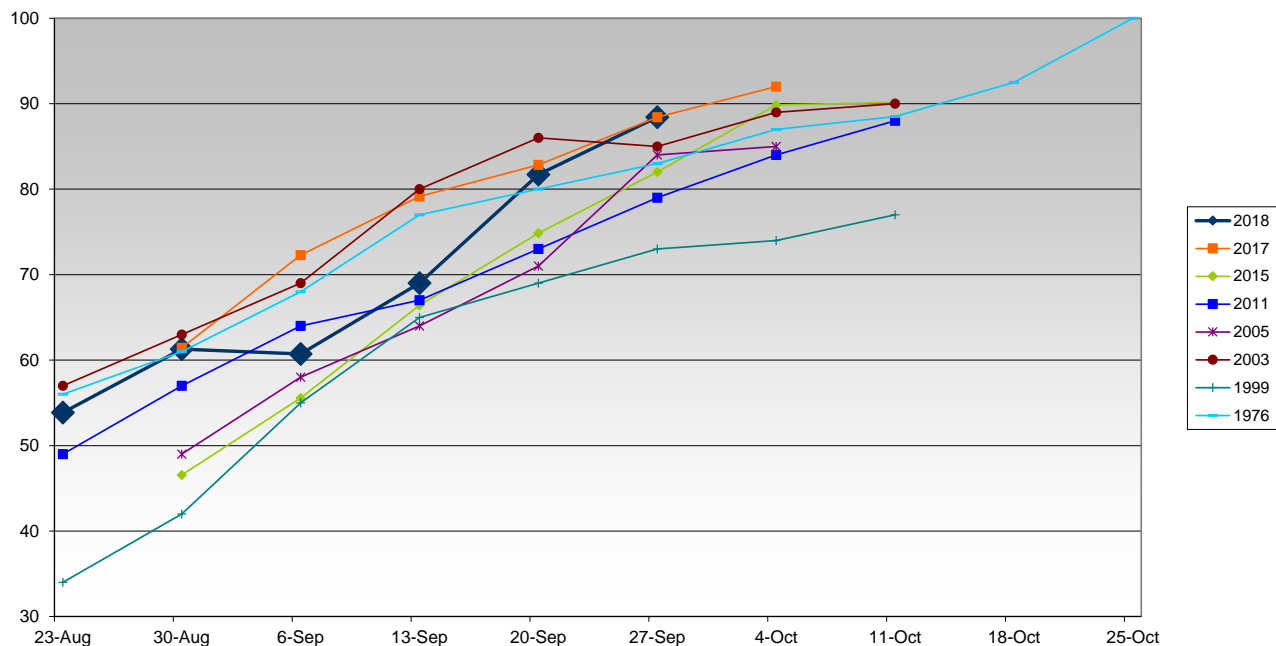


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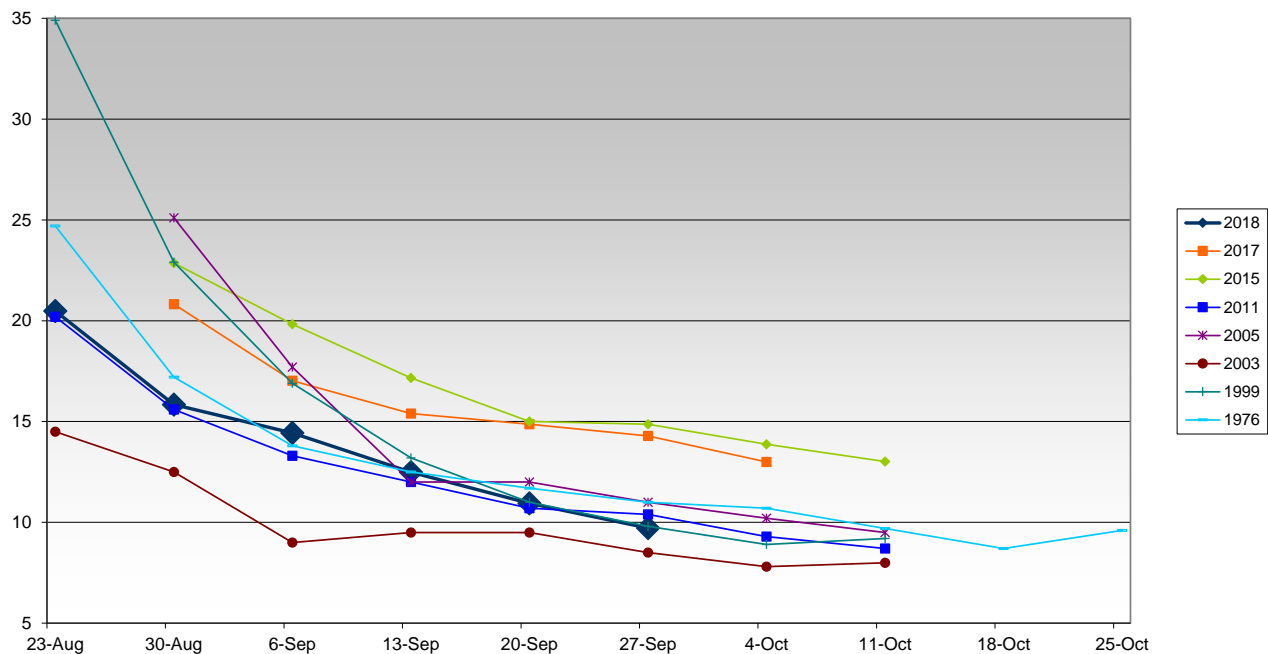
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**Evolution of Sugar Levels (° Oechsle) - 2018 vs Recent or Comparable Vintages
(Bereich Trier)**



**Evolution of Total Acidity Levels (g/l) - 2018 vs Recent or Comparable Vintages
(Bereich Trier)**



Source: German Ministry of Agriculture – Rheinland-Pfalz



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2018 Vintage – The Wines

The 2018 vintage is about ripe fruits and mild acidity, which makes them very easy to enjoy young.

The combination of low acidity and high ripeness of clean grapes yielded many wines with immediate fruit-appeal, a factor which is reinforced the usual subtle CO₂ presence. The wines are smooth, round and soft. Many are already remarkably enjoyable now. The wines remind us most of 2011, but with higher levels of ripeness. Some evoked 1959 as a comparison. There are certainly some parallels on paper, however the sugar levels are much higher in 2018 (and there was more botrytis in 1959). There had been some big debate whether the vintage is a remake of 2003. As we explained in our sneak preview in the Mosel Fine Wines Issue No 44 (Jan 2018), 2018 shares little with 2003. Few 2018 wines show the typical "hole in the middle", low acidity and simple melon and toffee flavors that characterized many 2003 wines. However, 2018 is a ripe and round vintage. Many growers did recourse to keep some CO₂ in the wines in a bid to keep some freshness. The wines often only show their presence and broadness after a day or two at this stage. On the positive side, few growers seem to have acidified their wines or, if they have done so, they did it with moderation: We hardly had any wine where the telltale citrusy acidity structures the taste of the wine on the mid-palate.

The bulk of the fruity-styled wines are bigger and sweeter than usual and are often heavily declassified.

The higher sugar levels in the grapes gave growers two options in order to produce fruity-styled wines, i.e. Kabinett-Spätlese wines with playful zest and fruit rather sweetness driving the palate:

- Retain the same residual sugar as usual but allow alcohol levels to creep up to 9.0-9.5%, if not more.
- Retain the low alcohol level but allow the level of residual sugar to higher than usual.

Both approaches led to wines which are a bit bigger than usual, either because of the inherent alcoholic strength or because of the feeling of sweetness. It also means that many fruity-styled wines are heavily declassified: Most Kabinett have the presence of a big Spätlese and Spätlese are really big Auslese with often high levels of sweetness.

However, the wines from a few top growers completely defy the vintage and are among the most playful and elegant Mosel Riesling ever produced.

More than in any recent vintages, the whole approach in the vineyard and in the cellar played a vital role in crafting the wines. Some vintages are particularly good for certain categories of wines. In 2018, the grower clearly made the difference. The wines from some top growers are on a completely different planet and have the elegant and playful ripe zest found in such vintages as 2004, 2002, or 1997 throughout their portfolio (be it dry, off-dry, fruity-styled or noble-sweet).

Despite the little botrytis, 2018 yielded quite some noble-sweet wines which are aromatically pure but often very sweet at this stage.

There was hardly any rain in 2018, so it is not surprising that there was little botrytis. There are a few exceptions as some villages such as Zeltingen saw some rain from a storm just at the right time. Yet, the vintage yielded quite some sweet wines because the grapes were clean and shriveled (i.e. concentrated their sugar content) on the vines. Consequently, the wines have also show higher levels of residual sugar than usual. Also the good weather gave growers the time to make the necessary selections. In the end, few growers were able to make good of the possibility for Eiswein in 2019.

The Saar and Ruwer wines have a slight edge over the Mosel but not as much as usually in hot vintages: The grower made the difference.

Clearly, when acidity levels are lower and ripeness higher, the Saar and the Ruwer have an edge over the Mosel, just because they are slightly cooler. This is also the case in 2018. The Ruwer and Saar wines have a little bit more *Spiel* than the Mosel. But it is not a decisive factor as in other vintages. Also by Saar and Ruwer standards, the vintage was very warm. In essence, in 2018, the grower made more of a difference than the geographical specificities.

Yields are on the high side.

2018 was a generous vintage. Yields on or above 80 hl/ha were not unheard of, even at top Estates. In fact, this created its own load of problems. Some growers had to leave grapes on the vines because of lack of capacity. Others had to delay bottling ...because there was penury of bottles! Again, this is a generality, as top growers rather chose to keep yields down and instead ensure through foliage management to tame sugar accumulation in the grape.



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2018 Vintage – The Buying Guide

If you want acid and playful freshness, plunge on the amazing offerings by some of the top growers ... or back buy from the great 2017 vintage.

Is 2018 lost to the acid lover? Absolutely not! A few growers produced some stunning wines which completely defy the ripe DNA of the vintage. Their wines are light-footed, full of zesty, fresh and superbly pure flavors. They produced wines at all level which are the essence of Mosel and every effort should be made to find some of the gems that we praise in our report. If some of these growers' wines are hard to find (they often are smaller operations), savvy Riesling should turn back and have a second look at 2017. The vintage is superb and there are still some great wines on the market. We can only warmly recommend to dust off (or whatever the online equivalent is) our Issues of last year and go on the hunt!

Beyond these growers, do not expect many light Kabinett, but keep an eye on the attractive Auslese-styled wines sold as Kabinett and Spätlese.

Besides a few notable exceptions, 2018 is not a vintage for Kabinett. As a rule of thumb, we often found that the basic Kabinett has more style typicity than any single-vineyard one. But, as in 2017, some of the wines bottled as Kabinett or Spätlese will yield some beautiful Spätlese / light Auslese styled wines with age. This is reflected in the number of outstanding wines to be found at that level in 2018. However, we would nevertheless advise to get some technical details. From experience of past decades, any wine with more than 70 g/l of residual sugar is likely to still taste sweet (and not just silky and smooth) after 20 years. We therefore took the effort to provide, at least qualitatively, the sweetness levels of the fruity-styled wines in our 2018 vintage report.

The finest noble-sweet wines will be stunning: Plunge upon these beauties ... if you have the patience to wait for their sweetness to integrate.

Many Estates produced noble-sweet wines which are still currently on the very sweet side. Many of these wines are outstanding, a few are true classics in the making. These wines offer the opportunity to acquire some fine noble-sweet Riesling at sometimes more than reasonable prices. However, these wines will test your patience, as it will take quite a while for the sweetness to integrate. But the wait could well be worth it as the finest of these wines share some similarities with those from the grandiose 1959 vintage.

Buy some of the finest dry Riesling but have a good look at the back label and get advice before buying any Mosel Riesling above 12.5% of alcohol. Lower acidity and clean fruit usually means a great vintage for dry Riesling and 2018 did yield some truly remarkably dry Riesling. But the weak point is the alcohol, especially at the lower end of the quality scale. While 2017 offered the opportunity to buy some stunner at Estate wine level, many of the 2018 Estate wines are on the hot side of things: The higher yields made for wines with lower levels of dry extracts and hence the feeling of alcohol comes through more quickly than in denser vintages. As a rule of thumb, we would recommend that you read our tasting note (and, even better, try the wine) before investing into Mosel Riesling with more than 12.5% alcohol.

Indulge into the best of the off-dry Riesling wines: They are among the most subtle and refined we have ever tasted.

Off-dry Mosel Riesling is often overlooked and seen as a category which is neither dry nor fruity-sweet in our modern and polarized world. But they can produce some stunning wines with age, especially in the whole Mosel region. 2018 is such a vintage. We have tasted many superb off-dry Riesling which only require the patience of cellaring to show what a great and versatile wine this can become after 10 years.

All in all, 2018 has much to offer but is not the universally great vintage praised by the press: Be selective!

Large parts of the press, in particular in Germany, has praised the 2018 vintage as being particularly consumer friendly as it offers plenty of upfront fruit, some mild acidity and is very approachable in its youth. And truth must be told, the finer 2018 wines are truly charming. But 2018 is NOT a universal success. It simply presented too many challenges, be in terms of sunshine and drought (leading to the telltale phenolic / camphor notes), high yields (dilution), high ripeness and sugar level in the grapes (ripe flavors and higher alcohol levels). The mild sensation of acidity makes the fruity-styled wines blowsier and sweeter than usual. While these wines will become more appealing with age (much of the acidity is of tartaric nature whose acid sensation does not budge over time), most will not turn into light-footed ballerinas. In the modern days of climate change, cooler vintages are those that Riesling freaks usually crave for. And 2018 is simply not such a cooler vintage. Does this mean that the vintage is a write-off? Absolutely not, the vintage does include some stunning wines, in fact some of the best ever, which will also please lovers of acidity! One just needs to be very selective.

Happy hunting!



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018 Vintage – The Vintage Card

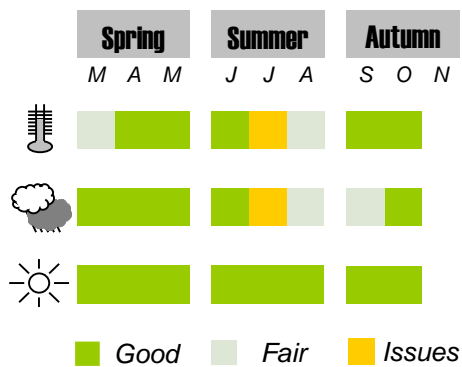
For ease of reading, we have summarized some key information on the vintage in a "Vintage Card." Of course, a summary does not replace detailed information but it does provide an overview of the key facts regarding the growing season, the harvest and the wines produced.

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

NB: The terms "Fair" and "Issues" used in the "Growing Season & Harvest" part of the Vintage Card reflects increasingly problematic differences from normal levels. These differences can come from too low OR too high levels.

MOSEL VINTAGE CARD 2018

Growing Season & Harvest



Key Dates	2018	Average <small>last 20 years</small>
Bud break	Apr 20	Apr 30
Flowering	Jun 4	Jun 24
Veraison	Aug 5	Aug 30
Harvest start	Sep 14	Oct 18

Wines

Production	2018
QbA / Kabinett	10%
Spätlese	30%
Auslese	60%
BA / TBA	Some
Eiswein	Rare
Yields (w.r.t. average)	High

Acidity	Ripeness	Botrytis
High	High	Widespread
Average	Average	Average
Low	Low	Little

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

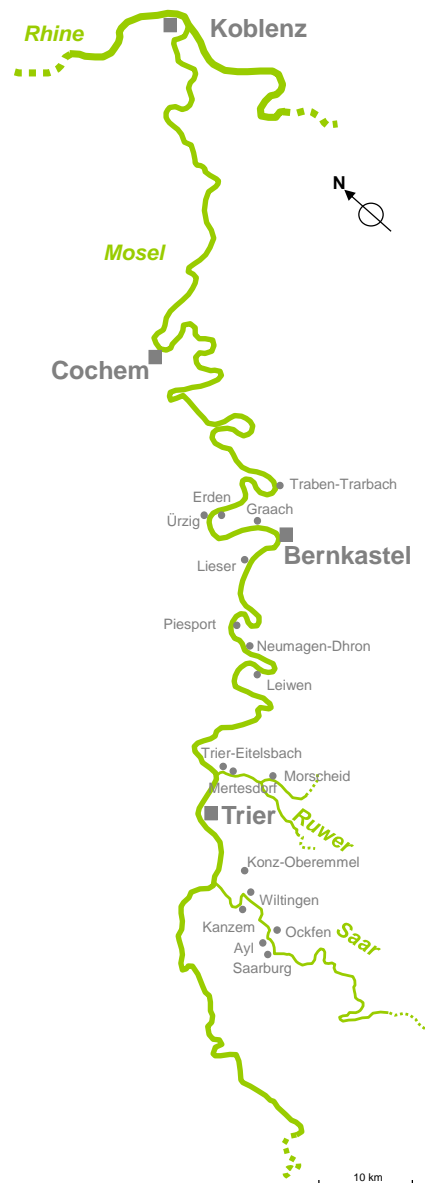
By Jean Fisch and David Rayer

The 2018 Vintage – Estate Reviews (Part I)

We provide here Part I of our comprehensive 2018 Estate Reviews. Most top wines were tasted several times over the last months in order to avoid that particular tasting conditions (a standard risk when tasting wines early) affect our opinions. In addition older vintages were also reviewed if these have just been released or are still commercially available at the Estate.

NB: Auction wines are not reviewed here but will be part of the upcoming August Issue. Also, 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>
Karl Erbes	<i>Ürzig</i>
Falkenstein	<i>Niedermennig</i>
Geltz-Zilliken	<i>Saarburg</i>
Julian Haart	<i>Piesport</i>
Dr. Hermann / Steinmetz und Hermann	<i>Erden</i>
von Hövel	<i>Oberemmel</i>
von Kesselstatt	<i>Morscheid</i>
Peter Lauer	<i>Ayl</i>
Schloss Lieser	<i>Lieser</i>
Carl Loewen	<i>Leiwen</i>
Maximin Grünhaus	<i>Mertesdorf</i>
Egon Müller / Le Gallais	<i>Wiltingen / Kanzem</i>
von Othegraven	<i>Kanzem</i>
Willi Schaefer	<i>Graach</i>
Selbach-Oster	<i>Zeltingen</i>
Dr. Wagner	<i>Saarburg</i>
Weiser-Künstler	<i>Traben-Trarbach</i>



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



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

Andreas Adam is hugely relieved by the vintage and its result at his Estate: "After the last few vintages with meager yields, 2018 proved a good sent gift. Yields were good ... but one needed to be careful to secure quality. One needed to limit the impact of the sun. This meant to not defoliate too much but still control yields to make sure the grapes became ripe. The summer was hot and dry and some vineyards suffered, in particular younger vines in the Dhroner Hofberg as this, a vineyard which has no water-retaining forest at its top. In one vineyard, we had to cut down the grapes in August in order to save the plants, which got us a visit by the police as shocked neighbors had thought it was vandalism! The other vineyards are all planted with very old vines and these withstood the draught easily. We started our harvest on September 8 with Burgundy Rosé. We also did some trials with Riesling and these proved remarkable: The grapes had already 75° Oechsle and 8.0-9.5 g/l of residual sugar. So we actually immediately continued with Riesling. We were able to do this because we rely on friends and family for the harvest and can call upon these persons more flexibly than upon a formal harvest teams [Note from the authors: These harvest teams usually come from eastern Europe and there is quite some advance notice required administratively to have them work in Germany]. We then made a pause to wait. We did this at our pace and, in fact only finished our harvest on October 22. We started earlier than most and finished it later than many! There was hardly any botrytis in our area but we were able to harvest an Eiswein in the morning of January 21. Despite the warm and ripe nature of the vintage, 2018 at our Estate reminds me more of a cooler vintage. Sugar levels in the must did not go through the roof but remained moderate. All in all, it is a great vintage for us!"

The Estate was able to produce its usual portfolio of wines which ranges right up to small quantities of a BA and an Eiswein (which is still fermenting).

Andreas and Barbara Adam really nailed the 2018 vintage. Completely defying the general ripe nature and mild acidity of the vintage, the siblings produced some amazing wines which remind us more of 2002 or 2004 than 2018! The collection is packed with highlights. Already the small Spätburgunder Rosé is a little beauty in its fresh and easy style. The wines from the Piesporter Goldtröpfchen have a slight edge over those from the other vineyards. But also the Dhroner wines are elegant, playful and simply terrific. The Dhroner Hofberg Kabinett (of which the Estate produced a full 7,000 liters!) is easily among the finest of the vintage. Its Hofberg Auslese is of auction quality. You will have gotten the message by now: If freshness and elegance are your thing, then A.J. Adam is a must-buy in 2018!

NB: The Dhroner Hofberg Eiswein was not yet ready for tasting.

2018er	A.J. Adam	Dhroner Hofberg Riesling Auslese	16 19	96
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The Hofberg Auslese, as it is referred to on the consumer label, was harvested at 95° Oechsle from clean grapes and was fermented to sweet levels of residual sugar. It offers a stunning nose of cassis, pear, grapefruit and smoke, all wrapped into whipped cream. The wine is superbly elegant and refined and leaves a glorious and delicately unctuous feel of exotic fruits, a hint of earthy herbs and minerals. The after-taste is gorgeously mouthwatering and has the zesty presence of a truly cool vintage. What a stunning Auslese of auction quality! 2028-2058

2018er	A.J. Adam	Dhroner Hofberg Riesling Beerenauslese	18 19	95
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The 2018er Hofberg Beerenauslese, as it is referred to on the consumer label, was picked at the very end of the harvest at 155° Oechsle and was fermented to noble-sweet levels of residual sugar. It offers a gorgeous nose of cassis puree, pear, quince, grapefruit, date, raisin and herbs. The wine is beautifully balanced on the palate, where date, candied apricot and candied grapefruit zest dipped into whipped cream plays havoc with one's senses. The finish is long and simply mind-blowing. There is still some sweetness in need of integration in the long finish. This is best left alone for more than a decade. It should then turn into a magnificent noble-sweet wine. 2033-2058

2018er	A.J. Adam	Piesporter Goldtröpfchen Riesling Spätlese	15 19	95
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The 2018er Hofberg Spätlese, as it is referred to on the consumer label, was harvested at 88° Oechsle from old un-grafted vines, and was fermented down to fully fruity-styled levels of residual sugar. It offers a stunning nose of grapefruit, white peach, bergamot, coconut, white flowers, minerals and fine spices. The wine is stunningly well balanced on the palate and leaves a pure feel of cassis, white peach and chalky minerals in the light-weighted finish. This is a smashing Spätlese of auction quality. 2028-2058

2018er	A.J. Adam	Dhroner Hofberg Riesling Kabinett	12 19	94
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The 2018er Hofberg Kabinett, as it is referred to on the consumer label, was harvested at 82° Oechsle in the backside of the hill and was fermented down to fruity-styled levels of residual sugar. It offers a stunning nose of cassis, white peach, grapefruit, white minerals, a hint of laurel and some smoke. The wine displays a stunning feel on the palate, where freshness and finesse are paired with a superb touch of creaminess. The finish of this stunningly balanced wine is all about fruit, minerals, zest and herbs. What a huge success! 2028-2048



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

2018er	A.J. Adam	Piesporter Goldtröpfchen Riesling Kabinett	13 19	94
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The 2018er Goldtröpfchen Kabinett, as it is referred to on the consumer label, was harvested at 79° Oechsle in the sector situated above the village of Ferres from vines planted in 1909, and was fermented down to fruity-styled levels of residual sugar. It offers a superb nose of passion fruit, white peach, smoke and spices. The wine is stunningly playful and elegant on the palate, and offers great length and finesse. The after-taste is all about fine grapefruit, herbs and spices. What a success! 2028-2048

2018er	A.J. Adam	Piesporter Goldtröpfchen Riesling Trocken	08 19	94
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The 2018er Goldtröpfchen, as it is referred to on the consumer label, was fermented in Fuder from holdings planted with over 100 year-old un-grafted vines in the sector situated above the village of Ferres. It offers a beautiful feel of grapefruit zest, herbs and fine spices. The wine is beautifully structured and filigreed on the palate and leaves a stunning feel of herbs and minerals in the long and delicately intense finish. This is a beautifully playful dry wine with great depth and finesse. 2023-2038

2018er	A.J. Adam	Dhroner Häs'chen Riesling Trocken	06 19	93
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The 2018er Häs'chen, as it is referred to on the consumer label, is a Fuder-fermented dry wine made from grapes harvested at 87° Oechsle from 80 year-old un-grafted vines. It offers a beautifully refreshing nose made of grapefruit, white peach, lemon zest and chalky minerals. The wine is superbly elegant and nicely racy on the palate and leaves a stunning feel of herbs and minerals in the long finish. The whole structure, balance and flavors of this terrific dry Riesling have more in common with a cool vintage than with a warm vintage. 2023-2033

2018er	A.J. Adam	Dhroner Hofberg Riesling Auslese *	17 19	93
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The 2018er Hofberg Auslese *, as it is referred to on the consumer label, is a selection of botrytized grapes harvested throughout the vineyard at approx. 125° Oechsle and was fermented to noble-sweet levels of residual sugar. It offers a gorgeous nose of pineapple, apricot blossom, date, honeyed almond, smoke, and coconut cream. The wine proves superbly elegant on the palate and leaves a pure and clean feel of apricot in the delicately unctuous finish. A touch of acidity adds some freshness to the complex and multi-layered finish. 2028-2058

2018er	A.J. Adam	Dhroner Hofberg Riesling Spätlese	14 19	93
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The 2018er Hofberg Spätlese, as it is referred to on the consumer label, was harvested at 91° Oechsle from old un-grafted vines and was fermented down to sweet levels of residual sugar. It offers a gorgeously playful nose of passion fruit, pineapple, spices and herbs. The wine is beautifully elegant and refined and leaves a gorgeous feel of delicately exotic fruits, herbs and spices in the long finish. Zesty acidity comes through in the ravishingly tart and mouthwatering after-taste. 2028-2048

2018er	A.J. Adam	Dhroner Hofberg Riesling Trocken	07 19	93
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The 2018er Hofberg, as it is referred to on the consumer label, was fermented in Fuder from holdings in the classical Hofberg vineyards planted with over 55 year-old vines. It proves aromatically quite present and displays notes of Lemoncello, mint and chalky minerals. The wine is intense and full of tension on the palate, and leaves a superb feel of fresh fruits and zest in the long finish. A touch of pear in the after-taste is the only reminder that this wine comes from a ripe vintage. This is a little beauty with only 12% of alcohol. 2023-2038

2018er	A.J. Adam	Dhroner Hofberg Riesling von den Terrassen	09 19	93
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The 2018er Hofberg von den Terrassen, as it is referred to on the consumer label, comes from the Roterd sector of the vineyard and was fermented down to off-dry levels of residual sugar (12 g/l). It offers a gorgeous nose of whipped cream, cassis, mirabelle, grapefruit, ginger, white flowers, mint and smoke. The wine is gorgeously playful on the palate, where the touch of residual sweetness just adds a hint of smoothness to the nicely firm acidity. The wine is long, intense and leaves one with a great feel of spices and minerals as well as pear in the after-taste. 2023-2038

2018er	A.J. Adam	Dhroner Häs'chen Riesling Kabinett	11 19	92+
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The 2018er Häs'chen Kabinett, as it is referred to on the consumer label, was harvested at 85° Oechsle and was fermented in Fuder down to fruity-styled levels of residual sugar. It offers a gorgeous nose of grapefruit, hints of coconut, flowers, spices and herbs. The wine is beautifully playful and delicately racy on the palate and leaves an elegant feel of dried herbs and fine spices in the long finish. There is quite some upside here, especially if the wine gains in aromatic depth. 2023-2038



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

2018er	A.J. Adam	Dhroner Riesling Trocken	05 19	92
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The 2018er Dhroner, as it is referred to on the consumer label, was fermented in Fuder from holdings in the middle part (slightly less steep) part of the Hofberg vineyard and planted with 45 year-old vines. It offers a stunning nose of cassis, pineapple, juicy fruits, herbs and spices. The wine proves superbly filigreed and elegant on the light-footed palate and leaves a beautiful feel of flowers and minerals in the finish. This completely defies the vintage with its racy and filigreed finesse. 2023-2033

2018er	A.J. Adam	Riesling Feinherb in der Sängerei	10 19	92
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The 2018er in der Sängerei, as it is referred to on the consumer label, is an off-dry wine (20 g/l of residual sugar) fermented in Fuder from vines still raised on single stake in the Sängerei sector situated high up the Dhroner Hofberg hill. This offers a gorgeous nose of pear, cassis, herbs and fine spices. It is delicately creamy on the palate and leaves a superb feel of creamy fruits and good zest in the delicately broad finish. Minerals and more fruity flavors round off the finish. 2023-2038

2018er	A.J. Adam	Riesling Feinherb im Pfarrgarten	02 19	90
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The 2018er im Pfarrgarten, as it is referred to on the consumer label, is a tank-fermented off-dry wine (with 17 g/l of residual sugar) coming from the similarly-named and more and less flat sector in the Dhroner Hofberg vineyard. It is still rather backward and marked by residual scents from spontaneous fermentation and it only gradually reveals notes of grapefruit zest, dried herbs and smoke. The wine is nicely smooth on the gorgeously citrusy and spicy palate and leaves a long and delicately zesty yet ripe feel of herbs in the finish. Now-2028

2018er	A.J. Adam	Riesling Trocken	01 19	90
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The 2018er Riesling Trocken is a tank-fermented wine made from pre-harvest grapes and lesser parcels situated in the upper part of the Dhroner Hofberg. It offers a gorgeous nose of passion fruit, lemon, grapefruit and floral elements. The wine is superbly racy on the palate and leaves a beautifully structured and racy feel in the long finish. This behaves more like a wine from a cool vintage than a warm vintage. 2020-2028

2018er	A.J. Adam	Spätburgunder Rosé	03 19	89
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The 2018er Spätburgunder Rosé comes from the backside of the main hill of the Dhroner Hofberg. The grapes were macerated 9 hours with the stems, then pressed and tank-fermented spontaneously down to legally dry levels of residual sugar. It offers a gorgeous nose made of strawberry, smoke and beautifully floral elements. The wine is light and elegant on the palate and leaves a nicely zesty feel in the long finish. This is a seriously good Rosé to enjoy over the coming year or two. Now-2021

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karl Erbes

(Ürzig – Middle Mosel)

Stefan Erbes likes the crowd-pleasing qualities of the 2018 vintage even if he had wished for more botrytis: "The vintage was characterized by drought. We were quite fortunate that a spell of rain with 30 l/m2 at the end of July helped us through this dry period. The grapes were accumulating sugar at a fast pace. Technically, they were beautifully clean as there was hardly any botrytis and we could have left them hanging for longer. But we had to balance out the acidity structure and physiological ripeness. So we decided to start early, on September 24, to keep some of the playful side of the wines. We tried to select the little botrytis there was during the whole of the harvest but the quantities of botrytized Auslese, BA and TBA is really minimal. We completed the harvest by October 20, without leaving any vineyard for an Eiswein as the weather continued to be very warm and there was little chance that the grapes would not rot under these circumstances. All in all, 2018 is a vintage of great ripeness but also finesse. Despite the lower acidity levels, the wines retain good tension and are really well received by our customers. Personally, I would have loved to have had more botrytis to play with, but that is nature for you."

The Estate was able to produce its full portfolio of wines, which is crowned by three TBAs albeit produced in tiny quantities. It has also produced its Ürziger Würzgarten with 11 months of aging on the lees (which will be bottled only in September).

Stefan Erbes produced a remarkable collection of wines with some true highlights at the middle of the collection, i.e. at Spätlese and regular Auslese level. Whoever is partial to the purity and lightness found in the best Merkelbach wines should plunge upon these gems. The decision to start early clearly paid off!

NB: The 2018er Ürziger Würzgarten Spätlese "11 Monate Hefelager" was not yet ready for tasting and will be reviewed next year. As a reminder this wine was not produced in 2017 as yields were too low (see Issue No 41 for more details).

2018er	Karl Erbes	Erdener Treppchen Riesling Auslese	20 19	94
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The 2018er Erdener Treppchen Riesling Auslese was harvested at a full 97° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a beautifully aromatic nose of white peach, pear and strawberry, all wrapped into a whiff of volatile acidity and some residual scents from the spontaneous fermentation. The wine is still rather sweet on the palate at this early stage but delivers a beautifully complex feel of citrusy fruits, minerals, sweet orchard fruits and honey in the long finish. The after-taste is already nicely tart and playful as the citrusy side takes over. This gorgeous fruity-styled Auslese only needs a decade or more of cellaring to develop its finesse. 2028-2048

2018er	Karl Erbes	Ürziger in der Kranklei Riesling Auslese	10 19	94
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The 2018er Ürziger in der Kranklei Riesling Auslese was harvested at a full 102° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a gorgeous nose made of honeyed apricot, raspberry, grapefruit, fine spices and herbs. The wine is nicely zesty and firm on the palate and leaves a clean and pure feel of fresh orchard fruits and a hint of red berry fruits as well as smoke, whipped cream and fine honeyed apricot in the long and engaging finish. While being structurally close to an Auslese GK, this wine remains gorgeously playful and comparatively light-footed. The persistence in the finish is remarkable! 2028-2048

2018er	Karl Erbes	Ürziger in der Kranklei Riesling Trockenbeerenauslese	30 19	94
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The 2018er Ürziger in der Kranklei Riesling TBA was harvested at a massive 250° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. This hay-golden colored wine offers a beautifully complex nose made of dried fruits, almond, nut, honey and mirabelle, all lifted up by a hint of volatile acidity. It is smooth and creamy on the palate and in the long and complex finish. A mild feel of acidity comes through in the after-taste, which is however firmly pushed to the background by the almost cloying sweetness of the wine at this early stage. 2028-2058

2018er	Karl Erbes	Ürziger in der Kranklei Riesling Auslese *	13 19	93+
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The 2018er Ürziger in der Kranklei Riesling Auslese * was harvested at a full 115° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a rather reduced nose of pear, mirabelle, almond cream and whipped cream, as well as a hint of volatile acidity and some residual scents from the spontaneous fermentation. The wine develops the beautifully smooth and pure presence of a high-end Auslese on the palate. It is only in the finish that a superb citrusy and racy side emerges and adds structure and some liveliness to the wine. The after-taste is all about honey, apricot, pear, apple and red berry fruits. This is still rather closed but could develop favorably over the coming years, especially as its citrusy and smooth side integrates. 2028-2048



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karl Erbes

(Ürzig – Middle Mosel)

2018er	Karl Erbes	Erdener Prälät Riesling Auslese	11 19	93
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The 2018er Erdener Prälät Riesling Auslese was harvested at a full 100° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a gorgeous and delicately exotic nose made of pineapple, citrusy fruits, almond, whipped cream and herbs. The wine is remarkably playful and racy yet also creamy on the palate. More flavors of whipped cream, delicately exotic fruits including mango and papaya as well as citrusy fruits make for a stunning impact in the long and remarkably focused finish. The depth of flavors combined with the racy playfulness in the after-taste are very hard to resist. 2028-2048

2018er	Karl Erbes	Ürziger Würzgarten Riesling Auslese	09 19	93
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The 2018er Ürziger Würzgarten Riesling Auslese was harvested at a full 99° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a gorgeous nose of white peach, cassis, herbs and fine smoky elements. The wine is gorgeously playful and zesty on the citrus-infused palate and leaves a nicely sweet but also tart feel in the long and refined palate. The finish is nicely zesty and pure. Apricot and more orchard fruits as well as red berry fruits emerge in the after-taste which underline the fresh and engaging character of the wine. This is a textbook Auslese which develops the telltale lightness and playfulness of the Mosel. 2028-2048

2018er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese	06 19	93
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The 2018er Ürziger Würzgarten Riesling Spätlese was harvested at a full 95° Oechsle and was fermented down to sweet levels of residual sugar levels (80 g/l). The wine offers a beautiful nose made of cassis, strawberry, white peach puree, a hint of pear, smoke and fine spices. It is creamy but also nicely playfully sweet on the palate, where a kick of citrusy acidity adds freshness. The finish lives from a tension between ripeness and some citric zest. This light Auslese-styled wine only needs a few year of bottle aging to fully shine. 2028-2048

2018er	Karl Erbes	Erdener Treppchen Riesling Spätlese	07 19	92
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The 2018er Erdener Treppchen Riesling Spätlese was harvested at a full 94° Oechsle and was fermented down to sweet levels of residual sugar levels (80 g/l). It offers a big and round nose made of pear, white peach puree, whipped cream and earthy spices. The wine develops the full presence of an Auslese on the creamy palate, where more ripe flavors are nicely lifted up by some mild acidity and quite some CO2. The wine leaves a sweet but nicely fruity feel in the long finish. This will develop nicely over the coming years, once the upfront sweetness will have melted away. 2028-2048

2018er	Karl Erbes	Erdener Treppchen Riesling Trockenbeerenauslese	31 19	92
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The 2018er Erdener Treppchen Riesling TBA was harvested at a massive 220° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. This hay-bronze colored wine offers a still rather backward nose structured by the residual scents from the spontaneous fermentation, as well as baked apple, dried fruits, barbeque herbs, nut and smoky elements. It is at the moment hugely sweet on the smooth palate. This feeling of smoothness carries over right into the creamy and slightly cloying finish. Some licorice accentuates this feeling in the after-taste. This big TBA is made for lovers of slightly oxidative and smooth expressions of dessert wines. 2028-2043

2018er	Karl Erbes	Ürziger in der Kranklei Riesling Spätlese	08 19	92
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The 2018er Ürziger in der Kranklei Riesling Spätlese was harvested at a full 95° Oechsle and was fermented down to fully sweet levels of residual sugar levels (88 g/l). It offers a gorgeous nose of lime, pear, white peach puree, apricot and fine spices. The wine is nicely smooth and offers quite some apricot blossom, cream and pear on the palate, before a citrusy kick of acidity whips these flavors into a precise and focused beam in the long finish. The sweetness still needs to mellow away into the wine for true enjoyment. 2028-2048

2018er	Karl Erbes	Ürziger Würzgarten Riesling Kabinett	23 19	92
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The 2018er Ürziger Würzgarten Riesling Kabinett was harvested at a full 91° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). This offers an attractive nose of yellow peach, strawberry and minty herbs as well as some ripe melon and pear puree. A touch of mango on the creamy yet delicately zesty palate (there is quite some CO2) underlines the richness and presence of this wine. The finish is nicely playful, even if still slightly on the sweet side. This clean Spätlese in all but name is, as such, really beautiful. 2028-2048



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karl Erbes

(Ürzig – Middle Mosel)

2018er	Karl Erbes	Ürziger Würzgarten Riesling Trockenbeerenauslese	15 19	92
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The 2018er Ürziger Würzgarten Riesling TBA was harvested at a massive 190° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. This already yellow-colored wine offers a beautiful nose of pineapple, candied date, dried cassis, almond cream and fine smoky elements. The wine is delicately zesty and creamy on the palate and leaves a clean and pure feel of fruits and fine spices in the long and elegantly unctuous finish. This nice and smooth expression of Mosel TBA will only need some extensive bottle aging to shed the currently saturating sweetness of the after-taste. 2033-2048

2018er	Karl Erbes	Erdener Prälat Riesling Auslese *	12 19	91+
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The 2018er Erdener Prälat Riesling Auslese * was harvested at a full 121° Oechsle and fermented down to fully noble-sweet levels of residual sugar. A quite firm touch of volatile acidity only gradually gives way to complex scents of almond, smoke, dried herbs and fine spices. The wine is delicately fruit-driven on the palate and leaves a pure and clean feel of fruits and spices in the long and comparatively playful finish. There is quite some upside here, especially as the volatile acidity integrates into the wine. 2028-2048

2018er	Karl Erbes	Erdener Treppchen Riesling Kabinett	04 19	90
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The 2018er Erdener Treppchen Riesling Kabinett was harvested at a full 90° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). This offers a big creamy nose made of melon, pear, white peach puree, minty herbs, spices and whipped cream. The wine develops quite some ripe fruits on the soft but playful palate and leaves a gorgeous feel of ginger and strawberry in the finish. A touch of power emerges in the after-taste (the wine does have 9.5% of alcohol) which gives the wine Spätlese or Auslese presence. But, as such, it is an outstanding effort. 2023-2043

2018er	Karl Erbes	Ürziger Würzgarten Riesling Kabinett Feinherb	03 19	89
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The 2018er Ürziger Würzgarten Riesling Kabinett Feinherb was harvested at 88° Oechsle and was fermented down to 24 g/l of residual sugar. It offers a gorgeous nose of cassis, white peach, herbs, spices and chalky minerals. It is light-footed on the palate and leaves a nicely engaging feel of fine spices and herbs in the long finish. This needs a little bit of bottle aging to let the touch of sweetness in the after-taste integrate into the wine. 2021-2026

2018er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese Feinherb	24 19	88
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The 2018er Ürziger Würzgarten Riesling Kabinett Feinherb was harvested at 98° Oechsle and was fermented down to 22 g/l of residual sugar. It offers a big and ripe nose made of pear, quince, fine spices, camphor and creamy elements. The wine is round on the sweet side on the palate and leaves a strong yet delicately creamy and zesty feel in the long finish. Some CO2 lifts up the flavors in the after-taste. 2023-2033

2018er	Karl Erbes	Erdener Treppchen Riesling Spätlese Halbtrocken	16 19	87
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The 2018er Erdener Treppchen Riesling Spätlese Halbtrocken was fermented down to 13 g/l of residual sugar. The wine offers a rather big nose made of infused pear, some mirabelle, a hint of whipped cream, herbs and earthy spices. It is on the big and bold side on the otherwise nicely fruity palate. The finish is ample and assertive in the slightly hot finish. Now-2022

2018er	Karl Erbes	Ürziger Würzgarten Riesling Auslese Trocken	21 19	87
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The 2018er Ürziger Würzgarten Riesling Auslese Trocken was harvested at a full 100° Oechsle. It offers a rather ample and attractive nose of pear, quince, mirabelle, citrusy fruit, camphor and herbs. The wine is light-footed but also slightly hot on the palate and in the finish. This will please lovers of bigger expressions of Mosel Riesling. Now-2022



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By Jean Fisch and David Rayer

Weingut Karl Erbes

(Ürzig – Middle Mosel)

2018er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese Trocken	26 19	87
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The 2018er Ürziger Würzgarten Riesling Spätlese Trocken was harvested at a full 98° Oechsle and this shows on the structure and aromatic flavors of the wine. It proves rather backward on the creamy and herbal nose, where peach, pear and some citrusy fruits try to emerge. The wine is on the structured and firm side on the palate and leaves a powerful and almost hot feel in the slightly ample and slightly bitter finish. Now-2022

2018er	Karl Erbes	Ürziger Würzgarten Riesling Trocken	18 19	85
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The 2018er Ürziger Würzgarten Riesling Trocken (conditioned in liter bottles) offers a nicely fresh nose of white peach, herbs and some chalky minerals. The wine is nicely playful on the slightly firm palate and leaves a zesty feel of tart minerals in the slightly abrupt finish. This firm wine will actually need a year of bottle aging to find its balance. 2020-2023

2018er	Karl Erbes	Ürziger Würzgarten Riesling Feinherb	19 19	84
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The 2018er Ürziger Würzgarten Riesling Feinherb (conditioned in liter bottles) was fermented down to 24 g/l of residual sugar. It offers a delicately ripe nose of quince, pear, button mushroom, herbs and fine spices. The wine is easy and simple on the palate and leaves a direct and delicately smooth feel in the crisp finish. Now-2023

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By Jean Fisch and David Rayer

Hofgut Falkenstein

(Niedermennig – Saar)

Johannes and Erich Weber were both upbeat when presenting their 2018 collection: "2018 proved anything but an easy vintage. The key point was actually to be able to keep a good level of acidity in the wines. We therefore decided to start as early as September 14 with the Weissburgunder and the very next day with Riesling, our earliest start into the harvest ever. The grapes proved already ripe and had good sugar levels, yet the levels of acidity proved still high at the beginning of the harvest, so we took advantage of this to bring in healthy grapes and produce steely wines which are the true hallmark of the Saar valley. We finished our harvest already by October 9. We are thrilled that the typical purity of our wines also comes through in 2018, especially because we took great efforts to do so, including not defoliating the vines during the summer, fractioning the pressing of the must to only retain the juice up to 0.8 bar and purposefully avoiding any pre-fermentation maceration. Despite the ripeness and overall low acidity of the vintage, our wines have therefore very low pH levels (as low as 2.6-2.7 in some cases). Usually, our wines finish their fermentation by February. Not so in 2018. Our 2018 wines fermented until March, some even April."

The Estate produced its usual portfolio of wines right up to an Auslese from the Euchariusberg, except that the wines from the Krettnacher Altenberg finished their fermentations at dry-tasting (and not at legally dry) levels. While the set of wines remains essentially unchanged, the Estate was able to produce many more casks from several of its flagship wines. As usual, each of these casks will be bottled separately, leading to a wide range of wines differing only by their AP number.

The Webers crafted another breathtaking collection in 2018. The wines shine through purity, finesse and freshness. It cannot be emphasized strongly enough what a remarkable tour de force this Estate managed to achieve: Not only did the Estate manage to capture some sort of freshness in what is a ripe and mellow vintage, it also produced truly classically elegant, focused and playful wines in this vintage where big and bold is more the norm. In short: Lovers of Hofgut Falkenstein will find much to like in its 2018 collection! There are true highlights in all style directions, among which the Euchariusberg Kabinett Alte Reben, Spätlese, and Auslese as well as several casks of Herrenberg Spätlese Feinherb. But every wine is highly recommended, especially if you are partial to racy, light-footed and elegant expressions of Riesling.

NB: All wines tasted were reviewed here below. Several casks were however not yet ready for tasting and will be reviewed later.

