



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Issue No 47 2018 Vintage | Part II

70 Estates

400 Tasting Notes

Auction Guide

Library Releases



Mosel Fine Wines

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By Jean Fisch and David Rayer

Issue No 47 – August 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.

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

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

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

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

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

- Approach:** We score absolutely, i.e. in the context of all other wines irrespective of grape, style and vintage.
- Scale:** We rely on a 100-point scale with the following overall principles:

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

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

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



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Background Information

Each country has its own specificities regarding naming, labelling, style, etc. This is no different in Germany. 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 - Trabener Zollturm, revival of a forgotten glory	Issue No 29 (Oct 2015)	Click Here Click Here Click Here Click Here
Wines	Winemaking in the Age of Climate Change	Issue No 28 (Jun 2015)	Click Here
Vineyards	Geisberg - The Revival of a Forgotten Saar Glory	Issue No 28 (Jun 2015)	Click Here
Wines	Maturing Mosel and drinking windows	Issue No 27 (Mar 2015)	Click Here
Wines	AP Number	Issue No 27 (Mar 2015)	Click Here
Wines	Eiswein	-	Click Here
Wines	Understanding German classification and associated labelling (Grosses Gewächs, Erstes Gewächs, Grosse Lage, Erste Lage, etc.)	Issue No 26 (Oct 2014)	-
Wines	Dry Mosel Riesling	Issue No 14 (Jan 2011)	-
Vineyards	Erdener Prälat	Issue No 10 (Jan 2010)	Click Here
Estates	Jos. Christoffel jr.	Issue No 7 (May 2009)	-



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Table of Contents – Estates Covered in this Issue

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

Estate	Section of Issue No 47					
	Estate Reviews	Noteworthy Wines	Auction Wines	Christoffel-Berres	Sekt	Mature Wines Commercially Available
Agritiushof		Link			Link	
Bastgen			Link			
Bauer			Link			
Josef Bernard-Kieren		Link				
Erben von Beulwitz			Link			Link
Blees-Ferber		Link				
Blesius		Link			Link	
Clemens Busch			Link			
Cantzheim	Link					
Joh. Jos. Christoffel Erben	Link					
Clüsserath-Eifel			Link			
E. Christoffel-Berres				Link		Link
Geltz-Zilliken			Link			
Albert Gessinger			Link			
Fritz Haag	Link		Link			
Reinhold Haart			Link			
Heymann-Löwenstein			Link			
Dr. Hermann		Link				
von Hövel			Link			
Kanzlerhof			Link			
Karp-Schreiber			Link			
Karthäuserhof	Link		Link			
Kees-Kieren			Link			
Keller			Link			
Kerpen			Link			Link
von Kesselstatt			Link			
Knebel			Link			

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

Estate	Section of Issue No 47					
	Estate Reviews	Noteworthy Wines	Auction Wines	Christoffel-Berres	Sekt	Mature Wines Commercially Available
Goswin Kranz		Link				
Peter Lauer			Link			
Schloss Lieser			Link			
Loersch	Link					
Carl Loewen			Link			
Dr. Loosen			Link			
Gebrüder Ludwig			Link			
Merkelbach	Link					
Markus Molitor			Link			
Maximin Grünhaus			Link			
Mönchhof	Link					
Egon Müller			Link			
Stefan Müller	Link					
Peter Neu-Erben			Link			
von Othegraven			Link			
Axel Pauly		Link				
Dr. Pauly-Bergweiler			Link			Link
Philipps-Eckstein			Link			Link
Joh. Jos. Prüm			Link			
S.A. Prüm		Link				
Rebenhof			Link			
F.J. Regnery			Link			
Reverchon			Link			
Max Ferd. Richter	Link				Link	
Richard Richter			Link			Link
Andreas Roth		Link				
Schloss Saarstein	Link		Link			

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Estate	Section of Issue No 47					
	Estate Reviews	Noteworthy Wines	Auction Wines	Christoffel-Berres	Sekt	Mature Wines Commercially Available
Willi Schaefer			Link			
Später-Veit	Link					
Stairs n' Roses		Link			Link	
Günther Steinmetz	Link				Link	Link
Steinmetz und Gerlach		Link				
Steinmetz und Hermann		Link				
Wwe Dr. H. Thanisch – Erben Müller-Burggraef			Link			
Wwe Dr. H. Thanisch – Erben Thanisch			Link			
Viermorgenhof		Link				
Wegeler			Link			
Nik Weis – St. Urbans-Hof	Link					
Weller-Lehnert			Link			
Werner			Link			
Würtzberg		Link				



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2018 Mosel 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

<p>Vintage Conditions</p>	<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>
<p>The Wines</p>	<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>
<p>Buyer's Guide</p>	<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.