2018er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Alte Reben	08 19	95
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The 2018er Euchariusberg Kabinett Alte Reben (known internally as "Gisela") was harvested at 87° Oechsle in a parcel still planted with 70-80 year-old un-grafted vines in the prime Gross Schock sector of the vineyard which was classified in the highest category on the old taxation maps and was fermented down to barely fruity-styled levels of residual sugar (approx. 40 g/l). This beauty proves still very much restrained on the nose and only timidly reveals its hugely refined and elegant nose made of flowery notes, earl grey, cassis, tangerine and candied lime. The wine is packed with zesty acidity on the superbly balanced and pure palate. The finish is zesty, razor-sharp, intense and, above all, seemingly endless. This is a stunningly animating Kabinett made along the great zesty standards set by this bottling over the last few years. What a brilliant wine! 2025-2038

2018er	Hofgut Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	04 19	95
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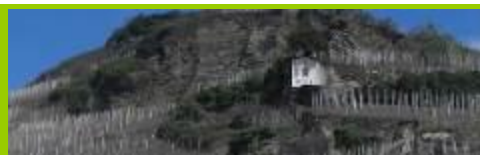
The 2018er Niedermennig Herrenberg Spätlese Feinherb AP 04 (known internally as "Onkel Peter") comes from grafted vines in the south-facing Zuckerberg sector of the vineyard, and was fermented down to 27-28 g/l of residual sugar. This wine exhibits a great and refined nose full of zesty lime and grapefruit as well as green apple, mint, cassis, elderberry and gooseberry. Beautifully zesty notes of citrusy fruits, orange blossom and aloe vera make for an equally refined and elegant feel on the palate. The sweetness and acidity are simply perfectly balanced in the long and elegant finish. 2023-2038

2018er	Falkenstein	Krettnacher Euchariusberg Riesling Auslese	05 19	94
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The 2018er Krettnacher Euchariusberg Auslese (known internally as "Gross Schock Kupp") was harvested at 95° Oechsle from young vines in the upper part of the prime Gross Schock sector of the vineyard, and fermented down to sweet levels of residual sugar (80 g/l of residual sugar). It offers a great nose of whipped cream, vineyard peach, earl grey, apricot flower, mint and a hint of exotic fruits. The wine is beautifully balanced and multi-layered on the ripe and delicately exotic palate. This may come over as being slightly richer in style at first but a superbly energetic and ripe acidity makes for a great balance and freshness. This is a great Auslese in the making. 2028-2048

2018er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese	14 19	94
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The 2018er Krettnacher Euchariusberg Riesling Spätlese AP 14 (known internally as "Förster, Ternes") comes from fruit harvested at 91° Oechsle in the prime Gross Schock sector of the vineyard and was fermented down to fully fruity-styled levels of residual sugar (62 g/l). It offers a stunningly subtle nose of whipped cream, yellow peach, passion fruit, candied grapefruit, mint, hay and chalky minerals. The wine has quite some grip and energy on the remarkably zesty palate. Riper flavors then emerge but the wine remains crystal clear and superbly zesty right into the long finish and the mouthwatering after-taste. What a beautiful Spätlese! 2026-2038



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Hofgut Falkenstein

(Niedermennig – Saar)

2018er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese	24 19	94
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The 2018er Krettnacher Euchariusberg Spätlese AP 24 (known internally as "Mammen Ternes") comes from fruit harvested in the prime Gross Schock sector of the vineyard and was fermented down to fully fruity-styled levels of residual sugar. It proves still very primary and reductive and only hints at yellow peach, almond cream, apricot and plum at this early stage. The wine is superbly complex and multi-layered on the palate. The fruity presence gives the wine a richer side than that usually found at Spätlese level at this Estate. Some zesty acidity freshens up the experience in the long and cream finish and after-taste. The potential of this wine is immense, but it may well need a decade to fully blossom. 2028-2043

2018er	Hofgut Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	03 19	94
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The 2018er Niedermennig Herrenberg Spätlese Feinherb AP 03 (known internally as "Palm, Meyer") comes from 60-70 year-old vines in the south-facing Langenberg sector of the vineyard, and was fermented down to 33 g/l of residual sugar. It offers a superb nose made of orange blossom, apricot, yellow peach and greengage, all lifted up by some minty and spicy elements. The wine coats the palate with juicy yellow fruits combined to a ripe yet racy acidity. The finish is full of herbal notes, spices and zest, which give the wine great tension and focus. There is a feeling of power and intensity in the smoky after-taste. 2023-2038

2018er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	11 19	94
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The 2018er Niedermennig Herrenberg Spätlese Feinherb AP 11 (known internally as "Meyer Nepal") comes from the upper part of the vineyard, and was fermented down to approx. 27-28 g/l of residual sugar. It offers a refreshing and pure nose of lime, green apple, gooseberry, mint, herbs and a hint of paprika. The wine coats the palate with some rich and ripe fruits, yet proves superbly focused, pure and zesty on the almost dry-tasting finish. 2023-2038

2018er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	21 19	94
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The 2018er Niedermenniger Herrenberg Riesling Spätlese Feinherb AP 21 (known internally as "Deutschen") comes from grapes harvested on 60 year-old vines in the central part of the vineyard and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a gorgeous nose of passion fruit, gooseberry, whipped cream, mint and smoke. The wine develops a stunning razor-sharp presence of mint and chalky minerals on the creamy and, at the same time, electrifying palate, and leaves an incredibly refined and pure feel in the vibrating and steely finish. This is a stunning off-dry Riesling in the making. 2023-2038

2018er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	23 19	94
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The 2018er Niedermenniger Herrenberg Riesling Spätlese Feinherb AP 23 (known internally as "Deutschen, Herbert") comes from old vines in the Langenberg sector of the vineyard and was fermented down to off-dry levels of residual sugar (28 g/l). It offers a superb nose of pear and passion fruit sorbet, whipped cream, minty herbs and chalky minerals. The wine offers a great creamy and highly zesty structure on the palate and leaves an almost searing feel of zest in the pear-driven finish. Zest defines the after-taste and makes the wine superbly lively. This will gain from a few years of bottle aging. 2023-2038

2018er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett	12 19	93
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The 2018er Euchariusberg Kabinett AP 12 (known internally as "Kugel Peter") was harvested at 87° Oechsle on 50 year-old grafted vines in the prime Gross Schock sector of the vineyard which was classified in the highest category on the old taxation maps, and was fermented down to barely fruity-styled levels of residual sugar (approx. 45 g/l). It delivers a very pure and flowery nose of citrus, grapefruit, peach, smoke, almond and mint. The wine is beautifully pure yet complex on the juicy palate. Some racy, almost Eiswein-induced, acidity gives a lot of zesty notes and tension to the finish. This racy Kabinett will please lovers of sweet-sour fruity-styled expressions of the style. 2023-2033+

2018er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese	06 19	93
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The 2018er Krettnacher Euchariusberg Spätlese AP 06 (known internally as "Klaus Lang") comes from fruit harvested at 93° Oechsle in the prime Gross Schock sector of the vineyard and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It shows a quite rich nose of almond cream, yellow peach, mint and pineapple. The wine proves superbly juicy and finely aromatic on the palate. It is delicately smooth and juicy in the long and refined finish and leaves one with a beautiful feel of peach, apricot and aloe vera in the after-taste. 2028-2043



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Hofgut Falkenstein

(Niedermennig – Saar)

2018er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb	23 19	93
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The 2018er Niedermennig Herrenberg Spätlese Feinherb AP 23 (known internally "Pio Herbert") comes from 50 year-old vines in the Langenberg sector of the vineyard, and was fermented down to 27-28 g/l of residual sugar. It offers a subtly aromatic nose made of lily flowers, grapefruit zest, minty herbs, herbal tea and pear. Ripe flavors of pear, mirabelle and yellow peach emerge on the palate and make for a delicately smooth and juicy feel in the finish. A good touch of zesty acidity cleanses the palate in the after-taste. This will need a little bit of time to fully integrate and develop focus. It should then prove a remarkable expression of off-dry Saar Riesling. 2025-2038

2018er	Falkenstein	Niedermenniger Sonnenberg Riesling Spätlese Trocken	09 19	93
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The 2018er Niedermenniger Sonnenberg Kabinett Trocken (known internally as "Muny, Kleiner Klaus") was harvested early on 60-70 year-old vines in the Unter den Röderchen and Beim Hasenbirnbaum sectors of the vineyard. It delivers great fresh notes of almond, smoke, dried flowers and minty herbs on the nose. The wine starts off on the zesty and pure side before it develops more presence and intensity on the palate. The long and intense finish is superbly zesty, clean and precise. This beautiful dry Riesling is all about finesse and steely Saar. 2023-2033

2018er	Falkenstein	Krettnacher Altenberg Riesling Spätlese Feinherb	07 19	92+
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The 2018er Krettnacher Altenberg Spätlese Feinherb comes from 50 year-old vines in the Enkers sector of the vineyard, and was fermented down to 15 g/l of residual sugar. It starts off on the restrained side of things and only gradually reveals timid flavors of vineyard peach, candied grapefruit, almond cream, quince and red apple on the nose. With airing, minty herbs and herbal tea join the party and add a fresher side. The wine is delicately creamy and fruity on the palate but gains in focus and tension in the long and almost dry-tasting finish. The after-taste is deliciously spicy and energetic. This needs a few years in the bottle and could well turn even better than expected if it further gains in complexity. 2025-2033

2018er	Falkenstein	Krettnacher Ober Schäfershaus Riesling Spätlese	18 19	92+
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The 2018er Krettnacher Ober Schäfershaus (known internally as "Lorenz Manni") was harvested at 93° Oechsle in this privileged sector of the Altenberg vineyard underpinned by Diabas elements, and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It exhibits a beautiful creamy nose made of peach, tangerine, plum, almond, whipped cream and a hint of Pina Colada. The wine coats the palate with plenty of juicy and creamy flavors of peach and pineapple. The finish is still tight, reductive and backward. This wine will need quite some years to fully develop. The potential is huge, especially as it becomes more refined with age. 2028-2038

2018er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Feinherb	15 19	92
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The 2018er Niedermenniger Herrenberg Riesling Kabinett Feinherb AP 15 (known internally as "Kaselheidchen") comes from grapes harvested in the similarly named Lieu-Dit in the upper part of the vineyard and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a superb nose of passion, white peach, smoke and delicate whipped yoghurt. The wine is stunningly playful and almost razor-sharp on the palate and leaves a great refreshing and zesty feel of chalky minerals, herbs and fine green herbs and spices in the electrifying and superbly spicy finish. 2023-2033

2018er	Falkenstein	Niedermenniger Im Kleinschock Riesling Kabinett	20 19	92
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The 2018er Niedermenniger Im Kleinschock Kabinett was harvested at 86° Oechsle on old, partially un-grafted vines in this privileged, south-facing sector of the Sonnenberg vineyard, and was fermented down to barely fruity-styled levels of residual sugar (approx. 40 g/l). It offers a superbly attractive nose of white peach, mint, earl grey, cassis and sea breeze. The wine delivers beautiful notes of peach and aloe vera on the refreshing, light-footed palate. This gives way to a beautiful tension between smooth and nervy elements in the straight and smoky finish. This light-footed Kabinett will offer great drinking pleasure at maturity. 2024-2038

2018er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Trocken	01 19	91
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The 2018er Niedermenniger Herrenberg Kabinett Trocken AP 01 (known internally as "Mutter Anna, Meyer Sidney") comes from 60-70 year-old vines. It develops a beautifully expressive and fruit driven nose of violet, apricot, yellow peach, spices, mirabelle and green engagement. The wine proves also fruity and nicely ripe on the palate but these smooth flavors are perfectly balanced out by superb acidity and spices. A lovely kick of grapefruit and citrus-driven acidity adds to the bone-dry feel in the finish. 2020-2028



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Hofgut Falkenstein

(Niedermennig – Saar)

2018er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Trocken	19 19	91
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The 2018er Niedermenniger Herrenberg Riesling Kabinett Trocken AP 19 (known internally as "Egon") comes from grapes harvested at 85° Oechsle in a south-facing part of the house situated just below the cellar. It offers a superbly under-cooled nose made of pear, mint, passion fruit, star fruit and fine spices. The wine is beautiful long and refined and offers great grip and finesse in the razor sharp and stunning finish. Now-2028

<u>2016er</u>	Falkenstein	Saar Riesling Brut	13 18	91
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The 2016er Saar Riesling Brut comes from parcels in the Niedermenniger Herrenberg and was left on its lees for 12 months before being disgorged with a dosage of 3 g/l in July 2018 (the disgorgement date is not provided on the label but all bottles are disgorged at the same time). This very light-colored Sekt offers beautiful scents of smoke, yellow flowers, vineyard peach, a hint of raspberry, cassis and almond and herbs emerge from the glass. The wine is very pure, almost sleek, spicy and zesty on the vivid palate. There is a lot of energy, but the mousse is now beautifully well integrated right into the slightly herbal and earthy finish. A subtly tart and fully dry after-taste rounds off the pleasure to enjoy this beautiful racy Sekt. Now-2023

<u>2017er</u>	Falkenstein	Niedermenniger Herrenberg Rotwein Trocken	10 19	90
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The 2017er Niedermenniger Herrenberg Rotwein Trocken is made from what was planted by the Webers as Spätburgunder 25 years ago but which the authorities now say is a mutation and not legally Spätburgunder, hence the fact that the wine is bottled simply as Rotwein, meaning red wine. It was fermented and aged for 18 months in traditional Fuder casks (hence the late AP number) without chaptalization and malolactic fermentation. The wine delivers a beautifully aromatic nose made of fresh cherry, plum, graphite, tobacco and herbs. It coats the palate with juicy red fruits (including Morello cherry) and licorice. There is good presence and even a touch of power right into the very long and acid-driven finish. A slightly bitter side emerges in the after-taste which still needs to integrate. This should happen within a year or two. This wine will then prove an outstanding piece of red Saar wine to enjoy for many years. 2020-2027

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Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Geltz-Zilliken

(Saarburg – Saar)

Dorothee and Hanno Zilliken are quite upbeat by 2018 as it proved, in many respects, a positive year for the Estate: "2018 allowed us to take on 0.5 ha of vineyards on the original hill of the Ayler Kupp! But above all, after two small vintages, the 2018 vintage was, at last, a generous vintage, both quantity-wise as yields reached 68 hl/ha and quality-wise. We never experienced so many ripe and clean grapes before. This allowed us to produce a full range of dry wines. We have already bottled three different GGs, and plan to produce a fourth one, which has not yet been bottled, out of our 1.2 ha monopole vineyard called "Auf der Rausch" [Authors' note: this a Lieu-Dit or *Gewann* in the Saarburger Rausch]. When pressing the grapes, we only used the first part of the juice with less than 95° Oechsle for our dry wines, and used the remainder for the fruity-styled wines. For once, the first part of the juice had more acidity than the rest of the juice, something completely different from what we usually observe. We started our harvest the last week of September and completed it on October 20. There was hardly any botrytis, the grapes had however shriveled on the vines. This allowed us to also produce a wide range of noble-sweet wines at Auslese, BA and TBA levels. In fact, we have more Auslese than Kabinett! The acidity levels may be lower this year, but the wines all show unusual low pH levels, at 2.9 or 3.0. This nicely underlines their intensely zesty side."

The Estate produced a complete range of wines right up to two separate TBAs (AP 01 and AP 02) picked in the Saarburger Rausch. The portfolio includes three new GGs (in addition to the regular Rausch GG): an Ayler Kupp GG, an Ockfener Bockstein GG and an "Auf der Rausch" GG. The latter will remain on its lees until next year and will be released in September 2020, at the earliest. In 2018, the portfolio includes a Bockstein Spätlese (instead of a Bockstein Kabinett as in recent vintages). No less than five different wines from 2018, all from the Saarburger Rausch, are earmarked for Auctions: a Spätlese, Auslese, and an Auslese lange GK will be sold at this year's event. The BA and the TBA AP 01 will be sold at some future Auctions (the Estate likes to bring its auction BA and TBA onto the market when they have reached a certain level of maturity).

The Estate produced an impressive set of wines in 2018, with a full line-up of fruity-styled and sweet wines. These all show high level of ripeness and comparatively smooth acidity levels, and all box at higher levels than the written Prädikat on the label (sometimes even two levels above!). All are highly recommended but if we would have to choose one this would be the beautiful Rausch Auslese AP 09. Of course the regular TBA is a must have for every lover of this luscious rich type of dessert wine but be prepared to go into your pocket. The dry and off-dry wines are also very impressive and worth looking for.

NB: The Auction Spätlese, Auslese and Auslese lange GK will be reviewed in the dedicated Issue to be released ahead of the Auction. The 3 GGs will be reviewed in the October Issue. The Auction BA and TBA AP 01 will be reviewed just before their release.

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Trockenbeerenauslese	02 19	97
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The 2018er Saarburger Rausch Riesling Trockenbeerenauslese AP 02 was harvested at 205° Oechsle and was fermented down to noble-sweet levels of residual sugar (340 g/l). It delivers an amazingly aromatic and opulent nose of mango, acacia honey, toffee, fresh fig, dried apricot, damson plum, roasted almond and pineapple. The wine wows one with plenty of oily apple jelly, marzipan and honeyed peach on the superbly playful, deep and gorgeously viscous palate and leaves an intense feel of zesty fruits in the massive and incredibly persistent finish. The after-taste is all about powerful flavors of candied tangerine, lime. This is a very impressive and forceful TBA in the making! 2033-2068

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese	09 19	94
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The 2018er Saarburger Rausch Riesling Auslese AP 09 was made from grapes harvested at 112° Oechsle and was fermented down to noble-sweet levels of residual sugar (111 g/l). It offers a gorgeously fresh and superbly complex nose of citrus, spices, lime, grapefruit, tangerine and minty herbs, as well as riper scents of mango and honey with airing. The wine coats the palate with juicy and candied citrusy fruits. It leaves a rather full-on sweet side in the delicately smooth, creamy and very long finish. 2028-2068

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese GK	05 19	94
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The 2018er Saarburger Rausch Riesling Auslese GK AP 05 was harvested at 126° Oechsle and was fermented down to noble-sweet levels of residual sugar. This is initially slightly reductive and only gradually reveals some aromatic and ripe scents of pear, anise, guava, melon, dried apricot, orange peel and smoke. Creamy notes of almond, melon and peach are wrapped into honey and acacia flavors on the delicately smooth and refined palate. The finish is hugely long, smooth and refined. 2033-2068

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese	08 19	93
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The 2018er Saarburger Rausch Riesling Auslese AP 08 was harvested at 114° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a ripe and smoky nose of William's pear, honey, candied melon, guava and dried apricot, as well as a hint of coconut cream and honey after some airing. The wine offers some subtle and complex flavors of toffee, tar and honey on the juicy and delicately honeyed palate. The finish has more structure and even a touch of power, which gives the wine great length and intensity. 2028-2058



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Geltz-Zilliken

(Saarburg – Saar)

2018er	Geltz-Zilliken	Ockfener Bockstein Riesling Spätlese	12 19	92
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The 2018er Ockfener Bockstein Riesling Spätlese was made from fruit harvested at a full 100° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers an attractively honeyed and delicately exotic nose of pineapple, mango, pear, passion fruit and butter cream. Flavors of apricot, mango, guava and litchi give the wine a rich texture on very smooth yet juicy palate. The finish of this Auslese in all but name is soft yet structured and intense. 2026-2043

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese	10 19	92
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The 2018er Saarburger Rausch Riesling Auslese AP 10 was made from fruit harvested at 109° Oechsle and was fermented down to noble-sweet levels of residual sugar. This offers a beautiful nose of almond cream, coconut, pineapple, mango, honey and candied grapefruit. The wine shows great presence on the palate where honeyed and tropical flavors are wrapped into a quite intense and powerful structure. The finish is still very much on the sweet and smooth side. The wine will need time to integrate its components and absorb its sweetness. 2028-2048

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Diabas	15 19	92
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The 2018er Saarburger Rausch Riesling Diabas was fermented down to off-dry levels of residual sugar (19 g/l). It offers a gorgeously complex and layered nose of spices, minty herbs, yellow peach and smoke. The wine is quite creamy and smooth at first on the palate, before a touch of spicy acidity comes through. The finish is still slightly sweet and soft but this will be a great off-dry Riesling in a few years' time, once it will have integrated and developed its complexity and finesse. 2024-2038

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Spätlese	11 19	92
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The 2018er Saarburger Rausch Riesling Spätlese was made from fruit harvested at well above 103° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a superbly classy nose made of mango, juicy apricot, guava, melon, pear and orange blossom. The wine delivers plenty of honeyed and tropical fruits on the palate and leaves a beautiful creamy and ripe feel of fruits in the long and intense finish. 2026-2043

2018er	Geltz-Zilliken	Saarburger Riesling Trocken Alte Reben	22 19	90
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The 2018er Saarburger Riesling Trocken Alte Reben was harvested at 92° Oechsle and was fermented down to dry levels of residual sugar (8 g/l). This offers an attractively aromatic nose of pear, lilac, violet, yellow peach, herbs and spices. The wine shows quite some presence and creamy fruits packed into a blanket of zesty fruits and some acidity on the still quite compact palate. This beautiful wine tastes fully dry in the finish and leaves one with a subtle feeling of power in the after-taste. 2021-2028

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Kabinett	13 19	90
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The 2018er Saarburger Rausch Riesling Kabinett was made from fruit harvested at 89° Oechsle and was fermented down to sweet levels of residual sugar. It offers an attractive and ripe nose of pineapple, yellow peach, lavender, almond and candied grapefruit. More yellow and ripe fruits convey the wine the smooth and juicy structure of a Spätlese on the ripe palate. The finish is light, smooth and long. 2026-2038

2018er	Geltz-Zilliken	Saarburger Riesling Feinherb	16 19	89
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The 2018er Saarburger Riesling Feinherb comes exclusively from the Rausch and was fermented down to approx. 16 g/l of residual sugar. It delivers aromatic and ripe scents of pear, anise, apple, yellow peach, candied grapefruit and smoke on the nose. The wine is nicely playful and juicy on the zesty and airy palate. Now-2026

2018er	Geltz-Zilliken	Saarburger Riesling Trocken	23 19	89
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The 2018er Saarburger Riesling Trocken comes exclusively from the Saarburger Rausch. It offers a smoky nose of apple, pear, yellow peach, thyme and anise. The wine proves playful, zesty and comparatively complex on the palate, and leaves a nicely zesty and refreshingly light yet intense feel in the long and spicy finish. 2020-2028



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Geltz-Zilliken

(Saarburg – Saar)

2018er	Geltz-Zilliken	Riesling	14 19	87
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The 2018er Riesling was made from fruit harvested mainly in the Niedermenniger Herrenberg with, in addition, grapes coming from the Saarburger Rausch, and was fermented down to fruity-styled levels of residual sugar (40 g/l). It proves slightly reductive at first and only gradually reveals notes of pear, mirabelle, peach and smoke with a hint of green elements to add freshness. The wine is delicately smooth and fruity on the palate. The wine is nicely light with well-integrated acidity in the finish. 2020-2033

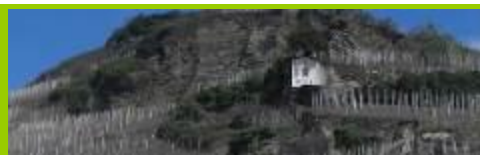
2018er	Geltz-Zilliken	Riesling Butterfly	17 19	87
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The 2018er Riesling Butterfly AP 12 is made from purchased Saar fruit and was fermented down to off-dry levels of residual sugar (18 g/l). It develops a nice, fruit-driven nose of peach, yellow peach and ripe apple, as well as anise, white pepper and tar. The wine is juicy and light on the palate, and leaves a playful feel in the medium-long and slightly tart finish. Now-2024

2018er	Geltz-Zilliken	Riesling Trocken	24 19	86
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The 2018er Riesling Trocken comes from fruit harvested in Niedermennig, Saarburg, Wiltinger and Ayl. It offers a nicely fresh and smoky nose of aniseed herbs, dried flowers, lavender, plum and peach. The wine is zesty, fresh and linear on the palate and leaves a nicely tart feel in the dry and light-weighted finish. 2020-2025

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Julian Haart

(Piesport – Middle Mosel)

Julian Haart is quite upbeat about his 2018 vintage, even if the vintage proved quite challenging: "The weather conditions were actually challenging as there was too much sun in 2018. Right from the beginning, I felt that there were too many grapes hanging in the vineyards. Consequently, we decided to limit the yields by cutting out some grapes [green harvesting] during the summer. We also made sure that the grapes had as much shadow from the leaves as possible so that they would not get ripe and golden too quickly. We decided to start our harvest early, on September 18 and brought in clean grapes essentially for our Kabinett and Spätlese bottlings with comparatively low Oechsle degrees but still very good acidity levels, at around 10-11 g/l. The grapes then turned yellow-golden, without any botrytis developing (the weather was dry and sunny) and their acidity became smoother. This was perfect material for our dry wines. We already completed our harvest by October 10, and were therefore able to retain good acidity levels and freshness in all our wines. In addition the pH levels were almost as low as in 2017 and 2015! The lower yields mean that the wines have good levels of dry extracts, which give them presence and intensity. I am hugely satisfied with the results and I love my 2018s."

The Estate produced a classic range of Mosel wines right up to Spätlese. The collection does however no longer include any wine from the Piesporter Schubertslay as this parcel was taken over by his friend, Klaus-Peter Keller, from Weingut Keller in Rheinhessen in 2018 (as [we reported at the time](#)). The collection does also not include any Auslese, as Julian explained: "The grapes were perfect for our standard collection of wines and we hardly s any botrytis. There was little point for going for Auslese."

We mentioned "classic range of Mosel wines" above because the Estate added a "Rheinhessen range of wines" as of 2018 to its portfolio. It was able to snatch up some 0.5 ha in the Nieder-Flörsheimer Frauenberg, a well-known "Grand Cru" vineyard on limestone soil in Rheinhessen. It produced three dry wines out of these holdings in 2018, an Estate wine, the Redrock and the Frauenberg.

Julian Haart produced a magical collection of wines in 2018, which totally defies the usual ripeness and bold side of the vintage. The wines are all packed with complex notes of fresh zesty fruits and shine through breathtaking purity and finesse. Every single wine is highly recommended and no stone should be left unturned to grab a few bottles, even from the "basic" Mosel Riesling. Lovers of playful and elegant dry wines should not miss the Piesporter (a "village" wine which delivers true grand cru noblesse), as well as the Goldtröpfchen. Overall the wines from this vineyard have a slight edge over those from the Ohligsbach this year, except in the Kabinett line-up where the Ohligsbach Alte Reben is one of the finest Kabinett we ever tasted. What an awe-inspiring collection!

NB: The Haart Riesling from the Mosel as well as the Estate wine and Redrock from Rheinhessen were not tasted.

2018er	Julian Haart	Piesporter Goldtröpfchen Riesling Spätlese	08 19	96
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The 2018er Goldtröpfchen Spätlese, as it is referred to on the consumer label, was harvested at 85° Oechsle and pressed with an old basket press. It was fermented down to sweet levels of residual sugar (72 g/l). This stunner of a wine starts off by wooing one with some gorgeously pure and smoky scents before unleashing magnificently refreshing scents of vineyard peach, apricot blossom, spices, minty herbs, grapefruit, lime and smoke. The wine proves deep, complex and intense without any undue weight on the on the incredibly juicy, pure and energetic palate without any undue weight. The sweetness is perfectly wrapped into some zesty acidity right into the finish. This is a classic effort in the making! 2028-2068

2018er	Julian Haart	Wintricher Ohligsbach Riesling Kabinett Alte Reben	11 19	96
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The 2018er Ohligsbach Kabinett, as it is referred to on the consumer label (the visual difference with the regular Ohligsbach Kabinett is that the label is white and golden instead of the usual red and silver), was harvested at 80° Oechsle and pressed with an old basket press. It was fermented down to fruity-styled levels of residual sugar (46 g/l). It proves magnificently smoky and pure on the nose, where some residual scents from its spontaneous fermentation slowly give way to grapefruit zest, candied tangerine, crushed lime, citronella, ginger, apricot blossom and spices. The wine is deep and gorgeously creamy and smooth on the palate. The underlying zest only comes through in the hugely long, pure and vibrating finish. Smoke, lime and spices make for a vibrating experience in the zesty and great intense and structured after-taste. This absolutely stunning wine is certainly one of the finest young Kabinett we have ever tasted! 2028-2043

2018er	Julian Haart	Piesporter Goldtröpfchen Riesling Kabinett	07 19	95
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The 2018er Goldtröpfchen Kabinett, as it is referred to on the consumer label, was harvested at 83° Oechsle and pressed with an old basket press. It was fermented down to fruity-styled levels of residual sugar (44 g/l). It offers a gorgeously fruity nose driven by yellow peach, grapefruit peel, orange blossom and greengage. With airing, superb scents of thyme, white pepper, jasmine and passion fruit join the party and add freshness and complexity. The wine is delicately smooth and refined on the admirably playful and multi-layered palate and leaves an exquisite feel of juicy peach and smoky herbs in the very long, focused and zesty finish. This stunning effort is certainly one of the finest Kabinett of the vintage. 2028-2053



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Julian Haart

(Piesport – Middle Mosel)

2018er	Julian Haart	Wintricher Ohligsberg Riesling Spätlese	08 19	95
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The 2018er Ohligsberg Spätlese, as it is referred to on the consumer label, was harvested at 88° Oechsle and was fermented down to sweet levels of residual sugar (71 g/l). It proves still slightly reductive at this stage and only gradually reveals its beautiful nose of anise, yellow peach, pineapple, a hint of melon and pear, all wrapped into smoke and grapefruit zest. Yellow and ripe fruits dominate the palate at first before a deliciously ripe and zesty acidity kicks in and adds presence and depth right into the intense finish. This will need a solid decade to fully integrate but the underlying material is of sheer beauty. 2028-2058

2018er	Julian Haart	Piesporter Goldtröpfchen Riesling	16 19	94
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The 2018er Goldtröpfchen, as it is referred to on the consumer label, was harvested at 93° Oechsle and the grapes were pressed with an old basket press. It was fermented in half-Fuder down to bone-dry levels of residual sugar (1 g/l). It offers a beautifully refined and delicate nose of yellow peach, candied grapefruit, orange blossom and whipped cream as well as spices, thyme and rosemary. The wine is also very delicate on the palate where some juicy yellow fruits are well wrapped into a smooth but also nicely zesty acidity. Some fresh notes add depth and intensity to the overall intense and energetic finish. This beautiful dry Riesling only needs a couple of years to fully integrate its elements and shine. 2025-2038

2018er	Julian Haart	Wintricher Ohligsberg Riesling Kabinett	10 19	94
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The 2018er Ohligsberg Kabinett, as it is referred to on the consumer label, was harvested at 84° Oechsle and pressed with an old basket press. It was fermented down to fruity-styled levels of residual sugar (46 g/l). It displays a magnificent nose of dried white flowers, vineyard peach, ginger-driven spices, almond, anise, a touch of smoke and tar. The wine is all about finesse and airiness on the palate as juicy white fruits interplay with some zesty acidity and spices. The finish is succulent, smooth and delicate. Smoky and zesty flavors make for a hugely long after-taste. This still needs a couple of years to fully develop its deep complexity but the raw materials are stunning! 2028-2048

2018er	Julian Haart	Wintricher Ohligsberg Riesling	15 19	93+
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The 2018er Ohligsberg, as it is referred to on the consumer label, was harvested at 90° Oechsle from almost century-old vines and the grapes were pressed over 5 days. It was fermented in stainless steel down to dry legally levels of residual sugar (6 g/l). This is initially quite restrained and slightly reductive at first and only gradually opens up to reveal some beautifully fresh and smoky scents of white flowers, mint, vineyard peach, a hint of pear and aniseed herbs. The wine proves delicate, juicy, and refined on the palate. On the light side at first, the finish becomes superbly structured, zesty and long as the wine gains from airing. This superb dry Riesling could well exceed our high expectations, in particular if it develops its finesse with aging. 2024-2038

2018er	Julian Haart	Piesporter Riesling	17 19	93
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The 2018er Piesporter, as it is referred to on the consumer label, comes from grapes harvested in the Goldtröpfchen and was for half mash-fermented down to legally dry levels of residual sugar (6 g/l). It proves superbly open for business and delivers a gorgeous nose of almond cream, yellow peach, candied citrus, spices and minty herbs. Juicy fruits are nicely wrapped into smoky herbs and juicy acidity on the gorgeously focused and structured on the palate. The wine is still slightly tart in the delicately round finish at this early stage, but this tartness will melt into the flavors of this superb Riesling in a few years. What a huge success for a "mere" Village wine! 2023-2038

2018er	Julian Haart	Nieder-Flörsheimer Frauenberg	13 19	91+
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The 2018er Frauenberg, as it is referred to on the consumer label, comes from the Nieder-Flörsheimer Frauenberg, a well-known "Grand Cru" vineyard on limestone soil in Rheinhessen, where the Estate took over a parcel in 2018. The grapes were harvested at 92° Oechsle and brought to and fermented at the facilities in Piesport down to fully dry levels of residual sugar (4 g/l). The wine offers a quite aromatic and floral nose of white peach, lavender, mint, Provence herbs and smoke. It proves juicy and a touch creamy on the over-all dynamic and intense palate but leaves a slightly opulent and phenolic feel on the overall rather tart and herbal finish. This dry Riesling will need a couple of years to settle down and integrate. It could then easily exceed our high expectations, in particular if it gains in finesse. 2023-2033+



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Julian Haart

(Piesport – Middle Mosel)

2018er	Julian Haart	Mosel Riesling	06 19	90
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The 2018er Mosel Riesling comes essentially from the Piesporter Goldtröpfchen, with in addition grapes from the Wintricher Ohligsberg and Piesporter Günterslay, and was harvested at 88° Oechsle. It was fermented down to bone-dry levels of residual sugar (1 g/l). It delivers a gorgeously refreshing nose made of white flowers, grapefruit zest, lime, spices and smoke, all wrapped into some residual scents from its spontaneous fermentation. The wine proves delicately zesty and pure on the palate and leaves some attractively tart and herbal flavors in the long, linear and almost lean finish. The after-taste is all about smoke and lime, and lasts for minutes. While enjoyable now, this wine significantly gains in presence as it develops in the glass and is thus best left alone for one or two years to make of it. 2021-2028

2018er	Julian Haart	Moselle Riesling	06 19	90
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The 2018er Moselle Riesling comes essentially from the Piesporter Goldtröpfchen, with in addition grapes from the Wintricher Ohligsberg and Piesporter Günterslay, and was harvested at 88° Oechsle. It was fermented down to bone-dry levels of residual sugar (1 g/l). It delivers a gorgeously refreshing nose made of white flowers, grapefruit zest, lime, spices and smoke, all wrapped into some residual scents from its spontaneous fermentation. The wine proves delicately zesty and pure on the palate and leaves some attractively tart and herbal flavors in the long, linear and almost lean finish. The after-taste is all about smoke and lime, and lasts for minutes. While enjoyable now, this wine significantly gains in presence as it develops in the glass and is thus best left alone for one or two years to make of it. 2021-2028

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann is satisfied with his 2018 vintage: "We had seven weeks without rain in June and July until, at last, some rain came. On the plus side, we had simply no issue with diseases. However, a few younger vines suffered from the drought. Fortunately, most of our holdings are planted with old vines whose roots go deep and can still find some water. Nevertheless, we started our harvest as early as ever, on September 25, and it took us a full five weeks to complete it, despite working flat out every single day. We started with Kabinett right from the start and this on higher grounds. It is crucial for me that my Kabinett do not exceed 82-85° Oechsle and this is why we started with Kabinett right away. Then we brought in the fruit for our Estate wines before turning to our high-end wines. Botrytis did not really develop but we started to select the dried up berries right from the start of the harvest. This allowed us to bring in some of noble-rot berries, but not many. Yields were good and, with hindsight, I'm really happy that we bought a second press just before the harvest. This allowed us to work the grapes immediately and not have to work every night until 2am. We left a sizeable parcel out for Eiswein but the grapes started to rot in the plastic cover, so we eventually gave up. I like the wines very much. Some compare 2018 with 2003. I don't see this at all: There was water stress in 2003 and the acidity levels were truly low in that vintage. The acidities in 2018 are lower but the wines do taste crisper than the actual figures suggest. This is because there is a high proportion of malic acidity. Overall, I feel that it's an early drinking vintage with some aging potential."

Unsurprisingly, the good yields allowed the Estate to produce its full portfolio of wines up to no less than five TBAs and one BA! In addition, the Estate will produce several high-end dry wines (GGs), which are still fermenting. It also added some wines from newly acquired vineyards in the Piesporter Goldtröpfchen.

Yet again, Christian Hermann produced some truly remarkable wines. The Estate confirms its status as master in the art to produce playful sweet wines at Spätlese and Auslese level. The Estate also managed to produce Kabinett wines which retain some Kabinett character (certainly in the context of the vintage). Lastly, the basic "H" (produced on a large scale and available in many markets worldwide) remains one of the finest values in the world of fruity-styled Riesling. Given this impeccable track record, we cannot wait to taste the high-end 2018 dry and noble-sweet wines!

NB: The TBAs, the BA, the GGs and the Erdener Treppchen Kabinett were not yet ready for tasting. The Erdener Treppchen Spätlese was not tasted.

2018er	Dr. Hermann	Erdener Prälat Riesling Auslese GK	12 19	95+
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The 2018er Erdener Prälat Riesling Auslese GK was made from some botrytized grapes harvested at 112° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (120 g/l). It offers a beautiful nose of Cavaillon melon, baked pineapple, pear and some almond cream. The wine proves only mildly zesty on the creamy and multi-layered palate and leaves a superb even of, at this early stage, rather sweet flavors of pear, white peach, honey, passion fruit and almond cream. The after-taste is superbly earthy, spicy and herbal. This gorgeous even if slightly round Auslese has quite some upside as it gains in precision and its sweetness recedes into the background at maturity. 2038-2068

2018er	Dr. Hermann	Erdener Prälat Riesling Spätlese Alte Reben	10 19	95
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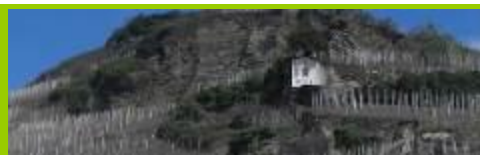
The 2018er Erdener Prälat Riesling Spätlese Alte Reben was harvested from fully clean grapes at a full 93° Oechsle on very old un-grafted vines higher up on the hill, and was fermented down to sweet levels of residual sugar (85 g/l). It offers a beautiful nose made of dried herbs, whipped cream, melon, citrusy fruits and smoky elements. The wine proves gorgeously playful on the otherwise rather smooth yet comparatively light-footed palate and leaves some fresh and juicy notes of orchard fruits, grapefruit and spices in the long and multi-layered finish. This beautiful sweet wine offers all the intensity and deep presence of an Auslese but delivers this with some Spätlese liveliness. 2033-2058

2018er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben	09 19	94
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The 2018er Erdener Herzlei Riesling Spätlese Alte Reben was harvested from fully clean grapes at a full 96° Oechsle on very old un-grafted vines in this prime sector of the Treppchen, and was fermented down to sweet levels of residual sugar (95 g/l). It offers a beautiful nose made of pear, passion fruit, pineapple, herbs and fine spices. The wine is smooth yet delicately playful on the palate and leaves a nice, round creamy feel in the long and elegant finish. A gorgeous creamy side driven by pear, melon, lemon and some CO2 gives structure to the after-taste. 2033-2058

2018er	Dr. Hermann	Ürziger Würzgarten Riesling Auslese lange GK	18 19	93+
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The 2018er Ürziger Würzgarten Riesling Auslese lange GK was made from botrytized and overripe grapes harvested at 140° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (150 g/l). It offers a beautiful nose of almond, backed pineapple, pear puree, almond cream and fine herbs. The wine comes over as unctuous and creamy on the multi-layered palate and leaves a beautifully exotic and honeyed feel of pear puree, white peach and melon wrapped into some passion fruit, pineapple, coconut and marzipan. This is a beautiful big Auslese made in a rounder but no less satisfying style than usual. The after-taste is slightly sweet at this early stage, which would make us opt to lay this down for a while. It could well blossom and exceed our expectations, at maturity, in something like two decades. 2038-2068



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

2018er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Spätlese	14 19	93
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese was harvested from fully clean grapes at a full 100° Oechsle in the Niederemmel sector of the vineyard and was fermented down to sweet levels of residual sugar (90 g/l). It offers a gorgeous nose made of passion fruit, pear, melon, herbs and smoky elements. The wine has the full creaminess of an Auslese but also the slightly round and playful side of a Spätlese on the palate. The finish is creamy, zesty and hugely satisfying in a pure Auslese style. This is a gorgeous fruity-styled Riesling to enjoy over the coming decades. 2033-2058

2018er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 19	92
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The 2018er Erdener Treppchen Riesling Kabinett -6- was harvested at 83° Oechsle from old un-grafted vines in the prime Kammer part of the sector of the vineyard, and was fermented in Fuder cask down to fruity-styled levels of residual sugar (47 g/l). It offers a gorgeous nose of pear, white peach puree, ginger, bergamot, herbs and some smoke, all wrapped into whipped cream. The wine has the delicate lightness yet round playfulness of a light Spätlese on the light-footed palate and leaves a beautiful feel of ripe pear, white peach, melon and chalky elements in the long and nicely light-weighted finish. 2028-2043

2018er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben	11 19	92
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The 2018er Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben was made from clean fruit harvested at a full 97° Oechsle on very old un-grafted vines in this prime sector of the Würzgarten, and was fermented down to fully sweet levels of residual sugar (above 90 g/l). It offers a rather exotic nose underpinned by a whiff of volatile acidity, pineapple, coconut, pear, smoke and herbs. The wine is nicely playful on the apricot-dominated palate and leaves a comparatively racy feel in the otherwise creamy and lemon-infused finish. This sweet wine combines the exotic side of an Auslese GK with the cut of a Spätlese. Its aromatic profile and creamy sweetness makes it however more of a dessert wine than a fruity-styled Spätlese. 2033-2058

2018er	Steinmetz und Hermann	Wintricher Geierslay Riesling Kabinett	08 19	92
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The 2018er Wintricher Geierslay Riesling Kabinett was harvested at 79° Oechsle and was fermented in stainless steel down to fruity-styled levels of residual sugar (50 g/l). It offers a rather ripe and backward nose made of quince, mirabelle, pear, Provence herbs and fine spices. The wine has the round presence of a Spätlese on the palate and leaves a soft but nicely satisfying feel of herbs, orchard fruits and fine spices in the delicately creamy finish. 2028-2048

2018er	Dr. Hermann	Kinheimer Hubertuslay Riesling Kabinett	16 19	91
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The 2018er Kinheimer Hubertuslay Riesling Kabinett was harvested at 80° Oechsle from 40 year-old un-grafted vines, and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a beautiful nose of white peach, citrusy fruits, a hint of whipped cream, ginger, herbs and some smoke. A firm and slightly assertive acidity gives the wine cut and structure on the slightly creamy and delicately ripe palate. The finish is all about a beautiful bitter-sweet tension and real Kabinett precision. The sweetness is already beautifully integrated. 2028-2043

2018er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	05 19	91
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The 2018er Ürziger Würzgarten Riesling Kabinett was harvested at 82° Oechsle on sandstone part of the vineyard and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a rather ample and delicately creamy nose made of mirabelle, cassis, herbs, spices and smoke, all wrapped into some almond elements (from reduction). A touch of CO2 adds to the playful side of the delicately creamy and nicely deep feel on the palate. The finish is delicately ample, loaded with ripe fruits and some mild acidity. It is only in the after-taste that some tartness brings more focus to the flavors. This is a gorgeously easy to understand wine formed in a Spätlese mold. 2028-2043

2018er	Dr. Hermann	Kinheimer Hubertuslay Riesling Feinherb	17 19	90
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The 2018er Kinheimer Hubertuslay Riesling Feinherb was harvested at 95° Oechsle from 70 year-old un-grafted vines and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a gorgeous and comparatively fresh nose made of pear, grapefruit, white peach, greengage, chalky minerals and smoky elements. The wine lives from a bitter-sweet balance on the delicately fruity and creamy palate and leaves a nicely tart feel of chalky minerals in the mouth-watering finish. This is a beautiful even if slightly rough expression of off-dry Riesling. 2021-2028



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By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

2018er	Dr. Hermann	Erdener Treppchen Riesling Trocken	04 19	88
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The 2018er Erdener Treppchen Riesling Trocken was harvested at 95° Oechsle from un-grafted vines in the prime Rothkirch part of the vineyard (i.e. an iron-rich soil). It offers an engaging nose of candied grapefruit, pear puree, bitter lemon and some herbal elements. The wine is nicely smooth and playfully creamy at first on the palate but proves rather imposing and powerful in the slightly hot finish. Now-2023

2018er	Dr. Hermann	Riesling "H"	03 19	88
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The 2018er Riesling "H" comes from Estate holdings on steep slopes in Ürzig, Erden, Lösnich and Kinheim, and was fermented down to fruit-styled levels of residual sugar (45 g/l). The wine offers a beautifully engaging nose made of whipped cream, grapefruit, white peach, mirabelle and some smoky herbs. It is playfully sweet on the palate, where ripe pear, fresher grapefruit and herbal elements woe for attention. The finish is smooth but not without a mild kick of acidity which carries over right into the actually quite mouthwatering after-taste. Once again, this proves to be one of the finest values in the world of Mosel Riesling. Now-2028

2018er	Dr. Hermann	Riesling Trocken	01 19	87
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The 2018er Riesling Trocken was fermented to bone-dry levels (3 g/l of residual sugar) in Fuder casks from grapes harvested at a full 92° Oechsle for equal parts in Estate holdings in the Erdener Treppchen and the Lösnicher Försterlay. It offers a backward nose made of greengage, bitter lemon, minty herbs and chalky minerals as well as a hint of camphor. The wine is on the big side (certainly for an Estate wine) on the palate, where more bitter lemon creates some tension with riper and smoother (not bone-dry) flavors. The finish is crisp and assertive but also slightly hot. Now-2023

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Hövel

(Oberemmel – Saar)

Maximilian von Kunow finds many things to love in his 2018 vintage: "Not only did 2018 yield on the quality front, it also graced us with very good yields, an average of 8 *Fuder* per ha. The vintage began with quite some rains. But the weather took a turn for the better by April, which proved already unusually warm. Flowering was the earliest ever and was already completed by Mai 26-28 in all our vineyards. The weather proved warm and dry throughout the summer but we had the chance to regularly get some water, first in June then later in July. Also, our quite old vines have a deep root system which makes them more resilient to water stress, especially in the Scharzhofberg, where other very dry vintages such as 2003 and 1976 yielded some great wines. The weather proved beautiful and almost completely dry after mid-August. Night temperatures were cool so that the acidity levels did not tumble. We started our main harvest on September 15, which is the earliest ever at our Estate, and brought in our first Riesling grapes on September 20. As the weather conditions were perfect, the harvest proved a relaxed and pretty easy one as we had the time to bring everything and do the right selections. We first brought plenty of Kabinett material, then grapes for our GG, before focusing on Spätlese and Auslese. We were also able to pick some BA and TBA in the Scharzhofberg. We completed our harvest on October 23. The clean and ripe grapes allowed us to produce a whole set of wines which shine through brightness and crystalline aromatics, and the special terroir of each vineyard is clearly coming through."

The Estate was able to produce a full range of wines, up to BA and TBA from the Scharzhofberg. The collection includes a special Kabinett bottling, Lilly, named after Max's first daughter, born September 26, the exact day on which the grapes for this wine were harvested. In addition, it will bring a special bottling of Scharzhofberger Kabinett (AP 29) to this year's Auction. The BA and TBA as well as the Hütte GG had not yet completed their fermentation at the end of June.

Max von Kunow produced a superb collection of wines, which shine through their clean and ripe fruit aromatics, yet retain the usual playfulness which has made the success of the Estate over the years. The Scharzhofberg Riesling is an immense success this year in the off-dry category, and will rank among the best of the vintage. The Saar Kabinett is already a superb wine in the making, but it is the Kabinett Lilly which steals the show this year. The single-vineyard fruity-styled wines all kick at least one level higher than the Prädikat indicated on the label, but remain gorgeously juicy and pure.

NB: The Scharzhofberger BA and TBA were not yet ready for tasting. The Scharzhofberger Kabinett AP 29 will be reviewed in the dedicated Issue to be published ahead of the Auction and the GGs will be reviewed in the October Issue.

2018er	von Hövel	Scharzhofberger Riesling	17 19	94
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The 2018er Scharzhofberger Riesling was harvested at 103° Oechsle and was fermented down to barely off-dry levels of residual sugar (13 g/l). It displays a most beautiful, refined and refreshing nose of ginger-driven spices, grapefruit, candied lime, tangerine, a hint of freshly cut pineapple and white mint. The wine combines juicy and fruity presence with deeper flavors of spices and minty herbs on the palate. It proves delicately smooth at first and gains incredibly in precision and intensity in the very spicy and pure finish. An impressive sense of power (without weight) comes through in the after-taste. This superb off-dry Scharzhofberger Riesling only needs a couple of years to fully integrate its sweetness and shine. 2025-2038

2018er	von Hövel	Saar Riesling Kabinett Lilly	10 19	93
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The 2018er Saar Riesling Kabinett Lilly (named in of Maximilian's first child born in 2018) was made from fruit harvested at 85° Oechsle in a prime sector classified in the highest levels on the old Prussian taxation maps formerly known as Silberberg in the Krettnacher Altenberg, and was fermented down to fully fruity-styled levels (60 g/l). This wine delivers a captivatingly floral nose of grapefruit, tangerine, anise, spices, minty herbs and vineyard peach, all wrapped into residual scents from its spontaneous fermentation. It develops the presence of a light Spätlese on the delicately juicy and creamy palate and leaves a beautifully precise, pure and zesty feel in the long finish. This is a beautiful and playful fruity-styled wine! 2028-2048

2018er	von Hövel	Scharzhofberger Riesling Auslese	22 19	93
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The 2018er Scharzhofberger Riesling Auslese was harvested at 112° Oechsle and was fermented down to fully sweet levels (98 g/l). It offers a quite opulent, tropical and honeyed fruit-driven nose of poached pear, roasted pineapple, candied grapefruit, orange blossom, mango and a hint of melon. The wine is still fully on the sweet and creamy side on the palate but some nicely zesty acidity comes through, especially in the long and assertive finish. This impressive "Auslese GK"-styled dessert wine will need a solid decade to absorb its sweetness and find its balance. 2028-2048

2018er	von Hövel	Scharzhofberger Riesling Spätlese	21 19	93
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The 2018er Scharzhofberger Riesling Spätlese was harvested at a full 98° Oechsle and was fermented down to sweet levels of residual sugar (79 g/l). It delivers a great nose of jasmine, yellow peach, pear, a hint of fresh pineapple, dried herbs and spices. The wine coats the palate with juicy and ample cream and clean fruits. A juicy and zesty kick of ripe acidity adds a playful side to the experience right into the beautifully long and spicy finish of this Auslese-styled wine. 2028-2048



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut von Hövel

(Oberemmel – Saar)

2018er	von Hövel	Oberemmeler Hütte Riesling Kabinett	19 19	92
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The 2018er Oberemmeler Hütte Riesling Kabinett was harvested at 87° Oechsle and was fermented down to sweet levels of residual sugar (86 g/l). It offers a beautiful and fruit-driven nose of pineapple, yellow peach, pear, a hint of apricot and passion fruit, as well as anise, whipped cream and plum. Delicately creamy and sweet fruits give this wine Spätlese presence on the juicy palate. The finish is long, nicely fresh and pure. This needs a full decade to integrate its current noticeable sweetness and will then prove a delicious fruity-styled Riesling. 2028-2048

2018er	von Hövel	Oberemmeler Hütte Riesling Spätlese	20 19	92
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The 2018er Oberemmeler Hütte Riesling Spätlese was harvested at 98° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It displays a beautiful primary nose of smoke, aniseed herbs, pear, Riesling lees, apricot and yellow peach, pepped up by a hint of toffee and melon in the background. The wine proves delicately smooth and comparatively light-weighted on the palate, and leaves an intense and slightly powerful feel in the long and structured finish. This Auslese in all but name will offer much ripe pleasure at maturity. 2026-2038

2018er	von Hövel	Scharzhofberger Riesling Kabinett	03 19	92
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The 2018er Scharzhofberger Riesling Kabinett was harvested at 92° Oechsle and was fermented down to almost sweet levels of residual sugar (68 g/l). It offers a superbly fruity and ripe nose of poached pear, yellow peach, candied grapefruit and a hint of pineapple, all wrapped into whipped cream and residual scents from its spontaneous fermentation. The wine coats the palate with juicy and slightly honeyed fruits and leaves a delicately smooth and refined feel in the finish. This creamy version of Scharzhofberger is best forgotten for a decade in order for its current sweet side to melt away. 2028-2048

2018er	von Hövel	Kanzemer Hörecker Riesling	15 19	91+
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The 2018er Kanzemer Hörecker Riesling was harvested at 103° Oechsle and was fermented down to barely off-dry levels of residual sugar (13 g/l). It offers a gorgeously ripe and enticing nose of yellow peach, orange peel, earthy herbs, smoke and candied grapefruit, all wrapped into a hint of toffee cream. The wine coats the palate with juicy yellow fruits as well as ample creamy elements. This creamy side is balanced out by a nicely animating touch of acidity and tartness in the very long, slightly broad and zesty finish. This is still work in progress and will have to integrate its touch of sweetness but the potential is huge especially if it becomes more nuanced at maturity. 2024-2038

2018er	von Hövel	Saar Riesling Kabinett S	11 19	91+
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The 2018er Saar Riesling Kabinett S was harvested at 85° Oechsle in a prime sector classified in the highest levels on the old Prussian taxation maps formerly known as Silberberg (hence the "S") in the Krettnacher Altenberg, and was fermented down to fully fruity-styled levels of residual sugar (64 g/l). Slightly reductive and smoky at first, this fruity-styled wine delivers a gorgeously refined nose of yellow peach, dried herbs, ginger cake, almond paste and baked apple. It proves nicely intense, creamy and packed with fruits on the beautifully playful and balanced palate and leaves a great sense of freshness and lightness in the long and spicy finish. This is still quite restrained and needs hours if not days to fully blossom. A decade of patience will reward any wine lovers of ripe yet delicately airy Kabinett. 2028-2043

2018er	von Hövel	Oberemmeler Riesling Trocken	12 19	90
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The 2018er Oberemmeler Riesling Trocken comes essentially from the Hütte and was fermented down to dry levels of residual sugar (7 g/l). It shows a beautifully spicy, herbal and slightly earthy nose of smoke, dried flowers and anise (with, at this stage, almost no noticeable sense of fruits). The wine develops good presence and aromatic intensity on the straight and remarkably zesty palate and leaves a great dry tasting and fresh feel in the after-taste. This wine still needs time to fully reveal its underlying complexity but should handsomely reward anyone with a few years of patience. 2021-2028

2018er	von Hövel	Saar Riesling Feinherb	09 19	90
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The 2018er Saar Riesling Feinherb comes from the Wiltinger Klosterberg, Krettnacher Euchariusberg and Oberemmeler Karlsberg, and was fermented down to barely off-dry levels of residual sugar (16 g/l). It possesses a beautifully fragrant nose of orange blossom, tangerine, passion fruit, yellow peach, pear and spices, all wrapped into a fine blanket of smoke. A light touch of sweetness is superbly balanced by animating flavors of spices, herbs and zesty fruits on the delicately fruity and refined palate. The finish is very long, vibrating and precise. This gorgeous Estate wine completely transcends its level and shines through finesse, freshness and complexity. Now-2028



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Weingut von Hövel

(Oberemmel – Saar)

2018er	von Hövel	Saar Riesling Feinherb LMEAX	23 19	90
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The 2018er LMEEAX comes essentially from the Oberemmeler Hütte and was fermented down to off-dry levels of residual sugar (23 g/l). It offers a superbly attractive and refined nose of orchard fruits, grapefruit, tangerine, almond, aniseed herbs and spices. The wine proves superbly playful on the palate, and leaves a juicy and nicely ripe but also zesty and pure feel in the long, smoky and slightly earthy finish. A light touch of sweetness still needs to integrate, which will happen in a year or two. 2021-2026

2018er	von Hövel	Saar Riesling Kabinett	01 19	90
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The 2018er Saar Riesling Kabinett was made from grapes harvested at 83° Oechsle essentially in the Krettnacher Altenberg, and was fermented down to fully fruity-styled levels of residual sugar (66 g/l). It is still marked by residual scents of spontaneous fermentation and only gradually reveals a ripe and attractive fruit-driven nose of tangerine, apricot, pineapple, vanilla cream and apple. The wine proves ample and juicy and still very much on the sweet side on the palate and leaves the telltale lightness of von Hövel wines in the pure and delicately fruit-sorbet infused finish. 2022-2033

2018er	von Hövel	Weissburgunder Trocken R	08 19	88
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The 2018er Weissburgunder Trocken R is made from grapes harvested at 103° Oechsle in Krettnach and was fermented down to under 7 g/l of residual sugar. It displays a smoky nose of yellow peach, green almond, dried white flowers, pear, grape juice and spices. The wine proves nicely intense but also light and fresh on the well-structured palate and leaves a beautiful feel of pear and spices (mainly white pepper) in the long and fresh finish. 2020-2026

2018er	von Hövel	Saar Riesling Trocken	02 19	86
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The 2018er Saar Riesling Trocken comes from the Wiltinger Klosterberg, Krettnacher Euchariusberg and Oberemmeler Karlsberg, and was fermented down to legally dry levels of residual sugar (8.5 g/l). It offers a fresh and quite aromatic yet refined nose of orange blossom, lime, smoke, green herbs and spices. The wine proves racy, fresh and quite zesty on the palate. A bright kick of acidity adds a light and lean feel right into the finish. Some tartness and CO₂ in the after-taste still need to integrate into this unusually racy expression of dry Saar Riesling (by the standards of the vintage). 2020-2025

2018er	von Hövel	Weissburgunder	07 19	85
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The 2018er Weissburgunder comes from vineyards in Krettnach and Wiltingen, and was fermented down to off-dry levels of residual sugar (22 g/l). Slightly restrained and smoky at first, this wine only gradually displays its nicely ripe and aromatic nose of pear, quince puree, apple, anise and white flowers. Nice ripe fruits, especially pear, as well as vanilla-infused cream make for a soft and direct feel on the delicate and very light palate. The finish is very light, smooth and slightly sweet, yet also offers zesty and herbal. Some CO₂ is still noticeable in the after-taste of this fruit-driven, off-dry expression of Weissburgunder. This is best left alone for a year in order for the wine's components to settle down. 2020-2024

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By Jean Fisch and David Rayer

Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

Wolfgang Mertes finds 2018 to be an optimal vintage: "The growing season was superb. The year started very wet and these water reserves proved a godsend gift, as both spring and summer were warm and dry. The first shoots already appeared on April 20, which was even earlier than in the previous year. The grapes were already golden yellow, sweet and fully ripe in September. We decided to start our harvest as early as ever before, on September 17. We did this because we know that we need at least three weeks to bring in all our fruit but also because I still remembered very well the 2006 vintage [Authors' note: a vintage when heavy rains and hot temperatures lead to important outbreaks of botrytis at the end of September] and did not want to take the risk of rain and rot hitting perfectly our ripe grapes. With hindsight, I think this was the right decision. We started in the Middle Mosel, in Graach, and ended up in the Saar. The grapes were already very ripe and we worked a lot to preserve the acidities in our wines. We refrained from any pre-fermentation cold soak and fractioned the pressing: There was sometimes up to 2 g/l of difference in acidity levels between the free-run juice and the press juice. Botrytis came early in the Middle Mosel, almost at the beginning of the harvest, whereas it only came later in the Saar and Ruwer. Our strict selections enabled us to bring in up to TBA at 260° Oechsle. Yields were good at 63 hl/ha, although there were higher in the Middle Mosel and lower in the Ruwer."

The Estate was able to produce its full portfolio of wines, including GGs, right up to TBA. In addition, the Estate will release its 2017 GGs in September (it took the decision to release its GGs only 2 years after the vintage as of the 2017 vintage, even though the wines are bottled as usual during summer after the vintage).

The 2018 collection crafted by the von Kesselstatt Estate proves impressively rich, yet pure and juicy. There are plenty of highly satisfying off-dry and fruity-styled Riesling, among which the immensely promising Piesporter Goldtröpfchen Riesling Spätlese. While the 2018 wines shine through depth and intensity, one needs to take into account that they are often stylistically one level higher than what is indicated on the label. The 2017 GG wines to be released in September are superb. This concerns in particular, the Kaseler Nies'chen GG, which is a model of finesse and elegance.

NB: The remaining sweet wines (Auslese GK, Ba and TBA) were not yet ready for tasting. The 2018er GGs will be reviewed next year, in line with their commercial release.

2017er	von Kesselstatt	Kaseler Nies'chen Riesling Trocken GG	18 18	93
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The 2017er Kaseler Nies'chen Riesling Trocken GG was fermented down to 3 g/l of residual sugar. It displays a beautifully fragrant nose of white flowers, minty herbs, vineyard peach, grapefruit, spices and pear. Flavors of candied grapefruit, yellow peach and minty herbs make for a superbly complex and spicy feel on the airy and refined palate. The fully dry finish is all about focus. This is a great dry Riesling in the making. 2022-2032

2018er	von Kesselstatt	Josephshöfer Riesling Auslese #6 GK	30 19	(93-95)
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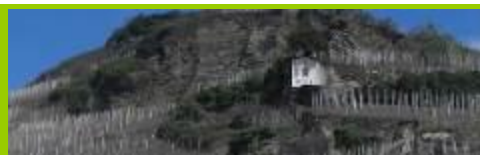
The 2018er Josephshöfer Riesling Auslese #6 GK was harvested at a massive 143° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. The cask sample proves quite smoky at first yet quickly reveals a ripe nose of pear, gooseberry, litchi, dried apricot, orange peel, mango, honey and baked spices. The wine is hugely creamy and slightly viscous on the palate and leaves an unctuous and rich feel in the sweet finish. A most animating kick of acidity emerges in the finish of this hugely long and gorgeously structured "Auslese Lange GK"-styled sweet wine. 2028-2068

2018er	von Kesselstatt	Piesporter Goldtröpfchen Riesling Spätlese	18 19	(92-94)
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese was harvested at 93° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). This cask sample offers a beautifully refreshing and pure nose of tangerine, spices, yellow peach, pineapple, grapefruit and candied lemon. The wine is gorgeously well balanced on the palate, even though it has more the character of an Auslese than of a playful Spätlese. Ripe yet fine yellow fruits and a hint of honey are well wrapped into candied grapefruit driven acidity. The length is impressive. This has great potential. 2028-2048

2018er	von Kesselstatt	Scharzhofberger Riesling Auslese #19	29 19	(92-94)
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The 2018er Scharzhofberger Riesling Auslese #19 was harvested at 100° Oechsle and was fermented down to sweet levels of residual sugar (94 g/l). This cask sample offers a beautifully herbal nose of freshly cut herbs, nettle, Indian spices, smoke and lead pencil as well as ripe and exotic scents of dried apricot, mango and orange peel. The wine is highly juicy and coats the palate with ample and smooth ripe fruits. It leaves a great sensation of apple jelly, nut paste and yellow melon in the finish. 2028-2048



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By Jean Fisch and David Rayer

Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2018er	von Kesselstatt	Graacher Domprobst Riesling Kabinett	13 19	92
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The 2018er Graacher Domprobst Riesling Kabinett was harvested at 91° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). Wild residual scents from the spontaneous fermentation only gradually give way to great scents of dried white flowers, vineyard peach, pear, spices and smoke. The wine proves superbly juicy and delicately smooth on the palate. The finish is rich, intense but also quite refined for this level of ripeness. The finish is beautifully pure and persistent. 2028-2048

2017er	von Kesselstatt	Josephshöfer Riesling Trocken GG	16 18	92
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The 2017er Josephshöfer Riesling Trocken GG was fermented down to 5 g/l of residual sugar. Slightly restrained at first, it gradually reveals a quite refined nose of candied grapefruit, fine apricot, butter cream, nut and smoke. The wine proves full of grip and energy, but also focus and precision, on the palate. A touch of wood adds depth and gives the wine a slight Burgundian touch in the delicately powerful and quite impressively long finish. 2021-2027

2018er	von Kesselstatt	Kaseler Kehrnagel Riesling Kabinett Feinherb	08 19	92
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The 2018er Kaseler Kehrnagel Riesling Kabinett Feinherb was harvested at 92° Oechsle and was fermented down to 22 g/l of residual sugar. It delivers a superbly smoky and fresh nose of minty herbs, dried white flowers, anise, grapefruit and fresh pineapple. The wine develops the presence of a Spätlese on the juicy, pure and smooth palate. The finish is stunningly focused and vibrating. This is a great off-dry Riesling in the making. 2025-2038

2018er	von Kesselstatt	Kaseler Nies'chen Riesling Kabinett	22 19	92
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The 2018er Kaseler Nies'chen Riesling Kabinett was fermented down to fruity-styled levels of residual sugar (45 g/l). It displays rich and ripe fruits including pear, yellow peach, orange, mango and melon as well as almond cream and spices on the nose. The wine has the delicately smooth and juicy side of a Spätlese on the palate. The finish is well delineated and even comparatively light and airy (certainly for this level of concentration). The after-taste is all about grapefruit zest and lime. 2026-2043

2018er	von Kesselstatt	Scharzhofberger Riesling Spätlese	21 19	92
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The 2018er Scharzhofberger Riesling Spätlese was harvested at a massive 97° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It displays a beautifully refined and fresh nose of candied grapefruit, spices, almond cream, yellow peach, smoke, and white flowers. The wine only reveals its true richness on the palate where candied exotic fruits lead the pace and give the wine an almost Auslese GK mouth feel. The finish is comparatively light and smooth, but not without power. 2028-2048

2018er	von Kesselstatt	Kaseler Nies'chen Riesling Spätlese	15 19	(91-93)
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The 2018er Kaseler Nies'chen Riesling Spätlese was harvested at 94° Oechsle and was fermented down to sweet levels of residual sugar (84 g/l). Flavors of anise currently dominate the scents on the nose of this cask sample and these only slowly give way to a complex spectrum including yellow peach, pineapple, dried apricot, passion fruit and pear wrapped into spices and almond cream. The wine has a great presence, grip and energy on the palate and leaves an intense feel of ripe fruits pepped up by a superbly playful kick of acidity in the finish. 2028-2048

2018er	von Kesselstatt	Josephshöfer Riesling Spätlese	25 19	91
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The 2018er Josephshöfer Riesling Spätlese was harvested at a whopping 91° Oechsle and was fermented down to sweet levels of residual sugar (76 g/l). The wine offers plenty of exotic and ripe scents of fruits including mango, apricot, melon, guava and pineapple as well as spices and tar on the nose. The honeyed palate is full of ripe and juicy fruits which give this a delicately creamy and juicy feeling. There is however a nice underlying acidity which only timidly comes through in the background and in the long finish. This wine is still on the sweet side and will need a good decade to fully shine. 2028-2048

2018er	von Kesselstatt	Piesporter Goldtröpfchen Riesling Kabinett	12 19	91
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The 2018er Piesporter Goldtröpfchen Riesling Kabinett was harvested at 93° Oechsle and was fermented down to fruity-styled levels of residual sugar (56 g/l). It proves quite smoky at first and only gradually reveals notes of wet stone, anise, apricot blossom, almond cream and pear. The wine develops the full creamy side of an Auslese on the palate. Candied yellow peach and vanilla lead to a long and smooth feel in the finish. This will offer much pleasure if one forgets about the word Kabinett on the label. 2028-2048



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Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2018er	von Kesselstatt	Scharzhofberger Riesling Kabinett Feinherb	11 19	91
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The 2018er Scharzhofberger Riesling Kabinett Feinherb was harvested at approx. 91° Oechsle and was fermented down to 21 g/l of residual sugar. This delivers a quite aromatic nose of pineapple, candied grapefruit and citrus, tangerine as well as a hint of mango and spices. The wine has good grip and presence on the palate. A ripe acidic structure gives this fruity wine some focus and freshness in its finish. 2022-2033

2017er	von Kesselstatt	Scharzhofberger Riesling Trocken GG	17 18	91
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The 2017er Scharzhofberger Riesling Trocken GG was fermented down to 4 g/l of residual sugar. Still slightly restrained at first, it only gradually reveals a superbly refined nose of yellow peach, ginger, smoke, gooseberry, anise and herbs. Juicy fruits and a touch of almond cream make for a smooth feel on the superbly delicate palate. The wine gains in stature and presence as it develops in the glass. A beautiful kick of zesty acidity gives the finish grip and energy and adds a sense of depth to the wine. 2021-2027

2018er	von Kesselstatt	Wehlener Sonnenuhr Riesling Spätlese	26 19	(90-92)
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The 2018er Wehlener Sonnenuhr Riesling Spätlese was harvested at 87° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (58 g/l). This cask sample offers a delicately fruity and spicy nose of yellow peach, tangerine, almond cream, white pepper and pear all wrapped into residual scents of spontaneous fermentation. The wine is superbly playful on the palate. It proves light-weighted and refined, even though the finish is smooth, juicy and driven by pear. 2025-2038

2018er	von Kesselstatt	Josephshöfer Riesling Kabinett Feinherb	07 19	90
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The 2018er Josephshöfer Riesling Kabinett Feinherb was harvested at 90° Oechsle and was fermented down to 23 g/l of residual sugar. This delivers a superbly smoky and refreshing nose of mint, vineyard peach and earthy spices, and reveals riper scents of pear and apricot after some airing. Juicy yellow fruits wrapped into whipped cream give the wine a very gentle and smooth feel on the palate. This will need quite some time to integrate its sweetness and gain in precision. Patience is required. 2024-2033

2018er	von Kesselstatt	Piesporter Domherr Riesling Kabinett Feinherb	23 19	90
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The 2018er Piesporter Domherr Riesling Kabinett Feinherb was harvested at approx. 95° Oechsle and was fermented down to 24 g/l of residual sugar. It offers a complex and ripe nose of almond cream, pear, earthy spices, thyme and smoke. The wine is driven by juicy yet ripe yellow and exotic fruits on the intense and opulent palate. It comes over on the sweet side of the off-dry category in the herbal and slightly phenolic finish. This opulent wine will please lovers of bold expressions of off-dry Riesling and is best left alone for another couple of years. 2023-2033

2017er	von Kesselstatt	Piesporter Goldtröpfchen Riesling Trocken GG	15 18	90
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The 2017er Piesporter Goldtröpfchen Riesling Trocken GG was fermented down to 4 g/l of residual sugar. It proves quite open for business and offers an aromatic nose of apricot, yellow peach, almond cream, pineapple and tar. The wine is comparatively soft on the palate where juicy yellow fruits dominate the aromatics. The finish is delicately long and fruity. A touch of herbal notes adds freshness to this overall overtly fruit-driven Riesling. 2021-2027

2018er	von Kesselstatt	Wiltinger Gottesfuss Riesling Kabinett Feinherb	10 19	90
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The 2018er Wiltinger Gottesfuss Riesling Kabinett Feinherb was harvested at approx. 91° Oechsle and was fermented down to 22 g/l of residual sugar. Smoky scents of minty herbs and anise slowly give way to riper scents of pear, yellow peach, apple and quince on the nose of this delicately playful and smooth wine. The wine proves driven by quite some ripe fruits (including apricot) but leaves a nicely light-weighted and spicy feel in the finish. 2022-2033

2018er	von Kesselstatt	Riesling Trocken Alte Reben	27 19	(89-91)
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The 2018er Riesling Trocken Alte Reben was harvested at 89° Oechsle in the steep hill part of the Kaseler Hitzlay. This cask sample delivers a beautiful fresh and aromatic nose of fresh pineapple, grapefruit, lime, tangerine, aniseed herbs and smoke. The wine has grip and energy, and this without any undue weight, on the palate and leaves a focused and nicely balanced feel in the long finish. This is a beautiful dry Riesling in the making! 2020-2028



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2018er	von Kesselstatt	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	24 19	89+
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Spätlese was harvested at 95° Oechsle and was fermented down to fruity-styled levels of residual sugar (54 g/l). It delivers a quite aromatic and ripe nose of toffee, almond cream, pear, quince, a hint of melon and smoke. The wine coats the palate with ample juicy fruits and reveals a very smooth and soft structure. The finish is elegant but also slightly powerful and even hot. This bold and ripe expression of baroque styled Riesling will need some food to buffer off its power. It could ultimately warrant a higher rating should it gain in finesse. 2023-2033

2018er	von Kesselstatt	Riesling Trocken Schloss Marienlay	28 19	(88-89)
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This cask sample of the 2018er Riesling Trocken Schloss Marienlay AP 28 comes from Estate holdings in the Mosel and the Saar. It was harvested at approx. 93° Oechsle and was fermented down to 6 g/l of residual sugar, and will be bottled later than the first batch (AP 02). It proves refined in the aromatics as it displays superb floral notes of yellow peach, pear, fine spices, thyme and smoke. The wine proves nicely juicy, structured and above all superbly balanced in the fine and delicate finish. This is a really good dry Riesling. 2020-2026

2017er	von Kesselstatt	Riesling Sekt Brut Majorat	03 19	88
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The 2017er Riesling Sekt Brut Majorat is made from grapes harvested in the Oberemmel Rosenberg und the Piesporter Domherr, and was left on its lees for 12 months before being disgorged in March 2019 with a dosage of 10 g/l of residual sugar (the disgorgement date is not provided on the label). Still slightly reductive at first, this Sekt develops an herbal and ripe nose of pear, anise, rosemary, apple and mint. The mousse is still quite active yet this Sekt proves dynamic, intense and spicy. The finish is quite opulent, long and smooth. 2020-2025

2018er	von Kesselstatt	Riesling Trocken Schloss Marienlay	02 19	88
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The 2018er Riesling Trocken Schloss Marienlay AP 02 comes from Estate holdings, predominantly in Piesport and Oberemmel. It was harvested at 93° Oechsle and was fermented down to 6 g/l of residual sugar. It displays a superbly smoky and spicy nose of pear, almond cream, yellow peach, thyme and smoke. The wine is refined and elegantly playful. A touch of whipped cream running through the palate gives the wine a smooth and attractive touch. The finish tastes fully dry as zesty and quite spicy elements join the party. There is a touch of presence and even power in the after-taste. 2020-2025

2018er	von Kesselstatt	Wiltinger Riesling Trocken	05 19	88
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The 2018er Wiltinger Riesling Trocken was harvested at 91° Oechsle in Estate holdings in the Braunfels, Klosterberg, Scharzhofberg and Gottesfuss. It displays a quite intense and aromatic nose of spices, pineapple, candied grapefruit, rosemary and smoke. Ripe yellow fruits mixed to Indian spices make for a comparatively bold expression of dry Riesling on the intense and energetic palate. This impressive dry Riesling will please lovers of intense expressions of the genre. 2020-2026

2018er	von Kesselstatt	Kaseler Riesling Trocken	06 19	87
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The 2018er Kaseler Riesling Trocken was harvested at 92° Oechsle in Estate holdings in the Nies'chen and Kehrnel, and was fermented down to the upper side to dryness (7 g/l of residual sugar). It displays a superbly attractive and nice nose of white flowers, vineyard peach, pear, apple, almond and smoke. The wine has good presence on the palate where some riper fruits give it a smooth and sweet feeling, although the finish is herbal and dry in taste. A touch of intensity comes through in the after-taste. This needs a year of bottle aging to integrate its tartness. 2020-2024

2018er	von Kesselstatt	Spätburgunder Rosé RK	57 19	87
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The 2018er Spätburgunder Rosé RK comes from Mosel, Obermosel and Saar, and was fermented down to legally dry levels of residual sugar (4 g/l). It offers an attractive and finely aromatic nose of cherry, strawberry, grenadine, minty herbs and smoke. The wine develops good grip and structure underpinned by some herbal elements which still need to integrate on the palate and leaves a deliciously fruity feel in the long and intense yet also well-balanced finish. This will prove utterly delicious, as of next year, once the herbal side will have mellowed away. 2020-2024

2018er	von Kesselstatt	Graacher Riesling Trocken	04 19	86
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The 2018er Graacher Riesling Trocken was harvested at 87° Oechsle in Estate holdings in the Domprobst and the Josephshof. It offers an aromatically ripe notes of pear, ginger-driven spices, smoke, almond, peach and apricot flower. The wine is nicely smooth on the palate and shows a creamy note of pear puree and yellow peach. The finish is slightly herbal and light. Now-2022



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2018er	von Kesselstatt	Riesling Kabinett Feinherb Schloss Marienlay	20 19	85
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The 2018er Riesling Trocken Schloss Marienlay was harvested at 92° Oechsle in Estate holdings, predominantly in Piesport, and was fermented down to off-dry levels of residual sugar (22 g/l). It offers a nicely aromatic and direct nose of pear, quince, apple, anise and smoke. The wine develops a riper but still fruity side driven by apricot and melon on the palate and leaves a smooth and fruity feel in the medium-long finish. Now-2022

2018er	von Kesselstatt	Riesling Sommerpalais	62 19	85
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The 2018er Riesling Sommerpalais comes mainly from the Saar and was fermented down to 11 g/l of residual sugar. It offers a nicely smoky and fresh nose of anise, pear, yellow peach and spices. The wine coats the comparatively soft and smooth palate with juicy yellow fruits. A nicely spicy and zesty feel give some freshness to the finish of this off-dry Riesling. Now-2022

2018er	von Kesselstatt	Riesling Trocken RK	54 19	84
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The 2018er Riesling Trocken RK comes mainly from the Saar. It proves slightly reductive and driven by smoke before ripe notes of pear, peach and apple come through on the nose. The wine develops an herbal and spicy side underpinned by ripe acidity on the palate and quite some presence in the finish. Despite being an entry level bottling, this wine will benefit from waiting until next spring in order to give it a chance to fully integrate its different components. 2020-2022

2018er	von Kesselstatt	Weissburgunder RK	61 19	84
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The 2018er Weissburgunder RK comes from Mosel, Obermosel and Saar, and was fermented down to 5 g/l of residual sugar. It displays an aromatic and ripe nose of pear, almond cream, ripe apple, banana, ginger driven spices and smoke. The wine proves delicately smooth and light on the palate but also quite powerful and broad in the finish. Now-2021

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By Jean Fisch and David Rayer

Weingut Peter Lauer

(Ayl – Saar)

Florian Lauer sees the 2018 as an exceptional but far from an easy vintage: "2018 is of course an exceptional vintage. We started our harvest earlier than ever before, on September 15. It also proved a very long harvest as it took a full 6 weeks to bring in all grapes. I first focused on bringing in the right grapes for our off-dry wines, such as the Kern, Fass 4 and Fass 3. I don't like when off-dry Riesling is powerful. These wines require grapes with low sugar level (Oechsle degrees) for them to remain playful. My ideal is typically 85° Oechsle and such grapes should never exceed 88-89° Oechsle. I then turned my attention to my dry wines. The risk in 2018 was over-ripeness and power. Again, our approach was driven by the Oechsle degrees in the grapes: As soon as the juice exceeded 95°, it was diverted into a separate tank destined for the production of fruity-styled wines. I actually introduced a new method of separating the *vin de goutte* [free-running juice] and *vin de presse* [press wine], and was inspired from the methods used in Champagne [Authors' note: Florian has studied viticulture in France at the University of Montpellier]. My goal was to always carefully monitor the Oechsle degrees of the juice in order to select the ideal one for each type of wine. Typically, 5-15% of the free-run juice which had more than 95° Oechsle were destined for fruity-styled wines and then the main juice (below 95° Oechsle) for dry wines. It is a major vintage for noble-sweet wines at our Estate. Botrytis came during the second week of October which allowed us to select the right grapes for this type of wines. In the end, we harvested 5 different TBAs, ranging from 196° to 250° Oechsle, 1 BA at approx. 150° Oechsle and no less than 7 Auslese. While total acidity may not be as high as in recent vintages, the pH levels proved very low, between 2.7 and 3.0."

The Estate was able to produce its classic set of wines, including its three usual GGs. The higher yields in 2018 allowed Florian to produce sometimes two separate bottlings of one and the same wine (which, consequently, only differ by the AP number). For instance, it produced two Kern Fass 9, one made with the grapes from the upper part (AP 09) of this parcel, and one with those from its lower part (AP 091). In the case of the Fass 2, it produced two bottlings made from the same grapes but vinified differently: The AP 02 got the regular treatment and the AP 021 was mash-fermented. As Florian explained, the approach taken during harvest means that the Estate produced a bevy of fruity-styled and noble-sweet wines. At this stage, the Estate plans to keep some of these gems in the cellar and only release them at some future moment (via regular channels or the Auctions).

Florian Lauer managed to produce a great collection in 2018. While the wines have less acidity and can be sometimes riper than in recent vintages, his wines remain impeccably well balanced. The off-dry wines are probably the stars of the collection in 2018, especially if you are partial to racy balance and elegance. The 2018er Stirn is easily the Estate's finest and a true highlight of the vintage. These off-dry wines taste a lot less "sweet" than the numbers may indicate and are truly remarkable. The fruity-styled wines are also superb, none more so than Ayler Kupp Kabinett Fass 8 and Ayler Lamberts Kirch Spätlese. All in all, it is fair to say that the intricate harvest approach followed by Florian Lauer has borne fruit!

NB: The Ayler Auslese Fass 30 and the noble-sweet wines (BA, TBA) were not ready for tasting. The auction wines will be reviewed in the dedicated Issue to be released ahead of the Auction and the GGs will be reviewed in the October Issue.

2018er	Peter Lauer	Riesling Stirn Fass 15	15 19	95
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The 2018er Riesling Stirn Fass 15 comes from the prime south-west-facing, upper-front part of the original Ayler Kupp hill and was fermented down to almost fruity-styled levels of residual sugar (37 g/l). It comes over as hugely restrained and almost non-saying at first. It is only after quite a while that the wine develops a beautifully refined and elegant nose of white flowers, fresh pineapple, aniseed herbs, ginger-driven spices and almond. It proves very precise on the palate. The sweetness is barely noticeable as the light and fine fruits are wrapped into quite some ripe yet zesty acidity. The wine has power without weight, and proves incredibly persistent. This is a stunning off-dry Riesling in the making! 2024-2038

2018er	Peter Lauer	Riesling Kern Fass 9	09 19	94
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The 2018er Riesling Kern Fass 9 AP 09 comes from the upper part of a prime south-west-facing old-vine parcel (called Kern) situated well into the side valley on the original Ayler Kupp hill. It was fermented down to almost fruity-styled levels of residual sugar (38 g/l). The wine offers a beautiful nose of candied lime, grapefruit, minty herbs, herbs and smoke. It proves superbly airy on the palate supported by a vividly zesty and fully Saar-styled acidity. The sweetness is barely noticeable in the superbly long and focused finish. 2024-2038

2018er	Peter Lauer	Ayler Kupp Riesling Auslese Fass 10	10 19	94
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The 2018er Ayler Kupp Riesling Auslese Fass 10 was made from fruit harvested at approx. 105° Oechsle on the original Kupp hill and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully refined and elegant nose of white flowers, vineyard peach, dried apricot, whipped almond cream and smoke. The wine is superbly playful on the palate where ripe yellow and slightly honeyed fruits are beautifully wrapped into a most animating grapefruit and lime-driven acidity. The finish is pure, focused and multi-layered. This is a great Auslese in the making. 2026-2048



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(Ayl – Saar)

2018er	Peter Lauer	Ayler Lamberts Kirch Riesling Spätlese	14 19	94
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The 2018er Ayler Lamberts Kirch Riesling Spätlese was made from fruit harvested at 97° Oechsle in this steep, south-east facing Lieu-Dit overseeing the Saar and was fermented down to sweet levels of residual sugar. Slightly restrained and reductive at first, the wine develops a most beautiful nose of mint, vineyard peach, cassis, whipped almond cream, a hint of dried apricot and spices. The wine has a great inner balance but is still on the sweet side on the palate at the moment. The finish is delicately smooth and develops the playful richness of an Auslese. 2028-2048

2018er	Peter Lauer	Riesling Kern Fass 9	091 19	93
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The 2018er Riesling Kern Fass 9 AP 091 comes from the lower part of a prime south-west-facing old-vine parcel (called Kern) situated well into the side valley on the original Ayler Kupp hill. It was fermented down to almost fruity-styled levels of residual sugar (38 g/l). The wine delivers a superbly refined nose of anise, minty herbs, pineapple, spices, smoke and white peach. It is superbly well balanced on the palate as an animating but ripe acidity makes it taste barely off dry. The wine leaves a superbly spicy and zesty feel in the finish and a touch of honeyed fruits in the after-taste. 2024-2033+

2018er	Peter Lauer	Ayler Kupp Riesling Auslese GK	33 19	93
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The 2018er Ayler Kupp Riesling Auslese GK is made from grapes harvested at 115° Oechsle on the main original Kupp hill, and was fermented down to noble-sweet levels of residual sugar. It displays a gorgeously ripe nose of whipped cream, almond, a hint of toffee, dried flowers and apricot, all wrapped into residues of spontaneous fermentation. The wine proves delicately refined, elegant and smooth on the soft and juicy palate. A touch of power comes through in the long finish. This dessert wine will need a couple of years to integrate its richness. 2028-2048

2018er	Peter Lauer	Ayler Kupp Riesling Kabinett Fass 8	08 19	93
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The 2018er Ayler Kupp Riesling Kabinett Fass 8 was made from fruit harvested at a comparatively low 84° Oechsle on the original Kupp hill and was fermented down to fully fruity-styled levels of residual sugar. It offers a great nose made of Indian spices, cassis, gooseberry, pear and almond, all wrapped into some residual scents from its spontaneous fermentation. The wine is playfully fruity and smooth on the palate, yet leaves a superbly focused and zesty feel in the stunningly long finish. This gorgeous wine remains true to the Kabinett style and combines complexity and drinking pleasure! 2026-2038

2018er	Peter Lauer	Ayler Kupp Riesling Spätlese Fass 7 Alte Reben	071 19	93
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The 2018er Ayler Kupp Riesling Spätlese Fass 7 Alte Reben was made from grapes harvested at 96-97° Oechsle on the original Kupp hill and was fermented down to sweet levels of residual sugar. It delivers a beautifully intense nose made of exotic fruits including mango, papaya and pineapple as well as honey, apricot and whipped almond cream. The wine offers quite some ripe fruits and the creamy zest of an Auslese on the palate. The smooth feel in the finish is nicely lifted up by zesty acidity in the after-taste. 2028-2048

2018er	Peter Lauer	Ayler Kupp Riesling Auslese Fass 31	31 19	92+
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The 2018er Ayler Kupp Riesling Auslese Fass 31 was made from the free-running juice used to produce the GG out of the original Ayler Kupp and was fermented down to noble-sweet levels of residual sugar. It delivers a finely aromatic nose of quince, peach, melon, apricot, toffee and minty herbs. The wine proves sweet and packed with juicy exotic fruits, toffee and nut paste on the palate. The finish is delicately smooth, juicy, intense and very long. There is quite some upside here if the wine as the wine refines with age. 2028-2048

2018er	Peter Lauer	Ayler Kupp Riesling Auslese Fass 27	27 19	92
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The 2018er Ayler Kupp Riesling Auslese Fass 27 was made from fruit harvested mostly on the Scheidterberg hill of the Ayler Kupp vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a superbly aromatic and ripe nose of anise, mango, papaya, pineapple, pear, cherry, smoke and herbs. Nice zesty fruits and acidity bring some freshness to the quite sweet and exotic feel on the palate. The finish is intense and almost powerful. This is quite impressive. 2028-2048



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(Ayl – Saar)

2018er	Peter Lauer	Ayler Kupp Neuenberg Riesling Fass 17	17 19	(91-94)
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The 2018er Ayler Kupp Neuenberg Riesling Fass 17 comes from this prime Lieu-Dit forming the south-southwest facing, central part of the original Kupp hill and was fermented down to just off-dry levels of residual sugar (14 g/l). This cask sample offers a superbly attractive fruity nose of peach, greengage and mirabelle as well as aniseed herbs and grapefruit. The wine starts off on a slightly sweet and fruity side but this is nicely wrapped into a blanket of candied zesty fruits on the beautifully balanced palate. It. The finish proves both persistent and deep. 2026-2038+

2018er	Peter Lauer	Ayler Kupp Riesling Spätlese Fass 7	07 19	91+
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The 2018er Ayler Kupp Riesling Spätlese Fass 7 was made from fruit harvested at approx. 90° Oechsle on the original Kupp hill and was fermented down to fully fruity-styled levels of residual sugar. It offers an aromatic and rather ripe nose of William's pear, apricot, quince, greengage, anise and smoke. The wine delivers a quite compact, earthy and powerfully structured mouth feel on the smooth and delicately ripe palate. It will need quite some time in the bottle to settle down and find its balance. There is some potential if it manages to freshen up and gain focus as it matures. 2028-2038+

2018er	Peter Lauer	Ayler Riesling Fass 3	03 19	91
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The 2018er Ayler Riesling Fass 3 comes from the front, east-facing part of the original Kupp hill and was fermented down to almost fruity-styled levels of residual sugar (35 g/l). It combines a great refreshing touch of mint and spices with riper notes of fruits including tangerine, yellow peach and a hint of papaya as well as almond cream. The wine is really intense on the palate. Sweet ripe fruits are packed into quite some zesty acidity right into the delightfully precise and long finish. This is a great success! 2022-2038

2018er	Peter Lauer	Ayler Kupp Unterstenberg Riesling Fass 12	12 19	(90-93)
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The 2018er Ayler Kupp Unterstenberg Riesling Fass 12 comes from this prime Lieu-Dit forming the south-southwest facing, front part of the original Kupp hill and was fermented down to just off-dry levels of residual sugar (13 g/l). This cask sample offers a beautifully fruity and floral nose of yellow peach, greengage, mirabelle, candied grapefruit and almond cream. A delicately smooth and juicy feel on the palate coupled with a mild sensation of acidity make this off-dry come over as very approachable and charming. The complexity of the wine only comes through in the very long finish. This will need a couple of years to integrate its tale of sweetness and develop more complexity. There is great potential here. 2025-2038

2018er	Peter Lauer	Ayler Riesling Fass 4	04 19	89
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The 2018er Ayler Riesling Fass 4 comes from the Scheidterberg and Sonnenberg side hills and was fermented down to almost fruity-styled levels of residual sugar (35 g/l). It delivers a superbly refreshing nose of mint, vineyard peach, tangerine, fresh almond, thyme, pear and spices. The wine has develops proves nicely light-footed on the palate and leaves a surprisingly refined and energetic feel in the straight, mineral and focused finish. The sweetness is perfectly buffered off as the wine. The feeling of residual sugar is completely buffered off as the wine develops more the balance of an off-dry wine than the figures of residual sugar would suggest. 2021-2033

2018er	Peter Lauer	Ayler Riesling Senior Fass 6	06 19	89
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The 2018er Ayler Riesling Senior Fass 6 comes from the original Kupp hill and was fermented down to just off-dry levels (13 g/l of residual sugar). It offers a superb nose of pear, peach, gooseberry, mint, anise and smoke. The wine proves nicely fruity on the still slightly sweet palate and leaves a great feel of minerals and fruit in the very pure, focused and persistent finish. A touch of tartness freshens up the whole experience in the after-taste. 2020-2028

2018er	Peter Lauer	Ayler Riesling Fass 2	021 19	(88-91)
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The 2018er Ayler Riesling Fass 2 AP 021 s made from the same grapes as the Fass 2 AP 02 harvested in and around the Neuenberg sector on the main Ayler Kupp hill, but which were mash fermented for 3.5 weeks. The wine was eventually fermented down to and was fermented down to bone-dry levels of residual sugar (less than 3 g/l). This cask sample delivers a quite aromatic and highly spicy nose of grapefruit, tangerine, cherry, flowers, pear and thyme. Yellow fruit flavors are wrapped into a delicately smooth texture on the palate. The finish is pure and very long, but shows a hint of power in the background. This possesses an exquisite harmony but, despite being legally dry, does not leave a fully dry feel in the after-taste. 2020-2028



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Peter Lauer

(Ayl – Saar)

2018er	Peter Lauer	Ayler Riesling Fass 25	25 19	88
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The 2018er Ayler Riesling Fass 25 comes from the Scheidterberg and Rauberg side hills and was fermented down to legally dry levels of residual sugar (6 g/l). It offers a very nicely aromatic nose made of tangerine, orange peel, a hint of apricot, anise and citrus. The wine blends yellow fruit flavors with a grapefruit driven acidity on the surprisingly full-bodied and intense palate (certainly for a Village wine). Ripe fruits round off the slightly imposing experience in the nicely bold, zesty and dry finish. 2020-2025

2018er	Peter Lauer	Ayler Riesling Fass 2	02 19	(87-90)
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The 2018er Ayler Riesling Fass 2 AP 02 is made from grapes harvested in and around the Neuenberg sector on the main Ayler Kupp hill and was fermented down to bone-dry levels of residual sugar (less than 3 g/l). This cask sample delivers an aromatic nose of greengage, grapefruit, pear, spices, camphor and minty herbs. A zesty and spicy structure brings some focus to the underlying richness of this otherwise quite restrained wine. This will be at its best over the coming few years. 2020-2025

2018er	Peter Lauer	Riesling Trocken Fass 16	16 19	86
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The 2018er Riesling Trocken Fass 16 is made for half from own grapes harvested in Ayl and for half from purchased grapes from Saarburg, Wawern and Wiltingen. It was fermented down to 5 g/l of residual sugar. The wine shows a nicely refreshing nose of grapefruit, lime, gooseberry, anise and green pepper. The wine is straight, driven by zesty fruits on the palate and leaves quite a spicy feel in the finish. This fully dry-tasting wine is very easy to drink. 2020-2026

2018er	Peter Lauer	Saar Riesling Feinherb Alt Scheidt	19 19	86
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The 2018er Saar Riesling Feinherb Alt Scheidt comes for half from Estate vineyards and for half from purchased fruit, and was fermented down to 20 g/l of residual sugar. It offers an attractive nose of grapefruit, apple, greengage and aniseed herbs. The wine coats the palate with nice and clean yellow peach and pear. It remains light-weighted and proves delightfully juicy and only mildly acidic in the medium-long finish. This is not deeply complex but utterly easy to understand and enjoy. Now-2026

2018er	Peter Lauer	Saar Riesling Feinherb Barrel X	19 19	86
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The 2018er Saar Riesling Feinherb Barrel X comes for half from Estate vineyards and for half from purchased fruit, and was fermented down to 20 g/l of residual sugar. It offers an attractive nose of grapefruit, apple, greengage and aniseed herbs. The wine coats the palate with nice and clean yellow peach and pear. It remains light-weighted and proves delightfully juicy and only mildly acidic in the medium-long finish. This is not deeply complex but utterly easy to understand and enjoy. Now-2026

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By Jean Fisch and David Rayer

Weingut Schloss Lieser

(Lieser – Middle Mosel)

Thomas Haag likes the consumer-friendly 2018 vintage a lot: "The growing season consisted essentially of a never-ending summer from April 20 until the end of October! While the weather was dry, there was enough water to feed the vines. The result is, yet again, the earliest harvest on record at our Estate. We started on September 17 and only finished the harvest six weeks later, at the end of October. The grapes were of high quality, with hardly any botrytis impact. The weather was perfect for harvesting: There was sunshine, hardly any rain and cool nights. The only challenge that we had was the high daytime temperatures. We had to bring in the grapes quickly in order to avoid that fermentation begins in the vineyard. One person was permanently busy with bringing grapes back to the Estate for pressing. We were able to select some botrytized grapes to produce some high-end Auslese, BA and TBA. We did try to leave some grapes out for an Eiswein, but these rotted in the plastic film and we discarded the idea. Stylistically, the vintage is the perfect match to the racy 2017. The wines have some ripe acidity, but the pH is comparatively low, and offer lots of immediate pleasure. Consumers are sometimes put off by the sharpness and backwardness of young Mosel Riesling. 2018 is made for them. And not only the consumer will have a lot of pleasure with the 2018 wines, also the wine grower is happy: Yields have been good, at last."

The Estate has restructured its portfolio at the lower part of its range and now offers a new dry Estate wine, the Kabinettstück and two dry Village bottlings, the Lieserer Heldenstück and the Piesporter Goldstück, instead of the Kabinett Trocken and Spätlese Trocken SL respectively. Besides this, the Estate was able to produce its full portfolio of wines which consists of eight Kabinett (including one from the Bernkasteler Doktor) and eight GG (including some from the newly tended Graacher Domprobst vineyards). The collection is crowned by a full set of Auslese lange GK, BA and TBA from both the Lieserer Niederberg Helden and the Brauneberger Juffer-Sonnenuhr. In addition ("as a one-off, given the nature of the vintage," Thomas is quick to add), the Estate produced an off-dry wine from the Brauneberger Juffer.

The collection is a big success. The wines have more presence than usual but retain great playfulness, at all levels of the portfolio. The Piesporter Goldtröpfchen Kabinett and the Bernkasteler Doctor Kabinett, while more Spätlese-styled, are true highlights in the fruity-styled collection. The top of the range of noble-sweet wines is, as usual, first class. In particular, the BA from the Niederberg Helden is a strong contender for noble-sweet wine of the vintage. All in all, Schloss Lieser delivered in this rather big and ripe vintage! Last but not least, lovers of Mosel Pinot Noir should have a close look at the quite refined one produced by Schloss Lieser in the 2017 vintage.

NB: The Lieserer Niederberg Helden Kabinett and Graacher Domprobst Kabinett, the eight GGs as well as the Auction wines and the Niederberg Helden TBA and the BA and TBA from the Brauneberger Juffer-Sonnenuhr were not tasted.

2018er	Schloss Lieser	Lieserer Niederberg Helden Riesling Beerenauslese	26 19	98
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The 2018er Lieserer Niederberg Helden Riesling BA was harvested at a whopping 180° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a stunning nose of dried fruits, baked date, almond paste marzipan, herbs and spices. The wine is stunningly well balanced on the palate, where an unctuous sense of creaminess is nicely framed by some ripe acidity. The finish is incredibly pure and rewarding. This is a little masterpiece in the making! 2033-2068

2018er	Schloss Lieser	Lieserer Niederberg Helden Riesling Auslese lange GK	24 19	96
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The 2018er Lieserer Niederberg Helden Riesling Auslese lange GK was harvested at a whopping 150° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeously smooth feel of herbs and ripe honeyed pear. There is a great sense of fine spices, almond paste and dried fruits paired with a hint of citrus and grapefruit on the palate. The finish is gorgeously sweet. The precision and depth are staggering. The after-taste seems endless. This will need quite some time to develop absorb its sweetness and develop its full finesse. 2033-2068

2018er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK	23 19	95+
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese GK was harvested at 125° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of pear, herbs and fine spices. The wine is elegantly well balanced and leaves a superbly complex and pure feel of herbs and whipped cream in the long finish. The wine is still massively reduced but the potential is immense! Zesty acidity underlines the wine's greatness in the after-taste. 2033-2069

2018er	Schloss Lieser	Bernkasteler Doctor Riesling Kabinett	13 19	94
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The 2018er Bernkasteler Doctor Riesling Kabinett was harvested at approx. 92° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It offers a stunning nose of hay, pear, pineapple zest, whipped cream and some dried herbs so typical of the vineyard. The wine develops the beautifully creamy side of a Spätlese paired with a nice kick of acidity on the palate. The finish is superbly playful and deep. As for all Doctor wines, this gorgeous wine will need a lot of time to fully develop its flavors. But the raw materials are simply amazing! 2033-2058



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Weingut Schloss Lieser

(Lieser – Middle Mosel)

2018er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Auslese	21 19	94
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The 2018er Piesporter Goldtröpfchen Riesling Auslese was harvested at well above 100° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of passion fruit, pear, cream, spices and Provence herbs. The wine has a gorgeous creaminess on the palate and leaves a superb feel of ripe fruits, a hint of zesty acidity and some fine spices in the long finish. This superb "feine Auslese" as made in the old days is simply superb. 2028-2048

2018er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Spätlese	17 19	94
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese was harvested at approx. 95° Oechsle and was fermented down to sweet levels of residual sugar. It offers a gorgeous nose of passion fruit, whipped cream, herbs, spices and smoky slate. The wine develops the juicy presence of a gorgeous "drinking Auslese" on the palate and leaves a fabulously mouthwatering feel in the long and refined finish. This wine has the full presence of a light Auslese, but what a great effort! 2028-2048

2018er	Schloss Lieser	Lieserer Niederberg Helden Riesling Auslese	18 19	93
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The 2018er Lieserer Niederberg Helden Riesling Auslese was harvested at well above 100° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of hay, mirabelle, apricot, almond, spices and herbs. The wine is nicely juicy and structured on the palate and leaves a gorgeously creamy yet subtly zesty feel of herbs in the long and nicely smooth finish. 2028-2048

2018er	Schloss Lieser	Lieserer Niederberg Helden Riesling Auslese GK	22 19	93
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The 2018er Lieserer Niederberg Helden Riesling Auslese GK was harvested at 125° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a ripe and round nose of melon, grapefruit, almond cream, spices and fine herbs. The wine comes over as sweet on the palate and leaves a mild feel of acidity in the round and smooth finish. The full complexity of the wine only comes through in the after-taste, where layer upon layer of finely sizzled fruity flavors add to its charm. 2028-2048

2018er	Schloss Lieser	Lieserer Niederberg Helden Riesling Spätlese	14 19	93
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The 2018er Lieserer Niederberg Helden Riesling Spätlese was harvested at approx. 95° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a gorgeous nose of pear, almond, herbs and spices. The wine delivers beautiful flavors of ripe fruits, cream and fine spices on the palate and leaves a nice feel of minerals, zesty citrusy fruits and fine herbs in the long finish. The sweetness is noticeable but nicely playful. This only needs a decade or so of bottle aging to develop its full finesse. 2028-2048

2018er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Kabinett	12 19	93
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The 2018er Piesporter Goldtröpfchen Riesling Kabinett was just above 90° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It offers a superb nose of cassis, passion fruit, lemon and fine spices. The wine is beautifully elegant and has the raciness of a Kabinett paired with the delicate creaminess of a Spätlese on the incredibly pure and engaging palate. The finish is nicely mouthwateringly tart and makes one magically go for more. This will benefit from a few years of bottle aging but we can understand anyone cracking open a bottle in the coming months. 2028-2048

2018er	Schloss Lieser	Wehlener Sonnenuhr Riesling Auslese	20 19	93
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The 2018er Wehlener Sonnenuhr Riesling Auslese was harvested at well above 100° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a gorgeous nose of lemon, grapefruit puree, pear, quince, mirabelle and fine herbs. The wine is nicely creamy on the palate and leaves a superb playful feel of fruits and spices in the finish. This is nicely playful and very alluring. 2028-2048

2018er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Auslese	19 19	92
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese was harvested at well above 100° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a gorgeous nose of passion fruit, pear, melon, licorice, smoke and Provence herbs. The wine is nicely smooth and subtly zesty on the sweet, creamy yet filigreed palate and leaves a very long and smooth feel in the long finish. 2028-2048



Mosel Fine Wines

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Weingut Schloss Lieser

(Lieser – Middle Mosel)

2018er	Schloss Lieser	Lieserer Niederberg Helden Riesling Spätlese NH Junior	41 19	92
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The 2018er Lieserer Niederberg Helden Riesling Spätlese NH Junior was made by Niklas Thomas, the son of Thomas Haag, from his first vineyard which he owns in the Niederberg Helden and was fermented down to fully fruity-styled levels of residual sugar. The wine offers a nicely animating nose made of pear, whipped cream, herbs and fine spices. It delivers the beautifully playful yet subtly creamy side of a true Spätlese on the palate and leaves a gorgeously zesty side in the nicely racy and surprisingly refined finish. 2028-2048

2018er	Schloss Lieser	Wehlener Sonnenuhr Riesling Kabinett	11 19	92
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The 2018er Wehlener Sonnenuhr Riesling Kabinett was harvested at just above 90° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It offers a beautiful nose made of white peach, pear, melon, citrusy fruits and fine spices, all wrapped into a blanket of residual scents from the spontaneous fermentation. The wine is nicely smooth with mild acidity on the palate and leaves a gorgeous feel of fruits and spices in the long and playfully zesty finish. This gorgeous fruity-styled wine delivers all the juicy presence of a light Auslese wrapped into the freshness of a Kabinett. 2028-2048

2018er	Schloss Lieser	Wehlener Sonnenuhr Riesling Spätlese	16 19	92
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The 2018er Wehlener Sonnenuhr Riesling Spätlese was harvested at approx. 95° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a beautiful nose of pear, mirabelle, spices and herbs. The wine develops the full creaminess of an Auslese on the palate and leaves a great feel of herbs and spices in the long finish. The after-taste is smooth and hugely satisfying. 2028-2048

2018er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	15 19	91+
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Spätlese was harvested at approx. 95° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a gorgeous nose of pear, honey, apricot blossom and smoke. The wine develops the beautiful creamy presence of an Auslese on the palate and leaves a superb feel of creamy herbs and mirabelle in the long finish. There is quite some upside here if the wine develops aromatically. 2028-2048

2018er	Schloss Lieser	Brauneberger Juffer Riesling	07 19	91
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The 2018er Brauneberger Juffer Riesling was made possible thanks to the higher yields of the vintage. It was fermented down to just off-dry levels of residual sugar (11 g/l). The wine offers an inviting nose of creamy mirabelle, Provence herbs, and fine spices. It is nicely intense without being hot on the palate and leaves a pure and clear feel of cream, minerals and pear in the long and satisfying finish. The nicely tart after-taste is bold and packed with flavors. Now-2028

2018er	Schloss Lieser	Brauneberger Juffer Riesling Kabinett	10 19	91
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The 2018er Brauneberger Juffer Riesling Kabinett was harvested at approx. 90° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It offers a still comparatively restrained nose made of pear, melon, herbs (from reduction) and fresh spices. The wine is nicely creamy and smooth on the palate, with a great touch of herbs and creamy fruits. The wine retains a playful side but has the presence of a Spätlese. The finish is beautifully long and playful in a moderately creamy style. This is a very nice Spätlese-styled wine. 2028-2048

2017er	Schloss Lieser	Pinot Noir	46 19	91
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The 2017er Pinot Noir comes from the Lieserer Niederberg Helden and was fermented for 18 months in a used barrique bought from the Paul Fürst Estate in Franconia. It offers a gorgeous nose of ripe strawberry, a hint of barbecue herbs and some spices including a dash of clove. The wine proves superbly tactile and complex on the palate and leaves a long feel of fresh strawberry, cherry, frozen cranberry and spices in the beautifully dry and stylish finish. This is easily among the finest Pinot Noir from the Mosel! Now-2027

2018er	Schloss Lieser	Piesporter Riesling Trocken Goldstück	06 19	90
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The 2018er Riesling Goldstück, as it is referred on the consumer label, comes from Estate holdings in the Piesporter Falkenberg and early selections in the Piesporter Goldtröpfchen. It offers a big nose of greengage, pear, melon, ginger, Provence herbs, fine spices and smoke. The wine is hugely intense and full of structure on the palate and leaves a rather big yet deep impression of herbs in the long and quite complex finish. Now-2026



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By Jean Fisch and David Rayer

Weingut Schloss Lieser

(Lieser – Middle Mosel)

2018er	Schloss Lieser	Riesling Kabinett Trocken Kabinettstück	03 19	88
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The 2018er Riesling Kabinettstück, as it is referred to on the consumer label, comes from holdings in Lieser (Schlossberg, Rosenlay), Kesten and Monzel. The wine offers a rather enticing nose made of dried mirabelle, lemon, fine spices and herbs. It proves quite powerful and "big" on the palate. Notes of camphor and Provence herbs add to feeling of presence and depth. This wine may not have the lightness of a Kabinett but does make this up through presence and depth. Now-2026

2018er	Schloss Lieser	Lieserer Riesling Trocken Heldenstück	05 19	88
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The 2018er Riesling Trocken Heldenstück, as it is referred on the consumer label, comes essentially from younger vines in the Niederberg Helden. It is still quite backward and offers big and bold flavors of pear, greengage, dried tea, camphor and smoky herbs. The wine proves rather big and bold on the palate, where a touch of heat adds to the wine's bold presence. The finish is intense and quite long. Now-2026

2018er	Schloss Lieser	Riesling Trocken SL	01 19	85
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The 2018er Riesling Trocken SL comes from the pre-harvest in the main vineyards as well as Estate holdings in secondary vineyards such as the Maringer Honigberg. It offers a big and inviting nose of pear, mirabelle, camphor and spices. The wine is rich and comparatively powerful on the palate (certainly by the standards of a "mere" Estate wine) and leaves an intense and surprisingly deep feel of spices and herbs in the long and slightly hot finish. Now-2026

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Carl Loewen

(Leiwen – Middle Mosel)

Christopher Loewen is happy and almost relieved by the 2018 vintage: "We have been waiting long on such a vintage. At last, the 2018 vintage brought us some good yields combined with great grapes. Spring was dry and the summer was extremely dry. But fortunately, the previous winter was wet and filled the soil with water, which allowed the grapes survive. At the beginning of September, some parts of the Mosel, in particular the central Middle Mosel saw some thunderstorms. Around Leiwen, there was no such rain and little botrytis developed. This means that we only started our harvest on October 1. However, in true Loewen style, we completed it swiftly, in just two weeks. During the harvest, we focused on acidity and not on sugar levels. With hindsight, this proved the right decision, as we were able to bring in grapes with the usual sugar levels in the must as in previous vintages. We tried hard to bring in some botrytized grapes but this proved hardly possible, except for an Auslese GK. We did however leave some grapes out for an Eiswein, which we harvested on January 21. Overall, the fermentations took a long time, and 10% of the casks had not even finished fermenting by June! Also, the wines took a lot of time, approx. two weeks, to start their fermentation and this had an effect on the style of our wines, which are less fruit-driven and show more herbal, spicy and earthy notes than usual. The wines are mineral, with a big mouthfeel and a nicely creamy side. I find them highly interesting!"

The Estate was able to produce its full portfolio of wines right up to an Auslese GK from the Maximiner Herrenberg (earmarked for this year's Auction) as well as ... a BA "-9°C". As Christopher explained, "we decided to commercialize the Eiswein harvested at the beginning of 2019 as a BA, as it already saw quite some botrytis and lacked the typical acidity of Eiswein," and it is earmarked for a future Auction. All wines took a while to finish the fermentations, and as a consequence the single-vineyard wines were only bottled at the end of May.

Karl-Josef and Christopher Loewen produced an impressive collection in 2018. The wines are more backward and slightly bigger than usual, but they retain the incredible "cut" and precision that has made the success of this Estate. In particular, the Maximiner Herrenberg Trocken Alte Reben and the 1896 remain some of the finest dry and off-dry wines of the region. Also as usual, this is an Estate where the "entry level" wines offer stunning value for money. The Riesling Alte Reben will give many high-end wines a good run for their money. All in all, except for the need for more patience (as the wines will need time to fully develop), there is much to like in the Loewen wines this year!

NB: The Estate wines (Blauschiefer, Quant and Weissburgunder) were not tasted. The Maximiner Herrenberg Auslese GK will be reviewed in the August Issue published ahead of the Auctions. The GGs will be reviewed in the October Issue.