Note: A comprehensive report on the 2018 growing conditions, wines and buying guide was published in Issue No 46 (June 2019)



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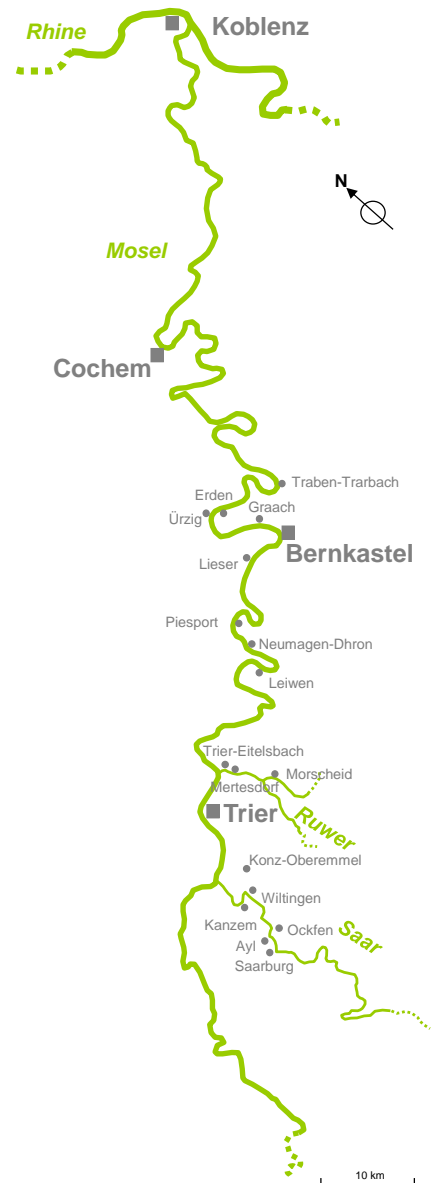
By Jean Fisch and David Rayer

2018 Mosel Vintage – Estate Reviews (Part II)

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

NB: GG bottlings will only be covered in our October issue.

Cantzheim	<i>Kanzem</i>
Joh. Jos. Christoffel Erben	<i>Ürzig</i>
Fritz Haag	<i>Brauneberg</i>
Karthäuserhof	<i>Eitelsbach</i>
Loersch	<i>Leiwen</i>
Alfred Merkelbach	<i>Ürzig</i>
Mönchhof	<i>Ürzig</i>
Stefan Müller	<i>Krettnach</i>
Max Ferd. Richter	<i>Mülheim</i>
Schloss Saarstein	<i>Serrig</i>
Später-Veit	<i>Piesport</i>
Günther Steinmetz	<i>Brauneberg</i>
Nik Weis – St. Urbans-Hof	<i>Leiwen</i>



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



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Weingut Cantzheim

(Kanzem – Saar)

Anna Reimann is cautiously optimistic about her 2018 vintage: "I am still learning: This is actually only the first vintage in which we were able to produce our full portfolio of wines, including from the Kanzemer Altenberg. The summer was dry but we were saved by some rainfalls which came at regular moments. Many of our vineyards have good water reserves. Those who are not are planted fortunately with old vines which go deep into earth to draw water. Most of our vineyards are still planted using the Vertiko method. For reasons that I don't fully understand beyond the fact that we did not defoliate much, this training method yielded quite concentrated grapes with moderate sugar levels. We started our harvest by mid-September and first focused on Kabinett and the Gärtner and Gärtnerin bottlings, where we want to have lightness and *Spiel*. We then continued with our other wines. The weather remained stable and beautiful throughout the harvest and allowed us to play and select until late in October. Overall, I am very happy with the results, not only of my Riesling but also of my Weissburgunder. The wines are true to their terroir and offer much charm."