2018er	Carl Loewen	Thörnicher Ritsch Riesling Auslese	19 19	94
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The 2018er Thörnicher Ritsch Riesling Auslese was made from almost fully clean fruit harvested at 95° Oechsle and was fermented down to fully sweet levels of residual sugar. The wine offers a rather discreet and herbal nose where the fruity elements (including pear, lemon, starfruit, passion fruit and a hint of coconut) only gradually emerge from the glass. The wine may still be on the sweet side on the palate, but it already shows beautifully alluring and multi-layered flavors of pear, lemon, melon, lemongello and coconut, all wrapped into some apricot blossom in the finish. This is a ripe but complex sweet wine in the making. 2033-2058

2018er	Carl Loewen	Riesling "1896"	17 19	93+
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The 2018er Riesling "1896" comes from century-old un-grafted vines (planted in 1896) in the Longuicher Maximiner Herrenberg using traditional winemaking methods dating back to the 1900s and was fermented down to 12 g/l of residual sugar. This hay-colored wine offers a beautiful even if still rather reduced nose made of candied grapefruit, ginger, cinnamon, whipped cream, and fine herbs. It is nicely playful yet creamy on the intense palate and leaves a delicately smooth yet multi-layered feel of herbs, ripe fruits and minerals in the long and suave finish. A touch of zest and tartness rounds off the experience. This remarkable wine feels slightly more off dry than in other recent vintages. We would therefore opt to enjoy this after a couple of years of aging. 2026-2038

2018er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Trocken "1896" Alte Reben	14 19	93
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The 2018er Longuicher Maximiner Herrenberg Riesling Trocken "1896" Alte Reben is a dry Riesling made from century-old un-grafted vines (planted in 1896) in a plot at the lower end of the vineyard. It is still quite backward and really only hints at herbal and spicy elements of ripe and delicately creamy orchard fruits on the nose. After a while, a fresher side with ginger, grapefruit and aniseed herbs brings some depth to the nose. The wine is all about greengage, whipped cream, mouthwatering minerals and a nice kick of zest (certainly by the standards of the vintage) on the palate. The finish is intense, ripe and rich but is lifted up by grapefruit and chalky minerals. There is clearly some upside, as the wine develops with age. 2023-2033



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Carl Loewen

(Leiwen – Middle Mosel)

2018er	Carl Loewen	Leiwener Laurentiuslay Riesling Spätlese	18 19	92
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The 2018er Leiwener Laurentiuslay Riesling Spätlese was harvested at 91° Oechsle and was fermented down to fruity-styled levels of residual sugar (62 g/l). The wine develops a gorgeous even if ample nose made of grapefruit, passion fruit, pear, whipped cream, herbs and fine spices. It has the full creamy presence of an Auslese on the palate. Thankfully, the rich creamy and fruity flavors are nicely lifted up by a touch of zesty acidity. The finish is powerful, assertive and quite impressive. Apricot in the after-taste adds to the big and luscious side of this very nice sweet wine! 2028-2048

2018er	Carl Loewen	Detzemer Maximiner Klosterlay Riesling	12 19	91
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The 2017er Maximiner Klosterlay Riesling (as it is referred to on the commercial label) is made from 45 year-old vines in the central part of the vineyard and was fermented down to 12 g/l of residual sugar. This offers a beautiful nose of pear, melon and creamy mirabelle, all wrapped into some refreshing aniseed herbs. The wine is beautifully intense and balanced on the palate and leaves a creamy feel of spices and herbs in the long and nicely balanced finish. A great tension between ripe orchard fruits and fresh aniseed herbs rounds off the experience in the delicately smooth finish of this classy effort! 2021-2030s

2018er	Carl Loewen	Longuicher Herrenberg Riesling Kabinett	09 19	91
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The 2018er Longuicher Herrenberg Riesling Kabinett is made from grapes harvested at 83° Oechsle from up to 100 year-old un-grafted vines situated high up the hill and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). The wine offers a beautiful nose made of grapefruit, pear, melon and aniseed herbs, wrapped into some white flowers. It develops nice flavors of pear and freshly cut apple on the creamy and smooth palate and leaves a nice fruit-zest tension in the long and delicately creamy finish. The sweetness covers a little bit the zesty side (which only comes through in the after-taste). We would therefore opt to enjoy this Spätlese-styled wine in a decade or more, when the sweetness will have receded. 2028-2048

2018er	Carl Loewen	Riesling Alte Reben	11 19	90
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The 2018er Riesling Alte Reben is made from very old vines planted between 1949 and 1962, mostly situated in the Leiwener Klostergarten and for a tiny part in the Detzemer Würzgarten, and was fermented down to just off-dry levels of residual sugar (10.4 g/l). This offers a remarkably backward nose made of candied mirabelle, pear, a hint of mango, aniseed herbs, and fine spices. The wine is nicely playful and delicately tart on the palate and leaves a firm herbal element in the long and superbly playful finish. The beautifully dry-tasting and delicately tart after-taste is all about aniseed herbs. 2021-2028

2018er	Carl Loewen	Leiwener Laurentiuslay Riesling Trocken Alte Reben	13 19	89+
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The 2018er Leiwener Laurentiuslay Riesling Trocken Alte Reben comes from century-old un-grafted vines in the steep hill part of the vineyard. The wine offers a ripe and subtly creamy nose of pear, kumquat, herbs, ginger and fine spices. It proves on the powerful and forceful side on the impeccably balanced palate and leaves a creamy and slightly hot feel of herbs in the long finish. The after-taste is all about herbs and spices. This dry wine proves bigger than usual and will please lovers of more ostentatious expressions of the genre. 2020-2028

2018er	Carl Loewen	Riesling Trocken Varidor	05 19	88
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The 2018er Riesling Trocken Varidor is made from grapes harvested in the steep part of the Leiwener Klostergarten. It offers a gorgeously herbal and spicy nose where the fruity elements (driven by pear, grapefruit and mirabelle) only gradually emerge with airing. The wine is nicely tart, spicy and playful on the palate and leaves a pure and clean feel of minerals, dried herbs and earthy spices in the long and classy finish. This is a remarkable Estate wine! Now-2023

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

Maximin and Carl von Schubert think highly of their 2018 vintage: "2018 brought us great quality AND good quantities, and this in all categories. We started our harvest very early, during the week of September 17-23, first with Pinot Blanc but, at the end of this week, with Riesling and Pinot Noir. We actually found out that the acidity levels were still quite high and the Oechsle degrees in the grapes were not as high as we would have thought. Of course the sugar density degrees then increased steadily as we progressed through the harvest. The grapes remained beautifully clean thanks to the great dry weather conditions. We had nearly all the time we wanted to do our different selections, and had not to worry about some bad weather coming in and disturbing work. Consequently, we only completed our harvest on October 26. We hardly saw any botrytis, but we made a special effort to sort out the few botrytized grapes we could find. In the end, it proved enough to make both some BA and TBA. The fact that we had good ripeness and little botrytis means that we were able to produce many Auslese. As there was hardly any botrytis, the individualities of the Auslese really came through and we decided against blending them together and instead produced many different "Cask Numbered" Auslese. We took advantage of the ripe acidity and ripe stems to let part of our grapes, also some destined for fruity-styled wines, go through a pre-fermentation cold soak. Going through a pre-fermentation cold soak may sound counter-intuitive in a vintage with ripe acidity, but our experience showed that it worked for us: The wines are more expressive and develop more luscious aromatics. Also for our basic wines, we could use the casks from early harvested fruit which had quite some acidity and those from late harvested fruit, so that we have a great balance after blending. All in all there is much to love in the 2018 vintage."

The Estate extended its usual portfolio of wines to include a GG from the Bruderberg (in addition to those from the Abtsberg and Herrenberg). It also leveraged the 2018 vintage to produce a whole bevy of bottlings of "Auslese Nr." next to two BAs and one TBA. The Estate will bring one Kabinett and two bottlings of "Auslese Nr." (a GK and a Lange GK) to this year's Auction. Lastly, it will release its 2015er Fusion, a Riesling matured in new oak for two years, in Fall 2019, together with its GGs and Pinot Noir.

The Estate produced an impressive collection of wines which show more presence and gravitas than usual, courtesy to the ripe and sugar-rich nature of the 2018 vintage. Despite this, the dry wines retain finesse and elegance and the off-dry wines are full of character. The fruity-styled Kabinett and Spätlese are juicy and aromatic, even though one has to keep in mind that, taste-wise, they often kick at one level (if not more) above their declared Prädikat. But the real sweet spot of the vintage seems to us to be at the Auslese level, where lovers of this fine Estate will find many truly remarkable wines on offer ... but which will require quite some patience (a decade and probably more) to fully shine!

NB: The Abtsberg BA and TBA as well as the Pinot Blanc Reserve were not yet ready for tasting. The auction bottlings will be reviewed in a special section of the August Issue published ahead of the Auctions. The GGs will be reviewed in the October Issue.

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 89	26 19	94+
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The 2018er Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 89 was fermented down to noble-sweet levels of residual sugar. This offers a quite aromatic and citrus-infused nose of pear, white flowers, grapefruit zest, mint, passion fruit and melon. The wine is ripe, juicy and fruity on the nicely zesty and light-footed palate. This beautifully playful and comparatively airy expression of Auslese only needs to integrate its noticeable sweetness in order to shine. There is great upside as the wine becomes more nuanced at maturity. 2033-2058

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 87	29 19	94+
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The 2018er Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 87 was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous and attractive nose of mango, pineapple, apricot, cherry, blackberry, plum and almond cream. The wine is still on the sweet side at the moment, yet the underlying complex and multi-layered structure comes over as juicy on the palate. Flavors of tangerine, candied grapefruit, almond cream and spices as well as raisin and fig round off the pleasure to drink this classy sweet Riesling in the very long, almost forceful and deep finish. There is quite some upside here, especially when the wine becomes more nuanced as the current sweetness recedes. 2028-2048

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Auslese	36 19	94
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The 2018er Maximin Grünhäuser Abtsberg Riesling Auslese was fermented down to noble-sweet levels of residual sugar. It offers a superbly refined and elegant ripe nose of honey, pineapple, almond cream, candied grapefruit, lead pencil, apple jelly and orange zest. Despite its ripeness and sweetness, the wine proves superbly multi-layered and playful on the palate. Honeyed flavors of exotic fruits give way to gorgeously smoky and almond-infused elements in the very long, impactful and multi-layered finish. 2028-2058



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Beerenauslese	30 19	94
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The 2018er Maximin Grünhäuser Abtsberg Riesling Beerenauslese was made from fruit harvested at a comparatively moderate 130° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a stunning and great ripe nose of quince, aniseed herbs, poached pear, litchi, dried apricot and orange blossom as well as honeyed fruits, all whipped up by a touch of volatile acidity which quickly evaporates. The wine develops nicely pure and direct flavors of toffee, honey and quince jelly on the still very sweet palate and leaves an unctuous and direct feel of almond and whipped cream in the beautifully smooth and unctuous finish. This BA will need quite some time to integrate its currently dominating sweetness. It should then prove an exquisite even if slightly round expression of high-end noble-sweet Riesling. 2038-2068

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Auslese Nr. 72	35 19	93
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The 2018er Maximin Grünhäuser Herrenberg Riesling Auslese Nr. 72 was fermented down to noble-sweet levels of residual sugar. It offers an aromatically ripe and honeyed nose of pear, pineapple, apricot, guava, tar, earthy spices and anise. The wine is still on the fruity and sweet side on the palate, a feeling which is reinforced by the moderate sensation of acidity. This leads to a long, smooth and honeyed finish. 2033-2058

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Auslese	24 19	92+
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The 2018er Maximin Grünhäuser Herrenberg Riesling Auslese was fermented down to noble-sweet levels of residual sugar. It offers a delicately ripe nose of pear, melon, sweet yellow peach, candied orange, a hint of litchi and almond cream. The wine is intensely honeyed and juicy on the palate, and has its flavors dominated by sweetness at this early stage in the long and smooth finish. This needs at least a decade to fully integrate. It could then easily exceed our expectations as it becomes more nuanced with age. 2033-2058

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Kabinett	02 19	92
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The 2018er Maximin Grünhäuser Abtsberg Riesling Kabinett was made from fruit harvested at 87° Oechsle degrees and was fermented down to sweet levels of residual sugar. It is still marked by residual notes from its spontaneous fermentation, and only gradually reveals deeper notes of vineyard peach, smoke, aniseed herbs, violet and plum. Juicy yellow fruits blend into candied zest and almond cream on the superbly playful palate. The finish is superbly long and refined. 2028-2048

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Spätlese	06 19	92
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The 2018er Maximin Grünhäuser Abtsberg Riesling Spätlese was made from fruit harvested at comparatively high levels of Oechsle degrees, and fermented down to fully sweet levels of residual sugar. It proves quite smoky at first and only gradually reveals gorgeous notes of butter cream, pear, quince, dried apricot, a hint of litchi and guava. The wine is quite playful on the palate where juicy honeyed fruits are pepped up by a delicately ripe and zesty acidity. The finish is intensely long, smooth and smoky and offers all the rich and enticing presence of an Auslese. 2028-2058

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Spätlese	05 19	92
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The 2018er Maximin Grünhäuser Herrenberg Riesling Spätlese was fermented down to fully sweet levels of residual sugar. It exhibits an exotic and ripe nose of papaya, mango, pear, guava and dried apricot as well as a hint of smoke and ginger. Creamy and ripe flavors of mango, almond, candied orange and honey make for a quite intense and creamy Auslese styled wine on the palate. The finish is smooth and still on the sweet side. This will need some years to integrate its sweetness. 2028-2053

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Superior	10 19	91
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The 2018er Maximin Grünhäuser Herrenberg Riesling Superior was fermented down to 16 g/l of residual sugar. It offers a beautiful nose of spices, vineyard peach, almond cream, herbs and smoke all wrapped into residual scents from its spontaneous fermentation. The wine is delicately light and refined on the palate and leaves a finely creamy and fruity feel in the long and smooth finish. This off-dry Riesling will need a couple of years to fully shine. 2022-2033



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Superior	09 19	90
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The 2018er Maximin Grünhäuser Abtsberg Riesling Superior was fermented down to 16 g/l of residual sugar. It displays a generously ripe and subtly exotic nose of pineapple, plum, smoke, pear, herbs and a hint of melon. The wine is quite intense yet also delicately smooth and juicy on the palate and leaves a nice sense of grip in the slightly powerful finish. This bigger expression of Abtsberg Superior than usual will be ready rather soon. 2020-2028

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Kabinett	03 19	90
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The 2018er Maximin Grünhäuser Herrenberg Riesling Kabinett was fermented down to sweet levels of residual sugar. It offers a pure, aromatic and refined nose of vineyard peach, almond cream, spices, smoky bacon and pear. The wine is delicately smooth and creamy on the palate. The finish offers a greater sense of lightness even if the riper side of the wine still dominates. This Spätlese-styled Riesling will need quite some years to integrate its richness and fully shine. 2026-2038

2017er	Maximin Grünhaus	Maximin Grünhäuser Pinot Noir	21 19	90
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The 2017er Maximin Grünhäuser Pinot Noir comes from fruit harvested in the Abtsberg and was fermented and aged in 20% new oak for 18 months. It will be released commercially on September 1, 2019. The wine offers a beautifully expressive nose of dark cherry, blue berry, mashed strawberry, clove and spices, as well as some fine scents from the wood aging. It develops nice fresh flavors underpinned by noticeable but ripe tannins on the structured and juicy palate, and leaves a nice sense of intensity and grip in the long and pure finish. While the alcohol level is technically on the high side (13.5%), this does not come through. This outstanding expression of Spätburgunder now only needs a couple of years of bottle aging to fully shine. 2022-2032

2015er	Maximin Grünhaus	Maximin Grünhäuser Riesling Fusion	12 17	90
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The 2015er Maximin Grünhäuser Riesling Fusion is a special cask of dry Riesling (with 9 g/l of residual sugar) harvested in the Abtsberg and aged in new oak for 2 years on its fine lees and another 2 years in bottle before being released commercially (on September 1, 2019). The wine makes one immediately think of Burgundy as ripe notes of toffee, honeysuckle, butter cream, vanilla, sweet yellow peach and candied grapefruit with a hint of coconut emerge from the glass. The wine is smooth and delicately creamy on the palate. The creamy side keeps the upper hand over the fruits right up into the comparatively light-weighted, precise and smooth finish. This atypical but typical expression of dry Riesling will particularly please lovers of suave white Burgundies. Now-2025+

2018er	Maximin Grünhaus	Maximin Grünhäuser Bruderberg Riesling Kabinett	04 19	89
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The 2018er Maximin Grünhäuser Bruderberg Riesling Kabinett was fermented down to fully-sweet levels of residual sugar. It offers delivers a rich and ripe nose of apricot, pear, dried apricot, yellow peach, and blackberry. The wine proves intensely juicy and slightly honeyed on the creamy and smooth palate and leaves a light feel of almond cream with Spätlese presence in the rich, pure and direct finish. 2023-2038

2018er	Maximin Grünhaus	Maximin Grünhäuser Pinot Blanc	14 19	88
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The 2018er Maximin Grünhäuser Pinot Blanc comes from fruit harvested in the Herrenberg and was fermented in traditional (used) Fuder casks. It offers a nicely aromatic and direct nose of William's pear, apple jelly, grapefruit, white flowers and dill. Ripe and clean flavors of sweet yellow fruits (peach, pineapple, and pear) make for a smooth feel on the palate, yet there are good spicy notes which add freshness to this rather ripe and round expression of un-oaked Pinot Blanc. Now-2023

2018er	Maximin Grünhaus	Maximin Grünhäuser Riesling Trocken Alte Reben	15 19	88
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The 2018er Maximin Grünhäuser Riesling Trocken Alte Reben was made from fruit harvested mainly in the Abtsberg with in addition grapes from the Herrenberg, and was fermented down to 8 g/l of residual sugar. Spicy notes of pepper and ginger give way to riper scents of apricot, tangerine, yellow peach and pear on the nose after some airing. The wine proves rather smooth yet juicy on the spicy palate and leaves one with a fresher feel of zesty fruits in the slightly herbal and still quite tart finish. This dry Riesling will need some bottle aging to fully develop its flavors. 2020-2028



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By Jean Fisch and David Rayer

Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

2018er	Maximin Grünhaus	Maximin Grünhäuser Riesling Feinherb Alte Reben	16 19	87
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The 2018er Maximin Grünhäuser Riesling Feinherb Alte Reben was made from fruit harvested in the Abtsberg and Herrenberg, and was fermented down to 16 g/l of residual sugar. It offers a rich and ripe nose of poached pear, pineapple, apple, plum and smoke. The wine comes over as fruity and smooth on the structured and slightly powerful palate. The finish is comparatively fresh and light but an intense and riper side drives in the after-taste. This bigger expression of off-dry Riesling will need some food to buffer off its structure. Now-2024

2018er	Maximin Grünhaus	Maximin Grünhäuser Riesling Trocken Monopol	01 19	87
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The 2018er Maximin Grünhäuser Riesling Trocken Monopol was made from fruit harvested mainly in the Herrenberg with in addition grapes from the Abtsberg, and was fermented down to 8 g/l of residual sugar. It offers a fresh and light nose of yellow peach, pear, damson plum, almond, candied grapefruit and smoke. The wine is nicely structured and refined on the palate and leaves a direct herbal and spicy feel in the tart and lime-infused finish. This nice dry wine will need at least a year in the bottle to integrate its different components. 2020-2025

2018er	Maximin Grünhaus	Riesling Maximin	01 19	85
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The 2018er Riesling Maximin is an off-dry Riesling (with 18 g/l of residual sugar) made from fruit sourced from a trusted partner (also in the Mosel and not confined to the Ruwer valley) as well as from the Mertesdorfer Herrenberg. It offers a direct and nicely aromatic nose of fresh orchard fruits, spices, anise and apricot. The wine proves juicy and light-footed on the palate and leaves a persistent, dry-tasting feel in the spicy finish. Now-2023

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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

Egon Müller is quite satisfied with his 2018 vintage: "I'm particularly relieved that 2018 yielded on both the quantity and quality front. I didn't want to start my harvest too early. I felt that the acidity was still somewhat unripe in mid-September. We started on September 24. We did quite some selections in this vintage, actually every single day, as botrytis did not develop widely. But there were always here and there pockets of botrytis development. We were able to bring in two different TBAs, one which we were able to pick 8-9 days after the start and one at the end of the harvest, which we completed on October 20. The wines have a low pH, which gives them a superbly freshness despite the slightly lower acidity levels than in recent vintages. 2018 reminds me a lot our 2011 vintage, although I find that the 2018 wines have more freshness overall."

The Estate produced its regular portfolio of wines right up to two TBAs, picked at up to 260° Oechsle (which are still fermenting). In addition, there is still one cask of possibly dry Scharzhofberger Riesling in the cellar, but it has also not yet finished its fermentation and the Estate has not yet decided what it will eventually choose to do with it (it is no secret that the goal is to produce the first Scharzhofberger GG). The Estate will bring two wines at this year's Auction, a Scharzhofberger Riesling Kabinett Alte Reben and a Scharzhofberger Auslese GK. The more generous yields of the 2018 vintage allowed the Estate to produce a second bottling of Scharzhofberger Kabinett Alte Reben (AP 10), which it is holding back at the moment.

Egon Müller produced an impressive collection of wines which shine through the richness and opulence of their fruit, but also through some unusual depth and force, a result of comparatively high levels of residual sugar and sometimes higher levels of alcohol. All wines kick at a level above their usual standards in terms of presence. This is particularly true at the Auslese level: For instance, the superb non-auction Auslese GK gives one the full presence and depth usually found in the BAs of this Estate, which gives astute wine lovers some potential good deals. However, the price to pay (beyond the monetary one) is that one will need to wait quite some time (think decades) for the wines to integrate their sweetness and structure.

NB: The TBAs were not yet bottled and ready for tasting. The second bottling of Scharzhofberger Kabinett Alte Reben (AP 10) was not tasted. The auction Scharzhofberger Kabinett Alte Reben and Auslese GK will be reviewed in the dedicated Issue to be released ahead of the Auction.

2018er	Egon Müller	Scharzhofberger Riesling Auslese GK	09 19	96
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The 2018er Scharzhofberger Auslese GK was fermented down to fully noble-sweet levels of residual sugar (180 g/l). It delivers admirably attractive and complex scents of roasted pineapple, honey, pear, beeswax, mirabelle, apricot and smoke. The wine coats the palate with juicy, honeyed and intense notes of exotic fruits, honey and tar. The finish is very intense, superbly long and vibrating. This beautiful BA in all but name is hugely impressive yet still immensely sweet and on the baroque side of things at this early stage. It could well need two decades to integrate its sweetness and fully shine. 2038-2088

2018er	Egon Müller	Scharzhofberger Riesling Auslese	08 19	94+
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The 2018er Scharzhofberger Auslese was fermented down to noble-sweet levels of residual sugar (114 g/l). It delivers a rich yet elegant nose of whipped almond cream, candied vineyard peach, spices and pear. The wine is extremely rich and sweet on the palate at this early stage. Notes of mango, roasted pineapple and almond cream give the wine the full presence of a luscious Auslese lange GK. The finish is structured, intense and very long, yet also quite opulent. This impressive noble-sweet wine will need quite some time to absorb its residual sugar and could well exceed our high expectations as it develops its finesse with age. 2038-2068

2018er	Le Gallais	Wiltinger braune Kupp Riesling Auslese	07 19	94+
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The 2018er Wiltinger braune Kupp Auslese is made from grapes harvested at up to a full 125° Oechsle and was fermented down to noble-sweet levels of residual sugar (116 g/l). It offers an opulent and rich nose of an "Auslese GK" as scents of honey, candied exotic fruits, strawberry, grapefruit, passion fruit and ginger cake emerge from the glass. The wine proves deliciously ripe, creamy and soft on the palate. Plenty of exotic fruits are well wrapped into zesty elements in the long and intense finish. This impressive noble-sweet wine will need quite some time to absorb its residual sugar and could well exceed our high expectations as it develops its finesse with age. 2038-2068

2018er	Egon Müller	Scharzhofberger Riesling Spätlese	06 19	93
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The 2018er Scharzhofberger Spätlese was fermented down to sweet levels of residual sugar (92 g/l). It delivers a quite rich spectrum of ripe fruits including mango, pineapple, almond cream, yellow peach, candied grapefruit and pear on the nose. The wine proves beautifully playful on the palate, where ripe flavors of fruits are well wrapped into creamy spices, minty herbs and smoke and leaves a quite opulent and almost forceful feel of creamy and exotic fruits in the impressively long finish. 2026-2048



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

2018er	Egon Müller	Scharzhofberger Riesling Kabinett	02 19	92
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This 2018er Scharzhofberger Kabinett was fermented down to fruity-styled levels of residual sugar (53 g/l). It proves quite restrained at first and only gradually reveals elegant and refined scents of pear, white flowers, herbs, gooseberry and spices. The wine is nicely creamy and at first slightly soft and sweet side on the palate before refreshing elements of minty herbs and spices join the party. The finish is nicely delicate, smooth and zesty. This more opulent expression of Kabinett than usual at this fine Estate will need quite some time to integrate its sweetness and fully blossom. 2028-2048

2018er	Le Gallais	Wiltinger braune Kupp Riesling Spätlese	05 19	92
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The 2018er Wiltinger braune Kupp Riesling Spätlese was fermented down to sweet levels of residual sugar (85 g/l). It proves quite restrained at first and only gradually reveals its intense and ripe nose of pineapple, mango, almond cream, papaya, plum, candied peach, and orange blossom. Bold and ripe flavors of pear, quince and apricot make for a very smooth and rich feel on the creamy palate. The wine proves intense and powerful in the long finish and leaves the impact of an Auslese in the after-taste. This opulent and quite baroque wine will need a solid decade (if not more) to integrate its sweetness and develop its refined side. 2028-2048

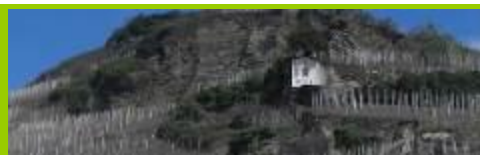
2018er	Le Gallais	Wiltinger braune Kupp Riesling Kabinett	04 19	91
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The 2018er Wiltinger braune Kupp Riesling Kabinett was harvested at more than 90° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers an aromatic and already quite exotic nose made of apricot, smoke, tangerine, candied grapefruit, orange peel, raspberry and almond cream. The wine coats the creamy, fruity but also quite sweet palate with flavors of orange, tangerine, pineapple and candied fruits, which are balanced out by some earthy spices and citrusy fruits in the long and slightly powerful and phenolic finish. The after-taste is full of hot spices and lime. This is an impressive fruity-styled wine but one which has already the full-on presence of a powerful Spätlese. 2026-2038

2018er	Egon Müller	Riesling Scharzhof	01 19	90
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The 2018er Scharzhof comes from the Estate's holdings in the Wiltinger Braunfels, Wiltinger Rosenberg and Saarburger Rausch and was fermented down to off-dry levels of residual sugar (28 g/l). Slightly reductive at first, this wine delivers a beautiful nose of pear, yellow peach, spices, aniseed herbs and smoke. The wine proves deliciously fruity and creamy on the palate, and develops some zesty fruits in the fresh and light finish. The after-taste proves superbly spicy and smoky, and quite long. 2022-2033

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

Sven Klinger, the Estate manager since 2004, sees 2018 as an extreme vintage: "2018 was probably even more extreme than 2010 and 2003, and the region has not seen such conditions since 1976 or 1959. February and March proved cool and dry. April marked the real start of the season with some remarkably high temperatures. As a result, bud break was early, around April 16-20. The high temperatures in May led to a very early and beautifully even flowering. Thankfully, there was no frost this year so that yields were saved. July and August were both really warm but our old vines did not suffer from water stress as the underground water reserves had been filled during the wet winter season. My initial plan was to start the harvest on September 20. But we remained cautious and regularly tested the evolution of the grapes. On September 1, grapes in the Wiltinger Kupp already showed 80° Oechsle degrees and 9 g/l of acidity! I eventually decided to bring forward our harvest starting date to September 10, as early as never before. We were the first one to harvest in the Saar in 2018. As usual, we first focused on Kabinett and brought in the grapes for this category in the first week of harvest. We continued harvest at a fast pace as acidity levels were going down and sugar levels increasing. This makes me think that ultimately we took the right decision to start early. 2018 also proves a great vintage for dry and off-dry wines as there was almost no botrytis right until mid-October. A shower then led to some botrytis, which allowed us to harvest quite some TBA material in the Kanzemer Altenberg. The finished wines may not have high acidity levels but they have a superb mineral profile. Most of the wines were bottled around mid-April."

The Estate produced its usual portfolio of wines, which is topped this year by a TBA picked at 280-290° Oechsle. There will be no Wiltinger Kupp Riesling Kabinett this year as the grapes proved already too ripe. The set of village wines is composed of a Wawerner and Kanzemer, and possibly a third one (Wiltinger or Ockfener), the Estate has not yet decided. As usual, the Estate will bring a special bottling of Kabinett and Spätlese from the Altenberg to this year's Auction.

The Estate managed to produce another beautiful collection of wines, which shines through its purity and depth. The decision to start early proved the right one as the Kabinett wines retain a great playful side. The Kanzemer Altenberg Kabinett is just slightly deeper than the Ockfener Bockstein and Wawerner Herrenberger. It has to be noted that the Spätlese and Auslese bottlings prove outstanding but have a richer structure than their Prädikat would indicate (the only exception being the regular Kanzemer Altenberg Spätlese).

NB: The Estate Riesling (Max), the village wines (except for the Wawerner), the GGs and the TBA were not yet bottled. The two auction wines will be reviewed in the dedicated Issue to be released ahead of the Auction.

2018er	von Othegraven	Kanzemer Altenberg Riesling Auslese Alte Reben	11 19	94
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The 2018er Kanzemer Altenberg Riesling Auslese Alte Reben was made from a selection of ripe and botrytized grapes harvested at 116° Oechsle. It delivers a stylish and hugely complex nose of roasted pineapple, almond cream, honey, butter, dried exotic fruits and yellow flowers. The wine presents great depth and smoothness on the palate. The botrytis impact is quite noticeable as there are plenty of exotic fruits wrapped into viscous and honeyed cream. The finish is very intense and long, yet also delicately smooth and juicy. This impressive dessert wine will particularly appeal to lovers of "Auslese lange GK"-styled wines. 2028-2058

2018er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	07 19	94
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The 2018er Kanzemer Altenberg Riesling Spätlese AP 07 was harvested at approx. 88° Oechsle, and was fermented down to sweet levels of residual sugar (80 g/l). It impresses through its complex yet airy nose of cassis, cherry, candied grapefruit, minty herbs, thyme and spices. The wine is gorgeously deep and playful on the palate and leaves one with an intense yet light and fresh feel in the very long and vibrating finish. This is a great Spätlese in the making. 2028-2048

2018er	von Othegraven	Kanzemer Altenberg Riesling Spätlese Alte Reben	09 19	94
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The 2018er Kanzemer Altenberg Riesling Spätlese Alte Reben was made from a selection of fruit slightly affected by botrytis harvested at well above 90° Oechsle, and was fermented down to fully sweet levels of residual sugar (95 g/l). The wine combines some initial freshness through smoky notes of minty herbs with more opulence and ripe exotic fruits including mango, apricot, orange zest, passion fruit and a touch of melon on the nose. The rich and slightly viscous presence from mango, honey and marzipan make for the rich deep feel of an Auslese GK on the otherwise compact and reserved palate. The finish is quite intense and even powerful (despite a low 7% of alcohol). This Auslese GK in all but name is truly impressive. 2033-2058

2018er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	04 19	93
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The 2018er Kanzemer Altenberg Riesling Kabinett AP 04 was harvested at just above 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (55 g/l). It delivers a gorgeously refined and floral nose of candied grapefruit, yellow peach, fine mirabelle, smoke and minerals. The wine is very delicate on the palate where fine ripe fruits mingle with some beautifully zesty acidity. This leads to a very long, dynamic and straight long finish. This is a Kabinett with depth and freshness. 2026-2038



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

2018er	von Othegraven	Wawerner Herrenberger Riesling Auslese	10 19	93
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The 2018er Wawerner Herrenberger Riesling Auslese comes from partially botrytized grapes harvested at 105° Oechsle on the vineyard's oldest vines planted in 1964, and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeously aromatic nose of mango, honey, candied grapefruit, orange, tangerine, vanilla and almond cream and dried apricot. The wine develops the viscous and exotic side of a full-on Auslese GK on the palate. Nut paste, marzipan and candied melon add to the very smooth, intense and quite powerful feel in the finish of this delicious dessert wine. 2033-2058

2018er	von Othegraven	Ockfener Bockstein Riesling Kabinett	02 19	92
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The 2018er Ockfener Bockstein Riesling Kabinett was harvested at just above 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It shows a beautifully restrained nose of smoke, almond cream, fresh herbs and aniseed herbs, as well as some sea breeze. Gorgeous yellow fruits give the wine a creamy and round feel on the slightly ripe and rich palate at first. However, some fresher elements quickly join the party and gives this Kabinett great drinking properties. The finish is zesty, focused and beautifully long. 2025-2038

2018er	von Othegraven	Ockfener Bockstein Riesling Spätlese	06 19	92
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The 2018er Ockfener Bockstein Riesling Spätlese was harvested at approx. 90° Oechsle and was fermented down to sweet levels of residual sugar (85 g/l). This shows a beautifully ripe and present nose of pear, apricot, a hint of melon, greengage, and almond cream. The wine is delicately smooth and sweet on the palate where some exotic fruits lead the pace, as mango, pineapple and guava are quite at the forefront. Some acidity turn around in the long and intense finish. This Auslese styled Riesling is quite superb. 2028-2043

2018er	von Othegraven	Wawerner Herrenberger Riesling Kabinett	03 19	92
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The 2018er Wawerner Herrenberg Riesling Kabinett was harvested at just above 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeously perfumed nose of white flowers, almond, mint, white peach, lime and a hint of apricot. The wine offers great fruity presence underpinned by apricot and peach on the palate and leaves a nicely focused and zesty feel in the pure and long finish. 2025-2038

2018er	von Othegraven	Riesling Kabinett Feinherb	01 19	90+
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The 2018er Riesling Kabinett Feinherb was harvested at a remarkably moderate 78° Oechsle in the Kanzemer Altenberg and was fermented down to 25 g/l of residual sugar. Residual scents from the spontaneous fermentation only gradually give way to fresh notes of vineyard peach, grapefruit spices, mint, earthy spices and a hint of apricot on the nose. The wine is light-weighted and very pure on the palate. The finish is refreshingly light and finely smoky. This will need a couple of years to fully develop its complexity and better integrate its residual sugar. 2022-2033

2018er	von Othegraven	Wawerner Riesling Feinherb	12 19	90
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The 2018er Wawerner Riesling Feinherb was harvested at 87° Oechsle and was fermented down to 17 g/l of residual sugar. It delivers a beautifully refined and aromatic nose of almond cream, yellow peach, apricot blossom, fine spices, minty herbs and smoke, all wrapped into some residual scents from its spontaneous fermentation. The wine proves light-weighted and airy on the palate, where some juicy yellow fruits are blended into zesty elements. The finish is as light as water yet there are plenty of spices and salty elements to add depth and freshness to the experience. 2020-2028

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Willi Schaefer

(Graach – Middle Mosel)

Christoph Schaefer is quite satisfied about his 2018 vintage and, in particular, with the decisions the Estate took: "It is a great vintage as we did not endure any losses due to the weather, something which we had not seen since quite a while! The defining factor of the vintage was the hot and enduring summer with hardly any rain. Fortunately, the Graacher vineyards are well provided with water so this was less of an issue for us. Many people saw parallels with the 2003 vintage, but there was a big difference. The grapes were not ripe by mid-September in 2003. In 2018, they were. We tasted them and were quite surprised. So we started our harvest on September 17 and really pushed through the harvest as quickly as we could as the acidities were tumbling. While we finished on October 13, we harvested the most in September and focused on higher up the hill in the last days of picking. At first, I was not sure if such an early start was a good plan. But now, with hindsight, I'm totally convinced that it was. Despite the ripe softness often described with the vintage, our wines remain truly filigreed and elegant. The wines are delicately fruity and offer much pleasure. It's hard to make any comparisons, but 2009 and 2007 may be close relatives."

The good yields allowed the Estate to produce its full portfolio with good quantities of Spätlese to satisfy the seemingly never-ending demand. In addition to its regular portfolio, the Estate produced a GG, its first since 2012, again from the Graacher Himmelreich, as well as a BA from the Domprobst and, possibly, another high-end botrytized wine from the Domprobst. Alas, the Estate was not able to produce much botrytized wines so that the quantity of Auslese is comparatively small in 2018.

Christoph Schaefer once again underlined its remarkable talent in 2018. He is one of these few growers who managed to transcend the ripe softness of the vintage and produce real classic Mosel wines: filigreed, true to their Prädikat level, racy and engaging. It therefore comes to no surprise that the portfolio is full of highlights, including an amazingly successful dry Graacher, a gorgeous Graacher Domprobst Kabinett and some superb Graacher Domprobst Spätlese. The botrytized wines are amazing but it could unfortunately prove very difficult to lay one's hand on a few bottles. Quantities are simply too small. Overall, this superstar Estate delivered in the seemingly easy but actually quite challenging 2018 vintage!

NB: The Graacher Himmelreich GG was not tasted. The auction wines will be reviewed in the dedicated Issue to be released ahead of the Auctions.

2018er	Willi Schaefer	Graacher Domprobst Riesling Auslese	14 19	96
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The 2018er Graacher Domprobst Riesling Auslese AP 14 was harvested at 108° Oechsle and was fermented down to fully sweet levels of residual sugar. A whiff of volatile quickly gives way to gorgeous scents of almond, whipped cream, caraway and citrusy fruits. The wine is beautifully playful and elegant on the palate. Some superb acidity kicks in and provides a superb sense of structure to the long and intense finish. This is a superb Auslese in the making with a lot of tension and precision. 2028-2048

2018er	Willi Schaefer	Graacher Domprobst Riesling Beerenauslese	16 19	96
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The 2018er Graacher Domprobst Riesling Beerenauslese was harvested at 135° Oechsle and was fermented down to noble-sweet levels of residual sugar. The wine offers a gorgeous nose made of raisin, pear puree, honey, dried fruits, barbeque herbs and some smoke. The wine is beautifully balanced on the palate, where some sweetness still needs to get the final kick of integration. The finish is smooth, long, multi-layered. This is a gorgeous, playful even if slightly ripe expression of BA. 2033-2058

2018er	Willi Schaefer	Wehlener Sonnenuhr Riesling Auslese	18 19	95
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The 2018er Wehlener Sonnenuhr Riesling Auslese was harvested early at 106° Oechsle from virgin vines in a newly planted parcel and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of cassis, quince, passion fruit, almond and a hint of white canned peach. The wine is smooth and multi-layered on the creamy yet delicately palate. The finish is still a tad sweet and marked by apricot blossom, but somehow, the finesse and depth of this wine are simply staggering. This is a stunning effort! Alas, only few bottles were made of this beauty. 2033-2053

2018er	Willi Schaefer	Graacher Domprobst Riesling Auslese	11 19	94
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The 2018er Graacher Domprobst Riesling Auslese AP 11 was harvested at 100° Oechsle from fully ripe grapes and only little botrytis impact and was fermented down to noble-sweet levels of residual sugar. This offers a beautiful nose of pear, citrusy fruits, a hint of apricot, spices and herbs. The wine is nicely playful yet creamy on the palate and leaves a gorgeously zesty feel in the long finish. The mouthwatering feel in the after-taste is simply to die for. 2028-2048



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Willi Schaefer

(Graach – Middle Mosel)

2018er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	10 19	94
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The 2018er Graacher Domprobst Riesling Spätlese AP 10 was harvested at just above 90° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. This offers telltale aromatics including pear, quince, greengage, laurel and caraway. The wine is packed with fruits, spices and herbs and yet remains incredibly filigreed right into the spicy finish. This is a superb effort and a great Spätlese with real Spätlese character. 2028-2048

2018er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	05 19	94
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The 2018er Graacher Domprobst Riesling Spätlese AP 05 was harvested at 93° Oechsle in the Nikolausley and Gerdgrub and was fermented down to fully fruity-styled levels of residual sugar. The wine offers a gorgeous nose dried herbs, hay, greengage, whipped cream, and smoky elements. It is overtly fruity yet playful on the delicately creamy palate and leaves a clean and pure feel of herbs and spices in the long finish. 2028-2048

2018er	Willi Schaefer	Graacher Domprobst Riesling Kabinett	03 19	93
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The 2018er Graacher Domprobst Riesling Kabinett was harvested at approx. 83° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers some herbal elements, mirabelle, greengage and some caraway. The wine is superbly racy and playful on the palate and leaves a razor-sharp yet nicely juicy feel in the finish. A subtle and beautifully soothing touch of whipped cream rounds off the experience in the after-taste. This is a real Kabinett with all the raciness defining the style on show. 2026-2038

2018er	Willi Schaefer	Graacher Himmelreich Riesling Spätlese	08 19	93
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The 2018er Graacher Himmelreich Riesling Spätlese was harvested at just above 90° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. This offers a gorgeously elegant nose of mirabelle, greengage, dried herbs and earthy spices, all wrapped into some residual scents of spontaneous fermentation. The wine is gorgeously filigreed on the palate before a nice touch of creamy fruits joins the party in the finish. 2028-2038

2018er	Willi Schaefer	Wehlener Sonnenuhr Riesling Spätlese	17 19	92
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The 2018er Wehlener Sonnenuhr Riesling Spätlese was harvested at about 93° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It proves rather reduced and only gradually reveals its gorgeous nose of pineapple, greengage, herbs and fine spices, all wrapped into some whipped cream. The wine is nicely fruity and yet also racy on the palate and leaves a superb feel of herbs and minerals in the tense finish. 2028-2048

2018er	Willi Schaefer	Graacher Himmelreich Riesling Kabinett	02 19	91
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The 2018er Graacher Himmelreich Riesling Kabinett was harvested at approx. 83° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautiful even if rather ripe nose of pear, quince, herbs and spices. The wine is firmly structured and racy on the palate and leaves a great long feel of ripe fruits and fine herbs into the long and racy finish. This is one of the few real Kabinett of the vintage, but one which is still marked by its acidity and will need a few years to find its balance. 2026-2038

2018er	Willi Schaefer	Graacher Riesling Trocken	07 19	91
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The 2018er Graacher Riesling Trocken comes from the Himmelreich. It offers a gorgeous nose of pear, passion fruit, mirabelle, Provence herbs and smoke as well as a touch of whipped cream. The wine is beautifully airy and elegant on the delicately creamy palate. The finish is tart, playful and simply superb. This remarkably elegant and filigreed expression of dry Graach Riesling will prove highly enjoyable over the coming decade. 2020-2028

2018er	Willi Schaefer	Graacher Riesling Feinherb	06 19	89+
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The 2018er Graacher Riesling Feinherb comes from the Himmelreich and was fermented down to 18 g/l of residual sugar. It offers a rather reduced nose of passion fruit, herbs, mirabelle, citrus, and fine herbs. The wine is remarkably racy on the palate and leaves an almost searing feel in the long and almost dry-tasting finish. This will be one of the few off-dry wines for lovers of acidity in the 2018 vintage. There is some upside if the wine integrates its acidity after a few years of bottle aging. 2022-2032

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

Johannes Selbach happily welcomes the 2018 vintage: "2018 is not only good quality-wise, but also quantity-wise. We have been waiting for such a generous vintage since quite a while. We inaugurated our new large facilities here in Zeltingen only recently. It proved the right move as we could fully rely it to handle the 2018 vintage. The growing season proved a dream. There was a lot of sunshine and we were spared from the hail in spring. The vintage proved in fact the second warmest ever in our region, with temperatures only slightly trailing those of 2003. Our old and often ungrafted vines were perfectly equipped to withstand the periods of drought. Only a few of our younger vines suffered a little bit. Harvest started as early as September 4, a record at our Estate. We brought in some ripe and healthy Pinot and Gewürztraminer grapes before starting to pick our Riesling. Acidity levels proved lower than in 2017 and 2015: It was not advisable to wait any longer. The gravest proved basically stress-free. The weather remained beautifully stable throughout the month. A few rains as well as early mist in October brought some botrytis, and we took the decision to harvest separately this berries in order to produce some high end BA and TBA. We finished our harvest on October 18."

The Estate was able to produce its usual portfolio of dry, off-dry and fruity-styled wines, including its full set of block-harvested Auslese. In addition, it was able to bring in some Auslese, BA and TBA selections.

This is another great collection crafted by Johannes Selbach, which confirms the stride in quality made at this Estate since at least the 2015 vintage. The dry and off-dry wine are beautifully balanced and buffer off the richness of the vintage. The fruity-styled wines are superb and really worth ferreting but one needs to take into account that they all cruise at a level Prädikat higher than the one indicated on the level. All in all, there is much to love in the 2018 collection of Selbach-Oster.

NB: The Pinot varieties (except for the Weissburgunder Trocken) were not tasted. The Sonnenuhr Spätlese Feinherb "Ur" Alte Reben, the Sonnenuhr Trocken ***, the single block-harvested wines (Anrecht, Bömer, Schmitt and Rotlay), as well as some high-end BA and TBA, were not yet ready for tasting.

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Beerenauslese	N.A.	(94-96)
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This 2018er Zeltinger Sonnenuhr Riesling BA was harvested at approx. 130° Oechsle and was fermented down to noble-sweet levels of residual sugar (approx. 200 g/l). This cask sample offers a gorgeous and clean nose of candied grapefruit, pineapple juice, rhubarb, apricot, melon and honey. The wine is very juicy and sweet on the delicately viscous palate. The finish is quite intense and very long. This BA is still very sweet and juicy, and will please lovers of rich and intense dessert wines. 2028-2058

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Spätlese *	20 19	94
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese * resulted from a selection of the best grapes harvested at 92° Oechsle and was fermented down to sweet levels of residual sugar (88 g/l). It delivers a gorgeously smoky and elegant nose of anise, candied grapefruit, minty herbs, lime and some grassy elements. The wine offers the concentrated and deep presence of an Auslese on the palate. Although the wine is still marked by its residual sugar, it impresses through its structure and the grip and freshness of the finish. This magnificent Auslese in all but name will provide much pleasure at maturity. 2028-2048

2018er	Selbach-Oster	Zeltinger Schlossberg Riesling Auslese	26 19	(93-96)
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The 2018er Zeltinger Schlossberg Riesling Auslese was harvested at 98° Oechsle and was fermented down to sweet levels of residual sugar (94 g/l). This cask sample offers a gorgeously elegant and refined nose made of vineyard peach, grapefruit, citrus, a hint of whipped cream, some floral elements, and anise. The wine starts off by delivering ample creamy and juicy fruits on the palate but these are well wrapped into core of comparatively zesty acidity (certainly by 2018 standards). The finish has huge length and purity. This is a potentially great Auslese in the making. 2026-2043

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Auslese	25 19	(93-95)
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This 2018er Zeltinger Sonnenuhr Riesling Auslese was harvested at 98° Oechsle and was fermented down to sweet sugar levels of residual sugar (93 g/l). This cask sample exhibits an aromatic and complex nose of anise, pear, yellow peach, smoke, herbs and candied grapefruit. The wine shows ample juicy exotic fruits on the smooth palate. It is still on the sweet side and will therefore need at least a decade to fully integrate. There is an underlying zesty side which could eventually emerge and add structure to this rich and smooth Auslese at maturity. 2028-2048



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

2018er	Selbach-Oster	Wehlener Sonnenuhr Riesling Auslese	04 19	93
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The 2018er Wehlener Sonnenuhr Riesling Auslese was harvested at 95° Oechsle and was fermented down to sweet levels of residual sugar (85 g/l). It offers a beautiful smoky and refined nose of dried white flowers, tangerine, orange blossom, yellow peach, pear and cherry. A superb interplay between sweet ripe exotic fruits and zesty acidity underline the wine's elegance on the palate. The richer side comes through in the delicately smooth and spicy finish. This is a superbly made smooth Auslese in the making. 2026-2038

2018er	Selbach-Oster	Graacher Domprobst Riesling Auslese	09 19	92+
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The 2018er Graacher Domprobst Riesling Auslese was harvested at 97° Oechsle and was fermented down to sweet levels of residual sugar (92 g/l). It offers a flowery and aromatic nose of pink grapefruit, lime, herbal tea, almond cream and elderberry. The wine is quite compact and sweet on the palate. Ample juicy and sweet exotic fruits wrapped into moderate acidity make for a gently smooth feel in the finish. A more forceful structure emerges with airing, which helps buffer off the richness of the wine. This will need quite some time to integrate its richness but could ultimately exceed our expectations, especially as its structure shapes up. 2028-2048

2018er	Selbach-Oster	Graacher Domprobst Riesling Spätlese	11 19	92
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The 2018er Graacher Domprobst Riesling Spätlese was harvested at 94° Oechsle and was fermented down to sweet levels of residual sugar (69 g/l). It offers a nicely perfumed nose of spices, pink grapefruit zest, pear, rose petal, almond cream and smoke. The wine develops great juicy presence underpinned by an explosion of fine exotic fruits, tangerine and sappy peach on the beautifully pure palate. The finish is intense, playful and long, but also still a tad sweet at this stage. While enjoyable now, this Spätlese will really benefit from some cellaring in order to absorb its sweetness. 2026-2038

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Spätlese	12 19	92
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese was harvested at 93° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (66 g/l). It exhibits a beautifully restrained nose of anise, pear, orange blossom, herbs and spices. The wine is superbly balanced on the refined and elegant palate. Ample and juicy ripe fruits are well wrapped into a spicy and zesty acidity in the long and well-delineated finish. This is a delicious Spätlese. 2026-2038

2018er	Selbach-Oster	Zeltinger Schlossberg Riesling Spätlese	17 19	91+
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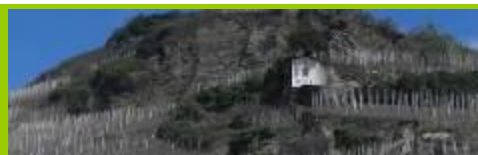
The 2018er Zeltinger Schlossberg Riesling Spätlese was harvested at 95° Oechsle and was fermented down to sweet levels of residual sugar (88 g/l). It offers a superbly smoky nose made of almond cream, earthy spices, canned peach, strawberry and elderberry. The wine combines the intensely sweet but juicy and zesty side of an Auslese rather than that of a Spätlese. The finish is intense, structured and slightly powerful. This Auslese in all but name will need a decade to fully integrate and could well turn out even better than anticipated if it manages to gain in finesse with time. 2028-2043

2018er	Selbach-Oster	Wehlener Sonnenuhr Riesling Spätlese	02 19	91
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The 2018er Wehlener Sonnenuhr Riesling Spätlese was harvested at a full 95° Oechsle and was fermented down to sweet levels of residual sugar (81 g/l). It still proves reduced and only gradually reveals its attractive nose of yellow peach, candied tangerine, almond cream, toffee and guava. The wine coats the palate with rich and ripe yellow juicy fruits wrapped into smooth acidity more commonly found in an Auslese. Some candied grapefruit and citrus coming through in the quite sweet finish. This Auslese in all but name will need a decade to fully integrate. 2028-2043

2018er	Selbach-Oster	Graacher Domprobst Riesling Spätlese Feinherb Alte Reben	08 19	90
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The 2018er Graacher Domprobst Riesling Spätlese Feinherb Alte Reben was harvested from clean fruit in a parcel still planted with very old ungrafted vines trained on single pole, and was fermented down to 21 g/l of residual sugar. It offers a beautiful smoky nose of vineyard peach, almond cream, pear, caraway and other earthy spices. The wine coats the palate with intense and ripe yellow fruits as well as a hint of apricot cream before revealing a fresher side in the spicy and slightly tart dry-tasting finish. This wine simply needs a few years to fully integrate. 2021-2028



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Kabinett	07 19	90
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The 2018er Zeltinger Sonnenuhr Riesling Kabinett was harvested at 91° Oechsle and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a delicately elegant and restrained nose of spicy pear, vineyard peach, candied citrus, orange zest and elderflower. The wine is nicely balanced on the palate, even if it shows more the fruity presence and character of a Spätlese than those of a real fresh Kabinett. The finish is delicately smooth and direct in style. 2023-2033

2018er	J.H. Selbach	Saar Riesling Kabinett	32 19	89
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The 2018er Saar Riesling Kabinett is made with grapes purchased from one grower in the Saar Valley and was fermented down to fully fruity-styled levels of residual sugar. It offers a beautiful nose of dried white flowers, bergamot, vineyard peach, smoke, and minty herbs. The wine is nicely playful and light-weighted, yet not without complexity and finesse on the palate. The finish is refreshing and pure. This surprisingly animating Saar Kabinett simply needs a few years to integrate its zesty and fruit side. 2022-2033

2018er	Selbach-Oster	Zeltinger Schlossberg Riesling Kabinett	19 19	89
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The 2018er Zeltinger Schlossberg Riesling Kabinett was harvested at 88° Oechsle and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a delicate and aromatic nose of yellow peach, anise, earthy spices, pear and smoke. The wine delivers plenty of ripe, candied and smooth fruits on the fruity and smooth palate. The finish is light and easy-going. This proves a nice Kabinett made in a comparatively direct and juicy style. 2023-2033

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Spätlese Trocken	18 19	89
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese Trocken offers a nicely complex and fresh nose of anise, yellow peach, earthy spices, plum and licorice. The wine develops good energy and presence without ever being opulent or harsh on the refined and delicately zesty palate. The wine leaves one with a lighter side in the direct and animating finish. 2020-2024

2018er	Selbach-Oster	Riesling Feinherb	28 19	88
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The 2018er Riesling Feinherb comes from Zeltingen and Kinheim and was fermented down to 20 g/l of residual sugar. It offers a superbly smoky and spicy nose of anise, yellow peach, apple, minty herbs and licorice. The wine starts off on the fruity and zesty side before a smoother and slightly sweet feel comes through on the palate. The finish remains however nicely light and zesty. Now-2024

2018er	Selbach-Oster	Zeltinger Himmelreich Riesling Kabinett Halbtrocken	05 19	88
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The 2018er Zeltinger Himmelreich Riesling Kabinett Halbtrocken was fermented down to 16 g/l of residual sugar. It delivers a subtle nose made of dried white flowers, vineyard peach, smoke, pear and anise. The wine is well structured on the light, spicy and slightly tart palate. The finish is light and medium long. 2020-2024

2018er	J.H. Selbach	Saar Riesling Spätlese	12 19	87
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The 2018er Saar Riesling Spätlese is made from grapes purchases from growers in the Saar Valley and was fermented down to fully fruity-styled levels of residual sugar. It offers a refreshing and even slightly green nose driven by herbs, gooseberry, green apple, spices and smoke. The zesty and herbal side is also present on the palate, yet ample juicy fruits add a rewarding sense of smoothness to the whole experience. The finish is delicately light, sweet and medium long. 2022-2028

2018er	Selbach-Oster	Zeltinger Riesling Kabinett Trocken	03 19	87
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The 2018er Zeltinger Riesling Kabinett Trocken comes mainly from the Himmelreich, with some grapes added from the Schlossberg and Sonnenuhr, and was fermented down to the upper limit of legal dryness (8.5 g/l of residual sugar). This slightly reductive and smoky wine only gradually reveals its nice nose made of anise, canned yellow peach, candied grapefruit and licorice. It proves nicely fruity and smooth on the palate and leaves a fresh feel of minty herbs and spices in the nicely light-weighted finish. 2020-2023



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

2018er	Selbach-Oster	Riesling Trocken	16 19	87
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The 2018er Riesling Trocken comes from Estate holdings in Zeltingen and Kinheim, and was fermented down to the upper limit of legal dryness (8.5 g/l of residual sugar). It offers an attractive nose of grapefruit zest, lime, tangerine, anise and spices. The wine develops good intensity for an Estate Riesling on the palate and leaves an herbal, tart and spicy feel in the long finish. This will still gain in finesse from a little bit of bottle aging. 2020-2024

2018er	Selbach-Oster	Gewürztraminer Trocken	01 19	86
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The 2018er Gewürztraminer Trocken is made from grapes harvested in the Zeltingen Himmelreich and was fermented down to 4 g/l of residual sugar. It offers a delicately flowery and aromatic nose made of rose petal, Williams' pear, peach, strawberry and musk. Ripe notes of fruits make for a juicy feel on the round and smooth palate. The wine develops some nice spicy and salty notes in the intense and slightly opulent finish. Now-2022

2018er	J.H. Selbach	Riesling Kabinett Feinherb	29 19	84
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The 2018er Riesling Kabinett Feinherb is made with grapes purchased from growers in and around Zeltingen (from Kinheim to Lieser) and was fermented down to 24 g/l of residual sugar. It offers a direct nose of citrus, almond, peach, pear and smoke. A nice kick of good acidity cleanses the palate and gives this easy-drinking wine an almost dry-tasting feel in the finish. Now-2022

2018er	Selbach-Oster	Weissburgunder Trocken	06 19	84
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The 2018er Weissburgunder Trocken is made from grapes harvested in the Zeltingen Himmelreich und Schlossberg. It offers a powerfully aromatic nose of pear, banana, quince, red apple and smoke. The wine proves delicately smooth and spicy on the intense and rather powerful palate. A slight feel of tartness adds freshness to this overall rather intense and aromatic Weissburgunder. 2020-2022

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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Wagner

(Saarburg – Saar)

Christiane Wagner likes her 2018 vintage: "Everything worked out fine. Unlike other regions, we were lucky and saw some rain in the early summer. It did create quite some work in the vineyard as the vines grew incredibly fast afterwards, but it helped our vines to get through the remainder of the unusually dry summer. Sugar levels increased at a sustained pace in the grapes. Fortunately, we only have vines grown on single stake and hence with a lower leaf-to-grape ratio, which tames the ripening process somewhat. As a result, we saw higher sugar levels in our musts than usual, but not excessively so. We started our harvest comparatively late, on September 30 and finished it in three weeks. We tried to select a TBA but quantities were, in the end, too small. Also, we tried to produce an Eiswein but had to abandon this as the grapes were no longer of sufficient quality by January. Overall, 2018 shows many similarities with 2011 at my Estate, with however slightly lower acidity. The wines are very open for business and fruit-driven, with still a nice underlying acidity."