As Anna mentioned during our visit, 2018 was the first vintage where the Estate was able to produce a full range of wines, right up to dry or off-dry bottlings from its different vineyards, namely a Saarburger Fuchs, a Kanzemer Altenberg and a Wiltinger Le Grand. A Wiltinger? Anna explains: "I'm quite fascinated by the blend of the different terroir we have in Wiltingen and, rather than create single bottlings from each small parcel, I rather wanted to produce a Grand Vin from the finest grapes." In 2018, the Estate was also able to produce some noble-sweet wines right up to a TBA from the Sonnenberg (which is still fermenting).

Anna Reimann is still very cautious and this is quite understandable as it is only her third vintage. But she need not be. As we already mentioned when we tasted her 2016 debut vintage, this is a very fine source for elegant and playful Saar Riesling in the making. 2018 is easily the finest vintage so far as the Estate managed to retain elegance and finesse in its wines despite the intrinsically hot and dry nature of the 2018 vintage. In particular, the Der Kabinett and the Der Kanzemer Altenberg are superb efforts ranking among the finest of the vintage. But also the basic wines are already remarkably engaging in their subtle and filigreed style. Lovers of refined Saar wines have a new address to satisfy their cravings!

NB: The 2018er Kanzemer Sonnenberg TBA was not yet ready for tasting.

2018er	Cantzheim	Saar Riesling Der Altenberg	11 19	93
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The 2018er Saar Riesling Der Altenberg comes from the steep hill part of the Kanzemer Altenberg, and stopped its fermented just above legally dry levels of residual sugar (10.5 g/l). It offers a gorgeous nose of cassis, herbs and spices. The wine is beautifully zesty and elegant on the palate and leaves a superbly citrusy feel in the long and fully dry-tasting finish. The after-taste is stunningly refined, being both focused and multi-layered. Do not expect a big beast here, this magnificent dry-tasting Riesling is all about refinement and subtlety. 2023-2038

2018er	Cantzheim	Saarburger Fuchs Riesling Auslese	06 19	93
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The 2018er Saarburger Fuchs Riesling Auslese was harvested at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of minty herbs, whipped cream, white peach, plum and strawberry. The wine is beautifully playful and elegant on the razor-sharp but refined palate and leaves a nicely sweet feel in the slick finish. This beautiful dessert wine will need some time to develop its finesse but the zesty side in the after-taste is simply remarkably for the vintage. 2033-2058

2018er	Cantzheim	Saar Riesling Kabinett Der Kabinett	03 19	93
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The 2018er Saar Riesling Der Kabinett, as it is referred to on the consumer label, was harvested early at 86° Oechsle in the Wiltinger Schlossberg and was fermented down to light fruity-styled levels of residual sugar (45 g/l). It offers a stunning nose of chalky minerals, white peach, fine spices and herbs. The wine proves beautifully playful as it seems to dance on the light-footed palate. A hint of apricot blossom adds a beautifully soothing side to this beautifully sharp and racy wine. The finish is fruity, animating and makes one magically go for another glass. This is a gorgeous Kabinett which retains true Kabinett character and delivers this with style and finesse. What a beautiful wine! 2028-2048

2018er	Cantzheim	Saarburger Fuchs Riesling Spätlese	05 19	92
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The 2018er Saarburger Fuchs Riesling Spätlese was harvested early at just under 90° Oechsle and was fermented in stainless steel and Fuder cask down to fruity-styled levels of residual sugar (55 g/l). It offers a beautifully delineated nose of pear, quince, mirabelle, spices and fresh floral elements. The wine is nicely spicy on the playful palate and remains ethereally light and enticing with its fruit-zest tension right into the long finish. 2026-2043



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Weingut Cantzheim

(Kanzem – Saar)

2018er	Cantzheim	Kanzemer Sonnenberg Riesling Auslese	07 19	92
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The 2018er Kanzemer Sonnenberg Riesling Auslese was harvested at 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a fresh nose of ginger, bergamot and gooseberry as well as riper scent of pear, date, honey and dried herbs. The wine is beautifully racy and elegant on the rather slick palate and leaves a gorgeous feel of dried fruits, cream and honey in the long and racy finish. 2028-2058