The Estate produced its usual portfolio right up to an Auslese from the Ockfener Bockstein with, in addition, a new dry Saarburger wine called Laurentius which comes out of the newly acquired monopoly vineyard, the Saarburger Laurentiusberg.

This is another hugely successful vintage at this Estate known for its light-footed but complex wines. Christiane Wagner managed to retain the fragrant elegance and finesse that has made the success of her Estate over the years, but has packed the wines with great fruity flavors. All wines remain zesty and playful, probably also a result of the Estate only having vines trained on the traditional but labor-intensive single pole. The Riesling Kabinett Feinherb and Saar Riesling bottlings are all highlights in their respective categories. The new Laurentius wine is immensely promising. Whoever wants fragrant Saar wines with depth and character should jump on these wonderful wines.

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

2018er	Dr. Wagner	Ockfener Bockstein Riesling Auslese	12 19	93+
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The 2018er Bockstein Riesling Auslese, as it is referred to on the consumer label, was harvested at 105° Oechsle on partially botrytized grapes in the prime frontal part (Herrenberg) of the vineyard, and was fermented down to sweet levels of residual sugar (86 g/l). It offers a beautiful nose made of gooseberry, grapefruit, melon, dried date and greengage, as well as delicately honeyed elements of almond. The wine offers subtle flavors of fruits mixing fresh orchard fruits with more exotic passion fruit, coconut, dried fruits and almond cream on the beautifully light-footed and playful palate. The flavors are complex and even delicately baroque and exotic, but the structure remains simply elegant and light. The after-taste is all about multi-layered and subtle flavors of almond, date, grapefruit, apricot and fine spices. There is terrific upside as the wine develops its aromatic presence and nuances with age. 2028-2048

2018er	Dr. Wagner	Ockfener Bockstein Riesling Kabinett	03 19	92
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The 2018er Bockstein Riesling Kabinett, as it is referred to on the consumer label, was harvested at 83° Oechsle in the prime frontal part (Herrenberg) of the vineyard, and was fermented down to barely fruity-styled levels of residual sugar (44 g/l). It offers a delicately creamy nose made mirabelle, grapefruit, mint, earthy spices and some apricot blossom as well as a fleeting touch of whipped cream. The wine is delicately creamy on the playful and juicy palate and leaves a superb feel of spices and herbs in the long and playful finish. This retains all the ethereal light-bodied structure of Dr. Wagner wines but delivers these with slightly more presence (in the 1990s, this would have been a light drinking Auslese which offers so much fun today). This beautiful fruity-styled wine with perfectly ripe zest, fruity creaminess and elegance only needs to integrate its touch of sweetness in the after-taste. 2028-2048

2018er	Dr. Wagner	Saarburger Riesling Laurentius	09 19	92
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The 2018er Saarburger Laurentius comes from 120 year-old un-grafted vines in the prime and under-rated Laurentiusberg vineyard which the Estate took over in sole ownership recently, and was fermented down to legally dry levels of residual sugar (8 g/l). It offers a still rather reduced nose marked by residual scents from the spontaneous fermentation. The wine shows gorgeous flavors of mirabelle, grapefruit, white peach, white flowers and dried herbs on the nicely creamy yet also zesty palate, and leaves a beautifully tart feel of herbs in the long, dry-tasting and quite complex finish. The combination of herbal, fruity and zesty elements is quite fascinating! This is a great dry Riesling in the making. 2022-2033

2018er	Dr. Wagner	Riesling Generation V	05 19	90+
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The 2018er Riesling Generation V comes from the Saarburger Rausch and was fermented down to off-dry levels of residual sugar (17 g/l). It offers a gorgeous nose made of white peach, whipped cream, some apricot blossom, chalky minerals and fine herbal elements. The wine is nicely creamy yet also zesty on the palate and leaves a beautifully fruity, minty mineral sensation in the lively and delicately dry-tasting finish. This beautiful wine offers great freshness, certainly by the standards of this ripe and round vintage. Everything is already beautifully integrated, yet the wine has still quite some development potential! 2020-2028



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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Wagner

(Saarburg – Saar)

2018er	Dr. Wagner	Ockfener Bockstein Riesling Spätlese	11 19	90
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The 2018er Bockstein Riesling Spätlese, as it is referred to on the consumer label, was harvested at 95° Oechsle in the prime frontal part (Herrenberg) of the vineyard, and was fermented down to fruity-styled levels of residual sugar (60 g/l). It offers a slightly ample nose made of pear, passion fruit, star fruit, apricot blossom, coconut and dried green herbs. The wine is nicely round and packed with juicy and fruity flavors on the creamy palate. It leaves a slightly direct and sweet feel of minerals and melon in the long finish. 2023-2033

2018er	Dr. Wagner	Saarburger Rausch Riesling Spätlese Josef Heinrich	10 19	90
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The 2018er Rausch Riesling Spätlese Josef Heinrich, as it is referred to on the consumer label, was harvested on 50-year-old vines and was fermented down to barely fruity-styled levels of residual sugar (38 g/l). It offers a ripe nose made of pear, melon apricot blossom and whipped cream, all wrapped into some smoky slate. The wine is comparatively round and direct on the palate and leaves a long fruity feel of melon, grapefruit and creamy herbs in the finish. This retains the ethereal lightness of the Dr. Wagner wines but comes over as slightly rounder than usual by this Estate's standards. 2020-2033

2018er	Dr. Wagner	Saarburger Riesling Alte Reben	04 19	90
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The 2018er Saarburger Riesling Alte Reben comes from 50 year-old vines in the Kupp and was fermented down to dry-tasting levels of residual sugar (9 g/l). It offers a backward nose of smoke, ginger, mirabelle and fine herbs as well as some apricot blossom after some airing. The wine is still rather reduced and tart on the palate but the playful finesse and subtlety in the nicely dry-tasting finish already hints at beauty to come. This wine is well-worth lying down for a few years in order to get the most of it. 2021-2028

2018er	Dr. Wagner	Riesling Kabinett Feinherb	06 19	89
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The 2018er Riesling Kabinett Feinherb comes from the Saarburger Kupp and was fermented down to off-dry levels of residual sugar (24 g/l). It offers a delicately creamy yet fragrant nose made of gooseberry, mint, pear, melon, whipped cream, smoky slate and some fine elements of spices. The wine offers some attractive flavors of pear, grapefruit, chalky minerals and sweet cream on the beautifully playful and light-footed palate and leaves a nice creamy feel in the delicately zesty finish. This is a telltale off-dry Saar Riesling packed with juicy flavors yet weightless. Now-2028

2018er	Dr. Wagner	Saar Riesling Trocken	01 19	88
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The 2018er Riesling Trocken comes exclusively from Grand Cru vineyards (Ockfener Bockstein, Saarburger Rausch and Saarburger Kupp). It offers a refreshing nose made of pear, grapefruit, gooseberry and minty herbs, all wrapped into a hint of whipped cream. This smooth rather than bone dry wine conveys a beautifully playful and subtle feel of herbs, fine spices, green apple, herbs and some whipped cream on the palate and leaves a good juicy feel in the finish. This is a nice wine made in the ethereal light-footed style of the Saar. Now-2026

2018er	Dr. Wagner	Saar Riesling Feinherb	02 19	87
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The 2018er Riesling Trocken comes exclusively from Grand Cru vineyards (Ockfener Bockstein, Saarburger Rausch and Saarburger Kupp) and was fermented down to off-dry levels of residual sugar (20 g/l). It offers a backward yet beautifully fresh nose of herbs, passion fruit, mirabelle, grapefruit and minerals. The wine is still slightly abrupt on the palate, where some firm acidity is dominating the flavors. However it already shows where it is heading to in the long and mouthwatering finish. Tartness rounds off the pleasure of drinking this off-dry Riesling in the after-taste. 2020-2028

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By Jean Fisch and David Rayer

Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

Konstantin Weiser is hugely satisfied with his 2018 vintage: "Overall, I'm always skeptical of warm and sunny vintages such as 2018 given that this yields bigger and riper wines than those I usually prefer. But I really like our 2018s which remain playful and are not at all broad. But first things first: The growing season was a dream for an organic grower such as us. We had some peronospora nests in the Wolfer Sonnenlay and in our newly tended Trarbacher Taubenhaus. But for the rest, we hardly had any issue as spring and summer were essentially dry. I'm actually surprised that the grapes didn't suffer from this. The vines developed rapidly and we knew from past warm vintages such as 2007, 2006 and 2005 that the priority was to preserve the acidity. We started our harvest really early, on September 21 and finished it already by October 13. We first focused on getting real Kabinett level grapes. This proved the right decision as we only had three vineyards where we harvested grapes with less than 90° Oechsle. We did whole-bunch pressing and limited any pre-fermentation cold soak to protect the acidity. As I mentioned in the beginning of our discussion, I'm really happy with the result. The wines are enjoyable, consumer-friendly but with real depth and good zest."

The Estate was able to produce its full portfolio of wines right up to an Auslese ("there was hardly any botrytis," said Konstantin). The portfolio includes dry Riesling from the Enkircher Ellergrub and Trabener Gaispfad as well as a new Reserve dry wine due to be released later this year.

Once again, Konstantin Weiser and Alexandra Künstler underline why they are among the finest growers of the Mosel. The Estate produced a stunning portfolio of wines which completely transcends the usual soft ripeness of the vintage. The wines have presence but also have this telltale filigreed refinement which has made the success of the Estate over the years. The highlight of the collection is without doubt its Ellergrub Kabinett, the Estate's finest ever together with its 2009. The Spätlese have Auslese presence but retain great playfulness. The Riesling Trocken Weiser-Künstler is probably one of the finest Estate wines ever made. Every effort should be made to lay one's hands on some of these beauties.

NB: The Estate is certified organic along general EU guidelines. The Ellergrub GE, Gaispfad and newly launched dry Riesling Reserve were not tasted.

2018er	Weiser-Künstler	Enkircher Ellergrub Riesling Kabinett	04 19	95
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The 2018er Enkircher Ellergrub Riesling Kabinett was harvested at a full 90° Oechsle and fermented down to fully fruity-styled levels of residual sugar. The wine offers a stunning nose of pear, white peach, citrus zest, oregano and a gorgeous dash of whipped cream. It is superbly playful on the delicately creamy palate and leaves a magnificent feel of fruits, minerals and spices in the long and multi-layered finish. A gorgeous kick of acidity (the acidity is actually higher than in 2017!) brings freshness into the after-taste. This is simply an amazing wine! 2026-2048

2018er	Weiser-Künstler	Enkircher Ellergrub Riesling Auslese	01 19	94
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The 2018er Enkircher Ellergrub Riesling Auslese was harvested at 118° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a delicately broad and very inviting nose made of pear, almond, date and herbs. The wine proves delicately smooth and still quite filigreed on the palate (certainly considering the must sugar levels). Creamy herbs and dried fruits are beautifully wrapped into a ripe sense of acidity. The after-taste is playful and juicy. 2028-2048

2018er	Weiser-Künstler	Enkircher Ellergrub Riesling Spätlese	02 19	93
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The 2018er Enkircher Ellergrub Riesling Spätlese was harvested at 95° Oechsle and was fermented down to sweet levels of residual sugar. It offers a gorgeously fruity nose made of peach, pineapple, coconut, pear, apple, grapefruit and smoky slate as well as some herbal elements. The wine develops a creamy yet playful side on the palate, where apricot adds to the overall Auslese side of the wine. The finish is quite elegant and persistent. 2028-2048

2018er	Weiser-Künstler	Trabener Gaispfad Riesling Kabinett Trocken	09 19	93
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The 2018er Trabener Gaispfad Riesling Kabinett Trocken comes essentially from 70 year-old un-grafted vines. It offers a gorgeous nose of herbs, pear, bergamot, fine spices and some earthy spices, all wrapped into a little bit of whipped cream. The wine is beautifully delineated on the palate and leaves a gorgeous feel of herbs and fine minerals in the elegant and delicately zesty finish. This is a superb wine which retains true Kabinett character. 2020-2028

2018er	Weiser-Künstler	Wolfer Sonnenlay Riesling Spätlese	03 19	93
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The 2018er Wolfer Sonnenlay Riesling Spätlese was harvested at 95° Oechsle on mostly un-grafted vines trained on single pole and was fermented down to sweet levels of residual sugar. The wine offers a reduced nose of pear, citrusy fruits, almond and smoky slate. It develops the fruity presence of an Auslese on the palate but retains great playfulness in the finish thanks to its comparatively high acidity (9.5 g/l). The after-taste is playful and elegant. 2028-2048



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By Jean Fisch and David Rayer

Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

2018er	Weiser-Künstler	Enkircher Steffensberg Riesling Trocken	08 19	92
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This 2018er Steffensberg, as it referred to on the consumer label, has the telltale nose of peach, pear and tangerine. It saw some pre-fermentation cold soak (14 hours) and this comes through on the palate, where it still proves full of grip and structure. The wine is beautifully elegant and long, and leaves a gorgeously spicy feel in the finish. This needs a couple of years to fully integrate and will only start to shine after that. 2023-2038

2018er	Weiser-Künstler	Trarbacher Riesling Trocken	10 19	92
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The 2018er Trarbacher Riesling, as it is referred to on the commercial label, comes from the Schlossberg and Kräuterhaus. This offers a great nose of dried herbs, pear, citrusy fruits and a hint of residual scents from spontaneous fermentation. The wine is nicely playful and gorgeously smooth yet deep on the palate. Superb scents of spices and herbs emerge in the finish and give the wine a stunning multi-layered feel. This is a superb wine which combines presence and finesse. 2021-2033

2018er	Weiser-Künstler	Riesling Weiser-Künstler	11 19	91
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The 2018er Riesling Weiser-Künstler comes from Estate holdings as well as grapes sourced from befriended organic growers in the Wolfer Sonnenlay, Trarbacher Schlossberg, Trarbacher Kräuterhaus and Enkircher Steffensberg and was fermented down to 14 g/l of residual sugar. It offers a gorgeous nose of peach, pear, herbs and spices. The wine is nicely spicy and elegant on the palate and leaves a long feel of herbs and spices. This amazing Estate bottling would put many high-end Riesling bottlings to shame. 2022-2028

2018er	Weiser-Künstler	Trarbacher Schlossberg Riesling Kabinett	05 19	91
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The 2018er Trarbacher Schlossberg Riesling Kabinett was harvested at 92° Oechsle on the original Schlossberg hill, and was fermented down to fully fruity-styled levels of residual sugar. It offers a delicately broad nose made of coconut, apricot blossom, strawberry, dried herbs and fine spices. The wine develops the playful presence of a Spätlese on the palate, where apricot blossom and dried herbs play with the mild feeling of acidity. The finish is smooth, inviting and juicy. 2023-2038

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By Jean Fisch and David Rayer

The 2018 Vintage Report – Other Noteworthy Wines (Part I)

This section includes noteworthy wines tasted during our spring tastings. We also included some 201 and 2016 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.

Arns und Sohn
Ernst Baltes
Erben von Beulwitz
Ernst Clüsserath
Johannes Fischer - Bocksteinhof
Alfred Gessinger
Heinrichshof
Immich-Anker
Kees-Kieren
Kerpen
Goswin Kranz
Philip Lardot
Gebrüder Ludwig
Melsheimer
Meulenhof
Moselland
Martin Müllen
Peter Neu-Erben
Dr. Pauly-Bergweiler
Philipps-Eckstein
Rebenhof
F.J. Regnery
Reverchon
Andreas Schmitges
Soluva
Staffelter-Hof
Stein
Studert-Prüm
Jakob Tennstedt
Thanisch
Wwe Dr. H. Thanisch – Müller-Burggraef
Trös-Heimes
Rita & Rudolf Trossen
Werner

Reil
Ayl
Mertesdorf
Trittenheim
Ockfen
Zeltingen
Zeltingen
Enkirch
Graach
Wehlen
Brauneberg
Bullay
Thörnich
Reil
Erden
Bernkastel-Kues
Traben-Trarbach
Wiltingen
Bernkastel-Kues
Graach
Ürzig
Klüsserath
Filzen
Erden
Wiltingen
Kröv
Bullay
Wehlen
Traben-Trarbach
Lieser
Bernkastel-Kues
Reil
Kinheim
Leiwen





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The 2018 Vintage Report: Other Noteworthy Wines (Part I)

Weingut Arns und Sohn

(Reil – Middle Mosel)

NB: The Estate is certified organic (along general EU guidelines).

<u>2016er</u>	Arns und Sohn	Pinot Blanc Trocken Orange	(No AP)	90
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The 2016er Pinot Blanc Trocken Orange (L1603, it does not hold an AP number) was skin-fermented for two months and aged for 18 months in 2-3 year-old barrique following strict natural wine principles ("nothing added, nothing extracted"). This orange-colored wine develops a big nose of almond, cooked apple, tangerine, apricot, melon and herbal elements. It proves still quite firm and structured on the remarkably zesty palate but already shows some of its complexity in the long but also still quite tart finish. This just need a little bit of bottle aging to fully shine. 2021-2026

<u>2017er</u>	Arns und Sohn	Spätburgunder Trocken	01 19	89
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The 2017er Spätburgunder Trocken comes from small-berried grapes in the Briedeler Herzchen and was fermented for half in a used 500-liter Tonneau and for half in stainless steel before being bottled filtered after 15 months of *élevage*. This delicately pale-colored wine offers a ripe nose of stewed cranberry, strawberry jam, sage, clove and a fleeting hint of vanilla. The wine proves gorgeously silky and smooth on the palate, without any harsh side. The finish is beautifully silky, with more stewed red-berried fruits and a hint of Provence herbs. This is a beautiful example of Mosel Spätburgunder which is plain delicious in its stunningly silky style which reminds us of some Joseph Drouhin wines. Now-2028

<u>2017er</u>	Arns und Sohn	Reiler Falklay Riesling Trocken	09 18	88
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The 2017er Reiler Falklay Riesling Trocken comes from fully ripe golden grapes and was fermented and aged on its lees in stainless steel for almost a year before being bottled. The wine offers a nice nose of mirabelle, herbs, cream and fine spices as well as some hint of camphor. It is ripe and delicately zesty on the playful palate and leaves a satisfying but also rather linear and slightly earthy feel in the tart and rather powerful finish. 2020-2024

<u>2017er</u>	Arns und Sohn	Reiler Goldlay Riesling Fruchtig	07 18	88
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The 2017er Reiler Goldlay Riesling Fruchtig was fermented down to fully fruity-styled levels of residual sugar (60 g/l). This offers a delicately rich nose made of pear, white melon, starfruit and earthy spices. The wine offers a satisfying sweet-zesty balance on the fruity and creamy palate and leaves a juicy feel in the direct, fruity and earthy finish. Now-2028

<u>2016er</u>	Arns und Sohn	Reiler Goldlay Riesling Spätlese Golden Choir	09 17	88
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The 2016er Reiler Goldlay Riesling Spätlese Golden Choir (a wine made to honor a befriended musician and choir) is a bone-dry wine (2 g/l of residual sugar) made from over 60 year-old vines and was fermented and aged on its lees in stainless steel for almost a year before being bottled. It offers a direct nose made of almond, greengage, pear, melon and herbs. The wine is nicely delineated on the fruity and delicately creamy palate and leaves a ripe feel of fruits and herbs in the tart and linear finish. Now-2024

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Weingut Ernst Baltes

(Ayl – Saar)

Baltes is a tiny (0.3 ha) Estate based in Ayl in the Saar. It has been recently taken over by the younger generation, Sebastian Baltes, who runs it as a part-time activity together with his father. Its holdings are situated in Saarbürg (Kupp) and on the different hills of Ayl. The wines are fermented with ambient yeasts. This happens usually in stainless steel, but, quantity permitting, also in traditional Fuder. The style of the Estate is one of presence and power (certainly by Saar standards).

2018er	Ernst Baltes	Ayler Riesling N°1	01 19	90
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The 2018er Ayler Riesling, which carries the N°1 on the consumer label, comes from the Kupp and Scheidterberg vineyards and was fermented fully off-dry levels of residual sugar (34 g/l). It exhibits a refined and discreet nose of yellow peach, pear, almond cream, dried white flowers, rosemary and smoke. The wine starts off on the smooth and juicy side as nice ripe yellow fruity flavors coat the comparatively light palate. Yet a superbly zesty and smoky acidity gives another dimension to the wine. The finish is juicy, refreshingly light, and just slightly off dry. This only needs a couple of years of bottle maturation to fully shine. 2022-2028

2018er	Ernst Baltes	Saarburger Kupp Riesling Spätlese N°3	03 19	89
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The 2018er Saarburger Kupp Riesling Spätlese, which carries the N°3 on the consumer label, was fermented down to fully off-dry levels of residual sugar (32 g/l). It proves quite rich and ripe on the nose as scents of pear, yellow peach, minty herbs, a hint of camphor and toffee, smoke and anise emerge from the glass. Despite a kick of grapefruit-driven zest, the wine is light, juicy and round on the palate and leaves a smooth feel in the finish. This needs a couple of years in the bottle in order to integrate its sweetness, but should then prove a very nice off-dry Spätlese. 2023-2033

2018er	Ernst Baltes	Saar Riesling N°2	02 19	87
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The 2018er Saar Riesling, which carries the N°2 on the consumer label, comes from the Ayler Kupp and the Saarburger Kupp and was fermented down to 16 g/l of residual sugar. It offers attractively ripe notes of almond cream, pear, apple, apricot, ginger-driven spices and smoke, and develops even more fruits with airing. The wine proves delicately smooth, off dry and light on the palate. Some herbal notes in the medium-long finish freshen up the flavors but cannot hide the powerful structure of the wine. Now-2025

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Weingut Erben von Beulwitz

(Mertesdorf – Trier-Ruwer)

2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Kabinett	08 19	91
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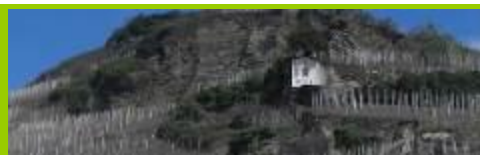
The 2018er Kaseler Nies'chen Riesling Kabinett was harvested at 89° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (65 g/l). It offers an appealing nose made of cassis, pear, herbs and a dash of whipped cream. Flavors of apricot give the wine a riper side on the otherwise rather playful and delicately zesty palate. The finish has the full presence of a juicy Spätlese. Direct scents of herbs, pear and spices in the after-taste round off the pleasure of enjoying this slightly big expression of fruity-styled Kabinett. 2028-2048

2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Kabinett Feinherb	10 19	89
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The 2018er Kaseler Nies'chen Riesling Kabinett Feinherb was fermented down to 21 g/l of residual sugar. It offers a rather engaging even if slightly broad nose made of cassis, pear, greengage, herbs and some spices. The wine develops the juicy and creamy presence of a Spätlese on the palate and in the intense but nicely playful off-dry finish. This is a very nice off-dry wine made to last. Now-2038

2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Trocken im Steingarten	15 19	88
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The 2018er Kaseler Nies'chen Riesling Spätlese Trocken im Steingarten comes from the upper cooler and windier part of the vineyard and was fermented down to legally dry levels of residual sugar (8 g/l). A hint of volatile acidity quickly gives way to a complex nose made of pear, almond and fine spices. The wine proves slightly on the powerful side on the palate (but without ever being "hot") and leaves a nicely intense feel spices and minerals as well as some ripe orchard fruits in the slightly broad finish. 2021-2028



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2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Feinherb	09 19	87+
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The 2018er Kaseler Nies'chen Riesling Spätlese Feinherb was fermented down to 29 g/l of residual sugar. It offers a rather intense and slightly broad nose made of pear, camphor, herbs and spices. The wine is rather forceful on the ripe palate and leaves an engaging set of flavors mixing pear and spices in the long finish. This is already quite enjoyable now if one accepts a slightly higher level of residual sugar. Now-2028

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Weingut Ernst Clüsserath

(Trittenheim – Middle Mosel)

2018er	Ernst Clüsserath	Trittenheimer Apotheke Riesling Spätlese	12 19	90
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The 2018er Trittenheimer Apotheke Riesling Spätlese was harvested at 96° Oechsle in the Laurentiusberg sector of this grand but heterogeneous vineyard and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a rather big but inviting nose made of white peach, cream, herbs and lots of spices. Some apricot and canned yellow peach join the party and add to the creamy side of this wine on the palate. The finish of this Auslese-styled wine is round but remains playful. 2028-2048

2018er	Ernst Clüsserath	Trittenheimer Apotheke Riesling Auslese	13 19	89+
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The 2018er Trittenheimer Apotheke Riesling Auslese was harvested at a massive 130° Oechsle in the Neuberg and Laurentiusberg sector of this grand but heterogeneous vineyard and was fermented down to noble-sweet levels of residual sugar (110 g/l). The wine offers a big nose of poached pear, melon, herbs and fine spices. It is on the sweet side on the round and broad palate and leaves a satisfyingly fruity feel in the medium long and creamy finish. It will need quite some time to absorb its sweet fruitiness but could then exceed our expectations, especially as the wine gains in finesse and precision. 2033-2048

2018er	Ernst Clüsserath	Trittenheimer Apotheke Riesling Spätlese Trocken	06 19	89+
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The 2018er Trittenheimer Apotheke Riesling Spätlese Trocken comes from the Neuberg sector of this grand but heterogeneous vineyard. It proves still hugely reduced and marked by residual scents from its spontaneous fermentation. After some airing, notes of pear, white minerals and earthy spices emerge from the glass. The wine develops good presence without any undue power on the palate and leaves a firmly tart feel of minerals in the finish and after-taste. This will require quite a few years to integrate its tartness and develop aromatically. It could then easily exceed our expectations, especially as it gains in depth and charm. 2023-2033

2018er	Ernst Clüsserath	Trittenheimer Altärchen Riesling Kabinett Feinherb Emma-Marie	08 19	89
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The 2018er Riesling Feinherb Emma-Marie, as it is referred to on the consumer label, was fermented down to just off-dry levels (16 g/l of residual sugar). It is still marked by residual scents from its spontaneous fermentation and only gradually reveals its nose made of pear, melon, whipped cream and fine herbal elements. The wine proves beautifully playful on the palate and leaves a gorgeously floral side in the comparatively airy and elegant finish. 2021-2033

2018er	Ernst Clüsserath	Trittenheimer Apotheke Riesling Spätlese Feinherb	09 19	88
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The 2018er Trittenheimer Apotheke Riesling Spätlese Feinherb comes from the Laurentiusberg sector of this grand but heterogeneous vineyard and was fermented down to off-dry levels (20 g/l of residual sugar). It offers a rather juicy nose of white peach, pear, apricot and smoke. The wine is round but remains nicely playful on the palate. It leaves a soft but satisfying feel of direct fruits and herbs in the long finish. Now-2028

2018er	Ernst Clüsserath	Trittenheimer Altärchen Riesling Kabinett	10 19	88
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The 2018er Trittenheimer Altärchen Riesling Kabinett was harvested at 93° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a big and slightly broad nose made of pear, melon, greengage, dried herbs and some smoky elements. The wine is round and soft on the palate and leaves a satisfyingly sweet and fruity feel in the finish. This Spätlese in all but name will please lovers of airy but rounder expression of the fruity-styled Mosel Riesling. 2023-2033



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2018er	Ernst Clüsserath	Trittenheimer Apotheke Riesling Kabinett Trocken	05 19	87
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The 2018er Trittenheimer Apotheke Riesling Kabinett Trocken comes from the Laurentiusberg and Olk sector of this grand but heterogeneous vineyard. It offers a rather reduced nose where white peach, pear, grapefruit melon, and herbal elements are still kept at bay by some firm residual scents from the spontaneous fermentation. The wine is still on the primary and structured side on the palate and leaves a firmly tart feel in the long and comparatively focused finish. This will need a few years to reveal its full potential. 2021-2028

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Weingut Johannes Fischer - Bocksteinhof

(Ockfen – Saar)

Johannes Fischer was the owner of the historic Weingut Dr. Fischer, which was revitalized together with Nik Weis (St. Urbans-Hof) and Martin Foradori (Hofstätter in Alto Adige) back in 2014. After internal dissensions, Johannes Fischer took his vineyards in the Ockfener Bockstein into his own Estate in 2018. The wines are made at the family's Bocksteinhof Estate, hence the name.

2018er	Johannes Fischer	Ockfener Bockstein Riesling Kabinett	04 19	90
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The 2018er Ockfener Bockstein Riesling Kabinett was harvested at a full 92° Oechsle and fermented down to barely fruity-styled levels of residual sugar (37 g/l). The wine offers a beautifully pure nose of white peach, chalky minerals, pear, whipped cream, and smoky slate. A touch of apricot blossom joins the party on the delicately creamy palate and underlines the Spätlese nature of the wine. But everything here is nicely balanced, including the residual sugar, which is already beautifully integrated into the mild yet tickly acidity. This is a beautiful fruity-styled wine with just a hint of power in the otherwise quite pure finish (the wine does have 11.5% of alcohol). 2023-2038

2018er	Johannes Fischer	Ockfener Bockstein Riesling Spätlese	05 19	90
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The 2018er Ockfener Bockstein Riesling Spätlese was harvested at a full 95° Oechsle and fermented down to fully fruity-styled levels of residual sugar (60 g/l). This offers a rather beautifully engaging nose made of white peach and pear sorbet, floral elements, a hint of whipped cream and just a touch of smoky slate. The wine underlines the ripeness of the fruit on the palate, where apricot, pineapple and a hint of honey add depth to the nice creamy and zesty tension running right into the finish. The after-taste is long but also still slightly structured and sweet. This should however find its balance in a decade or so. 2028-2038

2018er	Johannes Fischer	Riesling Trocken Bockstein	01 19	89
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The 2018er Riesling Trocken Bockstein is an Estate wine made from fruit harvested at almost 90° Oechsle in the Grand Cru Ockfener Bockstein and fermented in stainless steel before being bottled after the spring. It offers a great ripe nose of peach, elderflower, melon, apricot blossom and a classy touch of herbs. The wine starts off on a remarkably intense side on the palate, with still quite some reduction coming through in the smoky, feel of minerals, mirabelle and herb infused finish. A ripe but structuring acidity adds the right presence in the finish. The intensity and complexity are far above what one can expect from a "mere" Estate wine. Now-2028

2018er	Johannes Fischer	Riesling Feinherb Steinbock	02 19	88
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The 2018er Riesling Feinherb Steinbock comes from the pre-harvest of the Estate's holdings in the Grand Cru Ockfener Bockstein and was fermented down to 25 g/l of residual sugar. This wine offers a rather engaging even if ripe nose made of lemon zest, pear, mirabelle, dried herbs and fine spices. The wine is nicely structured and playful on the palate and leaves a clean and delicate feel of stone fruit sorbet in the long and nicely juicy finish. A touch of tartness comes through in the finish which still needs to integrate. Give this wine a year or two and it will then provide an easy-drinking pleasure. 2020-2025

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Weingut Albert Gessinger

(Zeltingen – Middle Mosel)

2018er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese ** Caldo Infernale	06 19	91+
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The 2018er Zeltinger Sonnenuhr Riesling Auslese ** Caldo Infernale was harvested at a full 134° Oechsle and was fermented down to noble-sweet levels of residual sugar. It proves still rather reduced and only gradually reveals a direct and quite aromatic nose made of apricot, some honey, a hint of pear, a dash of herbs and, above all smoky elements. The wine has the full unctuously creamy presence of an Auslese on the palate and leaves a beautiful feel of white and yellow peach in the honeyed and slightly round finish. There is some upside here, in particular if the wine gains in depth at maturity. 2028-2048

2018er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Spätlese ** Alte Reben Josefsberg	05 19	90+
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese ** Alte Reben Josefsberg was harvested at a full 102° Oechsle and was fermented down to fully sweet levels of residual sugar. It proves still rather reduced and only gradually reveals a direct and quite aromatic nose made of white peach, some herbs, a hint of apricot blossom and spices. The wine is on the full side of a juicy Auslese but remains still playful on the palate and in the slightly sweet finish. 2028-2048

2018er	Albert Gessinger	Riesling Kabinett Trocken Blauschiefer Ambrosia Alte Reben	07 19	87
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The 2018er Riesling Kabinett Trocken Blauschiefer Ambrosia Alte Reben comes from the steep part of the Zeltinger Himmelreich. It offers a big and round nose of pear, melon and spices. The wine is nicely smooth and broad on the palate and leaves a taste of ripe fruits and spices in the medium-long and rather direct finish. Now-2028

2018er	Albert Gessinger	Zeltinger Sonnenuhr Rothlay Riesling Auslese Trocken ** Alte Reben	09 19	87
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The 2018er Zeltinger Sonnenuhr Rothlay Riesling Auslese Trocken ** Alte Reben offers a broad nose of ripe fruits, camphor, spice and herbs. The wine is broad and already quite hot on the palate and in the direct and round finish. Now-2023

2018er	Albert Gessinger	Zeltinger Sonnenuhr Rothlay Riesling Spätlese Trocken ** Alte Reben	03 19	86
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The 2018er Zeltinger Sonnenuhr Rothlay Riesling Spätlese Trocken ** Alte Reben offers a broad nose of direct fruits and herbs. The wine is simple and direct on the palate and alcohol unfortunately dominates the finish. Now-2023

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Weingut Heinrichshof

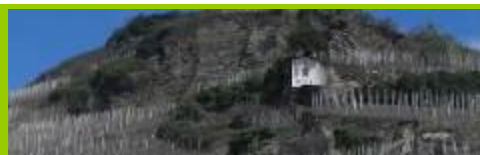
(Zeltingen – Middle Mosel)

2018er	Heinrichshof	Zeltinger Schlossberg Riesling Trockenbeerenauslese	18 19	95+
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The 2018er Zeltinger Schlossberg TBA was harvested at 190° Oechsle and fermented down to noble-sweet levels of residual sugar (296 g/l). It offers a superbly refined and elegant nose of smoke, dried herbs, acacia honey, tar, dried apricot, almond, quince, hay, and butter cream. With airing, some flowery elements as well as mango and vanilla join the party. Tons of exotic fruits give this TBA a deep and very smooth feeling on the palate. Despite some zesty acidity, the feeling sweetness is still quite dominating the finish. This hugely impressive TBA will need more than a decade to find its inner balance. There is quite some upside here if the wine manages to reveal its underlying freshness at maturity. 2033-2078

2018er	Heinrichshof	Zeltinger Sonnenuhr Riesling Trockenbeerenauslese	19 19	95
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The 2018er Zeltinger Sonnenuhr TBA was harvested at 180° Oechsle and fermented down to noble-sweet levels of residual sugar (260 g/l). It proves quite restrained at first and only gradually reveals some refined and fresh scents of minty herbs, yellow peach, apricot cream, candied grapefruit, almond, melon and spices on the nose. The wine is delicately juicy and ripe on the palate, where ripe exotic flavors are nicely balanced out by a ripe and zesty kick of acidity. The wine remains on the juicy and honeyed side right into the long and still rather sweet finish. This juicy TBA will particularly please lovers of rich and smooth expressions of dessert wines. 2033-2068



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2017er	Heinrichshof	Zeltinger Sonnenuhr Riesling Beerenauslese	17 18	94
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The 2017er Zeltinger Sonnenuhr Riesling BA comes from fully botrytized berries harvested at 130° Oechsle and was fermented down to noble-sweet levels of residual sugar (161 g/l). A hint of volatile acidity lifts up some gorgeously zesty scents mingling tangerine, honey, orange blossom, candied grapefruit, mango, gingerbread, spices and smoke on the nose. The wine delivers gorgeous flavors of ripe and exotic fruits, yet there is good dynamic and zest coming through in order to balance the wine. It leaves a great feel of Eiswein-like acidity in the hugely long and focused finish. There is power and intensity but this BA remains beautifully playful at all times. 2027-2047

2018er	Heinrichshof	Zeltinger Schlossberg Riesling Beerenauslese	17 19	93
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The 2018er Zeltinger Schlossberg Riesling BA is made from 100% botrytized berries harvested at 135° Oechsle and was fermented down to noble-sweet levels of residual sugar (170 g/l). Intense scents of pear, rose, apple, anise, litchi, almond and spices wrapped into herbs and a hint of volatile acidity make for a hugely aromatic nose. Beautiful flavors of whipped almond cream, honeyed peach and juicy apricot make for a deliciously ripe expression of BA on the sweet, delicately smooth and creamy palate. Smoky flavors of honey and candied grapefruit emerge in the finish and add presence to this overall intense wine. This luscious and smooth BA wine will please lovers of round yet intense dessert wines. 2026-2058

2018er	Heinrichshof	Zeltinger Schlossberg Riesling Auslese 110°	16 19	92
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The 2018er Zeltinger Schlossberg Riesling Auslese 110° comes from 90% botrytized grapes harvested at approx. 110° Oechsle and fermented down to noble-sweet levels of residual sugar (105 g/l). An initial whiff of volatile acidity quickly gives way to rich and ripe aromatics including Conference pear, quince, dried apricot, passion fruit, aloe vera, honey, tar and smoke. The wine offers plenty flavors of ripe exotic fruits, almond cream and pear on the sweet, smooth and honeyed palate and leaves a great sense of structure right into the long, delineated and intense finish. A touch of power comes through in the smooth and mild after-taste. This will please lovers of ripe and rounder expressions of Mosel Auslese GK. 2026-2038

2017er	Heinrichshof	Zeltinger Sonnenuhr Riesling Auslese 110°	16 18	92
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The 2017er Zeltinger Sonnenuhr Riesling Auslese 110° is made from 100% botrytized berries harvested at 110° Oechsle and fermented down to noble-sweet levels of residual sugar (101 g/l). A good dose of volatile acidity whips up some intense scents of candied grapefruit, tangerine, gooseberry, candied mango, herbs and smoke on the nose. Honeyed flavors of exotic wrapped into energetic, powerful and ripe acidity make for a remarkably playful feel on the palate. The finish is superbly focused, very long and straight. Zesty fruits in the after-taste nicely buffer off the wine's sweetness and add a lot of drinking pleasure to this big Auslese. This is a great playful and intense Auslese if you can live with the noticeable volatile acidity on the nose. 2027-2047

2018er	Heinrichshof	Zeltinger Schlossberg Riesling Spätlese	14 19	91
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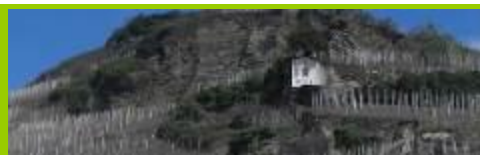
The 2018er Zeltinger Schlossberg Riesling Spätlese was harvested at 92° Oechsle and was fermented down to sweet levels of residual sugar (68 g/l). It delivers an elegantly rich and ripe nose made of pear, whipped cream, rosemary, candied pineapple and smoke, but also of fresher elements such as grapefruit, lemon and herbs. Rich honeyed and exotic fruits wrapped into candied and zesty acidity make for a great juicy and ripe feel on the palate. This Auslese in all-but-name is still quite sweet at the moment and will require quite some years to fully shine. It will then prove a great creamy expression of fruity-styled Riesling. 2028-2043

2017er	Heinrichshof	Riesling Trocken Tonneau No 5	27 18	90+
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The 2017er Riesling Trocken Tonneau No 5 comes from the best parcels in the steep part of Zeltinger Himmelreich and was matured in used (2 to 5 times) 500-liter Tonneau. It delivers highly floral scents wrapped into candied citrusy fruits, dried apricot, smoke and lead pencil on the nose. The cask-aging is barely noticeable except for a faint touch of hay and vanilla in the background after some airing. The wine starts off on the delicate and refined side on the palate before it becomes more intense as both juicy ripe fruits but also zesty acidity join the party. Some tartness make for a slightly compact, powerful, and harsh feel in the finish at the moment. This needs another couple of years to fully integrate and could well exceed our expectations as it becomes more refined on the palate. 2022-2027+

2018er	Heinrichshof	Zeltinger Himmelreich Riesling Kabinett	13 18	90
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The 2018er Zeltinger Himmelreich Riesling Kabinett was made from grapes harvested early at 85° Oechsle and was fermented down to fruity-styled levels of residual sugar (45 g/l). It was already bottled in December 2018 (hence the AP number). The wine offers a refined even if slightly reductive nose made of whipped cream, dried white flowers, minty herbs, vineyard peach and smoke, all wrapped into a blanket of residual scents from spontaneous fermentation. With airing, riper aromatics of pear and apple join the party. The wine coats the palate with juicy and creamy fruits. It has the presence of a ripe but nicely refined and fresh Spätlese. The mild acidity makes the wine comes over as rather sweet at this early stage. This nice Spätlese-styled wine will require some bottle aging. 2025-2038



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2017er	Heinrichshof	Zeltinger Sonnenuhr Rotlay Riesling Trocken	29 18	90
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The 2017er Zeltinger Sonnenuhr Rotlay Riesling Trocken is made from grapes harvested at 93° Oechsle in this prime *Gewann* (name place) which had been classified in the highest category on the old Prussian taxation map, and was fermented and matured in Fuder casks. It starts off on the discreet yet elegant nose of lime, grapefruit, gooseberry, lead pencil, white flowers, spices, vineyard peach and smoke, as well as a touch of plum, pear and coconut cream with airing. The wine proves superbly smooth and delicate on the palate. Juicy yellow fruits and some cream lead to the long finish, which shows just a touch more freshness when zesty fruits and quite some tartness come through. This remains on the light and smooth side. It will further gain in complexity with a few more years of bottle aging. 2021-2027

2017er	Heinrichshof	Zeltinger Sonnenuhr Riesling Spätlese Feinherb	10 18	88+
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The 2017er Zeltinger Sonnenuhr Riesling Spätlese Feinherb was harvested at 90° Oechsle and was fermented down to off-dry levels of residual sugar (27 g/l). It proves quite reductive at the beginning and needs a couple of minutes to settle down in the glass. The wine then develops ripe and fruity notes of pineapple, almond cream, roasted peach and canned pear on the nose. Delicately ripe and juicy notes of yellow and exotic fruits dominate the flavors on the slightly honeyed palate. The sweetness is still comparatively at the front, which makes this wine comes over as nearly fruity-styled (rather than off-dry). Candied zesty fruits eventually join the party, which give the finish some focus and depth. This wine still needs another couple of years to shed its reductive side and integrate its sweetness. This bold and ripe off-dry Riesling could well easily surpass our expectations if it gains in complexity and finesse. 2022-2032

2018er	Heinrichshof	Riesling Trocken Römische Kapelle	04 19	87
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The 2018er Riesling Trocken Römische Kapelle comes from the area around the old *Kapelle* (chapel) in the Zeltinger Himmelreich, and was fermented down to legally dry levels (5 g/l of residual sugar). It offers a nicely direct and finely aromatic nose of apricot, orange blossom, whipped almond cream, fresh flowers and pear. The wine is straight and comparatively lean on the citrusy and light-weighted palate. Some CO2 as well as quite a touch of tartness come through which still need to integrate in the nicely dry-tasting and racy finish. 2021-2025

2018er	Heinrichshof	Weissburgunder Trocken	03 19	87
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The 2018er Weissburgunder Trocken comes from Estate holdings in the Zeltinger Himmelreich and Erdener Busslay. It offers a very aromatic and smoky nose of white flowers, light spices, minty herbs, hazelnut and pear. The wine proves quite juicy and packed with yellow fruits on the slightly opulent and dynamic palate and leaves an intensely zesty, spicy and herbal feel in the medium-long finish. This Weissburgunder will gain in stature after a year of bottle aging. 2020-2024

2018er	Heinrichshof	Zeltinger In der Heel Riesling Kabinett Feinherb	08 19	87
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The 2018er Zeltinger In der Heel Riesling Kabinett Feinherb was harvested at 88° Oechsle in this prime *Gewann* (name place) situated high up the steep-hill part of the Zeltinger Himmelreich and was fermented down to off-dry levels of residual sugar (22 g/l). It offers an attractively aromatic nose of pear, orange blossom, yellow peach, apricot, citronella, minty herbs and spices. The wine coats the smooth and juicy palate with ripe fruits. A combination of mild acidity and ripe fruits make for a very pleasant and direct drinking experience right into the nicely ripe and soft finish. Now-2023

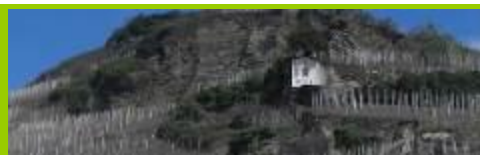
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Weingut Immich-Anker

(Enkirch – Middle Mosel)

2018er	Immich-Anker	Enkircher Steffensberg Riesling Auslese	09 19	92+
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The 2018er Enkircher Steffensberg Riesling Auslese was harvested at a moderate 94° Oechsle and was fermented down to fully fruity-styled sweet levels of residual sugar (66 g/l). It offers a slightly backward nose made of ginger, herbs, fine spices and lots of creamy and ripe fruits. The wine is beautifully smooth but with some zesty tension on the palate and leaves a gorgeous feel of creamy fruits (driven by pear and apricot) in the sweet finish. The richness of the Auslese only comes through in the after-taste, where flavors of honeyed dried fruits join the party. This terrific effort is still on the sweet side at this stage. It could well exceed our high expectations as it develops more aromatic precision when the sweetness integrates. 2033-2058



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N.V.	Immich-Anker	Riesling Sekt Brut 1425	11 19	91
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The Non-Vintage Riesling Sekt Brut 1425 is made from a single vintage of very old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and was left on its lees for at least 3 years before being disgorged. The AP 11 19 is made from fruit out of the 2015 vintage. This bottle, from a lot disgorged with a dosage of 10 g/l in May 2019 (the disgorgement date is written on the label), offers a superb nose made of citrusy fruits, herbs, some ripe pear and earthy spices. Despite only having being disgorged since a few weeks, this Sekt proves gorgeously playful and elegant on the palate, and leaves a stunning feel of herbs and spices in the elegant and beautifully tickly finish. The after-taste is all about herbs, ripe fruits, grapefruit and smoke. What a stunner. Year-in, year-out, this remains one of the finest values in the world of Sekt. Now-2023

2015er	Immich-Anker	Riesling Sekt Brut 1425	11 19	91
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This 2015er Riesling Sekt Brut 1425 is made from old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and was left on its lees for at least 3 years before being disgorged. The AP 11 19 is made from fruit out of the 2015 vintage. This bottle, from a lot disgorged with a dosage of 10 g/l in May 2019 (the disgorgement date is written on the label), offers a superb nose made of citrusy fruits, herbs, some ripe pear and earthy spices. Despite only having being disgorged since a few weeks, this Sekt proves gorgeously playful and elegant on the palate, and leaves a stunning feel of herbs and spices in the elegant and beautifully tickly finish. The after-taste is all about herbs, ripe fruits, grapefruit and smoke. What a stunner. Year-in, year-out, this remains one of the finest values in the world of Sekt. Now-2023

N.V.	Immich-Anker	Riesling Sekt Nature Zéro Dosage Brut 1425	10 19	91
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The Non-Vintage Riesling Sekt Brut Nature Zéro Dosage 1425 is made from a single vintage of very old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and left on its lees for at least 3 years before being disgorged without any dosage. The AP 10 19 is made from fruit out of the 2015 vintage. This bottle, from a lot disgorged in May 2019 (the disgorgement date is written on the label), offers a superb nose of pear, grapefruit puree and a hint of herbs. It shows some delicately creamy elements and a superb long feel of minerals and herbs in the intense but in no way powerful finish. A beautifully integrated mousse makes for a nicely racy and superbly layered and nicely dry-tasting after-taste. This is a stunning Sekt to enjoy over the coming years. Now-2025

2015er	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage 1425	10 19	91
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This 2015er Riesling Sekt Brut Nature Zéro Dosage 1425 is made from old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and is left on its lees for at least 3 years before being disgorged without any dosage. This bottle, from a lot disgorged in May 2019 (the disgorgement date is written on the label), offers a superb nose of pear, grapefruit puree and a hint of herbs. It shows some delicately creamy elements and a superb long feel of minerals and herbs in the intense but in no way powerful finish. A beautifully integrated mousse makes for a nicely racy and superbly layered and nicely dry-tasting after-taste. This is a stunning Sekt to enjoy over the coming years. Now-2025

2018er	Immich-Anker	Riesling Trocken Eisbruch	03 19	91
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The 2018er Riesling Trocken Eisbruch is a tank-fermented dry wine made from 60-80 year-old un-grafted vines in the similarly named prime sector in the Enkircher Zeppwingert which was classified in the highest category in the old taxations maps. This offers an attractive nose made of white peach, melon grapefruit, ginger, Provence herbs and fine smoky elements. The wine is beautifully tart and packed with minerals and fruity flavors on the palate and leaves a pure and beautifully balanced feel of pear, grapefruit, chalky minerals and aniseed herbs in the mouthwatering finish. This gorgeous dry Riesling only needs a few years in the bottle to integrate its tartness. It should prove a cracker after that! 2023-2033

2018er	Immich-Anker	Enkircher Steffensberg Riesling Spätlese Feinfruchtig	08 19	90+
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The 2018er Enkircher Steffensberg Riesling Feinfruchtig, as it is referred to on the main part of the label (the reference to Spätlese is only given in small character on the side of the label) was harvested at 94° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers an aromatic nose made of reductive elements as well as some creamy melon, pear and white peach infused in a touch of tangerine. The wine develops the full creamy fruitiness of a big Spätlese on the palate and leaves a slightly sweet feel in the round, soft yet beautifully creamy and fruity finish. Apricot, tangerine and creamy pear round off the experience in the after-taste. This will need quite some time to absorb its sweetness. It could then exceed our high expectations, especially if it gains in precision. 2028-2048

2018er	Immich-Anker	Riesling Feinherb Eschewingert	07 19	90
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The 2018er Riesling Feinherb Eschewingert comes from fruit harvested in a similarly named prime sector in the Enkircher Steffensberg planted with over 40 year-old vines and was fermented down to 15 g/l of residual sugar. The wine offers a gorgeous nose made of white peach, passion fruit, pear, melon and apricot blossom, all wrapped into some whipped cream. It is nicely soft yet tickly on the palate and leaves a superbly engaging feel of ripe fruits in the off-dry finish. This is a gorgeous wine with upfront fruit and depth. Now-2028



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By Jean Fisch and David Rayer

2018er	Immich-Anker	Enkircher Zeppwingert Riesling Spätlese Feinherb Alte Reben	06 19	88+
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The 2018er Riesling Feinherb Alte Reben, as it is referred to on the main part of the label, comes from over 100 year-old un-grafted vines situated in the upper, terraced part of the Eisbrech sector of the vineyard and was fermented down to 16 g/l of residual sugar. It proves still on the reduced side of things and only hints at ripe fruits including pear, melon and greengage, as well as some wet stone and herbs. The wine is nicely smooth but also slightly assertive on the palate and leaves a smooth feel of herbs, apricot and melon in the long finish. There is quite some upside here as the wine gains in aromatic presence and precision over time. 2021-2028

2018er	Immich-Anker	Enkircher Herrenberg Riesling Spätlese Halbtrocken Liebling vom Chef	05 19	88
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The 2018er Enkircher Herrenberg Riesling Spätlese Halbtrocken Liebling vom Chef was fermented down to 11 g/l of residual sugar. It proves still completely reduced on the nose and only hints at reductive scents of citrusy fruits, pear, melon, wet stone and herbs. The wine comes over as fully off-dry on the round and fruit-driven palate and leaves a juicy and apricot-loaded feel of creamy fruits in the long and suave finish. 2022-2033

2018er	Immich-Anker	Enkircher Zeppwingert Riesling Trocken Alte Reben	04 19	87
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The 2018er Riesling Trocken Alte Reben, as it is referred to on the main part of the label, is a tank-fermented dry wine made from over 100 year-old un-grafted vines situated in the upper, terraced part of the Eisbrech sector of the vineyard. It offers a deep and quite aromatic nose made of apricot, melon, wet stone, pear and herbs. The wine is quite assertive on the palate, where elements of camphor join the party, and leaves a slightly powerful feel in the smooth and slightly hot finish. Now-2023

2018er	Immich-Anker	Riesling Trocken I-A	02 19	87
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The 2018er Riesling Trocken I-A is a tank-fermented wine from Estate holdings in the under-rated steep-sloped Enkircher Edelberg. It has still some CO2 on the glass and offers a beautiful nose of pear, white peach, melon and apricot blossom, all infused into some whipped cream, and some fine notes of herbs and spices. The wine is nicely smooth and beautifully balanced on the palate. Some CO2 brings freshness to the creamy and quite nicely balanced and fruit-driven finish. A delicately tart side in the after-taste rounds off the pleasure to enjoy this wine. Now-2023

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Weingut Kees-Kieren

(Graach – Middle Mosel)

2018er	Kees-Kieren	Graacher Domprobst Riesling Spätlese Trocken S	08 19	89
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The 2018er Graacher Domprobst Riesling Spätlese Trocken S offers a fresh and delicately herbal nose of pear, grapefruit, quince, apricot blossom and fine spices. The fruit-driven side of the flavors accentuates the soft (and not bone-dry) side of the wine on the palate. The finish is big and assertive (the wine does boast 13% of alcohol) but there is no sign of alcoholic heat in the after-taste. 2020-2026

2018er	Kees-Kieren	Graacher Himmelreich Riesling Kabinett	18 19	89
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The 2018er Graacher Himmelreich Riesling Kabinett was fermented down to fully fruity-styled levels of residual sugar. It starts off on the restrained side before revealing a rather broad but appealing nose made of Conference pear, some mirabelle, herbs and spices. The wine develop develops the full fruity-creamy presence of a small Auslese on the palate and leaves one with a satisfying even if direct feel of fruits and minerals in the still slightly sweet finish. 2028-2048

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Weingut Kerpen

(Wehlen – Middle Mosel)

2018er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *	15 19	91
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The 2018er Wehlener Sonnenuhr Riesling Spätlese * AP 15 (the Estate produced two bottlings of Spätlese *, the other one will be sold via the Trier Auction this year) was harvested at a massive 101° Oechsle and was fermented down to fully sweet levels of residual sugar (88 g/l). It offers an attractive and aromatically focused nose of apricot, whipped cream, pear, grapefruit, herbs, flowers and smoke. The wine has, understandably, the full presence of a big Auslese but manages to remain nicely playful on the palate and in the mouthwatering finish. 2028-2048

2018er	Kerpen	Graacher Domprobst Riesling Kabinett Trocken	06 19	89
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The 2018er Graacher Domprobst Riesling Kabinett Trocken was made from fruit harvested at 89° Oechsle. It offers an attractive nose of peach, pear and dried herbs. The wine proves nicely playful and packed with soft juicy zest on the palate and leaves an elegantly direct but quite mouthwatering feel in the crisp and slightly sharp finish. This is a nice and still comparatively light-weighted dry Riesling. Now-2028

2018er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese Trocken Alte Reben	12 19	89
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The 2018er Wehlener Sonnenuhr Riesling Spätlese Trocken Alte Reben offers an attractive even if quite reduced nose of ripe fruits, floral elements, a hint of whipped cream and lots of smoke and minerals. The wine proves delineated and straight on the beautifully pure palate and leaves a feebly fruity feel in the direct and dry finish. 2021-2028

2018er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese Trocken	09 19	88+
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The 2018er Wehlener Sonnenuhr Riesling Spätlese Trocken offers a rather backward nose of pear, flowers, herbs and spices. The wine is rather lean even if delicately playful on the palate and leaves a pure feel of ripe fruits and floral elements in the direct finish. There is quite some upside here as the wine will flesh out with some further bottle aging. 2021-2028

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Weingut Goswin Kranz

(Brauneberg – Middle Mosel)

NB: The Weingut Goswin Kranz is certified organic (along BIOLAND guidelines).