2018er	Cantzheim	Saar Riesling Spätlese Die Spätlese	12 19	92
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The 2018er Saar Riesling Die Spätlese, as it is referred to on the consumer label, was harvested at approx. 90° Oechsle in the Filzener Urbelt and was fermented down to fruity-styled levels of residual sugar (53 g/l). It offers a direct and nicely engaging nose made of citrusy elements, white peach, cassis, flowers and still quite some residual scents from its spontaneous fermentation. The wine proves beautifully citrusy and full of minerals on the mouthwatering palate and leaves a direct and superb feel of zesty elements wrapped into whipped cream in the long and juicy finish. More lemon zest emerges in the after-taste and adds to the pleasure of enjoying this Spätlese. 2026-2038

2018er	Cantzheim	Wawerner Ritterpfad Riesling Auslese	17 19	92
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The 2018er Wawerner Ritterpfad Riesling Auslese was harvested at 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a pure and ripe nose of pear, quince, citrusy coconut cream, and pungent scents of earthy spices. The wine is quite structured and elegant on the delicately oily yet focused palate and leaves a beautiful but somewhat slick feel of almond cream, dried date, aniseed herbs and pear puree in the zesty and focused finish. Passion fruit sorbet emerges in the after-taste and adds pep to this linear expression of noble-sweet wine. 2028-2058

2018er	Cantzheim	Wiltinger Klosterberg Riesling Auslese	10 19	92
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The 2018er Wiltinger Klosterberg Riesling Auslese was harvested at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a rather focused and incredibly precise nose of pear, quince, baked pineapple and dried herbs. The wine is beautifully focused and linear on the remarkable and almost slick palate. It leaves a clean and pure feel of almond, pear puree and earthy spices in the long and superbly focused finish. A light touch of camphor underlines the ripeness of this dessert wine in the after-taste. 2028-2058

2018er	Cantzheim	Wiltinger Riesling Le Grand	15 19	92
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The 2018er Saar Riesling Der Wiltinger Le Grand, as it is referred to on the consumer label, comes from prime parcels in the Schlossberg, Braunfels, Klosterberg and Schlangengraben, and saw partially some pre-fermentation cold soak before being fermented down to off-dry levels of residual sugar (14 g/l). It offers a beautiful and still remarkably reduced nose made of passion fruit, ginger, bergamot, herbs and floral elements as well as laurel. The wine proves nicely tart and full of focus and subtle presence on the palate and leaves a superbly dry-tasting and zesty feel in the long finish. 2023-2033

2018er	Cantzheim	Saar Riesling Der Fuchs	04 19	91+
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The 2018er Saar Riesling Der Fuchs comes from 60 year-old vines in the steep Saarburger Fuchs and was fermented in a 500-liter tonneau down to dry-tasting levels of residual sugar (12 g/l). It offers a beautiful even if somewhat ripe nose made of mirabelle, minerals, a touch of cream and herbs. The wine is nicely creamy on the palate and leaves an intense feel of whipped cream, cinnamon, greengage, pear, quince and mirabelle in the very long and rather dry-tasting finish. The wine is still on the closed side and will need some time to open up. It could then easily exceed our high expectations as the balance and finesse only wait to come through. 2022-2028

2018er	Cantzheim	Saar Riesling Feinherb Der Sonnenberg	16 19	91
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The 2018er Saar Riesling Der Sonnenberg, as it is referred to on the consumer label, comes from the steep parts of the Kanzemer Sonnenberg, and was fermented down to fully fruity-styled levels of residual sugar (50 g/l). It offers a gorgeous and rather opulent nose made of vineyard peach, greengage puree, under-ripe pineapple, apricot and herbs. The wine proves delicately baroque on the honeyed and apricot infused palate, and leaves a nicely juicy and mouthwatering even if fully fruity-styled feel in the complex and multi-layered after-taste. This wine will please lovers of bolder expressions of Riesling. 2022-2033



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Weingut Cantzheim

(Kanzem – Saar)

2018er	Cantzheim	Saar Riesling Der Wawerner	09 19	91
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The 2018er Saar Riesling Der Wawerner comes from the Ritterpfad vineyard, and was fermented down to 14 g/l of residual sugar. The wine offers a rather reduced yet playful nose made of lemon zest, greengage, herbs and spices. It offers an engaging and firmly structured feel of herbs and minerals on the palate and leaves one with a gorgeously complex even if still rather backward feel of ripe orchard fruits, herbs and spices. A gorgeous touch of zesty acidity adds structure to the after-taste. 2023-2033

2018er	Cantzheim	Saar Riesling Feinherb Der Kanzemer	08 19	90+
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The 2018er Saar Riesling Der Kanzemer, as it is referred to on the consumer label, comes exclusively from the Kanzemer Sonnenberg and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a beautiful nose of gooseberry, passion fruit and fine herbs. The wine proves gorgeously tasty on the nicely delineated and comparatively light-footed palate. It leaves a superbly playful and remarkably racy feel in the long finish. There is even some upside as the wine develops more nuances and depth with age. 2023-2038

2018er	Cantzheim	Saar Der Pinot Blanc Le Grand	14 19	89
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The 2018er Saar Der Pinot Blanc Le Grand was made from old vines in the Wiltinger Schlangengraben and was fermented in a new Tonneau for 6 months down to bone-dry levels of residual sugar (less than 3 g/l). It offers a beautiful nose of chalky minerals, white peach, dried herbs and fine spices. The wine proves still quite tart but without any undue oak impact on the palate and leaves a big and nicely playful feel in the long finish. 2020-2025

2018er	Cantzheim	Saar Riesling Trocken Der Gärtner	01 19	89
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The 2018er Saar Riesling Der Gärtner, as it is referred to on the consumer label, comes from early-harvested grapes, mostly in the Kanzemer Sonnenberg. It offers a still backward nose made of residual scents from the spontaneous fermentation, complemented by grapefruit, herbs and passion fruit. The wine is delicately creamy (and not bone-dry on the palate) and leaves a zesty but smooth feel in the long and comparatively playful finish. Some power comes through in the intense after-taste and adds to the wine's presence. Now-2025

2018er	Cantzheim	Saar Riesling Feinherb Die Gärtnerin	02 19	89
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The 2018er Saar Riesling Die Gärtnerin, as it is referred to on the consumer label, comes from early-harvested grapes, mostly in the Wiltinger Schlangengraben and Kanzemer Sonnenberg, and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a rather aromatic and round nose made of white peach, pear, mirabelle, whipped cream, a hint of camphor and smoke. The wine is nicely smooth and delicately tart on the palate and leaves a smooth and playful feel in the long and remarkably zesty finish. The after-taste is all a filigreed sensation of ripe fruits and earthy spices. 2020-2026

2018er	Cantzheim	Saar Der Pinot Blanc	13 19	88
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The 2018er Saar Der Pinot Blanc, as it is referred to on the consumer label, comes from Estate holdings in the Wiltinger Schlossberg, Filzener Unterberg und Wiltinger Schlangengraben. It saw some pre-fermentation cold soak and was fermented in a blend of stainless and Tonneau down to legally dry levels of residual sugar. The wine offers a beautiful nose of white peach, floral elements and smoke. It proves beautifully playful and elegant on the palate and leaves a nicely balanced feel of ripe fruits and floral elements in the long and delicately intense finish. Now-2023

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Joh. Jos. Christoffel Erben (Ürzig – Middle Mosel)

2018 saw a change of guard at the Joh. Jos. Christoffel Erben Estate. Long-time owner and manager Robert Eymael retired after the 2017 vintage and Philippe Conzen, who joined the Estate in September 2017 after some Studies in Geisenheim and a first experience at a private winery in the Ahr, took over: "The hand-over happened very harmoniously. Robert and I did the harvest of 2017 together and, while I am officially in charge now, Robert is still there to provide guidance and share his experience. The 2018 vintage proved a beautiful one. Bud break occurred at the end of April and the good weather in May gave us a very early and very quick flowering already at the end of May. The summer was sunny and dry, but we did not experience any drought stress as we were blessed with some rains every fortnight and our old un-grafted vines were able to access water deep into the soil. We started our harvest early, around September 25, and finished it on October 19. Except for a day or two of rain, the harvest proved a dream as grapes were clean and we had the time to make some selections. Of course, the acidity levels are slightly lower than in recent vintages, but nowhere as low as we heard it reported from colleagues. Overall, the vintage is about pure fruit and juiciness, and is fun to drink."

The Estate was able to produce its usual collection of wine crowned by a GG and an Auslese *** from the Ürziger Würzgarten. It did not produce any BA and TBA, although it was possible, as Philippe Conzen mentioned: "We prefer to privilege our high-end Auslese *** and not deprive it from some of its fruit, which would have invariably happened had we produced a BA or a TBA."