2018er	Goswin Kranz	Brauneberger Klostergarten Riesling Spätlese	06 19	90
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The 2018er Brauneberger Klostergarten Riesling Spätlese was harvested at 92° Oechsle from 45 year-old vines in the former Nonnengarten part of the Brauneberger Klostergarten and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). This offers a quite aromatic nose made of pear, whipped cream, smoke and dried herbs. The wine is nicely fruity on the palate and leaves a direct and fruity feel in the juicy and delicately creamy finish. A nice tension between an underlying kick of acidity brings focus to the straight and nicely satisfying after-taste. 2023-2038

2018er	Goswin Kranz	Brauneberger Riesling	02 19	89
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The 2018er Brauneberger Riesling comes from a steep hill parcel in the Brauneberger Klostergarten and was fermented down to 10 g/l of residual sugar, i.e. just above the legal limits for dry Riesling. This offers a rather reduced nose made of quince, grapefruit zest, passion fruit and a hint of Swedish match. The wine is beautifully balanced on the nicely playful and zesty palate in a style more usually found in a racy vintage. The finish is intense, packed with flavors and direct. Tons of lemony and tart elements make for a gorgeously mouthwatering after-taste. This is a beautifully engaging Riesling made in the direct and light but hugely satisfying style of a dry-tasting Kabinett. It completely defies the "ripe" image of the 2018 vintage. Only the touch of sulfur on the nose still needs to melt away. 2021-2028



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2018er	Goswin Kranz	Weissburgunder Trocken	(No AP)	88
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The 2017er Weissburgunder Trocken (with Lot Number 03/2019) is a bone-dry wine (less than 1 g/l of residual sugar) from Estate holdings in the Brauneberger Mandelgraben, which was fermented along "vin nature" principles, i.e. without any additive or extraction during the fermentation and bottling (including no added sulfites). The wine offers a slightly reduced but fascinating nose made of pear, chalky minerals, a hint of whipped cream and some nutty and floral elements. It proves full of grip and delicately zesty on the creamy and nicely fruity palate and leaves a pure and engaging feel of chalky minerals, pear, nut and herbs in the long but slightly linear finish. Now-2021+

2018er	Goswin Kranz	Riesling Trocken	01 19	87+
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The 2018er Riesling Trocken is a tank-fermented bone-dry wine (3 g/l of residual sugar) from Estate holdings in the Brauneberger Klostergarten. This offers a rather attractive and nicely floral nose made of minty herbs, fine spices, grapefruit, white peach and pear, as well as some residual stink from sulfur. The wine is nicely juicy and dry on the palate and leaves a clean and focused feel in the remarkably intense and long finish (for a "mere" Estate wine). Only the touch of firm tartness in the finish will make us opt to either open this a day in advance, or wait a year or two before enjoying this beautiful Estate wine. 2020-2026

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Philip Lardot

(Bullay – Terrassenmosel)

Philip Lardot is a "Quereinsteiger", i.e. he was not born into a winemaking family but came "from outside." His route to winemaking was paved with natural wines. His first experiments were made with grapes purchased from a befriended grower in Piesport. He then took on some small vineyards in St. Aldegund and Valwig which are planted with old vines in 2017 and 2018. The grapes from own vineyards are essentially grown organically (without being certified) and the wines are fermented without any additive or extraction at the cellar facilities of Wein-Erbhof Stein (Ulli Stein) in Bullay, except for a little bit of sulfur added (20mg/l) at bottling. This operation is tiny, with production not exceeding the equivalent of 1 ha.

2017er	Philip Lardot	Riesling Trocken Der Graf	(No AP)	91
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The 2017er Riesling Trocken Der Graf comes from fruit harvested in Piesport. It was made for 30% by adding grapes into the must and was fermented without any additive down to bone-dry levels of residual sugar (3 g/l) in used wooden casks for 18 months before being bottled with 20 mg/l of SO₂. The wine offers a nicely big nose of fresh pear, caraway, lemon zest, whipped cream, a hint of caramel and smoky elements. It is gorgeously fruity and playful on the palate and leaves a superb and easy feel of fresh fruits in the long finish. This is truly gorgeous, quite complex, and superbly racy. Now-2021+

2018er	Philip Lardot	Pinot Gris	(No AP)	91
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The 2018er Pinot Gris is made from an extensive (9 days) skin-contact of Grauburgunder harvested in Piesport, fermented down to bone-dry levels of residual sugar and bottled with 20 mg/l of SO₂. This pink-colored wine offers a gorgeous nose of cranberry, rose water, earth and a hint of saddle. The wine is nicely aromatic and lively on the otherwise rather smooth finish. This reminds one more of a fruit-Lambic than of a classic aromatic Mosel wine but it is fascinating ... and while being easy to drink, it has superb depth! Now-2020+

2017er	Philip Lardot	Riesling Trocken Soif Pet-Nat	(No AP)	90
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The 2017er Riesling Trocken Soif Pet-Nat is made from Riesling grapes from a befriended grower in Piesport. It was fermented without any added sulfur in used barrique and bottled with some residual sugar to undergo its second fermentation for 6 months before being disgorged in June 2018 and bottled without any added sulfur. The wine offers a gorgeous nose of yellow peach, cassis, caraway and hints of caramel and sherry. The wine is nicely bubbly on the palate and leaves a superb feel of minerals, strawberry and spices in the finish. This should prove beautiful and nice for the coming year or two (if not more). Now-2020+

2017er	Philip Lardot	Riesling Trocken Der Hirt	(No AP)	87
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The 2017er Riesling Trocken Der Hirt was made from grapes harvested at 98° Oechsle in the prime but underrated Valwiger Herrenberg. It saw some overnight pre-fermentation soak before being fermented and aged for 18 months in wooden cask. The resulting bone-dry wine (3 g/l f residual sugar) was bottled with only 20 mg/l of SO₂. It offers a big nose akin of a Viognier with camphor, mirabelle, herbs and spices. It is big and structured with quite some power on the palate. A surprising kick of acidity comes through on the palate. Despite the power and the alcohol (13.5%), the intensity of the flavors gives the wine some playfulness. It remains however a wine for lovers of baroque expressions of Riesling. Now-2022

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Weingut Gebrüder Ludwig (Thörnicher – Middle Mosel)

2017er	Gebrüder Ludwig	Thörnicher Ritsch Riesling Trocken GG	02 18	Auction	91+
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The 2017er Thörnicher Ritsch Riesling Trocken GG has closed down since tasting it from cask last year (see Mosel Fine Wines Issue No 42 – August 2018) and only offers some discreet scents of herbs and spices. The wine proves beautifully intense and multi-layered on the palate. It is only in the finish that some of the underlying citrusy flavors come through. This is now best left alone for a few years but the potential remains terrific. 2022-2032

2018er	Gebrüder Ludwig	Klüsserather Bruderschaft Riesling Feinherb	20 19		90
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The 2018er Klüsserather Bruderschaft Riesling Feinherb comes from the central part of the original hill and was fermented down to off-dry levels of residual sugar (15 g/l). It offers a beautiful nose driven by white peach, pear, a hint of whipped cream and some earthy herbs and spices. The wine is nicely playful and deep on the palate and leaves a mouthwatering feel of minerals and herbs in the long finish. This is an outstanding expression of off-dry Mosel Riesling. Now-2028

2018er	Gebrüder Ludwig	Riesling Trocken Handwerk	23 19		87+
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The 2018er Riesling Trocken Handwerk, as it is referred to on the main label, comes from the Schneidersberg and the upper part of the Thörnicher Ritsch vineyard planted with younger vines and was fermented in 2-year-old 500-liter Tonneau. It offers a slightly harsh nose made of mirabelle, spices and herbs as well as notes of oak. The wine proves rather structured and tannic on the palate, where a hint of vanilla and roasted nut still need to mingle into the flavors of ripe orchard fruits and minerals. The finish proves already nicely airy, even if on the powerful side. There is certainly some upside on this unconventional expression of Mosel Riesling, in particular as the oak impact blends into the fruity flavors. 2023-2033

2018er	Gebrüder Ludwig	Thörnicher Ritsch Riesling Trocken Ritsch	03 19		87
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The 2018er Riesling Trocken Ritsch, as it is referred to on the main label, comes from the south-west facing Schneidersberg part of the vineyard. The wine offers a direct and slightly broad nose made of mirabelle, herbs and spices. It proves forceful and quite assertive on the palate and leaves a rather powerful and ripe feel of herbs and minerals in the finish. Now-2026

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Weingut Melsheimer (Reil – Middle Mosel)

NB: The Estate is certified organic (along ECOVINS principles) and certified biodynamic (along DEMETER principles).

2015er	Melsheimer	Riesling Trocken Lentum	18 18		95
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The 2015er Lentum, as it is referred to on the consumer label, comes to equal part from clean grapes harvested in the Reiler Mullay-Hofberg and from partially botrytis-affected grapes in the Reiler Goldlay, and took a staggering three years to complete its fermentation in a mix of traditional Fuder cask and used Barrique down to legally dry levels of residual sugar (7 g/l). This hey-colored wine offers an intense nose made of cassis, passion fruit, white peach, pear, mirabelle and dried herbs, all wrapped into a blanket of wood influence (without new wood elements such as vanilla). The wine is gorgeously playful and beautifully delineated on the palate and leaves a stunning feel of fresh orchard and citrusy fruits, chalky minerals underpinned by a touch of wood influence in the long, smooth yet racy finish. This stunning dry Riesling proves both delicately creamy and yet so superbly focused and fresh. Now-2030

2017er	Melsheimer	Reiler Mullay-Hofberg Riesling Trocken Kellerchen	19 18		93
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The 2017er Reiler Mullay-Hofberg Riesling Kellerchen, as it is referred to on the consumer label, comes from grapes harvested in the south-east facing Schäf part of the vineyard (situated next to a small vineyard cellar – Keller – hence the name), and was fermented with ambient yeasts in traditional large casks for 12 months. It offers a stunning nose made of passion fruit, pear, white peach, cassis, mango and coconut. The wine delivers gorgeous flavors of citrusy fruits, whipped cream, minerals and herbs on the playful and nicely focused palate. The finish is deep, multi-layered and driven by fresher and creamier elements. The remarkable thing about this wine is the superb refinement of the structure. It is fresh, elegant and yet delineated. This huge success is among the finest dry Mosel Riesling of the vintage! 2022-2033



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2017er	Melsheimer	Riesling Trocken Vade Retro	(No AP)	93
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The 2017er Riesling Trocken Vade Retro (a cheeky wordplay on everything lovers of fruity wines should hate from "vin nature") was made from grapes harvested in the Reiler Mullay-Hofberg, and was fermented with ambient yeasts in used Barrique for 12 months following *vin nature* principles, i.e. without added sulfur and bottled unfiltered. It offers a gorgeous nose of baked apple, mirabelle, tart Tatin and whipped cream as well as some classy herbal elements. With airing, fresher elements of mint, chalky minerals and fine spices join the party. The wine is gorgeously playful on the slightly fizzy palate and leaves a stunning feel of pear, almond, chalky minerals, grapefruit elements, and fine spices in the long and zesty finish. This is a stunning "vin nature" with delicately oxidative notes pepped up by fresh spices and zesty elements! Now-2021+

2017er	Melsheimer	Riesling Trocken Orange	(No AP)	92
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The 2017er Riesling Trocken Orange comes from grapes harvested in the Reiler Mullay-Hofberg and was whole-bunch fermented with whole bunches in stainless steel for one month before being pressed. It completed its fermentation and aging without lees' steering and any sulfur added in used Barrique for 12 months. The wine was bottled unfiltered. This offers a stunning nose made of apricot, rhubarb and tangerine tart with a touch of funk (which may not be to everybody's taste but suits the wine perfectly). The feel on the palate is gorgeously playful, suave, zesty and multi-layered, without any harsh tannic structure. The finish is light and zesty. Obviously taste plays a major role here and lovers of fresh Mosel wine should stay well clear of this wine. But Orange wine lovers will have much fun with this Mosel answer (with less alcohol and more zest) to the great wines made by the Friuli masters! Now-2022+

2017er	Melsheimer	Reiler Mullay-Hofberg Riesling Trocken Molun 1143	21 19	91
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The 2017er Molun 1143, as it is referred to on the consumer label, was fermented with ambient yeasts in used Barrique where it remained for 12 months. The wine offers a beautiful even if slightly ripe nose made of mirabelle, honeyed elements, a hint of raisin and earthy spices, all wrapped into some creamy elements. Fresher elements including grapefruit whip up the ripe and creamy feel on the palate. The finish is smooth (and not bone-dry) and hugely satisfying as cassis and herbs give freshness to the after-taste. This is a beautiful dry Riesling to enjoy over the coming years. Now-2028

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Weingut Meulenhof

(Erden – Middle Mosel)

2018er	Meulenhof	Erdener Treppchen Riesling Auslese **	25 19	91+
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The 2018er Erdener Treppchen Riesling Auslese ** was harvested at a full 96° Oechsle on very old un-grafted vines in the prime Simmel sector of the vineyard and was fermented down to sweet levels of residual sugar. The wine offers a beautifully pure even if ripe nose of mirabelle, almond, beeswax, cream and earthy spices. Despite its creaminess, the wine remains on the playful side on the palate and leaves a creamy sweet feel in the long, mildly zesty and slightly saturating finish. There is quite some upside here as the wine will integrate its sweetness with age. 2028-2048

2018er	Meulenhof	Erdener Treppchen Riesling Spätlese Alte Reben	11 19	91
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The 2018er Erdener Treppchen Riesling Spätlese Alte Reben was harvested at a full 98° Oechsle on very old un-grafted vines in the prime Deller sector of the vineyard and was fermented down to sweet levels of residual sugar. It proves rather restrained and reduced on the nose and only reveals its intense Auslese GK character on the sweet and apricot-driven palate. The finish is nicely fruity, persistent and full of direct charm. 2028-2048

2018er	Meulenhof	Erdener Treppchen Riesling Spätlese Feinherb	09 19	88
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The 2018er Erdener Treppchen Riesling Spätlese Feinherb comes from the western part of the vineyard and was fermented down to 24 g/l residual sugar. The wine offers a slightly herbal and delicate feel of ripe pear, some minty herbs and spices. It proves nicely straight and balanced on the palate and leaves a pure but also rather linear feel of sweet fruits and minerals in the medium long finish. Now-2026

2018er	Meulenhof	Erdener Treppchen Riesling Spätlese Trocken	04 19	88
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The 2018er Erdener Treppchen Riesling Spätlese Trocken comes from the western part of the vineyard. It offers a rather big nose of ripe fruits, some herbs and fine spices. The wine proves nicely intense on the slightly broad and direct palate and leaves a slightly hot feel in the long finish. Now-2023

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Moselland eG Winzergenossenschaft

(Bernkastel-Kues – Middle Mosel)

2018er	Moselland	Kestener Paulinshofberger Riesling Auslese Goldschild	423 19	90
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The 2018er Kestener Paulinshofberger Riesling Auslese was fermented with ambient yeasts from fruit harvested at 97° Oechsle and was bottled at noble-sweet levels of residual sugar (100 g/l). It offers a beautiful nose made of white peach, whipped cream, fine spices, apricot and herbs. The wine is beautifully playful and develops a gorgeous balance with apricot blossom, whipped cream, grapefruit acidity, white peach, coconut and flowery elements. The finish is beautifully playful and multi-layered. This gorgeous Auslese retains surprising *Spiel* and freshness despite the ripeness of the vintage. 2028-2043

2018er	Moselland	Graacher Himmelreich Riesling Spätlese Goldschild	421 19	89
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The 2018er Graacher Himmelreich Riesling Spätlese Goldschild was fermented with ambient yeasts from fruit harvested at 89° Oechsle and was bottled at sweet levels of residual sugar (89 g/l). It offers of gorgeous nose of made of white peach, a hint of apricot blossom, whipped cream, flowers, earthy spices and some aniseed herbs. The wine is beautifully balanced on the light-footed and subtly playful palate and leaves a delicately creamy but also nicely citrusy and zesty feel in the mouthwatering and satisfying finish. 2023-2033

2018er	Moselland	Lieserer Schlossberg Riesling Kabinett Goldschild	430 19	88
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The 2018er Lieserer Schlossberg Riesling Kabinett Goldschild was fermented with ambient yeasts from fruit harvested at 89° Oechsle, and was bottled at fruity-styled levels of residual sugar (55 g/l). It offers a rather herbal and spicy nose made of mirabelle, some fine spices and herbs. The wine is nicely playful and direct on the palate, where the sweetness and acidity are beautifully integrated. The finish has the beautiful cut of a just slightly big Kabinett. This very nice wine offers great drinking pleasure. 2023-2033

2018er	Moselland	Ürziger Würzgarten Riesling Spätlese Goldschild	464 19	88
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The 2018er Ürziger Würzgarten Riesling Spätlese Goldschild was fermented with ambient yeasts from fruit harvested at a full 93° Oechsle and was bottled at sweet levels of residual sugar (85 g/l). This wine offers a delicately ripe nose made of apricot, strawberry, honey, candy floss and cream. The wine is sweet and quite round on the apricot and cream infused palate. A kick of citrusy acidity brings some freshness but also adds to the creamy presence of this Auslese in all but name in the finish. 2023-2033

2018er	Moselland	Saar Riesling Trocken Goldschild	041 19	87
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The 2018er Saar Riesling Trocken Goldschild was fermented with ambient yeasts from fruit harvested in Krettnach, Ockfen and Wiltingen. The wine offers an attractive and fresh nose of made of pear, bitter lemon, herbs and fine spices. It proves nicely zesty and full of grip on the palate and leaves an ever so slightly powerful but still very satisfying feel in the long finish. The after-taste is pure, zesty and quite frankly mouthwatering. The touch of tartness in the after-taste would make us opt to lay down this nice effort made for a year or two. This is quite a positive surprise. 2020-2024

2018er	Moselland	Erdener Treppchen Riesling Spätlese Goldschild	422 19	87
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The 2018er Erdener Treppchen Riesling Spätlese Goldschild was fermented with ambient yeasts from fruit harvested at 98° Oechsle and was bottled at noble-sweet levels of residual sugar (100 g/l). It offers a subdued yet fruity nose made of pineapple, white peach, apricot, whipped cream, and fine spices. The wine proves quite enjoyable on the fruity-sweet palate and leaves a slightly direct and round sweet feel in the medium-long finish. This is nicely made in a round and quite direct way. 2023-2033

2018er	Moselland	Müdener Funkenberg Riesling Spätlese Goldschild	429 19	86+
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The 2018er Müdener Funkenberg Riesling Spätlese Goldschild was fermented with ambient yeasts from fruit harvested at a full 92° Oechsle in this steep-hill vineyard in the Terrassenmosel part of the region and was bottled at sweet levels of residual sugar (90 g/l). It offers an aromatic nose made of pear, apricot blossom, melon, dried herbs, a hint of mushroom, smoke, and spices. The ripe side of the wine emerges on the round and creamy attack of apricot and herbs on the palate. A citrusy kick of acidity then brings some focus and energy to the finish. The after-taste is quite tense, as citrusy acidity stands next to the ripe and round flavors of the wine. This could develop positively if it integrates its acidity with time. 2023-2033



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2018er	Moselland	Dry German Riesling Waitrose	449 19	85
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The 2018er Dry German Riesling is a bottling fermented to legally dry levels for the British supermarket chain Waitrose from fruit harvested around Piesport. The wine offers a discreetly aromatic nose made of pear, grapefruit, aniseed herbs, a hint of button mushroom and some smoke. The wine is direct, crisp and nicely playful on the dry-tasting palate and leaves a nicely juicy and subtly zesty feel in the long and tart finish. Now-2022

2018er	Moselland	Riesling Feinherb Goldschild	160 19	85
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The 2018er Riesling Feinherb Goldschild is a wine fermented with ambient yeasts from fruit harvested in Winnigen, Maring and Ürzig, and fermented down to 19 g/l of residual sugar. It offers a rather aromatic nose made of pear, melon, ginger, herbs and earthy spices. The wine develops good direct presence on the easy and direct palate and leave a discreetly sweet fruity-feel of melon, pear, and lemon peel in the finish. The after-taste is delicately tart. This is a nice easy-drinking wine should do the trick for a few more years. Now-2022

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Weingut Martin Müllen

(Traben-Trarbach – Middle Mosel)

2017er	Martin Müllen	Kröver Letterlay Riesling Beerenauslese	21 18	95
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The 2017er Kröver Letterlay Riesling BA was harvested at 160° Oechsle in the Häsje sector of the vineyard and fermented down to fully noble-sweet levels of residual sugar. The wine is still rather reduced and discreet on the nose. It only reveals its breathtaking complexity made of raisin, almond, date and apricot cream as well as fresher aniseed and herbal elements including herbs on the palate. The finish is superbly playful, spicy and zesty. This big yet gorgeously animating expression of noble-sweet Riesling only needs some bottle aging to shine. 2027-2047

2017er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese	19 18	95
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The 2017er Trarbacher Hühnerberg Riesling Spätlese was harvested at 105° Oechsle from partially botrytized grapes from very old vines situated on the 3rd terrace, i.e. high up the hill, and fermented down to sweet levels of residual sugar. The wine develops the full complex and engaging nose of a "Feine Auslese" of old days with pina colada, cassis, smoke, spices and herbs. It is stunningly playful and elegant on the palate and leaves a gorgeous feel of whipped cream and fine herbs in the focused and precise finish. While stylistically not a Spätlese, it is an amazing Auslese GK of Auction quality. 2027-2047

2017er	Martin Müllen	Kröver Paradies Riesling Spätlese Trocken **	14 18	93+
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The 2017er Kröver Paradies Riesling Spätlese Trocken ** comes from the prime, east-facing steep hill Kähl sector of the vineyard. This offers a superb nose of greengage, whipped cream, pear, smoke and fine spices. The wine is superbly playful and elegant on the palate and leaves a magnificent feel of ripe fruits, candied mango and grapefruit in the long and beautifully playful finish. 2027-2047

2017er	Martin Müllen	Trarbacher Hühnerberg Riesling Kabinett Trocken	08 18	93+
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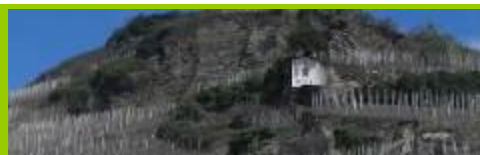
The 2017er Trarbacher Hühnerberg Riesling Kabinett Trocken offers a stunning nose of pear, ginger, passion fruit, grapefruit, slate, smoke and chalky minerals. The wine is beautifully balanced on the palate, where a nice kick of ripe acidity is buffered off by a touch of cream and minerals. The finish is racy, precise and focused. A gorgeously tart and quite zesty after-taste completes the pleasure of enjoying this great wine. This potential stunning wine could really shine if it harnesses its racy acidity at maturity. 2027-2042

2017er	Martin Müllen	Kröver Letterlay Riesling Spätlese Trocken **	12 18	93
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The 2017er Kröver Letterlay Riesling Spätlese Trocken ** proves bright-colored and offers a gorgeous nose made of pear, apple, licorice, herbs and smoke. The wine is delicately intense and powerful on the palate, where it unfolds a nice intense feel of minerals and spices. This leads to a powerful but without any undue heat in the long and persistent finish. 2027-2042

2017er	Martin Müllen	Kröver Paradies Riesling Auslese	18 18	93
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The 2017er Kröver Paradies Auslese was harvested at 96° Oechsle from parcels in the prime, east-facing steep hill Kähl part of the vineyard and was fermented down to sweet levels of residual sugar. The nose is still quite restrained and reduced at this stage. It really comes into its own on the palate, where fresh pineapple, spices and fine herbs make for an elegant and playful experience. The wine is superbly focused in the long finish. This is a beautiful and rather playful expression of Auslese. 2027-2042



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2017er	Martin Müllen	Kröver Paradies Riesling Spätlese Trocken	09 18	93
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The 2017er Kröver Paradies Riesling Spätlese Trocken comes from the prime, east-facing steep hill Kähl sector of the vineyard. The wine proves delicately baroque with great notes of mango, baked pineapple, grapefruit, whipped cream and spices. It is beautifully balanced on the palate, where creamy elements are beautifully enhanced by aniseed herbs right into the juicy and comparatively fresh finish. This is a gorgeously ample and structured wine with great presence yet no alcoholic weight (the wine does "only" have 11.5%). 2027-2037

2017er	Martin Müllen	Trarbacher Hühnerberg Riesling Auslese	20 18	93
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The 2017er Trarbacher Hühnerberg Riesling Auslese was harvested at just above 110° Oechsle from a sector from own selected Riesling clones planted 15 years ago and was fermented down to noble-sweet levels of residual sugar. The wine develops a gorgeous and delicately honeyed nose made of date, grapefruit, cassis, gooseberry, apricot and smoky slate. It delivers the delicately oily and almond-infused side of a small BA on the palate and leaves a superbly long feel in the slightly tart yet hugely sweet and refined finish. 2027-2057

2017er	Martin Müllen	Trarbacher Hühnerberg Riesling Auslese Trocken	16 18	93
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The 2017er Trarbacher Hühnerberg Riesling Auslese Trocken was made with a high proportion of botrytis-affected grapes. It offers a gorgeous nose of pear, spices, whipped cream and smoke. The wine is gorgeously playful and multi-layered on the intense palate. The finish is delicately tart and refined. 2027-2047

2017er	Martin Müllen	Kröver Steffensberg Riesling Spätlese Trocken **	13 18	92
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The 2017er Kröver Steffensberg Riesling Spätlese Trocken ** offers a gorgeous and incredibly pure nose of mirabelle, passion fruit, grapefruit and smoke. The wine is ripe and big but structured on the palate and leaves a gorgeously smooth yet focused feel of chalky minerals, licorice and fine spices. The after-taste is ethereal and gorgeously lingering. 2027-2042

2017er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese Trocken **	22 18	91+
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The 2017er Trarbacher Hühnerberg Riesling Spätlese Trocken ** was harvested very late from the remaining clean ripe grapes from 1st and 2nd terraces. This green-yellow wine offers a superb nose made of gooseberry, pear, ginger, herbs and chalky minerals. The wine is quite ripe and powerful on the palate, where a touch of heat brings a baroque side to the superbly fresh flavors. The finish is imposing, assertive and long. The balance could improve if it harnesses its intensity. 2020-2027

2017er	Martin Müllen	Trabener Würzgarten Riesling Kabinett Trocken *	07 18	91
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The 2017er Trabener Würzgarten Riesling Kabinett Trocken * comes from the Rickelsberg, a prime "dark red" sector of the vineyard. It offers a beautiful nose of grapefruit, apple, a hint of licorice and much spices. The wine is beautifully playful and intense on the palate and leaves a gorgeous feel of herbs in the long finish. This is a superb wine in the making. 2025-2037

2016er	Martin Müllen	Riesling Spätlese Trocken	31 17	91
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The 2016er Riesling Spätlese Trocken AP 31 comes mainly from the Kröver Steffensberg and was fermented spontaneously in 500-liter wooden cask with some batonage (to stir up the fermentation) for 11 months before being bottled without any sulfur added at any time of the process (and, as Martin Müllen underlined, it was awarded an AP number!). The wine offers a superb nose of backed apple, grapefruit, whipped cream, herbs and minerals. It proves beautifully balanced and refined on the palate, where whipped cream mingles superbly well with just a hint of almond and caramel. The finish is long and elegant. This is a great low-sulfur wine where the touch of oxidation adds to the complexity of the wine. Now-2023

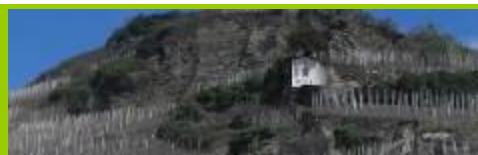
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Weingut Peter Neu-Erben

(Wiltingen – Saar)

2018er	Peter Neu-Erben	Wiltinger Klosterberg Riesling Kabinett	07 19	90
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The 2018er Wiltinger Klosterberg Riesling Kabinett was harvested at 90° Oechsle in the original part of the vineyard and was fermented down to fully fruity-styled levels (56 g/l). The wine offers a rather easy and direct nose made of white peach, apricot, whipped cream and spices. It proves slightly broad at first on the palate but gains in focus as the wine breathes. The finish has the soft presence of a Spätlese. 2026-2038



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2018er	Peter Neu-Erben	Wiltinger Klosterberg Riesling Kabinett Feinherb	06 19	88
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The 2018er Wiltinger Klosterberg Riesling Kabinett Feinherb comes from the original part of the vineyard and was fermented down to 30 g/l of residual sugar. It offers a nice even if slightly ripe nose of pear, canned white peach, Provence herbs and some smoky slate. The wine is quite light on the palate but leaves a nicely persistent feel of ripe fruits and above all herbal elements in the smooth finish. Now-2028

2018er	Peter Neu-Erben	Wiltinger Braunfels Riesling Kabinett Trocken	03 19	86
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The 2018er Wiltinger Braunfels, as it is referred to on the new main label, offers an unusually big nose (certainly by the standards of this Estate) of ripe fruits, a hint of camphor and some smoky herbs. The wine is on the broad side and slightly round on the palate. The finish is delicate and playful but also slightly shorter than in recent vintages. Now-2022

2018er	Peter Neu-Erben	Riesling Classic	05 19	84
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The 2018er Riesling Classic comes from the Wiltinger Braunfels and was fermented down to 14 g/l of residual sugar. It offers a discreet nose of pear, herbs and fine spices. The wine is nicely direct, soft and round on the palate and leaves a direct feel of minerals in the finish. Now-2023

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Weingut Dr. Pauly-Bergweiler

(Bernkastel-Kues – Middle Mosel)

2018er	Dr. Pauly-Bergweiler	Graacher Himmelreich Riesling Spätlese	18 19	89
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The 2018er Graacher Himmelreich Riesling Spätlese was fermented down to fully sweet levels of residual sugar (80 g/l). It offers a big aromatic nose made of pear, peach, apricot blossom, cream and earthy spices. The Auslese in all-but-name proves satisfyingly fruity on the round and sweet palate and leaves a nice direct feel of orchard fruits in the medium long and soft finish. 2038-2058

2018er	Dr. Pauly-Bergweiler	Ürziger Würzgarten Riesling Trocken Alte Reben	16 19	88
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The 2018er Ürziger Würzgarten Riesling Trocken Alte Reben offers an agreeable and fruity nose of peach, herbs and spices. The wine is nicely smooth and delicately spicy on the soft palate and leaves a fine and complex feel of ripe pear, peach and quince in the long and round finish. Now-2028

2018er	Dr. Pauly-Bergweiler	Wehlener Sonnenuhr Riesling Kabinett	05 19	87+
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The 2018er Wehlener Sonnenuhr Riesling Kabinett was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a rather big and imposing nose of pear, apricot and some fine spicy elements. It develops the full powerful presence of an Auslese on the remarkably sweet palate and leaves a round and direct sense of sweet fruits in the soft finish. The lack of acidity makes this wine come over as simple but nicely fruity. There could be some upside here, with age. 2028-2038

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Weingut Philipps-Eckstein

(Graach – Middle Mosel)

2018er	Philipps-Eckstein	Graacher Himmelreich Riesling Spätlese Gehr	22 19	90
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The 2018er Graacher Himmelreich Riesling Spätlese Gehr was harvested at a full 98° Oechsle in the similarly named sector in the lower part of the vineyard and was fermented down to sweet levels of residual sugar (89 g/l). The wine offers a big and creamy nose of apricot, spices and herbs. It shows a nicely fruity feel on the delicately creamy, round and sweet palate. Honeyed elements round off the flavors of this quite big Auslese-styled sweet wine in the finish. 2033-2058



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2018er	Philipps-Eckstein	Graacher Domprobst Riesling Kabinett	15 19	89
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The 2018er Graacher Domprobst Riesling Kabinett was harvested at a full 91° Oechsle and was fermented down to sweet levels of residual sugar (73 g/l). It offers a big and juicy nose of canned peach, earthy spices, whipped cream and minerals. The wine offers the full presence of a big Spätlese on the round and soft palate and leaves a satisfyingly direct and fruit-driven feel in the long finish. 2028-2043

2018er	Philipps-Eckstein	Graacher Himmelreich Riesling Spätlese Feinherb Spontan	20 19	88
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The 2018er Graacher Himmelreich Riesling Spätlese Feinherb Spontan was fermented down to fully off-dry levels of residual sugar (27 g/l). It offers a big nose of ripe pear, herbs and fine spices. It proves rather ripe and round on the palate and leaves a simple but satisfying feel of minerals and ripe fruits in the long and slightly soft finish. 2023-2033

2018er	Philipps-Eckstein	Graacher Domprobst Riesling Spätlese Trocken Alte Reben	18 19	86
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The 2018er Graacher Domprobst Riesling Spätlese Trocken Alte Reben offers a big and broad nose of pear, pineapple, camphor, herbs and spices on the nose but proves slightly under the impact of alcoholic heat on the soft and round palate. The finish is powerful but also rather direct. Now-2023

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Rebenhof Rieslingmanufaktur

(Ürzig – Middle Mosel)

2018er	Rebenhof	Ürziger Würzgarten Riesling Spätlese Urglück	15 19	91+
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The 2018er Ürziger Würzgarten Riesling Spätlese Urglück was harvested at a full 93° Oechsle in this prime south-facing sector of the vineyard and was fermented down to sweet levels of residual sugar (73 g/l). The wine offers a rather big and delicately creamy nose of pear, apricot, greengage and fine herbal elements. It has the full presence of a creamy Auslese on the palate. The sweetness of the wine blocks it from developing its full aromatic potential at this stage. There is quite some upside potential here, but one needs to take into account that this is a sweet wine and not a playful Spätlese. 2028-2048

2018er	Rebenhof	Ürziger Würzgarten Riesling Kabinett Trocken von wurzelechten Reben	08 19	90
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The 2018er Ürziger Würzgarten Riesling Kabinett Trocken von wurzelechten Reben was harvested at a moderate 86° Oechsle on old un-grated small-berried grapes in the south-east facing Oberberg part of the vineyard situated upriver from the village of Ürzig. The wine offers rather refreshing scents of grapefruit, pear, strawberry and fine spices. It is nicely playful and retains real Kabinett character on the palate. The finish is really nice but also slightly direct. Now-2026

2018er	Rebenhof	Ürziger Würzgarten Riesling Spätlese Trocken von Alten Reben	12 19	89
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The 2018er Ürziger Würzgarten Riesling Spätlese Trocken von Alten Reben offers a direct but quite pure nose of peach, cassis, pear, passion fruit and fine spices. The wine is rather playful on the delicately creamy but still rather focused palate and leaves a nice, delicately tart feel in the long finish. Now-2028

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Weingut F.J. Regnery

(Klūsserath – Middle Mosel)

2018er	F.J. Regnery	Klūsserather Bruderschaft Riesling Auslese	18 19	92
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The 2018er Riesling Auslese, as it is referred to on the consumer label, was harvested at 110° Oechsle and was fermented down to noble-sweet levels. It offers a beautifully aromatic nose made of white peach, apricot, whipped cream and fine spices. The wine is smooth but still on the playful side on the palate. A mild kick of acidity brings some nice structure to the otherwise still quite sweet finish. This outstanding Auslese will require a few years of bottle aging in order to absorb and integrate its sweetness. 2028-2048



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2018er	F.J. Regnery	Klūsserather Bruderschaft Riesling Spätlese	20 19	90
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The 2018er Riesling Spätlese, as it is referred to on the consumer label, was harvested at 90° Oechsle and was fermented down to sweet levels of residual sugar. It offers a slightly broad but nicely aromatic nose made of white peach, whipped cream, sage and other herbs. The wine is still on the sweet and round side on the mildly zesty palate and leaves the creamy presence of an Auslese in the long finish. A nice refreshing side brings some structure in the after-taste. 2028-2048

2018er	F.J. Regnery	Klūsserather Bruderschaft Riesling Auslese Trocken Alte Reben	16 19	90
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The 2018er Riesling Alte Reben, as it is referred to on the consumer label, comes from very old un-grafted vines planted in 1921. It offers a big but engaging nose made of mirabelle, camphor, Provence herbs and some smoky elements. A delicately citrusy side lifts up the intense and slightly broad flavors on the palate. The finish proves long, broad but also nicely balanced and refreshing. This is a beautiful expression of intense dry Mosel Riesling. 2020-2028

2018er	F.J. Regnery	Klūsserather Bruderschaft Riesling Spätlese Feinherb Edition Michelskirch	15 19	89+
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The 2018er Riesling Feinherb Edition Michelskirch, as it is referred to on the consumer label, comes from the central St. Michael sector of the Bruderschaft vineyard and was fermented down to 20 g/l of residual sugar. The wine offers an engaging nose of white peach, whipped cream and herbs. It proves nicely playful and juicy on the mild palate and leaves a still slightly sweet and round feel in the quite finish. The after-taste retains quite some complexity. This will need a few years to integrate its sweetness and could then turn into a great expression of off-dry Mosel Riesling, in particular as if it gains in focus. 2023-2033

2018er	F.J. Regnery	Klūsserather Bruderschaft Riesling Spätlese Trocken Edition Michelskirch	14 19	89
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The 2018er Riesling Trocken Edition Michelskirch, as it is referred to on the consumer label, comes from the central St. Michael sector of the Bruderschaft vineyard. It offers a rather big nose of mirabelle, earthy spices and Provence herbs. The wine is quite nicely balanced on the palate and leaves a hugely long feel of herbs and spices in the long finish. Now-2028

2018er	F.J. Regnery	Klūsserather Bruderschaft Riesling Kabinett Trocken	12 19	88
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The 2018er Riesling Kabinett Trocken, as it is referred to on the consumer label, offers a slightly ample nose made of pear, honey, camphor and herbal elements. The wine proves on the broad side yet full of grip on the palate and leaves a ripe but nicely mineral feel of herbs and spices as well as ripe pear in the long and intense finish. This wine will particularly appeal to lovers of more assertive expressions of dry Riesling. Now-2028

2018er	F.J. Regnery	Riesling Feinherb Mineralquadrat	21 19	87
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The 2018er Riesling Feinherb Mineralquadrat comes from the blue-slatted part of the Klūsserather Bruderschaft and was fermented down to 18 g/l of residual sugar. It offers an engaging nose of yellow peach and fine herbs. The wine is on the big but still playful side on the palate and leaves juicy feel in the medium-long finish. Now-2026

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Weingut Reverchon

(Filzen – Saar)

2018er	Reverchon	Filzener Herrenberg Riesling Kabinett	11 19	90
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The 2018er Filzener Herrenberg Riesling Kabinett was fermented down to fruity-styled levels of residual sugar. It offers an attractive nose made of pear, canned white peach, a hint of whipped cream and some fine spices. The wine is nicely playful and offers good impact on the focused and nicely intense palate. The finish is linear, fruity and overall very satisfying. This fruit-styled wine retains true Kabinett character. 2023-2033

2018er	Reverchon	Ockfener Bockstein Riesling Kabinett Feinherb	05 19	88
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The 2018er Ockfener Bockstein Riesling Kabinett Feinherb was harvested at a moderate 83° Oechsle and was fermented down to 22 g/l of residual sugar. It offers rather direct scents of pear, canned white peach, apricot and dried herbs on the nose. The wine is easy and playful on the palate and leaves a simple and easy feel of fruits in the long and slightly smooth finish. Now-2028



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2018er	Reverchon	Saar Riesling Feinherb Mineral	03 19	88
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The 2018er Saar Riesling Feinherb Mineral comes essentially from Estate holdings in the Konzer Euchariusberg as well as in the Filzener Urbelt and Steinberger and was fermented down to 21 g/l of residual sugar. It offers some linear and direct scents of pear, citrusy fruits and dried herbs. The wine is rather easy and on the light side on the palate but leaves a nicely playful even if direct feel of minerals and herbs in the medium-long finish. Now-2026

2018er	Reverchon	Saar Riesling Trocken	02 19	88
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The 2018er Saar Riesling Trocken comes essentially from Estate holdings in the Konzer Euchariusberg. The wine offers a direct nose of pear, pear sorbet, lime, herbs and smoke. It proves remarkably playful and focused on the palate and leaves a gorgeous feel of minerals and spices in the long and focused finish. This beautiful Estate wine retains quite some freshness in the after-taste. Now-2026

2018er	Reverchon	Ockfener Bockstein Riesling Kabinett Trocken	12 19	87
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The 2018er Ockfener Bockstein Riesling Kabinett Trocken still proves slightly reduced and only gradually reveals some discreet scents of pear, citrusy fruits and spices on the nose. The wine is rather light-weighted on the delicately playful but rather linear palate and leaves a slightly broader feel of minerals, pear and greengage in the delicately tickly finish. 2022-2028

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Weingut Andreas Schmitges

(Erden – Middle Mosel)

2018er	Andreas Schmitges	Erdener Treppchen Riesling Auslese *	16 19	91
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The 2018er Erdener Treppchen Riesling Auslese * was harvested at a full 110° Oechsle with some botrytized grapes and fermented down to noble-sweet levels of residual sugar. The wine offers a nice nose driven by pineapple, coconut, herbs and fine spices. It proves nicely zesty even if still slightly sweet on the palate. Almond cream comes eventually through and adds to the sweet roundness of this wine. The finish is nicely persistent and not without some mouthwatering elements. 2028-2048

2018er	Andreas Schmitges	Erdener Treppchen Riesling Spätlese Fass 20	15 19	90
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The 2018er Erdener Treppchen Riesling Spätlese Fass 20 is a special cask of Spätlese picked at 93° Oechsle on the first day of harvest from very old un-grafted vines in the prime Herzlay sector of the vineyard and was fermented down to fully sweet levels of residual sugar (95 g/l). The wine proves nicely aromatic as delicately creamy scents of pear, white peach, apricot and herbs emerge from the glass. The wine develops the presence of an Auslese on the palate but retains some of the more playful side of a Spätlese right into the finish. 2028-2048

2018er	Andreas Schmitges	Riesling Kabinett vom roten Schiefer	14 19	89
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The 2018er Riesling Kabinett vom Roten Schiefer was harvested at 88° Oechsle in the part of the Zeltinger Deutschherrenberg situated on original red slate and was fermented down to fruity-styled levels of residual sugar (55 g/l). It offers a comparatively exotic nose driven by pear, pineapple, yellow peach, herbs and floral elements. The wine develops the full presence of a big round Spätlese on the palate but retains a nicely playful side in the finish. 2023-2033

2018er	Andreas Schmitges	Riesling Kabinett Trocken Urgestein	09 19	88
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The 2018er Riesling Kabinett Trocken Urgestein comes from a parcel situated on a slightly flatter part of the Erdener Treppchen which the Estate traditionally harvests early. It proves delicately under-cooled and herbal on the nose. A delicately fruity side driven by pear and spices only come through in the comparatively focused palate. The finish is dry and nicely tart. Now-2028

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Soluva

(Wiltingen – Saar)

Soluva was set up by Christian Bednarczyk, a financial professional working in neighboring Luxembourg, and his wife Maria Giraldo. They ended up living in Wiltingen and fell in love with the village and its wines. They restored the ancient railway station built in 1848 and decided to also offer some wines as a side activity under the Latin-inspired name Soluva (Sol for soil and Uva for grape). They made their first wines in 2018 in collaboration with Alexander Neu from Weingut Peter Neu-Erben, who vinifies these wines at his facilities. The Soluva wines share the playful lightness that has made the success of the Peter Neu-Erben Estate.

2018er	Soluva	Riesling Alte Reben Inmortal	13 19	92+
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The 2018er Inmortal, as it is referred to on the main label (a world play between Spanish and English), was harvested at 96° Oechsle in the prime Vols sector of the Wiltinger Braunfels situated in the continuation of the Scharzhofberg and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). This offers a gorgeously fruit-driven nose made of white peach, melon, lemon zest, smoke and minerals. The wine develops the fruity presence of an Auslese but remains gorgeously playful on the palate, where the sweetness is beautifully wrapped into ripe acidity. The finish is fully fruity in style, without any saturating feel of sweetness. It is really in the intense and multi-layered feel in the after-taste that the beauty of this wine cut along the lines of a "pure Auslese" comes through. This classic rendition of fruity-styled wine has even some upside, if it can retain this complexity and gain in precision at maturity. 2028-2043

2018er	Soluva	Riesling Kabinett Feinherb Irresistible	12 19	91
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The 2018er Irresistible, as it is referred to on the label, was harvested at 89° Oechsle in Wiltinger Rosenberg and was fermented down to fully off-dry levels of residual sugar (31 g/l). This offers a beautifully aromatic nose of ripe peach, pear, grapefruit, mirabelle, lemon, and fine smoky elements. The wine is nicely fruity yet also delicately zesty on the fully off-dry palate and leaves a gorgeous feel of white peach in the long and engaging finish. A great mouthwatering feel of tartness rounds off the pleasure of drinking this wine. This is plain gorgeous. Now-2028

2018er	Soluva	Saar Riesling Classic Inolvidable	11 19	88
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The 2018er Saar Riesling Inolvidable, as it is referred to on the label (a world play on Spanish and English), comes from the Wiltinger Braunfels and was fermented down to barely off-dry levels of residual sugar (15 g/l). It offers a perfumed nose made of quince, greengage, lime leaf, Provence herbs and wet slate. The wine is nicely smooth and playful on the palate and leaves a slightly powerful feel of pear, lime leaf, herbs and a touch of camphor in the long and smooth finish. This powerful expression of Saar Riesling proves quite impressive. Now-2023

2018er	Soluva	Wiltinger Klosterberg Riesling Kabinett Trocken Inevitable	10 19	88
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The 2018er Inevitable, as it is referred to on the label, is a tank-fermented dry Riesling harvested at 88° Oechsle in the prime sector situated just next to the Wiltinger Gottesfuss. This offers a beautifully engaging even if slightly direct nose of melon, almond (from reduction), spices and herbs. Despite a refreshingly low 10.5% of alcohol, the wine is packed with ripe fruit and camphor-infused flavors on the palate but compensates this with a nicely feel of minerals and grapefruit zest in the intense but focused and delicately racy finish. This should offer much pleasure for many years to come. Now-2028

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Weingut Staffelter-Hof

(Kröv – Middle Mosel)

NB: The Estate is certified organic (along ECOVINS guidelines).