There may be a new management, but the Estate managed to capture some the utter drinkability in its 2018 wines which has made its success over the last years. The wines are nicely playful despite the ripe and soft nature of the 2018 vintage. The fruity-styled wines, in particular the Ürziger Würzgarten Spätlese, are the sweet spot of the collection. The highlight is however the superbly playful noble-sweet Auslese *** from the Ürziger Würzgarten.

NB: The Ürziger Würzgarten GG was not yet ready for tasting.

2018er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Auslese ***	10 19	93
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The 2018er Ürziger Würzgarten Riesling Auslese *** was made with partially botrytized grapes (40%) harvested from the vine at 112° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully backward nose made of pear, lemon peel, grapefruit, pineapple, coconut and quince, all wrapped into some smoke, almond cream and Provence herbs. The wine proves beautifully playful and subtle on the palate and leaves a gorgeous feel of citrusy fruits, apricot and honeyed almond cream in the vibrant finish. Citrusy zest gives quite some crispness, structure and cut to the after-taste of this remarkably racy expression of high-end Auslese. 2028-2058

2018er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Spätlese	09 19	91
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The 2018er Ürziger Würzgarten Riesling Spätlese was harvested at 93° Oechsle, and was fermented down to sweet levels of residual sugar (72 g/l). It offers a rather backward yet ample nose made of ripe pear, white melon, herbs and fine spices as well as a hint of bitter lemon. The wine has the creamy side of an Auslese on the palate yet leaves a delicately zesty feel of exotic fruits, cream and pineapple in the long and juicy finish. The after-taste of this Auslese-styled wine is nicely vibrant and intense. 2028-2048

2018er	Joh. Jos. Christoffel Erben	Erdener Treppchen Riesling Kabinett	06 19	90
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The 2018er Erdener Treppchen Riesling Kabinett was harvested at 84° Oechsle, and was fermented down to fruity-styled of residual sugar (52 g/l). It offers a rather attractive nose of white peach, whipped cream and floral elements, all wrapped into a blanket of barbeque herbs. The wine develops the subtly creamy and apricot-infused side of a small Auslese on the palate and leaves a nicely playful but also slightly sweet impact in the long and juicy finish. This wine is made in the style of a Spätlese but, as such, proves delicious. 2028-2048

2018er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Kabinett	07 19	90
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The 2018er Ürziger Würzgarten Riesling Kabinett was harvested at 88° Oechsle, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers an ample and delicately ripe nose made of mirabelle, whipped almond cream, earthy spices and smoke. The wine develops the presence of an Auslese on the slightly sweet but nicely complex palate and leaves an intensely fruity feel in the comparatively powerful finish (the wine does have 9.5% of alcohol). It leaves a feel of ripe pear, melon and more earthy spices in comparatively round and soft finish. This off-dry Spätlese-styled wine will need a few years to absorb its components. 2023-2033

2018er	Joh. Jos. Christoffel Erben	Erdener Treppchen Riesling Spätlese	08 19	89
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The 2018er Erdener Treppchen Riesling Spätlese was harvested at 92° Oechsle, and was fermented down to barely sweet levels of residual sugar (63 g/l). It offers a rather ample and creamy nose made of pear, quince, melon, vineyard peach jam and herbal elements. Apricot, almond cream, pineapple and brown sugar make for the subtly ample presence of a light Auslese GK on the palate. The finish is intense and on the powerful side (the wine does boast 9.5% of alcohol). 2023-2033



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Joh. Jos. Christoffel Erben

(Ürziger – Middle Mosel)

2018er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Kabinett Feinherb	05 19	89
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The 2018er Ürziger Würzgarten Riesling Kabinett Feinherb was harvested at 86° Oechsle, and was fermented down to 20 g/l of residual sugar. It offers a rather refreshing nose made of red-berried fruits, mirabelle, pear and Provence herbs. The wine is rather sharp but also delicately multi-layered on the light-bodied palate and leaves a direct feel of juicy strawberry and herbs in the long and only delicately off-dry finish. A firm touch of bitter lemon comes through in the after-taste which still needs to melt into the wine. 2023-2033

2018er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Kabinett Trocken	02 19	88
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The 2018er Ürziger Würzgarten Riesling Kabinett Trocken was made from fruit harvested at 87° Oechsle. It offers a rather backward nose made of mirabelle, Provence herbs and fine smoky elements. A touch of bitter grapefruit gives a rather lively yet engaging side to the palate and leaves a pure and leaves a slightly bitter and sharp feel in the finish. This will need quite a few years to integrate its herbal and minty side. 2023-2033

2018er	Joh. Jos. Christoffel Erben	Riesling Christoffel	04 19	86
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The 2018er Riesling Christoffel comes from Estate holdings in the Ürziger Würzgarten and Erdener Treppchen, and was fermented down to off-dry levels of residual sugar (22 g/l). It offers a rather direct nose made of mirabelle, pear, green apple, Provence herbs and smoke. The wine is quite fruity but also rather lively on the sharp and racy palate, and leaves a mouthwatering feel of tartness in the zest-driven finish. Apple, pear and lemon in the after-taste add to the vivid side of this off-dry Riesling. 2021-2028

2018er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Trocken	01 19	84
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The 2018er Ürziger Würzgarten Riesling Trocken offers a backward nose made of mirabelle, herbs, spices and smoke. The wine proves comparatively ample on the lightly flavored palate and leaves a direct feel of herbs and ripe fruits in the firmly powerful finish. Now-2023

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Fritz Haag

(Brauneberg – Middle-Mosel)

Oliver Haag is more than happy about his 2018 vintage: "2017 has more depth but 2018 is such a charmer! Unlike 2003, where the Brauneberger Juffer and Juffer-Sonnenuhr vineyards suffered from the heat and drought, the vineyards did not suffer at all in 2018. We were lucky with the rain, as we had 40 to 50 liters per m² in both July and August. Also, the vines are now all 15 years older than they were in 2003, which means that their root system goes deeper into the ground. Flowering came early and, given the sunny summer, it was almost written in the stars that we would have a record early start into the harvest: Indeed, we started already on September 15. The grapes were in perfect conditions, also because I am not a big fan of defoliation. I clear a little bit the morning side but always leave the leaves on the evening side of my rows. The weather during the harvest was dry and we could take our time to make some selections for botrytized fruit, even if there was only little to pick. Even if but the pH levels were still high, the acidity levels were comparatively low. So I adapted my approach accordingly. I only kept the grapes furthest away from the vine's stems (i.e. with lower sugar content) for our Kabinett. I refrained from using any pre-fermentation cold soak as the dryness of the summer had already contributed to some dry extracts. The alcoholic efficiency was particularly good so that most wines have 0.5% of alcohol more than usual. But except from this, I am really excited about our 2018s. The wines offer great playful balance and immediate pleasure."

The Estate was able to produce its full portfolio of wines right up to two BAs and two TBAs, in both cases from the Juffer and Juffer-Sonnenuhr. The collection includes a Kabinett, a Spätlese #14 and an Auslese lange GK #15 from the Juffer-Sonnenuhr which will be sold at this year's Auction. The 2018 vintage also marks the return of the Juffer Kabinett. As Oliver explained, "our Brauneberger Kabinett actually almost always came from the upper part of the hill, i.e. from sectors in the Juffer anyway. So why not underline the quality of this wine by adding the vineyard?" In 2019, Oliver Haag also harvested some Eiswein material with 140° Oechsle at -9°C (16°F) on January 21: "A first since 1973," as Oliver pointed out with a smile. However, he is still unsure what to do with it and holds it back for the moment.

Oliver has good reasons for being excited about his 2018 collection: The wines are terrific! They may be a tad rounder than in recent vintages but they retain an incredible sense of filigreed playfulness. This starts with the remarkable Riesling Trocken, one of the finest values of the vintage, and carries right through the collection. The Brauneberger Trocken J gives many high-end dry Riesling a good run for their money. The Juffer Kabinett is one of the finest in years and the regular Spätlese and Auslese are modern day classics in the making. Lovers of noble-sweet wines will find some incredibly playful and multi-layered wines at this Estate in 2018. In short, the Fritz Haag Estate nailed the vintage.

NB: The BAs and TBAs as well as a possible Eiswein were not yet ready for tasting. The GGs will be reviewed in the October Issue.