N.V.	Staffelter-Hof	Little Red Riding Wolf Pinot Nu	(No AP)	89
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The Little Red Riding Wolf, as it is referred to on the main part of the label, with Lot Number 0118 is made from Pinot Noir grapes harvested in 2017 in the Kröver Paradies. It was produced without any added SO2 and was bottled unfiltered. This light-red colored wine offers a superb scents of hibiscus, rose petal and Morello cherry, which are joined by tar, dark spices and smoked herbs with some airing. The wine offers some tannins as well as dark fruits and spices on the light-footed palate, and leaves a satisfyingly tart feel in the medium-long finish. This very seductive expression of Pinot Noir proves utterly easy to drink. Now-2022

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Wein-Erbhof Stein

(Bullay – Terrassenmosel)

NB: The main 2018er wines from this Estate will be reviewed in a later Issue, after the wines have been bottled.

2017er	Stein	Alfer Hölle Riesling Spätlese 1900	24 18	95
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The 2017er Alfer Hölle Riesling Spätlese 1900 comes from grapes harvested at 95° Oechsle in a small east-facing parcel next to the original Alfer Hölle where the vines were planted in 1900 (hence the name). The wine was fermented down to 13 g/l of residual sugar before being bottled, after 10 months, in September 2018. It offers an absolutely stunning nose of grapefruit peel, pear, aniseed herbs, fine spices and whipped cream. The wine is stunningly balanced on the palate and leaves a great feel of whipped cream which adds a touch of smoothness to the palate. This is already superbly easy to enjoy but it will really require a few years to come into its own. This stunner in the making is a strong contender for off-dry Riesling of the vintage! 2024-2047

2016er	Stein	Alfer Hölle Riesling Spätlese 1900	14 18	94+
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The 2016er Alfer Hölle Riesling Spätlese 1900 comes from grapes harvested at 95° Oechsle from a small east-facing parcel next to the original Alfer Hölle where the vines were planted in 1900 (hence the name). The wine was fermented down to 14 g/l of residual sugar before being bottled, after 18 months, in spring 2018. It offers a superb nose of pear, smoky, wet stone, herbs, ginger and sage. The wine is gloriously smooth, intense and spicy on the palate and leaves a superbly persistent and multi-layered finish. This is a stunning wine with great finesse and lengths. 2026-2046

2017er	Stein	St. Aldegunder Palmberg-Terrassen Riesling Trocken ***	12 18	92
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The 2017er St. Aldegunder Riesling Palmberg-Terrassen Trocken *** is a bone-dry wine (2.5 g/l of residual sugar) made from over 60-year-old un-grafted vines. The wine offers a superb nose of white peach, Provence herbs and whipped cream, all wrapped into some flowery and mineral elements. The wine proves razor sharp and has almost an electrifying feel on the stunningly focused and deep palate. The finish is light-weighted, very refined and simply playful. If you are a fan of the great dry Riesling from Hofgut Falkenstein, you should most certainly consider this wine! Now-2022

2017er	Stein	Palmberg	12 18	92
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The 2017er Palmberg is a bone-dry Riesling (2.5 g/l of residual sugar) made from over 60-year-old un-grafted vines in the St. Aldegunder Palmberg-Terrassen. The wine offers a superb nose of white peach, Provence herbs and whipped cream, all wrapped into some flowery and mineral elements. The wine proves razor sharp and has almost an electrifying feel on the stunningly focused and deep palate. The finish is light-weighted, very refined and simply playful. If you are a fan of the great dry Riesling from Hofgut Falkenstein, you should most certainly consider this wine! Now-2022

2017er	Stein	St. Aldegunder Palmberg-Terrassen Riesling Spätlese "Die Steinlaus"	13 18	92
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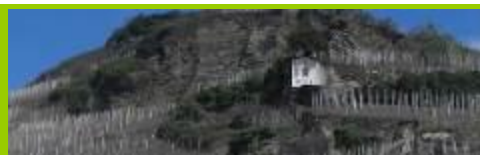
The 2017er St. Aldegunder Palmberg-Terrassen Riesling Spätlese "Die Steinlaus" comes from the lower part of the vineyard planted with old un-grafted vines and was fermented down to 9 g/l of residual, i.e. just within the limits of legal dry. It offers a superb nose of aniseed herbs, pear, herbs and smoke. The wine is nicely full-bodied on the palate and leaves a long and satisfying feel of herbs and spices in the finish. This is a gorgeous wine with great presence. 2025-2037

2016er	Stein	Alfer Hölle Riesling Trocken *** Grenzgänger U1	17 18	91
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The 2016er Grenzgänger U1 (as it is referred to on the back label) was fermented with yeasts from the finest wines of the Estate in Fuder for 24 month before being bottled without any sulfur added at any time of the process. The wine still proves incredibly reduced and only gradually reveals its beautiful nose made of caramel, lemon zest, herbs and fine spices. It offers a beautiful mouthfeel on the elegant palate and leaves a refreshing feel in the long finish. Now-2027

2017er	Stein	St. Aldegunder Himmelreich Riesling Kabinett Trocken	08 18	91
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The 2017er St. Aldegunder Himmelreich Riesling Kabinett Trocken harvested at a low 85° Oechsle on 75-year-old un-grafted vines. It offers a gorgeous nose of white peach, greengage, minerals and flowers. A delicate earthy touch comes through on the beautifully light-weighted and refined palate. The wine is nicely long, superbly elegant and refined right into the playful and long finish. This is a gorgeous light-weighted dry Riesling. 2022-2037



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2017er	Stein	St. Aldegunder Palmberg-Terrassen Riesling Kabinett	09 18	90
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The 2017er St. Aldegunder Palmberg-Terrassen Riesling Kabinett is made from fruit harvested at 88° Oechsle and was fermented to fruity-styled levels of residual sugar (52 g/l). It offers a gorgeous nose of whipped cream, raspberry, earthy spices and a hint of apricot blossom. The wine is delicately round and intense on the palate and leaves a long and slightly mouth-filling feel in the finish. A huge kick of acidity brings focus in the after-taste. 2027-2047

2017er	Stein	Alfer Hölle Riesling Kabinett Trocken	10 18	89
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The 2017er Alfer Hölle Riesling Kabinett Trocken was harvested at a full 90° Oechsle on grafted vines. It offers a gorgeous nose of red berry fruits, cinnamon and smoke. The wine is delicately full-bodied on the palate. The finish is nicely playful and direct. This superb dry Riesling will last for at least a decade. Now-2027

2017er	Stein	Redvolution	22 18	89
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The 2017er Redvolution is a Spätburgunder harvested in the Alfer Himmelreich. The wine was fermented and aged used barrique for 9 months before being bottled without any added sulfur. It offers a beautiful nose of cranberry, sour cherry, a hint of rose and smoke. The wine proves absolutely gorgeously elegant and playful on the palate, where minty elements add a nicely fresh and linear side to the wine. The finish is racy and animating. This is a gorgeously light and engaging expression of Pinot Noir! Now-2022

2018er	Stein & Lardot	Riesling Trocken Blauschiefer	05 19	89
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The 2018er Riesling Trocken Blauschiefer AP 5 is an exclusive wine made for a Dutch importer from Estate holdings in the St. Aldegunder Himmelreich and Palmberg-Terrassen, and which was bottled without any sulfur added. It offers a gorgeous nose of white peach, whipped cream, some caramel and smoke. The wine is nicely open, playful and refined. It is superbly long and animating in the finish. This is a great dry Riesling with a refined added touch of complexity from the openness and hint of caramel. Now-2021+

2011er	Stein	St. Aldegunder Klosterkammer Riesling Sekt Extra-Brut	16 15	89
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The 2011er St. Aldegunder Klosterkammer Extra-Brut was harvested at 88° Oechsle and spent 4 years on its lees before being disgorged with a dosage of 2 g/l (the disgorgement date is not provided on the label) but without any added SO₂. This offers a rich and rather opulent nose with plenty of yellow fruits including pear, pineapple, mirabelle and apple, as well as a hint of tar and spices with airing. An active mousse lifts up the mouth-coating flavors on the palate. The finish is long, full and quite intense. This riper version of Sekt will please lovers of ostentatious and powerful sparkling wines. Now-2021

2015er	Stein	St. Aldegunder Palmberg-Terrassen Riesling Trocken *** Grenzgänger U2 (No AP)		88
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The 2015er Grenzgänger U2 (as it is referred to on the back label) was made from fruit harvested at a whopping 99° Oechsle. The wine was fermented without any added sulfur by adding some grapes from the finest wines from the Estate and was then aged for 30 months in Fuder before bottled without any added sulfur. It offers a big and ripe nose of camphor, caramel, pear, quince and mirabelle. It proves quite ripe and structured on the rather full-bodied palate and leaves a slightly hot feel in the long finish. This wine is made for lovers of big and bold expressions of dry Riesling Now-2027

2018er	Stein	Riesling Trocken Blauschiefer	04 19	88
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The 2018er Riesling Trocken Blauschiefer AP 4 comes from Estate holdings in the St. Aldegunder Himmelreich and Palmberg-Terrassen. The wine offers a beautiful nose of pear, white peach, chalky minerals and a hint of whipped cream. It is superbly playful and light-footed on the palate and leaves a gorgeous feel of fruits and spices. The finish is mouth-watering, surprisingly zesty for 2018 and quite persistent. 2021-2028

2017er	Stein	Riesling Feinherb Blauschiefer	07 18	88
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The 2017er Riesling Feinherb Blauschiefer comes from Estate holdings in the St. Aldegunder Himmelreich and Palmberg-Terrassen, and was fermented down to 17 g/l of residual sugar. The wine offers a gorgeous nose of pear, mirabelle, spices and fine spices and proves satisfyingly fruity and smooth on the palate. The finish is nicely long. While not overly complex, this wine makes this nicely up with fruitiness and grip. 2021-2028

2017er	Stein	Riesling Feinherb Weihwasser	05 18	88
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The 2017er Riesling Feinherb Weihwasser is made for the US importer from pre-harvest grapes from own vineyards, complemented by grapes purchased from befriended and trusted local growers in Nehren and St. Aldegund. The wine was fermented in stainless steel down to 15 g/l of residual sugar. It offers an attractive and nicely reduced nose made of mirabelle, citrusy fruits and earthy spices. The wine is nicely juicy and fresh on the palate. The finish is gorgeous and superbly playful. Now-2022



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2018er	Stein	Riesling Feinherb Blauschiefer	06 19	87
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The 2018er Riesling Feinherb Blauschiefer comes from Estate holdings in the St. Aldegunder Himmelreich and Palmberg-Terrassen and was fermented down to 14 g/l of residual sugar. It offers a delicate and ripe nose of pear, white peach, mirabelle and lemon peel. The wine is quite flowery and fruity on the tad smooth palate. A kick of acidity comes through in the surprising persistent finish. This will benefit from a few years of cellaring to integrate its residual sugar. 2021-2028

2017er	Stein	Riesling Trocken Der Traubenflüsterer	(No AP)	86
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The 2017er Riesling Trocken Der Traubenflüsterer (Lot Number 01-18) comes from the pre-harvest from own vineyards and from purchased grapes from befriended growers in Nehren, Senheim and St. Aldegund. The wine offers a rather reduced and smoke infused nose of lemon, pear and earthy spices. It proves nicely firm and structured on the beautifully light-weighted palate. The finish is nicely playful and easy. This is a nice easy-drinking wine. Now-2022

2018er	Stein	Riesling Trocken Der Traubenflüsterer	(No AP)	85
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The 2018er Riesling Trocken Der Traubenflüsterer with Lot Number 02-19 comes from the pre-harvest from own vineyards and from grapes purchased from befriended growers in Nehren, Senheim and St. Aldegund. The wine is delicately ripe and appealing on the nose and proves nicely elegant and playful on the light-weighted palate. It rounds off by offering good freshness in the finish. This epitomizes the easy-drinking Estate wine. Now-2020

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Weingut Studert-Prüm

(Traben-Trarbach – Middle Mosel)

2018er	Studert-Prüm	Wehlener Sonnenuhr Riesling Auslese *	12 19	92
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The 2018er Wehlener Sonnenuhr Riesling Auslese * comes from fruit partially affected by botrytis harvested at 107° Oechsle in the prime Keller part of the vineyard and was fermented down to fully noble-sweet levels of residual sugar (120 g/l). It offers a rather beautiful even if ample nose made of pear, melon, white peach puree, whipped cream, almond, and apricot blossom on the nose. The wine is soft and round on the palate, but develops a nicely multi-layered feel of fruits, cream and herbal elements underpinned by some mild acidity on the palate. This modern-day remake of a gorgeous 2003er Auslese should age beautifully well. 2026-2048

2018er	Studert-Prüm	Wehlener Sonnenuhr Riesling Auslese ***	13 19	92
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The 2018er Wehlener Sonnenuhr Riesling Auslese *** comes from fully botrytized fruit harvested at 118° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (140 g/l). It offers a rather reduced but subtly complex nose made of yellow peach, Cavaillon melon, apricot blossom, almond cream, and honeyed elements. The wine is round and creamy on the palate, where the melon and honeyed elements take over the flavor profile. The finish is delicately multi-layered, but also rather sweet and creamy. This will need more than a decade to absorb its sweetness and develop its finesse. It should then turn into a modern version of a 2003er botrytized Auslese. 2033-2058

2018er	Studert-Prüm	Graacher Himmelreich Riesling Kabinett	07 19	90
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The 2018er Graacher Himmelreich Riesling Kabinett comes from fruit harvested at 92° Oechsle in the sector above the Josephshof and was fermented down to fruity-styled levels of residual sugar (52 g/l). It offers a beautiful nose still marked by residual scents from the spontaneous fermentation and only gradually reveals some gorgeous creamy scents of fresh herbs, fine spices and ripe fruits. The wine develops the full creamy presence of an Auslese on the palate and leaves a good but soft feel of creamy fruits in the nicely balanced finish. The after-taste is all about creamy pear, cumin, and smoky elements, delivered with quite some presence. 2023-2033

2018er	Studert-Prüm	Wehlener Riesling Trocken	02 19	90
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The 2018er Wehlener Riesling Trocken was harvested at a full 93° Oechsle in the former Münzlay sector situated next to Graach. It offers a beautifully engaging nose of white peach, pear, white flowers, smoke and some residual scents from the spontaneous fermentation. The wine is delicately full-bodied but also nicely tart and multi-layered on the palate and leaves a nicely fruity and chalky feel in the long and playful finish. This nice dry-tasting rather than bone-dry Riesling should prove really enjoyable in a year or two, after it will have absorbed the touch of sweetness. 2021-2026



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2018er	Studert-Prüm	Wehlener Sonnenuhr Riesling Spätlese	10 19	90
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The 2018er Wehlener Sonnenuhr Riesling Spätlese AP 10 comes from fruit harvested at a full 97° Oechsle in the prime Wertspitz sector, and was fermented down to sweet levels of residual sugar (70 g/l). It offers an engaging nose of white peach, lemon, pear, white flowers and earthy spices, all wrapped into residual scents from the spontaneous fermentation. The wine offers good grip on the delicately playful palate and leaves a juicy and delicately citric feel of ripe fruits in the long finish. The after-taste is smooth, delicately sweet and nicely creamy. 2028-2048

2018er	Studert-Prüm	Wehlener Sonnenuhr Riesling Kabinett	08 19	89+
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The 2018er Wehlener Sonnenuhr Riesling Kabinett comes from fruit harvested at 92° Oechsle on young vines in the prime Quärtchen sector of the vineyard and was fermented down to fully fruity-styled levels of residual sugar (61 g/l). It offers a rather reduced nose made of ripe pear, fine spices, herbs and smoke as well as some feeble scents of pear and mirabelle. The wine develops the full sweet and creamy presence of a fruity-styled Auslese on the palate. The acidity is mild and adds to the slightly sweet and round feel in the long and smooth finish. There is quite some upside here if this Auslese in all-but-name gains in precision with age. 2028-2048

2018er	Studert-Prüm	Wehlener Sonnenuhr Riesling Auslese	11 19	89
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The 2018er Wehlener Sonnenuhr Riesling Auslese comes from fruit harvested at 97° Oechsle on virgin vines in the prime Keller sector of the vineyard, and was fermented down to fully sweet levels of residual sugar (95 g/l). This hay-colored wine offers an ample nose made of poached mirabelle, herbs, earthy spices, cream and smoke. It is all about creamy apricot and melon on the soft and round palate and leaves a feel of sweet fruits in the round finish. 2028-2048

2018er	Studert-Prüm	Wehlener Sonnenuhr Riesling Kabinett Feinherb	06 19	89
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The 2018er Wehlener Sonnenuhr Riesling Kabinett Feinherb comes from fruit harvested at 87° Oechsle in a parcel situated in the prime Wertspitz sector still planted with old un-grafted vines and was fermented down to 17 g/l of residual sugar. It proves rather reduced and backward at first and only gradually reveals a beautiful nose of white peach, pear, ginger, greengage, bergamot, earthy spices and smoke. The wine is slightly forceful for a Kabinett on the otherwise nicely balanced palate and leaves an assertive herbal and spicy feel in the long finish. Fresher elements of white peach give an attractively engaging side to the wine in the after-taste. Now-2028

2018er	Studert-Prüm	Wehlener Sonnenuhr Riesling Spätlese	09 19	88
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The 2018er Wehlener Sonnenuhr Riesling Spätlese AP 09 comes from fruit harvested at a full 98° Oechsle in the prime Wertspitz sector, and was fermented down to sweet levels of residual sugar (75 g/l). This offers an ample and delicately creamy nose made of melon, pear, herbs and white flowers, all wrapped into residual scents from the spontaneous fermentation. The wine is smooth and fruity on the creamy palate and leaves a soft and round feel of creamy fruits in the medium long and rather direct finish. This wine made is easy to drink in its mellow and slightly sweet style. 2028-2048

2018er	Studert-Prüm	Graacher Himmelreich Riesling Kabinett Feinherb	05 19	87
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The 2018er Graacher Himmelreich Riesling Kabinett Feinherb comes from fruit harvested at 90° Oechsle in the sector above the Josephshof and was fermented down to 14 g/l of residual sugar. It offers a rather ripe and slightly ample nose made of mirabelle, camphor, herbs and earthy spices. The wine is delicately forceful on the palate (certainly for a Kabinett) and leaves a round and mildly zesty feel of creamy almond, dried herbs, mirabelle and some candied lemon in the smooth and delicately tart finish. 2020-2028

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Weingut Jakob Tennstedt

(Traben-Trarbach – Middle Mosel)

Jakob Tennstedt is a new grower with no formal roots in winemaking (he comes from Berlin). He got exposed to natural wines and Mosel Riesling in Italy and decided to move to the Mosel during the 2016 harvest to "have a go at it." Besides his day job, he immediately started to produce his own wines from vineyards in Burgen and Reil in 2017, and set up his own Estate based in Traben-Trarbach in 2018. He only produces natural wines (without any sulfites added) from his now 1.6 ha holdings all situated in Traben-Trarbach (he gave up the vineyards in Burgen and Reil in the meantime). The Estate has engaged in the process of becoming certified organic in 2019.

2017er	Jakob Tennstedt	Riesling Trocken Sterntaucher	(No AP)	90
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The 2017er Riesling Trocken Sterntaucher is a bone-dry wine (with less than 2 g/l of residual sugar) made from fruit grown along organic principles in the Reiler Goldlay and Burger Wendelstück. It was fermented and aged on its lees following "vin nature" principles in traditional Fuder cask for 18 months before being bottled unfiltered and without adding any sulfites. The golden-yellow colored wine offers nose of baked apple, mirabelle tart, whipped cream, earthy spices and fresher citrusy elements. The wine rewards one with beautiful flavors of pear, baked apple, greengage, herbs and fine spices on the remarkably zesty and delicately oxidative palate. The finish is loaded with complex flavors blending ripe and delicately oxidative fruits with minerals and fine herbs. Far from being overpowering, this wine firmly made along "vin nature" lines remains at all times subtle and playful. What a remarkable debut vintage by this promising grower! Now-2022+

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Weingut Thanisch

(Lieser – Middle Mosel)

The Thanisch Estate in Lieser has no direct links with the Thanisch Estates in Bernkastel-Kues. Jörg Thanisch took it over from his father in 2001 and has significantly increased it in size since: It extends over 9 ha of vineyards today and includes prime holdings in the Lieserer Niederberg Helden and Brauneberger Juffer. The Estate's style is one of intensity, whereby its fruity-styled wines show great playfulness and purity.

2018er	Thanisch	Lieserer Niederberg Helden Riesling Trockenbeerenauslese	40 19	95+
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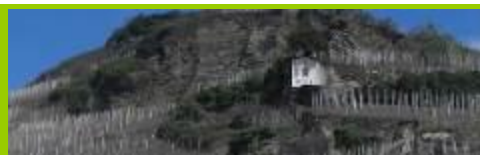
The 2018er Niederberg Helden Trockenbeerenauslese, as it is referred to on the main label, was made from fruit harvested at over 180° Oechsle and fermented down to fully noble-sweet levels of residual sugar. This yellow-golden wine offers a beautifully engaging nose made of baked pineapple, mango, almond paste, honey, raisin, date and smoke, all wrapped into a hint of volatile acidity. The wine is pure and refined on the gorgeously oily yet zesty palate, where more raisin, honey, almond paste and fine spices bring some depth to the experience. The finish is creamy, smooth, zesty and still quite sweet. This stunning TBA will appeal lovers of more elegant and playful expressions of the style. There is even quite some upside, as the volatile elements will integrate and blend into the aromatic profile of the wine. 2033-2068

2018er	Thanisch	Bernkastel-Kueser Weisenstein Riesling Kabinett	12 19	93
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The 2018er Weisenstein Riesling Kabinett, as it is referred to on the main label, was made from fruit harvested at 89° Oechsle and was fermented down to fruity-styled levels of residual sugar (55 g/l). The wine offers a stunningly beautiful and pure nose of whipped cream, cassis, lemon zest, fresh mango, aniseed herbs and white flowers. It develops the full presence of a Spätlese on the creamy but also zesty palate. Flavors of pear join the party and mingle nicely with whipped cream, bergamot, white flowers and herbs. The finish is somewhat intense (the wine does have 9% of alcohol) but remarkably playful and animating. This Spätlese in all but name will be even more fun in a decade, once it has absorbed its still rather notable sweetness. What a gorgeous wine in the making! 2028-2038

2018er	Thanisch	Lieserer Niederberg Helden Riesling Auslese	14 19	93
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The 2018er Niederberg Helden Riesling Auslese, as it is referred to on the main label, was made from fruit harvested at 103° Oechsle and fermented down to fully sweet levels of residual sugar. It offers a gorgeously pure nose made of apricot, pineapple and lemon zest, but also riper elements including pear, date and almond, all wrapped into the most beautiful blanket of whipped cream. The wine proves superbly pure and refined on the palate driven by beautiful flavors of pear, mango and apricot sorbet, all wrapped into creamy honey and almond. A ripe feel of acidity rounds up the impeccably pure and multi-layered feel in the finish. This is a superb "feine Auslese" in the making, which will really only peak on about a decade or so. What a great dessert wine! 2028-2058



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By Jean Fisch and David Rayer

2018er	Thanisch	Lieserer Niederberg Helden Riesling Auslese ***	11 19	93
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The 2018er Niederberg Helden Riesling Auslese ***, as it is referred to on the main label, was made from fruit harvested at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose made of pear, greengage, apricot, date, almond, honey and creamy elements, all wrapped into some smoky slate. The wine develops already a delicately oily side on the superbly pure and deep palate. Almond cream, honey, dried fruits and pear drive the flavors right into the smooth, focused and pure finish. A great kick of nicely ripe but juicy acidity adds the necessary focus and gives a mouthwatering side to the after-taste. This is a gorgeous "Auslese lange GK"-styled wine in the making. 2028-2058

2018er	Thanisch	Lieserer Niederberg Helden Riesling Spätlese	13 19	93
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The 2018er Niederberg Helden Riesling Spätlese, as it is referred to on the main label, was made from fruit harvested at 92° Oechsle and was fermented down to sweet levels of residual sugar (84 g/l). The wine offers a gorgeous nose of lemon zest, pear, apricot, almond, aniseed herbs, fine spices and smoke. A gorgeous touch of whipped cream paired with ripe and playful acidity make for a superb feel on the palate. The wine has the full creamy presence of an Auslese, but retains some of the gorgeous *Spiel* of a Spätlese. The finish is playful and quite frankly mouthwatering. This superb fruity-styled Auslese in-all-but-name only needs a decade or so of bottle aging to integrate its sweetness. It will then offer much fruity pleasure! 2028-2048

2018er	Thanisch	Brauneberger Juffer Riesling Spätlese	15 19	91+
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The 2018er Brauneberger Juffer Riesling Spätlese was made from fruit harvested at 92° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It offers a still rather shy but impressive nose made of pear, greengage, dried herbs, spices and smoke. The wine is still rather reduced on the nicely delineated palate. More ripe elements of pear, minerals and a hint of camphor add depth. The finish is focused and framed by a nice kick of ripe acidity. This could well exceed our expectations if it gains in freshness and precision as it matures. 2028-2048

2012er	Thanisch	Lieserer Niederberg Helden Riesling Sekt Brut Zéro Dosage	(No AP)	91
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This Riesling Sekt Brut Thanisch, as it is referred to on the main label (the vineyard and vintage designations as well as the lot number 1.2012 are only given on the back label), was left on its lees for a staggering 62 months before being disgorged without any dosage in December 2018 (the disgorgement date is not provided on the label). This bright hay-colored sparkling wine offers a magnificent nose of pear, almond, a hint of herbs and fine spices. It is nicely smooth and offers attractive flavors of white peach, petrol, smoke and spices, all enhanced by a classy mousse. The finish is smooth (almost feeling a tad off-dry) but superbly complex. This gorgeous Sekt underlines the greatness that this category can reach when well aged and left to settle down a little bit after the disgorgement. Now-2022

2018er	Thanisch	Lieserer Niederberg Helden Riesling Alte Reben – R –	20 19	90+
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The 2018er Niederberg Helden Alte Reben, as it is referred to on the main label, is a tank-fermented selection from clean grapes which was fermented down to 6 g/l of residual sugar (i.e. legally dry levels, even if on this batch of bottles it is not written). This already lightly hay-golden colored wine offers a big and ripe nose made of pear, mirabelle, earl grey, caraway, whipped cream and smoky-camphor elements. It proves rather big and bold on the palate, where more herbs and spices dominate some discreet flavors of greengage. A nice touch of tartness but also some heat come through in the long and intense finish. This big and bold dry-tasting Riesling will please lovers of ostentatious (dare we write "GG") expressions of the genre. It could ultimately warrant a higher rating if it manages to harness its impressive structure at maturity. 2023-2033

2018er	Thanisch	Lieserer Niederberg Helden Riesling Spätlese Trocken	18 19	90+
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The 2018er Lieserer Niederberg Helden Riesling Spätlese Trocken offers a complex and rather pure nose of whipped cream, grapefruit zest, greengage, pear, oregano, smoke and camphor. The wine is delicately fruity on the smooth rather than bone-dry palate and leaves a beautifully pure but ripe feel of creamy pear, herbs and minerals in the finish. Ripe acidity gives a little structure to this deep but smooth expression of dry tasting than fully dry Riesling, at least at the moment. This has quite some upside potential if it gains in finesse and elegance with age, especially as the wine gains in focus. 2023-2033

2018er	Thanisch	Lieserer Niederberg Helden Riesling Trocken Alte Reben – R –	20 19	90+
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The 2018er Niederberg Helden Trocken Alte Reben, as it is referred to on the main label, is a tank-fermented selection from clean grapes. This already lightly hay-golden colored wine offers a big and ripe nose made of pear, mirabelle, earl grey, caraway, whipped cream and smoky-camphor elements. It proves rather big and bold on the palate, where more herbs and spices dominate some discreet flavors of greengage. A nice touch of tartness but also some heat come through in the long and intense finish. This big and bold dry-tasting Riesling will please lovers of ostentatious (dare we write "GG") expressions of the genre. It could ultimately warrant a higher rating if it manages to harness its impressive structure at maturity. 2023-2033



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2018er	Thanisch	Lieserer Niederberg Helden Riesling Kabinett Feinherb	17 19	89
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The 2018er Lieserer Niederberg Helden Kabinett Feinherb was fermented down to 18 g/l of residual sugar. It offers a slightly broad but very engaging nose made of grapefruit zest, smoke, camphor, pear and aniseed herbs, all wrapped into some whipped cream. The wine proves nicely smooth yet juicy on the delicately fruity palate and leaves an attractive feel of camphor, herbs and spices in the long and juicy finish. A creamy touch of herbs and spices in the after-taste gives the wine the structure of a Spätlese rather than a Kabinett. 2023-2033

2017er	Thanisch	Lieserer Niederberg Helden Riesling Spätlese Feinherb	19 18	89
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The 2017er Lieserer Niederberg Helden Spätlese Feinherb was fermented down to 27 g/l of residual sugar. It offers rather big and delicately broad scents of candied lemon, mirabelle, camphor, herbs and spices on the nose. The wine is beautifully zesty but also comparatively intense on the juicy palate and leaves a ripe feel of smoke, flint stone, tartness and pear in the long finish. 2023-2037

2016er	Thanisch	Spätburgunder Unfiltriert	22 18	89
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The 2016er Spätburgunder Unfiltriert was made from fruit harvested in the Lieserer Rosenlay and Maringer Honigberg. The grapes were destemmed before being fermented in open vats for a few weeks and aged in 2-3 year-old barrique for 13 months. The wine was bottled unfiltered. It offers an engaging nose of stewed strawberry, blueberry and Morello cherry, complemented by some clove and a hint of minty freshness. The wine starts off on the fruity side before some firmly vanilla flavors join the party in the finish. It is nicely mellow and silky without any harshness from over-extraction in the after-taste. This is a beautiful expression of Spätburgunder if you are partial to a dash of vanilla in your red wine. Now-2026+

2018er	Thanisch	Lieserer Rosenlay Riesling Kabinett Trocken	16 19	88
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The 2018er Riesling Kabinett Trocken, as it is referred to on the main label, offers a gorgeous and quite intense nose of candied grapefruit, camphor, infused pear and smoky slate, all wrapped into a delicate touch of whipped cream. The wine is rather light-bodied and slightly hollow on the palate and leaves a ripe and quite powerful feel in the long and slightly assertive finish. This is a nice dry Riesling but one which delivers its goods with Spätlese if not Auslese intensity. 2023-2033

2018er	Thanisch	Chardonnay Trocken 500 Reserve	25 19	87
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The 2018er Chardonnay Trocken 500 Reserve comes from Estate holdings in the Lieserer Schlossberg and Rosenlay and was fermented in a new 500-liter Tonneau for 6 months. This bright-colored wine offers an ample nose of pear, white peach, herbs and some quite subtle wood influences. It proves on the creamy and fruity side on the ample palate and leaves a somewhat round feel of pear, dried herbs and camphor in the long and slightly forceful finish. The after-taste is satisfying in an ample and rather fruit-driven style. Now-2022

2018er	Thanisch	Riesling Trocken 1648	10 19	87
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The 2018er Riesling Trocken 1648 is a tank-fermented dry Riesling from the Maringer Honigberg and Lieserer Schlossberg. It offers a rather big nose of greengage, pear, spices, herbs and camphor. The wine is nicely juicy but also quite powerful and marked by ripe fruits and spices on the palate. A delicately zesty side brings focus into the finish. This is a truly gorgeous dry Riesling to enjoy over the coming years. It is however far more powerful than your average run-of-the-mill Estate wine. Now-2028

2018er	Thanisch	Riesling Trocken Grauschiefer Tribut	30 19	87
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The 2018er Riesling Trocken Grauschiefer Tribut is a tank-fermented dry Riesling from the Maringer Honigberg and Maringer Sonnenuhr. It offers a rather discreet and reduced nose made of lemon, greengage, herbs and spices. The wine starts off on the filigreed side on the palate, before some power (the wine does have 12.5% of alcohol) kicks in. The delicately fruity rather than bone-dry finish is assertive yet not without finesse and elegance. 2021-2028

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

(Bernkastel-Kues – Middle Mosel)

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Kabinett	07 19	92
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The 2018er Berncasteler Doctor Riesling Kabinett AP 07 was harvested at 93° Oechsle and was fermented in tank down to sweet levels of residual sugar (80 g/l). It offers a delicately broad nose made of white peach, whipped cream, spices and herbs. The wine develops the full presence of a big but quite playful Spätlese on the palate and leaves a nicely spicy sensation of minerals and ripe orchard fruits in the long finish. 2028-2048

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Bernkasteler Graben Riesling Spätlese	14 19	92
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The 2018er Bernkasteler Graben Riesling Spätlese was harvested at 96° Oechsle and was fermented in tank down to fully sweet levels of residual sugar (88 g/l). It offers a broad nose of pear, melon, almond cream and herbs on the nose. The wine develops the full creamy side of an Auslese on the palate and leaves a still rather sweet feel of fruits and almond cream in the long and smooth finish. This Auslese in all but name will truly shine in a few years, after it will have integrated its sweet side. 2028-2048

2017er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trocken GG	06 19	91+
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The 2017er Berncasteler Doctor Riesling Trocken GG was fermented and aged in 3-year-old barrique for 15 months before being bottled on February 14, 2019 (hence the late AP number). The oak still marks the wine on the nose and wraps ripe scents of fruits and spices. It is quite broad and big on the palate but leaves a superbly long and complex feel in the finish. There is quite some upside here, especially as the wine integrates the flavors with age, but this is a dry Riesling made for lovers of bigger expressions of the style. 2022-2037

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Bernkasteler Badstube Riesling Kabinett	08 19	90
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The 2018er Bernkasteler Badstube Riesling Kabinett AP 08 (there are different bottlings which differ only by the AP number) was harvested at a full 93° Oechsle and was fermented in tank down to fully sweet levels of residual sugar (80 g/l). It offers a gorgeous nose of white peach, melon, dried herbs and some earthy spices. The wine is beautifully playful on the big and quite bold palate and leaves a still rather sweet feel in the finish. This Auslese-styled fruity Riesling needs some time to integrate its sweetness. 2028-2048

2015er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Riesling Sekt Brut Dr. Thanisch	17 19	90
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The 2015er Riesling Sekt Brut Dr. Thanisch AP 17 19 comes from grapes harvested in the Lieserer Niederberg Helden and was aged on its fine lees before being disgorged with a dosage of 4 g/l in May 2019 (the disgorgement date is not provided on the label). It offers a great nose of candied grapefruit zest, hints of petrol, spices and herbs. The Sekt is still marked by a quite active mousse on the otherwise remarkably deep and expressive palate. The finish is still on the yeasty side but hugely promising. This Sekt is best left alone until next year to fully enjoy its remarkable complexity. 2020-2025

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Bernkasteler Riesling Kabinett Feinherb	12 19	88
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The 2018er Bernkasteler Riesling Kabinett Feinherb AP 12 comes from Estate holdings in the Schlossberg and Johannisbrunnchen and was fermented down to 22 g/l of residual sugar. It offers a nice nose made of white peach, melon, citrusy fruits, herbs and fine spices. The wine is nicely playful on the palate but is best left alone for a few years in order for it to integrate the touch of sweetness still lurking around in the finish. 2021-2028

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Bernkasteler Riesling Kabinett Trocken	13 19	88
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The 2018er Bernkasteler Riesling Kabinett Trocken comes from Estate holdings in the Schlossberg and Johannisbrunnchen. It proves rather backward and only offers some herbs, ginger, spices and smoke on the nose. The wine develops good presence on the palate and leaves a nicely fruity and herbal feel in the long finish. A touch of tartness in the after-taste rounds off the pleasure of enjoying this wine. 2021-2028

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Riesling Feinherb Dr. Thanisch	15 19	85
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The 2018er Riesling Feinherb Dr. Thanisch AP 15 comes from purchased fruit and was fermented down to 14 g/l of residual sugar. It offers a rather big nose of ripe and delicately creamy fruits immersed into some herbs and smoky elements. The wine is on the powerful but still playful side of things on the palate and leaves a delicately smooth feel in the fruity-driven but also slightly linear finish. Now-2028

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Weingut Trös-Heimes

(Reil – Middle Mosel)

The Trös-Heimes is a tiny (less than 0.4 ha) run by the Trös-Heimes couple on a part-time basis (their main income lies outside of winemaking). The Estate, which has been certified organic (along general EU guidelines) since 2001, traditionally sold its grapes to Thorsten Melsheimer. Their three sons all pursue or plan to pursue a career in winemaking. Consequently, the family decided to keep the grapes and to produce its own wines. The 2018 portfolio includes natural wines. We give here the website as it is new and not quite easy to find: www.troesheimes.eu.

2018er	Trös-Heimes	Riesling Trocken Pur +	(No AP)	90
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The 2018er Riesling Trocken Pur + (Lot 0118) is a "Pet'Nat" made from grapes grown organically in the Reiler Mulla-Hofberg and the resulting wine was bottled for a secondary fermentation without any added sulfite and with 13 g/l of residual sugar in March 2019. This beautifully yellow-colored wine offers a nicely complex nose of passion fruit, mirabelle, whipped cream, herbs and earthy spices. A nicely integrated kick of fizz provides the right frame to whip up the creamy and nicely complex flavors on the palate and leaves a dry and long feel of dried herbs and fine spices in the finish. This truly classy effort even gains in presence with some air. It will offer much pleasure over the coming years. What a nice surprise! 2020-2024

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Ökoweingut Rita & Rudolf Trossen

(Kinheim – Middle Mosel)

Rita and Rudolf Trossen are organic and biodynamic wine growing pioneers from the early days in the late 1970s and 1980s. They were also pioneers in the German Natural Wine movement having launched the Purus range of wines which are made with no sulfur added ("nothing added nothing retrieved") since 2011 from their 2.4 ha holdings in Kinheim. The wines from the Purus line are bottled with a plastic-lined bottle cap.

2017er	Rita & Rudolf Trossen	Riesling Trocken Schiefergold Purus	(No AP)	92+
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The 2017er Riesling Trocken Schiefergold Purus is a legally dry wine (with only a few g/l of residual sugar) made from a prime parcel still planted with very old un-grafted vines situated in the front and fully south-facing part of the Kinheimer Hubertuslay. The wine was fermented and bottled without any sulfur added. It offers a gorgeous nose of fresh almond, pear, baked apple, and spices, all wrapped into a hint of volatile acidity at this early stage. The wine is full of grip and spicy flavors of quince, almond wrapped into a delicate set of citrusy fruits on the palate and leaves a gorgeous feel of fresh herbs and spices in the long and hugely persistent finish. This remarkable wine could even exceed our high expectations as the volatile elements blend into the wine in a few years. 2021-2024+

2017er	Rita & Rudolf Trossen	Riesling Trocken Lay Purus	(No AP)	92
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The 2017er Riesling Trocken Lay Purus comes from 35 year-old vines in the Kinheimer Hubertuslay. It was fermented and bottled without any sulfur added. It offers a gorgeous nose of gooseberry, mirabelle, greengage, spices and herbs. The wine is superbly playful and elegant on the palate and leaves a beautiful feel of fresh herbs and spices in the long finish. A kick of acidity brings focus and length to this remarkably engaging wine. This truly remarkable "Vin Nature" will remain highly enjoyable for many more years. Now-2022+

2017er	Rita & Rudolf Trossen	Riesling Trocken Madonna Purus	(No AP)	92
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The 2017er Riesling Trocken Madonna Purus is a legally dry wine (with only a few g/l of residual sugar) made from a prime parcel in the front and fully south-facing part of the Kinheimer Hubertuslay. The wine was fermented and bottled without any sulfur added. It offers a gorgeous nose of mirabelle, greengage, tea, spices and herbs. These give way to a superb feel of fresh herbs, almond cream and herbs on the palate and in the remarkably persistent and nicely dry finish. What a beautiful "Vin Nature" wine! Now-2022+

2016er	Rita & Rudolf Trossen	Riesling Trocken Lay Purus	(No AP)	91
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The 2016er Riesling Trocken Lay Purus comes from 35 year-old vines in the Kinheimer Hubertuslay. It was fermented and bottled without any sulfur added. The wine offers a gorgeous nose of gooseberry, mint, whipped cream and a hint of volatile acidity. It is beautifully elegant and refined on the palate and leaves a playful feel of fruits and herbs in the long finish. This offers a great natural feel with depth and elegance. Now-2021+



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2017er	Rita & Rudolf Trossen	Riesling Perlwein Trocken Purellus "Pet Nat"	(No AP)	91
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The 2017er Riesling Perlwein Trocken Purellus "Pet Nat" (Lot Number 1808) was harvested at 85° Oechsle on slate vineyards and made without any sulfur added and re-fermented in bottle without any sugar added. The wine is proves nicely complex as it offers attractive scents of almond, mirabelle, and herbs on the nose. The wine is beautifully balanced and elegant on the palate, where a superbly refined mousse adds to the playful side of the wine. This is a gorgeous Pet'Nat with great depth. Now-2020

2017er	Rita & Rudolf Trossen	Riesling Trocken Schieferstern Purus	(No AP)	90
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The 2017er Riesling Trocken Schieferstern Purus comes from a parcel planted with 35 year-old vines in the lower part of the Kinheimer Rosenberg. It was fermented and bottled without any sulfur added. It offers a rather opulent nose of pear, whipped cream and smoke. The wine is nicely juicy and fruity on the palate and leaves on with a persistent feel of herbs and fruits in the finish. Spices emerge in the after-taste and round off the pleasure to drink this wine. Now-2022+

2017er	Rita & Rudolf Trossen	Riesling Trocken Kestenbusch Purus	(No AP)	88
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The 2017er Riesling Trocken Kestenbusch Purus comes from the Kinheimer Rosenberg. It was fermented and bottled without any sulfur added. It starts off on the nicely fruity side, as peach, pear, herbs and smoke emerge from the glass. These flavors are wrapped into some noticeable volatile acidity. The wine proves however nicely juicy and playful on the palate, where it unfolds great tension and even some finesse. The finish is beautifully racy and refined. This is a very engaging wine if you do not mind some volatile acidity fleeting around. Now-2022+

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Weingut Werner

(Leiwen – Middle Mosel)

2018er	Werner	Schweicher Annaberg Riesling Beerenauslese	18 19	96
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The 2018er Schweicher Annaberg Riesling BA was harvested at a massive 200° Oechsle from botrytized grapes and was fermented down to fully noble-sweet levels of residual sugar. This already quite dark-colored wine offers a stunning nose of dried fruits, cream, almond, date, honey and some spices. It proves gorgeously smooth and balanced on the palate and leaves an unctuously creamy feel of marzipan, dried fruits and spices in the superbly balanced finish. This is a terrific BA in the making with all the hallmarks of a high-end TBA! 2033-2058

2018er	Werner	Schweicher Annaberg Riesling Auslese Wurzelecht	11 19	93
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The 2018er Schweicher Annaberg Riesling Auslese Wurzelecht was harvested at 105° Oechsle from approx. 90 year-old un-grafted vines and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of whipped cream, citrusy elements, coconut, pineapple, apricot and smoky elements. The wine is gorgeously playful on the creamy yet zesty palate and leaves a full-bodied but hugely mouthwatering feel of creamy exotic fruits in the long and engaging finish. This is a terrific Auslese which only needs a little bit of aging to fully shine. 2028-2048

2018er	Werner	Schweicher Annaberg Riesling Trocken Erste Lage	13 19	87
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The 2018er Annaberg Erste Lage Riesling Trocken, as it is referred to on the consumer label, comes from the prime Hasenpfad sector of the vineyard which was classified in the highest categories on the old taxation maps. It offers a nice and overtly fruity nose made of white peach, pear, and melon. The wine is smooth and engaging on the palate and leaves one with a nice dry feel in the long and satisfyingly direct finish. Now-2026

2018er	Werner	Trittenheimer Apotheke Riesling Kabinett Feinherb	09 19	87
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The 2018er Trittenheimer Apotheke Riesling Kabinett Feinherb comes from the Olk part of the vineyard and was fermented down to 26 g/l of residual sugar. It offers an easy and fruity nose made of peach and apricot wrapped into earthy spices. The wine is nicely spicy on the smoot palate and leaves a juicy feel of herbs in the long finish. Now-2028

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Beyond Mosel – Recent Releases from Leading Estates

Weingut Georg Breuer

(Rüdesheim – Rheingau)

2017er	Georg Breuer	Rüdesheimer Berg Schlossberg Riesling	01 18	97
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The 2017er Rüdesheimer Berg Schlossberg Riesling was fermented down to legally dry levels of residual sugar (5 g/l). It develops a stunningly focused and precise nose made of pear, mirabelle, grapefruit, dried herbs and some flint stone. The wine proves gorgeously playful and precise on the rather mineral and herbal palate and leaves a lingering feel of citrusy fruits, mirabelle and lots of herbs in the hugely long finish. Everything is in perfect balance, the wine is magnificently focused and at its place. This little jewel in the making will, as usual, only really start to shine in a decade or so. 2027-2047

2017er	Georg Breuer	Rauenthaler Nonnenberg Riesling	03 18	94+
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The 2017er Rauenthaler Nonnenberg Riesling was fermented down to legally dry levels of residual sugar (5 g/l). It still proves slightly reduced and quite backward at first. It is only after a few minutes that some shy scents of pear, grapefruit, wet stone and subtle herbal elements come through. There are not much flavors in general on the palate but the wine makes an impact through its asserting, but also hugely complex and multi-layered presence. Some herbal elements, lots of wet stone and a hint of citrusy fruits emerge in the finish. The potential is huge, especially if the wine manages to harness the intensity and presence at maturity. This backward effort may well require more time than usual to open up. 2032-2047

2015er	Georg Breuer	Riesling Terra Montosa Patientia	12 17	94
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The 2015er Terra Montosa Riesling Patientia is bone-dry Riesling (with less than 2 g/l of residual sugar) made from grapes harvested in the Rüdesheimer Berg Roseneck, Berg Rottland, Berg Schlossberg and the Rauenthaler Nonnenberg. The wine, made from the same blend as the regular 2015er Terra Montosa, was left to mature in a separate *Halbstück* (600 liter cask) for a total of 20 months before being bottled (hence the late AP number). It was only released commercially in 2019. This light silver-golden colored wine offers a gorgeously complex and smoky nose of white flowers, almond, grapefruit peel, minty herbs and Indian spices, all joined by thyme, rosemary and citron after some airing. It proves nervy and very dynamic on the zesty and spicy palate and leaves a razor-sharp, saline and bone-dry feel in the long and persistent finish. This gorgeous wine defies all the canons of the comparatively rich and hot 2015 vintage as it proves very pure, fresh, zesty, and devoid of any green or unripe element. This is a great success! 2025-2040

2014er	Georg Breuer	Rüdesheimer Berg Roseneck Riesling	07 15	94
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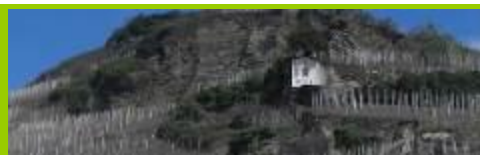
The 2014er Rüdesheimer Berg Roseneck Riesling was fermented down to dry-tasting levels of residual sugar (9 g/l). It starts off on the austere side and only gradually reveals its delicate nose of pear, herbs and minerals. The wine comes into its own on the palate, where a delicately creamy feel of herbs and spices is perfectly balanced out by a beautifully playful and ripe acidity. The finish is airy, elegant and persistent. This is a gorgeous piece of Berg Roseneck in the making. 2024-2039

2015er	Georg Breuer	Rüdesheimer Berg Schlossberg Riesling Auslese GK	18 16	94
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The 2015er Rüdesheimer Berg Schlossberg Riesling Auslese GK was harvested from botrytized fruit at a full 146° Oechsle and fermented down to fully noble-sweet levels of residual sugar. It delivers a most spectacular nose of candied exotic fruits, honey, apricot and pineapple as well as some toffee and a hint of raisin. The wine develops the oily, almost syrupy structure of a BA on the palate. Exotic and dried fruits bring sweetness and depth to the honeyed long and structured finish. This wine is still work in progress and really needs a further decade to integrate its richness and develop cut and precision. It should then prove a terrific piece of noble-sweet Riesling. 2030-2065

2017er	Georg Breuer	Rüdesheimer Berg Rottland Riesling	05 18	93
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The 2017er Rüdesheimer Berg Rottland Riesling was fermented down to legally dry levels of residual sugar (5 g/l). It offers a delicately opulent nose of mirabelle, pear, grapefruit, earthy spices and some smoke. The wine is gorgeously intense on the smooth yet focused palate. A superb kick of acidity lifts up the flavors in the long and multi-layered finish. This wine is beautifully balanced but is bigger than usual, at least by Breuer standards. 2027-2042



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2017er	Georg Breuer	Rüdesheimer Berg Schlossberg Orleans	10 18	93+
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The 2017er Rüdesheimer Berg Schlossberg Orleans is a taken-fermented bone-dry wine (with less than 1 g/l of residual sugar) made from an ancient and now almost extinct grape called Orléans, which was quite widespread in the Rheingau in the 18th and 19th century and which Bernhard Breuer replanted in the 1990s in this Grand Cru site. It offers a magnificently fragrant even if quite primary nose driven by fresh white flowers (including rose petals and jasmine), fine spices, mint, green apple, Muscat grapey notes, lemon and dill. The wine seems to dance on the light-bodied palate. Flowery scents mingle with fresh herbs and vineyard peach, and add complexity to the incredibly easy-drinking side of the wine. The finish is airy, refined and seemingly endless. This Orléans proves a huge success. And you know what? It could even ultimately surpass our already high expectations at maturity when the terroir side will take to lead over its current immediate appeal. 2025-2037

2017er	Georg Breuer	Riesling Terra Montosa	02 18	91+
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The 2017er Riesling Terra Montosa is a legally dry wine (with 7 g/l of residual sugar) made of declassified casks ear-marked for the single-vineyard Grand Cru bottlings. It offers a nicely open nose made of pear, grapefruit, herbs and some minerals. The wine proves racy yet playful on the palate, where a kick of fresher fruits lift up the complex flavors. The finish is beautifully elegant. There is huge upside here, especially if it gains in textural depth. 2022-2037

2015er	Georg Breuer	Riesling Sekt Brut	(No AP)	91
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This 2015er Riesling Sekt Brut with lot number 15 28 comes from vineyards in Rüdesheim situated higher up the hill and left on its lees for 11 months before being disgorged in the summer 2018 (the disgorgement date is not provided on the label). It offers a great nose driven by candied grapefruit, pear, yeasty elements and a hint of petrol. The Sekt is superbly playful on the palate. A refined feel of mousse lifts up the flavors right into the delicately rich yet focused feel in the finish. Now-2023

2017er	Georg Breuer	Rauenthaler Riesling Trocken Rauenthal Estate	06 18	91
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The 2017er Rauenthaler Riesling Trocken Rauenthal Estate comes from fruit harvested in the Estate's secondary holdings in the village (i.e. in the Rothenberg, marginal parts and parts planted with younger vines in the Nonnenberg). It offers a great nose of mirabelle, smoke, lime and Provence herbs. The wine shows a good mouthfeel on the palate, where a kick of focused acidity brings precision to the intense flavors of pear and herbs. A more mineral side adds to the classy feel in the long finish. Now-2032

2015er	Georg Breuer	Spätburgunder B	31 16	91
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The 2015er Spätburgunder B comes from Estate holdings in Rüdesheim and in the Rauenthaler Nonnenberg, and was aged in small barrels (of which 20% new) for 18 months before being bottled unfiltered. It offers a quite attractive and delicately refreshing nose made of sour cherry, Provence herbs and cooked strawberry, all lifted up by some beautiful smoky elements. The wine still proves rather lively but already quite enjoyable on the tart and structured palate. The tart side still dominates the finish, so that this only needs a few years of bottle aging to shine. 2022-2030+

2017er	Georg Breuer	Riesling Auslese	13 18	90
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The 2017er Riesling Auslese was harvested from 50-60% botrytized fruit at approx. 110° Oechsle from Estate holdings in secondary holdings in Rüdesheim and Rauenthal, and was fermented down to fully noble-sweet levels. It proves hugely attractive and aromatic as it delivers ripe and clean notes of pear, pink grapefruit, rhubarb, minty herbs and a hint of apricot on the nose. Pineapple and other honeyed fruits as well as rhubarb make for a superbly delicious and quite direct feel on the sweet and exotic palate. The finish is nicely long and delicately playful. This is best left alone for another couple of years in order to give the wine time to integrate its richness and full shine. 2024-2037

2017er	Georg Breuer	Rüdesheimer Riesling Trocken Rüdesheim Estate	04 18	90
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The 2017er Rüdesheimer Riesling Trocken Rüdesheim Estate is made from fruit harvested in the Estate's secondary vineyards in the village (Drachenstein, Bischofsberg, Klosterberg, Klosterlay and Kirchenpfad). It offers a nicely attractive nose of grapefruit, pear, gooseberry and peach. The wine is nicely elegant and focused on the playful but nicely dry palate. The finish is airy, packed with flavors and classy. This is a gorgeous wine to enjoy over the coming decade, if not more. Now-2027+

2018er	Georg Breuer	Grauer Burgunder GB Gris	34 19	88
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The 2018er Grauer Burgunder GB Gris is a dry-tasting wine (with 7 g/l of residual sugar and 7 g/l of total acidity) made in stainless steel. It delivers an open, aromatic and attractive nose of pink grapefruit, zesty fruits, tangerine, mint and some floral nuances. The wine proves light and elegant on the palate. Direct and nicely fruity flavors of apple add some roundness and even a touch of sweetness to the wine. The finish is nicely refreshing and light-footed. This is quite direct and easy to knock down by the bottle as this Pinot Gris is unusually light for this variety. Now-2023



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2017er	Georg Breuer	Weisser Burgunder GB Blanc	37 18	87
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The Weisser Burgunder GB Blanc is a dry-tasting wine (with 7 g/l of residual sugar and 7 g/l of total acidity) made in stainless steel (the Pinot Blanc fruit is usually earmarked for sparkling wine but, given the low yields of 2017, the Estate decided to bottled it exceptionally as a still wine). This proves still somewhat reductive at first before the wine reveals some nice notes of anise, spices, yellow peach, and candied grapefruit. It proves refined and smooth on the palate. Spices and minty herbs come through and add freshness to the finish to this delicious Pinot Blanc. Now-2022

2010er	Georg Breuer	Sekt Brut Georg Breuer	(No AP)	88
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The 2010er Sekt Brut Georg Breuer with lot number 10 29 is an equal blend of Grauburgunder, Spätburgunder and Weissburgunder which was left on its lees for seven years before being disgorged without dosage in September 2018 (the disgorgement date is not provided on the label). It offers a rather exotic nose of pear, mirabelle sorbet, earthy spices, Provence herbs and smoke. The wine lives from a tension between an Eiswein-type of acidity and earthy and creamy fruity flavors. The finish is direct and slightly smooth. Now-2020

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Weingut Keller

(Flörsheim-Dalsheim - Rheinhessen)

2017er	Keller	Niersteiner Pettenthal Riesling Trocken GG	41 18	Auction	100
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The 2017er Niersteiner Pettenthal GG immediately captures one's attention through its mind-bogglingly complex and stunningly fresh nose of herbs, white peach, grilled grapefruit, almond, citronella, white flowers and spices. The wine manages to be hugely intense and yet incredible light on the palate. It dances on the tongue while there are always new nuances coming through. The finish has the purity of mountain water and the length of only the greatest wines. This is pure magic in the bottle, but the true life of the wine will only start in a decade. Those impatient to crack open a bottle before that will, for sure, find a stellar wine to enjoy now, but will miss the extra complexity which the wine will develop with time. 2027-2052 (Reprint from Mosel Fine Wines Issue No 43 – October 2018)

2017er	Keller	Niersteiner Hipping Riesling Trocken GG	40 18	98+
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This 2017er Niersteiner Hipping GG delivers a beautiful nose where reductive elements including minty herbs, smoke, bacon and needle provide the frame for some glorious scents of grapefruit, tangerine, candied lime, fresh almond and coconut. The wine has the purity and lightness of mountain water yet its complexity and density on the mid-palate are just stunning. One can feel the intensity from the high levels of dry extracts but these are magnificently wrapped into spicy and salty elements. The length and impact in the finish are stunning. The after-taste seems to last for minutes. The wine is almost painfully dry at this stage, but the sheer freshness, intensity and complexity are simply breathtaking. This grandiose expression of dry Riesling may well turn into wine perfection in a decade: It is THAT impressive! 2027-2047 (Reprint from Mosel Fine Wines Issue No 43 – October 2018)

2017er	Keller	Riesling Trocken G-Max	39 18	97+
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The 2017er Riesling Trocken G-Max comes from an undisclosed source of Estate grapes harvested in Grand Cru sites. It offers a breathtaking nose, where a hint of initial reduction quickly gives way to magnificent scents of fresh notes, white peach, minty herbs, gooseberry, spices and plenty of zesty fruits. The wine is packed with immense energy and proves hugely complex on the multi-layered palate, and leaves a stunningly racy, compact and vibrating feel in the almost painfully dry finish at this early stage. This raw jewel needs time and some smoothing at the edges to shine. There is even some upside potential, especially as the herbal elements melt into the wine and bring freshness and depth. This is unlikely to happen before a decade. 2033-2047

2017er	Keller	Westhofener Morstein Riesling Trocken GG	38 18	97
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The 2017er Westhofener Morstein Riesling Trocken GG develops a stunning and hugely complex nose of wet stone, pear, passion fruit, whipped cream, and herbs. It proves gorgeously balanced on the zesty, precise yet also delicately smooth palate and leaves a multi-layered feel of fruits and herbs in the long finish. This shows quite some extract, concentration and depth but remains ethereally light-footed. The combination of creamy opulence, zesty structure and aromatic precision is simply staggering. 2027-2043



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2018er	Keller	Riesling Trocken von der Fels	13 19	92+
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The 2018er Riesling Trocken von der Fels comes only from Grand Cru sites, essentially from the Westhofener Kirchspiel and was fermented down to bone-dry levels (below 3 g/l of residual sugar). It is still very on the primary side on the nose, where residual scents from the spontaneous fermentation only gradually give way to almond cream, yellow peach, cassis, pear and spices. It proves nicely juicy and fruity on the palate, yet leaves a racy and vibrating feel in the bone-dry finish. A touch of tartness emerges in the after-taste which still needs to mellow away, something which will happen in a decade or so. It could then easily exceed our high expectations. 2028-2038+

<u>2017er</u>	Keller	Riesling Trocken von der Fels	10 18	92+
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The 2017er Riesling Trocken von der Fels comes only from Grand Cru sites, essentially from the Westhofener Kirchspiel (including from the oldest part planted in 1964) and was fermented down to bone-dry levels (below 3 g/l of residual sugar). It offers a beautifully restrained and cool nose made of herbs, minty spices, white peach, green fruits and a dash of almond cream. The wine is full of energy on the straight, compact and razor-sharp on the palate and leaves an intense feel in the very long and bone-dry finish. A touch of tartness emerges in the after-taste which still needs to mellow away, something which will happen in a decade or so. It could then easily exceed our high expectations. 2027-2037+

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Saumagen Riesling [Bernd Philippi]

(Karlstadt - Pfalz)

Behind the rather non-saying Saumagen Riesling project, one finds Bernd Philippi, the mythical wine grower behind the amazing success of the Koehler-Ruprecht Estate from the 1990s until the early 2010s. After having sold his Estate, he could not let go and took over a small vineyard in the Kallstadter Saumagen to produce a few hundred bottles (he recently extended these holdings to 0.5 ha). He does not own any wine cellar, so his wines are fermented in a large cask at the befriended Rebholz Estate. As usual with Bernd Philippi, he releases his wines only a few years after the vintage.

<u>2014er</u>	Saumagen Riesling	Kallstadter Saumagen Riesling Spätlese Trocken	93+
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The 2014er Kallstadter Saumagen, as it is referred to in design form on the consumer label, offers a ripe and gorgeously creamy nose of herbs and minerals, enhanced by some fleeting scents of ripe but juicy pear and mirabelle. The wine fills the mouth with some gorgeously creamy fruits and herbs, and leaves one with a beautifully focused and multi-layered feel of minerals, orchard fruits and herbs in the long and lingering finish. While already quite enjoyable on its richer side, this wine will gain in finesse over the coming years and could ultimately exceed our high expectation. 2024-2039

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Beyond Mosel – The Library Treasures Commercially Available at Weingut J.B. Becker

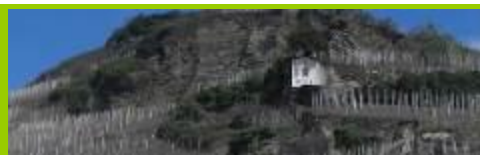
For years now, we have been admirers of the classic wines produced by Weingut J.B. Becker in the Rheingau. Hans-Josef, known as HaJo, has been at the head of the Estate since 1971 and has not changed the style of his wines, which are made in a traditional style far away from modernity, vineyard classifications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



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The Independent Mosel Review

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

Every year it offers a whole range of library wines which are all still commercially available, and which we had the chance to taste. The youngest vintage presented was 2008 and we had the pleasure to taste many vintages down to 1976. This gives us, at last, the opportunity to highlight this treasure trove of mature German Riesling.



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Weingut J.B. Becker

(Walluf – Rheingau)

<u>2003er</u>	J.B. Becker	Wallufer Walkenberg Riesling Beerenauslese	16 04	97
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The 2003er Wallufer Walkenberg Riesling Beerenauslese offers a magnificent nose of tropical fruits, honey, candied melon, dried apricot and rosemary. The wine is beautifully sweet, honeyed and creamy on the elegant and deeply complex palate. The finish is still on the sweet side but is already magnificently playful and multi-layered. This will still gain from further cellaring, but anybody wanting a big sweet and juicy BA may well open and immensely enjoy this already now. 2023-2073

<u>2002er</u>	J.B. Becker	Wallufer Walkenberg Riesling Spätlese Halbtrocken	07 03	95
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The 2002er Wallufer Walkenberg Riesling Spätlese was fermented down to 14.5 g/l of residual sugar. It displays a magnificent nose of smoke, almond cream, elderberry, cassis, a hint of Indian curry and white flowers. The wine is deep and gorgeously complex on the creamy, zesty and spicy palate. The wine is intense but at no point over-powering right into the intensely long, spicy and even salty finish. This magnificent dry-tasting Riesling will offer much pleasure for many more years. Now-2032

<u>1976er</u>	J.B. Becker	Wallufer Berg Bildstock Riesling Trockenbeerenauslese	09 78	95
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The 1976er Wallufer Berg Bildstock Riesling Trockenbeerenauslese starts off with a whiff of volatile acidity which quickly gives way to absolutely gorgeous scents of coffee bean, licorice, orange peel, wood fire, candied exotic fruits, black tea and plum. The wine shows great concentration and deep complexity on the palate, where licorice, black tea and candied citrusy fruits woe for one's attention. The wine proves quite weighty and structured for a TBA, yet its multi-layered ripe finish is superbly clean and gorgeously persistent. This is a classic 1976 TBA to enjoy for many more years to come. Now-2026

<u>1989er</u>	J.B. Becker	Rauenthaler Wülfen Riesling Auslese	20 91	94
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The yellow-golden-colored 1989er Rauenthaler Wülfen Riesling Auslese was fermented down to barely fruity-styled rather than fully sweet levels of residual sugar (38 g/l). It delivers a magnificent and elegant nose of beeswax, almond cream, pineapple, candied grapefruit, orange, nutmeg and clove. The wine shows superb presence and intensity on the palate, where smoky and zesty notes of grapefruit make for a straight and very long feeling. The finish is slightly broad and powerful (despite the wine only having 11% of alcohol) but also hugely long and persistent. This is a remarkable dry-tasting Riesling to enjoy over the coming decade. Now-2029

<u>1988er</u>	J.B. Becker	Wallufer Walkenberg Riesling Kabinett Trocken	11 89	94
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The 1988er Wallufer Walkenberg Riesling Kabinett Trocken delivers a sublime nose of mature Rheingau Riesling which includes kumquat, candied grapefruit, lavender, cassis, Indian spices and licorice. The wine proves subtle as it plays on finesse and elegance on the superbly balanced palate. The lightness coupled to sheer purity and complexity are quite breathtaking. The finish is delicately tart, salivating and saline. What a great success! Now-2023

<u>2007er</u>	J.B. Becker	Eltviller Sonnenberg Riesling Spätlese	14 08	93
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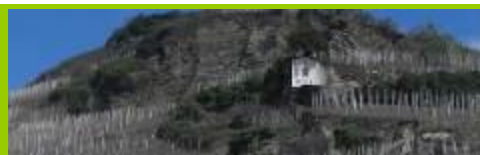
The 2007er Eltviller Sonnenberg Riesling Spätlese was fermented down to fruity-styled levels of residual sugar (50 g/l). It displays a great and refined nose of yellow peach, pear, fresh herbs, lavender, a hint of almond cream and spices. The wine proves initially comparatively sweet and creamy yet it gains in focus and tension as it develops on the palate. The finish is beautifully delineated and elegant. This is still in need of integration but will turn into a beautiful, almost off-dry tasting Riesling in a couple of years. 2022-2042

<u>1992er</u>	J.B. Becker	Eltviller Sonnenberg Riesling Spätlese Halbtrocken	10 93	93
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The 1992er Eltviller Sonnenberg Spätlese Riesling Halbtrocken was fermented down to just off-dry levels of residual sugar (12.4 g/l). It delivers a gorgeously mature nose of tangerine, pink grapefruit, kumquat, aniseed herbs, cassis and beeswax. The wine is full of energy on the palate, driven by acidity yet beautifully elegant and refined. The finish is fully dry (almost painfully dry), slightly tart and vibrant. This great wine will please lovers of mature racy Riesling. Now

<u>2004er</u>	J.B. Becker	Wallufer Berg Bildstock Riesling Spätlese	12 05	93
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The 2004er Wallufer Berg Bildstock Riesling Spätlese was fermented down to barely fruity-styled levels of residual sugar (42 g/l). It delivers a beautifully mature and fresh nose of sea breeze, cassis, vineyard peach, almond cream and spices. The wine is delicately smooth and superbly elegant and light-weighted on the palate. The finish is delicately smooth, juicy and long. This is drinking superbly well. Now-2029



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2002er	J.B. Becker	Wallufer Walkenberg Riesling Spätlese Trocken	05 03	93
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The light silver-golden 2002er Wallufer Walkenberg Riesling Spätlese Trocken delivers a gorgeously elegant, youthful and refined nose of white flowers, lavender, cassis, white pepper, mint and caraway. A fine touch of cream adds presence on the otherwise remarkably light-weighted palate. The finish is juicy, refined and pure. Flavors of minty herbs and dried spices round off the after-taste. This beautiful dry Riesling is all about elegance and finesse. Now-2032

2004er	J.B. Becker	Eltviller Sonnenberg Riesling Auslese	16 05	92
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The 2004er Eltviller Sonnenberg Riesling Auslese was fermented down to 50 g/l of residual sugar, i.e. at the lower end for fruity-styled wines and with higher alcohol (12%). It offers a beautifully ripe, mature and attractive nose of exotic fruits (mango, papaya, and pineapple), orange, nut paste, honey, beeswax, and minty herbs. The wine proves juicy and sweet on the delicately exotic-tasting palate. Spices, nougat and beeswax emerge in the fresh, intense but also fully mature finish. Now-2024

2002er	J.B. Becker	Eltviller Sonnenberg Riesling Kabinett	11 03	92
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The 2002er Eltviller Sonnenberg Riesling Kabinett offers a beautiful nose of smoke, freshly cut grass, minty herbs, grapefruit, candied citrus, and almond cream. The wine is superbly elegant and creamy on the palate, where complexity and finesse interplay to give this a gorgeously deep feeling. The finesse and lightness in the finish are superb. This is nothing about power, it is all about finesse and elegance. This is drinking beautifully well. Now-2032

2001er	J.B. Becker	Eltviller Sonnenberg Riesling Spätlese Trocken	04 02	92
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The 2001er Eltviller Sonnenberg Riesling Spätlese Trocken delivers a smoky nose of white flowers, dried spices, almond, herbs and cassis. The wine is superbly elegant on the palate, slightly creamy and develops a great zesty and linear side in the long finish. Grapefruit, lime and earthy spices make for a great zesty and fresh side in the after-taste. Now-2026

1992er	J.B. Becker	Wallufer Berg Bildstock Riesling Auslese	15 93	92
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The 1992er Wallufer Berg Bildstock Riesling Auslese was fermented down to off-dry rather than fully fruity-styled levels of residual sugar (34 g/l). The wine has now moved into its mystic phase as tertiary aromas including smoke, nut, dried spices, burnt wood, candied orange peel and licorice define its nose. It delivers great grip and a gorgeous sweet-sour tension on the beautifully straight, pure and animating palate. The finish has structure, power (without being overpowering) and intense zest. This will please lovers of fully mature yet zesty Rheingau Riesling. Now

2001er	J.B. Becker	Wallufer Oberberg Riesling Auslese	10 02	92
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The light-golden colored 2001er Wallufer Oberberg Riesling Auslese was fermented down to off-dry rather than fully fruity-styled levels of residual sugar (30 g/l). It offers a beautiful smoky (and slightly reductive) nose of flowers, citrusy fruits, wet stone, licorice and lime. The wine proves superbly straight and focused on the palate. The balance between the light perceptible residual sugar (now moving into a creamy side) and the intense zesty acidity is superb. This will please lovers of slightly austere and zesty wines. Now-2031

1989er	J.B. Becker	Wallufer Walkenberg Riesling Beerenauslese	19 91	92
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The deep orange-copper-colored 1989er Wallufer Walkenberg Riesling Beerenauslese offers a beautifully and delicately old-school (i.e. subtly oxidative) nose of coffee bean, licorice, orange peel, burnt wood, raspberry and cherry, as well as a hint of guarana in the background. The wine proves smoky and zesty on the off-dry rather than fully sweet tasting palate. The finish is very long but also slightly hot. This fully mature BA will please lovers of off-dry wines driven by beautifully zesty but tertiary flavors. Now

2008er	J.B. Becker	Wallufer Walkenberg Riesling Spätlese Trocken Alte Reben	03 09	92
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The 2008er Wallufer Walkenberg Spätlese Riesling Trocken Alte Reben delivers a restrained yet very pure and refined nose of aniseed herbs, spices, white pepper, lavender, and white flowers. The wine is deliciously juicy and refined on the palate, and shows great ripe zest. The finish is superbly dry in taste, fresh and long. This is a great dry Riesling. Now-2033

1998er	J.B. Becker	Riesling Spätlese	02 99	91
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The 1998er Riesling Spätlese was made exclusively from fruit harvested in the Wallufer Walkenberg and was fermented down to 10.5 g/l of residual sugar, i.e. just above the legal limit for dry Riesling. It develops a beautiful smoky nose of anise, herbal tea, dried spices, almond, white peach, fruit kernel and a hint of fennel. The wine plays on the elegant, delicately smooth and juicy. The finish is smooth and nicely light, yet fully dry in taste in the after-taste. This is simply delicious. Now-2023



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<u>2008er</u>	J.B. Becker	Wallufer Walkenberg Riesling Kabinett Trocken	06 09	91
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The bright-colored 2008er Wallufer Walkenberg Riesling Kabinett Trocken is still on the reductive side and marked by some residual scents of SO₂ at first. After some airing, it develops an attractively flowery nose made of vineyard peach, cassis, almond, ginger cream and lavender. The wine is nicely austere on the sharp and zesty palate. Some bitter notes come through in the focused, grapefruit and lime infused finish. This dry Riesling is cut along the lean lines of the 1988 vintage. This wine made for lovers of sharp dry Riesling only needs a few more years to develop aromatically and structurally. 2023-2038

<u>2008er</u>	J.B. Becker	Wallufer Walkenberg Riesling Spätlese	04 09	91
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The 2008er Wallufer Walkenberg Riesling Spätlese was fermented down to more off-dry than really fully fruity-styled levels of residual sugar (35 g/l). It offers some intensely minty elements on the nose at first before these slowly give way to almond cream, yellow flowers, lavender and a hint of licorice. The wine starts off on a rather opulent and ripe side on the intensely juicy and fruity palate. Some zesty acidity adds freshness and tension to the wine in the long finish. This needs another couple of years to find its balance. It will then prove a delicious expression of off-dry Riesling. 2023-2038

<u>2003er</u>	J.B. Becker	Wallufer Walkenberg Riesling Spätlese	12 04	91
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The 2003er Wallufer Walkenberg Riesling Spätlese was fermented down to barely fruity-styled levels of residual sugar (45 g/l). It offers a gorgeously ripe nose of melon, yellow peach, apricot blossom, quince jelly, spices and refreshing minty herbs. The wine proves round and delicately creamy with intense ripe yet refined fruits including melon and peach on the palate. The finish is superbly structured, which firms up the whole experience. There is great length and intensity in the gorgeously spicy after-taste. As weird as it may sound (after all, this wine is already more than 15 years old!), this beauty will still benefit from further cellaring. 2023-2043

<u>1999er</u>	J.B. Becker	Wallufer Walkenberg Riesling Spätlese Trocken	12 00	90
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The 1999er Wallufer Walkenberg Riesling Spätlese Trocken offers a ripe and creamy nose of almond, pineapple, beeswax, honey and vanilla. The wine proves creamy, juicy and comparatively supple on the rich and deliciously intense palate. The finish has grip but also a touch of power. This will please lovers of mature fruit-driven and slightly opulent dry Riesling. Now

<u>2005er</u>	J.B. Becker	Wallufer Walkenberg Riesling Spätlese Trocken Alte Reben	14 06	89
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The golden-colored 2005er Wallufer Walkenberg Spätlese Trocken Alte Reben delivers a rich, ripe and honeyed nose driven by yellow peach, apricot cream, candied grapefruit, quince and vanilla cream. The wine delivers nice ripe yellow fruits and almond on the creamy palate and some camphor in the long and powerful finish. This will please lovers of bit fruit driven dry Riesling. Now-2025

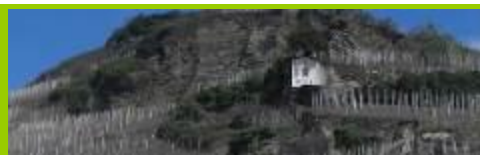
<u>1996er</u>	J.B. Becker	Wallufer Walkenberg Riesling Kabinett Trocken	04 97	88
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This light golden-green colored 1996er Wallufer Walkenberg Riesling Kabinett Trocken develops a beautifully mature nose of dried white flowers, fennel, caraway, curry, cucumber and cassis. Herbal elements of tea and fennel come through on the lean and light palate. The finish is smoky, zesty and slightly tart. This wine is now well into its mystic phase and will only truly appeal to lovers of austere and lean wines driven by tertiary flavors. Drink up

<u>2008er</u>	J.B. Becker	Wallufer Berg Bildstock Riesling Kabinett	11 09	88
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The 2008er Wallufer Berg Bildstock Riesling Kabinett offers a smoky and slightly reductive nose of aniseed herbs, dried white flowers, a hint of fennel and white pepper. The wine is delicately smooth and light-footed on the creamy and fruity palate. Creamy notes of almond and canned peach add presence to the round and rather light finish. Now-2028

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Let's Talk About Sekt – Recent Releases

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

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

Weingut Georg Breuer

(Rüdesheim – Rheingau)

2015er	Georg Breuer	Riesling Sekt Brut	(No AP)	91
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This 2015er Riesling Sekt Brut with lot number 15 28 comes from vineyards in Rüdesheim situated higher up the hill. It offers a great nose driven by candied grapefruit, pear, yeasty elements and a hint of petrol. The Sekt is superbly playful on the palate. A refined feel of mousse lifts up the flavors right into the delicately rich yet focused feel in the finish. Now-2023

2010er	Georg Breuer	Sekt Brut Georg Breuer	(No AP)	88
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The 2010er Sekt Brut Georg Breuer with lot number 10 29 is a blend of Grauburgunder, Spätburgunder and Weissburgunder. It offers a rather exotic nose of pear, mirabelle sorbet, earthy spices, Provence herbs and smoke. The wine lives from a tension between an Eiswein-type of acidity and earthy and creamy fruity flavors. The finish is direct and slightly smooth. Now-2020

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Hofgut Falkenstein

(Niedermennig – Saar)

2016er	Falkenstein	Saar Riesling Brut	13 18	91
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The 2016er Saar Riesling Brut comes from parcels in the Niedermenniger Herrenberg and was left on its lees for 12 months before being disgorged with a dosage of 3 g/l in July 2018 (the disgorgement date is not provided on the label but all bottles are disgorged at the same time). This very light-colored Sekt offers beautiful scents of smoke, yellow flowers, vineyard peach, a hint of raspberry, cassis and almond and herbs emerge from the glass. The wine is very pure, almost sleek, spicy and zesty on the vivid palate. There is a lot of energy, but the mousse is now beautifully well integrated right into the slightly herbal and earthy finish. A subtly tart and fully dry after-taste rounds off the pleasure to enjoy this beautiful racy Sekt. Now-2023

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Weingut Immich-Anker

(Enkirch – Middle Mosel)

N.V.	Immich-Anker	Riesling Sekt Brut 1425	11 19	91
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The Non-Vintage Riesling Sekt Brut 1425 is made from a single vintage of very old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and was left on its lees for at least 3 years before being disgorged. The AP 11 19 is made from fruit out of the 2015 vintage. This bottle, from a lot disgorged with a dosage of 10 g/l in May 2019 (the disgorgement date is written on the label), offers a superb nose made of citrusy fruits, herbs, some ripe pear and earthy spices. Despite only having being disgorged since a few weeks, this Sekt proves gorgeously playful and elegant on the palate, and leaves a stunning feel of herbs and spices in the elegant and beautifully tickly finish. The after-taste is all about herbs, ripe fruits, grapefruit and smoke. What a stunner. Year-in, year-out, this remains one of the finest values in the world of Sekt. Now-2023



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2015er	Immich-Anker	Riesling Sekt Brut 1425	11 19	91
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This 2015er Riesling Sekt Brut 1425 is made from old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and was left on its lees for at least 3 years before being disgorged. The AP 11 19 is made from fruit out of the 2015 vintage. This bottle, from a lot disgorged with a dosage of 10 g/l in May 2019 (the disgorgement date is written on the label), offers a superb nose made of citrusy fruits, herbs, some ripe pear and earthy spices. Despite only having being disgorged since a few weeks, this Sekt proves gorgeously playful and elegant on the palate, and leaves a stunning feel of herbs and spices in the elegant and beautifully tickly finish. The after-taste is all about herbs, ripe fruits, grapefruit and smoke. What a stunner. Year-in, year-out, this remains one of the finest values in the world of Sekt. Now-2023

<u>N.V.</u>	Immich-Anker	Riesling Sekt Nature Zéro Dosage Brut 1425	10 19	91
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The Non-Vintage Riesling Sekt Brut Nature Zéro Dosage 1425 is made from a single vintage of very old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and left on its lees for at least 3 years before being disgorged without any dosage. The AP 10 19 is made from fruit out of the 2015 vintage. This bottle, from a lot disgorged in May 2019 (the disgorgement date is written on the label), offers a superb nose of pear, grapefruit puree and a hint of herbs. It shows some delicately creamy elements and a superb long feel of minerals and herbs in the intense but in no way powerful finish. A beautifully integrated mousse makes for a nicely racy and superbly layered and nicely dry-tasting after-taste. This is a stunning Sekt to enjoy over the coming years. Now-2025

2015er	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage 1425	10 19	91
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This 2015er Riesling Sekt Brut Nature Zéro Dosage 1425 is made from old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and is left on its lees for at least 3 years before being disgorged without any dosage. This bottle, from a lot disgorged in May 2019 (the disgorgement date is written on the label), offers a superb nose of pear, grapefruit puree and a hint of herbs. It shows some delicately creamy elements and a superb long feel of minerals and herbs in the intense but in no way powerful finish. A beautifully integrated mousse makes for a nicely racy and superbly layered and nicely dry-tasting after-taste. This is a stunning Sekt to enjoy over the coming years. Now-2025

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Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2017er	von Kesselstatt	Riesling Sekt Brut Majorat	03 19	88
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The 2017er Riesling Sekt Brut Majorat is made from grapes harvested in the Oberemmelser Rosenberg und the Piesporter Domherr, and was left on its lees for 12 months before being disgorged in March 2019 with a dosage of 10 g/l of residual sugar (the disgorgement date is not provided on the label). Still slightly reductive at first, this Sekt develops an herbal and ripe nose of pear, anise, rosemary, apple and mint. The mousse is still quite active yet this Sekt proves dynamic, intense and spicy. The finish is quite opulent, long and smooth. 2020-2025

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Wein-Erbhof Stein

(Bullay – Terrassenmosel)

2011er	Stein	St. Aldegunder Klosterkammer Riesling Sekt Extra-Brut	16 15	89
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The 2011er St. Aldegunder Klosterkammer Sekt Extra-Brut was harvested at 88° Oechsle and spent 4 years on its lees before being disgorged with a dosage of 2 g/l (the disgorgement date is not provided on the label) but without any added SO₂. This offers a rich and rather opulent nose with plenty of yellow fruits including pear, pineapple, mirabelle and apple, as well as a hint of tar and spices with airing. An active mousse lifts up the mouth-coating flavors on the palate. The finish is long, full and quite intense. This riper version of Sekt will please lovers of ostentatious and powerful sparkling wines. Now-2021

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Weingut Thanisch

(Lieser – Middle Mosel)

2012er	Thanisch	Lieserer Niederberg Helden Riesling Sekt Brut Zéro Dosage	(No AP)	91
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This Riesling Sekt Brut Thanisch, as it is referred to on the main label (the vineyard and vintage designations as well as the lot number 1.2012 are only given on the back label), was left on its lees for a staggering 62 months before being disgorged without any dosage in December 2018 (the disgorgement date is not provided on the label). This bright hay-colored sparkling wine offers a magnificent nose of pear, almond, a hint of herbs and fine spices. It is nicely smooth and offers attractive flavors of white peach, petrol, smoke and spices, all enhanced by a classy mousse. The finish is smooth (almost feeling a tad off-dry) but superbly complex. This gorgeous Sekt underlines the greatness that this category can reach when well aged and left to settle down a little bit after the disgorgement. Now-2022

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

(Bernkastel-Kues – Middle Mosel)

2015er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Riesling Sekt Brut Dr. Thanisch	17 19	90
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The 2015er Riesling Sekt Brut Dr. Thanisch AP 17 19 comes from grapes harvested in the Lieserer Niederberg Helden and was aged on its fine lees before being disgorged with a dosage of 4 g/l in May 2019 (the disgorgement date is not provided on the label). It offers a great nose of candied grapefruit zest, hints of petrol, spices and herbs. The Sekt is still marked by a quite active mousse on the otherwise remarkably deep and expressive palate. The finish is still on the yeasty side but hugely promising. This Sekt is best left alone until next year to fully enjoy its remarkable complexity. 2020-2025

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Weingut Trös-Heimes

(Reil – Middle Mosel)

The Trös-Heimes is a tiny (less than 0.4 ha) run by the Trös-Heimes couple on a part-time basis (their main income lies outside of winemaking). The Estate, which has been certified organic (along general EU guidelines) since 2001, traditionally sold its grapes to Thorsten Melsheimer. Their three sons all pursue or plan to pursue a career in winemaking. Consequently, the family decided to keep the grapes and to produce its own wines. The 2018 portfolio includes natural wines.

2018er	Trös-Heimes	Riesling Trocken Pur +	(No AP)	90
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The 2018er Riesling Trocken Pur + (Lot 0118) is a "Pet'Nat" made from grapes grown organically in the Reiler Mulla-Hofberg and the resulting wine was bottled for a secondary fermentation without any added sulfite and with 13 g/l of residual sugar in March 2019. This beautifully yellow-colored wine offers a nicely complex nose of passion fruit, mirabelle whipped cream, herbs and earthy spices. A nicely integrated kick of fizz provides the right frame to whip up the creamy and nicely complex flavors on the palate and leaves a dry and long feel of dried herbs and fine spices in the finish. This truly classy effort even gains in presence with some air. It will offer much pleasure over the coming years. What a nice surprise! 2020-2024

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By Jean Fisch and David Rayer

Ökoweingut Rita & Rudolf Trossen

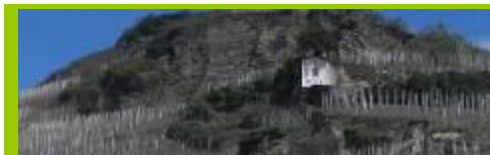
(Kinheim – Middle Mosel)

Rita and Rudolf Trossen are organic and biodynamic wine growing pioneers from the early days in the late 1970s and 1980s. They were also pioneers in the German Natural Wine movement having launched the Purus range of wines which are made with no sulfur added ("nothing added nothing retrieved") since 2011 from their 2.4 ha holdings in Kinheim. The wines from the Purus line are bottled with a plastic-lined bottle cap.

<u>2017er</u>	Rita & Rudolf Trossen	Riesling Perlwein Trocken Purellus "Pet Nat"	(No AP)	91
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The 2017er Riesling Perlwein Trocken Purellus "Pet Nat" (Lot Number 1808) was harvested at 85° Oechsle on slate vineyards and made without any sulfur added and re-fermented in bottle without any sugar added. The wine is proves nicely complex as it offers attractive scents of almond, mirabelle, and herbs on the nose. The wine is beautifully balanced and elegant on the palate, where a superbly refined mousse adds to the playful side of the wine. This is a gorgeous Pet'Nat with great depth. Now-2020

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By Jean Fisch and David Rayer

Low-No Sulfur Mosel – Recent Releases

Low sulfur / no sulfur wines have divided the wine world as they can taste and feel completely different to "traditional" wines. But there is no doubt that there is a growing interest in this type of wines in parts of the wine scene. This occurs essentially on the back of the "vin nature" movement, which advocates, besides organic or biodynamic farming, to produce wines "without added or extracting anything" during fermentation (except possibly for a little sulfur before bottling).



We have been admirers of low / no sulfur wines since they emerged on the market in the 1990s ...if they are well-made, i.e. without any obvious scents of volatile or other off-flavors (such as mouse taste, Brett, etc.).

Over the last years, a small but quite active scene has developed in the Mosel driven by a few established players, some younger growers "having a go at it" on their family Estate, and traditional growers experimenting with no sulfur wines.

We have been reviewing such wines since a few years now, as part of our general coverage of the Mosel region. However, we made a special effort this spring to put the spotlight on this fascinating and dynamic section of the market and combed the Mosel for wines with no or little sulfur added, be it from established or completely unknown growers.

NB: We specifically mention whether the Estate are farming their vineyards along organic or biodynamic principles and hence made wines which would formally qualify for the generally accepted definition of "vin nature".

Weingut Arn und Sohn

(Reil – Middle Mosel)

NB: The Estate is certified organic (along general EU guidelines).

2016er	Arns und Sohn	Pinot Blanc Trocken Orange	(No AP)	89+
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The 2016er Pinot Blanc Trocken Orange (L1603, it does not hold an AP number) was skin-fermented for two months and aged for 18 months in 2-3 year-old barrique following strict natural wine principles ("nothing added, nothing extracted"). This orange-colored wine develops a big nose of almond, cooked apple, tangerine, apricot, melon and herbal elements. It proves still quite firm and structured on the remarkably zesty palate but already shows some of its complexity in the long but also still quite tart finish. There is quite some upside as the wine integrates its tart side. 2021-2026

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Weingut Goswin Kranz

(Brauneberg – Middle Mosel)

NB: The Weingut Goswin Kranz is certified organic (along BIOLAND guidelines).

2018er	Goswin Kranz	Weissburgunder Trocken	(No AP)	88
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The 2017er Weissburgunder Trocken (with Lot Number 03/2019) is a bone-dry wine (less than 1 g/l of residual sugar) from Estate holdings in the Brauneberger Mandelgraben, which was fermented along "vin nature" principles, i.e. without any additive or extraction during the fermentation and bottling (including no added sulfites). The wine offers a slightly reduced but fascinating nose made of pear, chalky minerals, a hint of whipped cream and some nutty and floral elements. It proves full of grip and delicately zesty on the creamy and nicely fruity palate and leaves a pure and engaging feel of chalky minerals, pear, nut and herbs in the long but slightly linear finish. Now-2021+

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Philip Lardot

(Bullay – Terrassenmosel)

Philip Lardot is a "Quereinsteiger", i.e. he was not born into a winemaking family but came "from outside." His route to winemaking was paved with natural wines. His first experiments were made with grapes purchased from a befriended grower in Piesport. He then took on some small vineyards in St. Aldegund and Valwig which are planted with old vines in 2017 and 2018. The grapes from own vineyards are essentially grown organically (without being certified) and the wines are fermented without any additive or extraction at the cellar facilities of Wein-Erbhof Stein (Ulli Stein) in Bullay, except for a little bit of sulfur added (20mg/l) at bottling. This operation is tiny, with production not exceeding the equivalent of 1 ha.

2017er	Philip Lardot	Riesling Trocken Der Graf	(No AP)	91
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The 2017er Riesling Trocken Der Graf comes from fruit harvested in Piesport. It was made for 30% by adding grapes into the must and was fermented without any additive down to bone-dry levels of residual sugar (3 g/l) in used wooden casks for 18 months before being bottled with 20 mg/l of SO₂. The wine offers a nicely big nose of fresh pear, caraway, lemon zest, whipped cream, a hint of caramel and smoky elements. It is gorgeously fruity and playful on the palate and leaves a superb and easy feel of fresh fruits in the long finish. This is truly gorgeous, quite complex, and superbly racy. Now-2021+

2018er	Philip Lardot	Pinot Gris	(No AP)	91
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The 2018er Pinot Gris is made from an extensive (9 days) skin-contact of Grauburgunder harvested in Piesport, fermented down to bone-dry levels of residual sugar and bottled with 20 mg/l of SO₂. This pink-colored wine offers a gorgeous nose of cranberry, rose water, earth and a hint of saddle. The wine is nicely aromatic and lively on the otherwise rather smooth finish. This reminds one more of a fruit-Lambic than of a classic aromatic Mosel wine but it is fascinating ... and while being easy to drink, it has superb depth! Now-2020+

2017er	Philip Lardot	Riesling Trocken Soif Pet-Nat	(No AP)	90
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The 2017er Riesling Trocken Soif Pet-Nat is made from Riesling grapes from a befriended grower in Piesport. It was fermented without any added sulfur in used barrique and bottled with some residual sugar to undergo its second fermentation for 6 months before being disgorged in June 2018 and bottled without any added sulfur. The wine offers a gorgeous nose of yellow peach, cassis, caraway and hints of caramel and sherry. The wine is nicely bubbly on the palate and leaves a superb feel of minerals, strawberry and spices in the finish. This should prove beautiful and nice for the coming year or two (if not more). Now-2020+

2017er	Philip Lardot	Riesling Trocken Der Hirt	(No AP)	87
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The 2017er Riesling Trocken Der Hirt was made from grapes harvested at 98° Oechsle in the prime but underrated Valwiger Herrenberg. It saw some overnight pre-fermentation soak before being fermented and aged for 18 months in wooden cask. The resulting bone-dry wine (3 g/l f residual sugar) was bottled with only 20 mg/l of SO₂. It offers a big nose akin of a Viognier with camphor, mirabelle, herbs and spices. It is big and structured with quite some power on the palate. A surprising kick of acidity comes through on the palate. Despite the power and the alcohol (13.5%), the intensity of the flavors gives the wine some playfulness. It remains however a wine for lovers of baroque expressions of Riesling. Now-2022

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Weingut Melsheimer

(Reil – Middle Mosel)

NB: The Estate is certified organic (along ECOVINS principles) and certified biodynamic (along DEMETER principles).

2017er	Melsheimer	Riesling Trocken Orange	(No AP)	92
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The 2017er Riesling Trocken Orange comes from grapes harvested in the Reiler Mullay-Hofberg and was whole-bunch fermented with whole bunches in stainless steel for one month before being pressed. It completed its fermentation and aging without lees' steering and any sulfur added in used Barrique for 12 months. The wine was bottled unfiltered. This offers a stunning nose made of apricot, rhubarb and tangerine tart with a touch of funk (which may not be to everybody's taste but suits the wine perfectly). The feel on the palate is gorgeously playful, suave, zesty and multi-layered, without any harsh tannic structure. The finish is light and zesty. Obviously taste plays a major role here and lovers of fresh Mosel wine should stay well clear of this wine. But Orange wine lovers will have much fun with this Mosel answer (with less alcohol and more zest) to the great wines made by the Friuli masters! Now-2022+

2017er	Melsheimer	Riesling Trocken Vade Retro	(No AP)	91
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The 2017er Riesling Trocken Vade Retro (a cheeky wordplay on everything lovers of fruity wines should hate from "vin nature") was made from grapes harvested in the Reiler Mullay-Hofberg, and was fermented with ambient yeasts in used Barrique for 12 months following *vin nature* principles, i.e. without added sulfur and bottled unfiltered. It offers a gorgeous nose of baked apple, mirabelle, tart Tatin and whipped cream as well as some classy herbal elements. The wine is gorgeously playful on the slightly fizzy palate and leaves a stunning feel of stewed pear, chalky minerals and fine spices in the long and zesty finish. This is a superb "vin nature"! Now-2020+

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Weingut Martin Müllen

(Traben-Trarbach – Middle Mosel)

2016er	Martin Müllen	Riesling Spätlese Trocken	31 17	91
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The 2016er Riesling Spätlese Trocken AP 31 comes mainly from the Kröver Steffensberg and was fermented spontaneously in 500-liter wooden cask with some batonage (to stir up the fermentation) for 11 months before being bottled without any sulfur added at any time of the process (and, as Martin Müllen underlined, it was awarded an AP number!). The wine offers a superb nose of backed apple, grapefruit, whipped cream, herbs and minerals. It proves beautifully balanced and refined on the palate, where whipped cream mingles superbly well with just a hint of almond and caramel. The finish is long and elegant. This is a great low-sulfur wine where the touch of oxidation adds to the complexity of the wine. Now-2023

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Weingut Staffelter-Hof

(Kröv – Middle Mosel)

NB: The Estate is certified organic (along ECOVINS guidelines).

N.V.	Staffelter-Hof	Little Red Riding Wolf Pinot Nu	(No AP)	89
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The Little Red Riding Wolf, as it is referred to on the main part of the label, with Lot Number 0118 is made from Pinot Noir grapes harvested in 2017 in the Kröver Paradies. It was produced without any added SO2 and was bottled unfiltered. This light-red colored wine offers a superb scents of hibiscus, rose petal and Morello cherry, which are joined by tar, dark spices and smoked herbs with some airing. The wine offers some tannins as well as dark fruits and spices on the light-footed palate, and leaves a satisfyingly tart feel in the medium-long finish. This very seductive expression of Pinot Noir proves utterly easy to drink. Now-2022

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Wein-Erbhof Stein

(Bullay – Terrassenmosel)

2016er	Stein	Alfer Hölle Riesling Trocken *** Grenzgänger U1	17 18	91
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The 2016er Grenzgänger U1 (as it is referred to on the back label) was fermented with yeasts from the finest wines of the Estate in Fuder for 24 month before being bottled without any sulfur added at any time of the process. The wine still proves incredibly reduced and only gradually reveals its beautiful nose made of caramel, lemon zest, herbs and fine spices. It offers a beautiful mouthfeel on the elegant palate and leaves a refreshing feel in the long finish. Now-2027

2017er	Stein	Redvolution	22 18	89
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The 2017er Redvolution is a Spätburgunder harvested in the Alfer Himmelreich. The wine was fermented and aged used barrique for 9 months before being bottled without any added sulfur. It offers a beautiful nose of cranberry, sour cherry, a hint of rose and smoke. The wine proves absolutely gorgeously elegant and playful on the palate, where minty elements add a nicely fresh and linear side to the wine. The finish is racy and animating. This is a gorgeously light and engaging expression of Pinot Noir! Now-2022

2015er	Stein	St. Aldegunder Palmberg-Terrassen Riesling Trocken *** Grenzgänger U2 (No AP)	88
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The 2015er Grenzgänger U2 (as it is referred to on the back label) was made from fruit harvested at a whopping 99° Oechsle. The wine was fermented without any added sulfur by adding some grapes from the finest wines from the Estate and was then aged for 30 month in Fuder before bottled without any added sulfur. It offers a big and ripe nose of camphor, caramel, pear, quince and mirabelle. It proves quite ripe and structured on the rather full-bodied palate and leaves a slightly hot feel in the long finish. This wine is made for lovers of big and bold expressions of dry Riesling Now-2027

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Weingut Jakob Tennstedt

(Traben-Trarbach – Middle Mosel)

Jakob Tennstedt is a new grower with no formal roots in winemaking (he comes from Berlin). He got exposed to natural wines and Mosel Riesling in Italy and decided to move to the Mosel during the 2016 harvest to "have a go at it." Besides his day job, he immediately started to produce his own wines from vineyards in Burgen and Reil in 2017, and set up his own Estate based in Traben-Trarbach in 2018. He only produces natural wines (without any sulfites added) from his now 1.6 ha holdings all situated in Traben-Trarbach (he gave up the vineyards in Burgen and Reil in the meantime). The Estate has engaged in the process of becoming certified organic in 2019.

2017er	Jakob Tennstedt	Riesling Trocken Sterntaucher	(No AP)	90
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The 2017er Riesling Trocken Sterntaucher is a bone-dry wine (with less than 2 g/l of residual sugar) made from fruit grown along organic principles in the Reiler Goldlay and Burger Wendelstück. It was fermented and aged on its lees following "vin nature" principles in traditional Fuder cask for 18 months before being bottled unfiltered and without adding any sulfites. The golden-yellow colored wine offers nose of baked apple, mirabelle tart, whipped cream, earthy spices and fresher citrusy elements. The wine rewards one with beautiful flavors of pear, baked apple, greengage, herbs and fine spices on the remarkably zesty and delicately oxidative palate. The finish is loaded with complex flavors blending ripe and delicately oxidative fruits with minerals and fine herbs. Far from being overpowering, this wine firmly made along "vin nature" lines remains at all times subtle and playful. What a remarkable debut vintage by this promising grower! Now-2022+

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By Jean Fisch and David Rayer

Weingut Trös-Heimes

(Reil – Middle Mosel)

The Trös-Heimes is a tiny (less than 0.4 ha) run by the Trös-Heimes couple on a part-time basis (their main income lies outside of winemaking). The Estate, which has been certified organic (along general EU guidelines) since 2001, traditionally sold its grapes to Thorsten Melsheimer. Their three sons all pursue or plan to pursue a career in winemaking. Consequently, the family decided to keep the grapes and to produce its own wines. The 2018 portfolio includes natural wines. We give here the website as it is new and not quite easy to find: www.troesheimes.eu.

2018er	Trös-Heimes	Riesling Trocken Pur +	(No AP)	90
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The 2018er Riesling Trocken Pur + (Lot 0118) is a "Pet'Nat" made from grapes grown organically in the Reiler Mully-Hofberg and the resulting wine was bottled for a secondary fermentation without any added sulfite and with 13 g/l of residual sugar in March 2019. This beautifully yellow-colored wine offers a nicely complex nose of passion fruit, mirabelle whipped cream, herbs and earthy spices. A nicely integrated kick of fizz provides the right frame to whip up the creamy and nicely complex flavors on the palate and leaves a dry and long feel of dried herbs and fine spices in the finish. This truly classy effort even gains in presence with some air. It will offer much pleasure over the coming years. What a nice surprise! 2020-2024

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Ökoweingut Rita & Rudolf Trossen

(Kinheim – Middle Mosel)

Rita and Rudolf Trossen are organic and biodynamic wine growing pioneers from the early days in the late 1970s and 1980s. They were also pioneers in the German Natural Wine movement having launched the Purus range of wines which are made with no sulfur added ("nothing added nothing retrieved") since 2011 from their 2.4 ha holdings in Kinheim. The wines from the Purus line are bottled with a plastic-lined bottle cap.

2017er	Rita & Rudolf Trossen	Riesling Trocken Schiefergold Purus	(No AP)	92+
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The 2017er Riesling Trocken Schiefergold Purus is a legally dry wine (with only a few g/l of residual sugar) made from a prime parcel still planted with very old un-grafted vines situated in the front and fully south-facing part of the Kinheimer Hubertuslay. The wine was fermented and bottled without any sulfur added. It offers a gorgeous nose of fresh almond, pear, baked apple, and spices, all wrapped into a hint of volatile acidity at this early stage. The wine is full of grip and spicy flavors of quince, almond wrapped into a delicate set of citrusy fruits on the palate and leaves a gorgeous feel of fresh herbs and spices in the long and hugely persistent finish. This remarkable wine could even exceed our high expectations as the volatile elements blend into the wine in a few years. 2021-2024+

2017er	Rita & Rudolf Trossen	Riesling Trocken Lay Purus	(No AP)	92
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The 2017er Riesling Trocken Lay Purus comes from 35 year-old vines in the Kinheimer Hubertuslay. It was fermented and bottled without any sulfur added. It offers a gorgeous nose of gooseberry, mirabelle, greengage, spices and herbs. The wine is superbly playful and elegant on the palate and leaves a beautiful feel of fresh herbs and spices in the long finish. A kick of acidity brings focus and length to this remarkably engaging wine. This truly remarkable "Vin Nature" will remain highly enjoyable for many more years. Now-2022+

2017er	Rita & Rudolf Trossen	Riesling Trocken Madonna Purus	(No AP)	92
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The 2017er Riesling Trocken Madonna Purus is a legally dry wine (with only a few g/l of residual sugar) made from a prime parcel in the front and fully south-facing part of the Kinheimer Hubertuslay. The wine was fermented and bottled without any sulfur added. It offers a gorgeous nose of mirabelle, greengage, tea, spices and herbs. These give way to a superb feel of fresh herbs, almond cream and herbs on the palate and in the remarkably persistent and nicely dry finish. What a beautiful "Vin Nature" wine! Now-2022+

2016er	Rita & Rudolf Trossen	Riesling Trocken Lay Purus	(No AP)	91
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The 2016er Riesling Trocken Lay Purus comes from 35 year-old vines in the Kinheimer Hubertuslay. It was fermented and bottled without any sulfur added. The wine offers a gorgeous nose of gooseberry, mint, whipped cream and a hint of volatile acidity. It is beautifully elegant and refined on the palate and leaves a playful feel of fruits and herbs in the long finish. This offers a great natural feel with depth and elegance. Now-2021+



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<u>2017er</u>	Rita & Rudolf Trossen	Riesling Perlwein Trocken Purellus "Pet Nat"	(No AP)	91
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The 2017er Riesling Perlwein Trocken Purellus "Pet Nat" (Lot Number 1808) was harvested at 85° Oechsle on slate vineyards and made without any sulfur added and re-fermented in bottle without any sugar added. The wine proves nicely complex as it offers attractive scents of almond, mirabelle, and herbs on the nose. The wine is beautifully balanced and elegant on the palate, where a superbly refined mousse adds to the playful side of the wine. This is a gorgeous Pet'Nat with great depth. Now-2020

<u>2017er</u>	Rita & Rudolf Trossen	Riesling Trocken Schieferstern Purus	(No AP)	90
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The 2017er Riesling Trocken Schieferstern Purus comes from a parcel planted with 35 year-old vines in the lower part of the Kinheimer Rosenberg. It was fermented and bottled without any sulfur added. It offers a rather opulent nose of pear, whipped cream and smoke. The wine is nicely juicy and fruity on the palate and leaves on with a persistent feel of herbs and fruits in the finish. Spices emerge in the after-taste and round off the pleasure to drink this wine. Now-2022+

<u>2017er</u>	Rita & Rudolf Trossen	Riesling Trocken Kestenbusch Purus	(No AP)	88
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The 2017er Riesling Trocken Kestenbusch Purus comes from the Kinheimer Rosenberg. It was fermented and bottled without any sulfur added. It starts off on the nicely fruity side, as peach, pear, herbs and smoke emerge from the glass. These flavors are wrapped into some noticeable volatile acidity. The wine proves however nicely juicy and playful on the palate, where it unfolds great tension and even some finesse. The finish is beautifully racy and refined. This is a very engaging wine if you do not mind some volatile acidity fleeting around. Now-2022+

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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 in 2019:

August 2019	2018 Vintage Report Part II <ul style="list-style-type: none">▪ Detailed Estate Reviews▪ Other Noteworthy Wines▪ Tasting Notes of Auction Wines (<u>ahead of the Auctions</u>)▪ Sekt – Additional Recommended Wines
October 2019	2018 Vintage Reports Part III <ul style="list-style-type: none">▪ Detailed Estate Reviews▪ Other Noteworthy Wines▪ Dry Riesling from Germany (Mosel & Beyond Mosel)▪ Sekt – Additional Recommended Wines
In Parallel	Regular Postings on our Website and Social Media , including: <ul style="list-style-type: none">▪ News▪ Wines of the Month▪ Vintage Highlights▪ 2019 Growing Conditions▪ Updates of our Tasting Notes Database (via CellarTracker)▪ Interesting Articles from other Sources
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