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15	15 19	Auction	98
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15 was harvested at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a sublime nose blending fresh herbs, pear, dried fruits and fine spices into a sea of classy almond cream. The wine proves superbly subtle and engaging on the multi-layered palate and leaves a show-stopping feel of white peach, yellow peach, herbs and coconut cream in the playful finish. What a stunning success! 2033-2068

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK #12	12 19		97
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese GK #12 was made from partially botrytized grapes harvested at a full 130° Oechsle, i.e. technically at BA levels, and was fermented down to noble-sweet levels of residual sugar. It offers a stunning nose of star fruit, gooseberry, herbs, almond cream, and smoke. The wine proves superbly unctuous on the creamy yet delicately racy palate and leaves a stunning feel of cream, orchard fruits, apricot blossom and fruit zest in the long and multi-layered finish. Despite the intensity and presence, this stunning Auslese oozes finesse and elegance. What a stunning success! 2033-2088

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK	09 19		96
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese GK was made from partially botrytized grapes harvested at 120° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a beautiful nose pear puree, almond cream and smoke. The wine proves beautifully playful and elegant on the suave and unctuous yet zesty palate. The finish is incredibly multi-layered and loaded with almond cream, dates, spices and smoky elements. This little BA proves absolutely elegant and precise. 2033-2068

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese	06 19		95
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese AP06 was made from clean fruit harvested at above 95° Oechsle, and was fermented down to fully sweet levels of residual sugar. It offers a beautiful nose made of starfruit, white peach, pear, greengage, whipped cream and grapefruit, all wrapped into smoke and green herbs. The wine proves delicately creamy and superbly multi-layered on the palate. A gorgeous touch of ripe zest brings focus and playfulness to the long and refined finish. The racy side takes the upper hand in the incredibly engaging after-taste. What a beautiful Auslese! 2028-2058



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Kabinett	13 19	Auction	95
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Kabinett was harvested at 90° Oechsle and was fermented down to sweet levels of residual sugar. It offers a stunning nose of whipped cream, fine gooseberry, white flowers, minty herbs, passion fruit and white peach. The wine proves beautifully refined and playful on the palate and leaves a gorgeously airy and multi-layered feel of orchard fruits and fine mineral elements in the long and playful finish. This more than remembers us of the great racy and airy Auslese crafted by this Estate in 1997. 2028-2058

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	07 19		95
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Spätlese was harvested at 92° Oechsle and was fermented down to sweet levels of residual sugar. It offers a beautifully engaging nose made of white peach, pear, whipped cream and floral elements. The wine is superbly balanced on the multi-layered palate, where juicy orchard fruits are wrapped into some ripe but zesty acidity. The wine proves incredibly long and hugely engaging in the elegant and playful finish. A hint of apricot blossom rounds off the pleasure to enjoy this stunning wine which reminds us the Estate's magical fruity-styled wines from the 1997 vintage. What a great success! 2028-2068

2018er	Fritz Haag	Brauneberger Juffer Riesling Auslese GK	22 19		95
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The 2018er Brauneberger Juffer Riesling Auslese GK was made from partially botrytized grapes harvested at a rather full 115° Oechsle, i.e. technically at BA levels, and was fermented down to noble-sweet levels of residual sugar. It offers a beautiful nose of pineapple, coconut, apricot blossom, almond cream and fine spices. The wine is beautifully unctuous yet at the same time racy on the exotic and dried fruit-infused palate. It leaves a gorgeously filigreed and elegant feel of almond cream, apricot and pineapple in the long and gorgeously multi-layered finish. This elegant and refined expression of noble-sweet Auslese will be a stunner at maturity! 2033-2068

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese #10	10 19		94
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese #10 was made from clean fruit harvested at above 95° Oechsle from younger vines situated in the lower part of the vineyard, and was fermented down to fully sweet levels of residual sugar. It offers a gorgeously intense nose of white peach, flowers, smoke and whipped cream. The wine is superbly playful and engaging on the creamy palate and leaves a beautiful feel of orchard fruits, cream, fresh apple zest and fine smoky elements in the long and multi-layered finish. Zesty elements add freshness to the after-taste of this superb Auslese. 2028-2058

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14	14 19	Auction	94
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14 was harvested at 93° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a beautifully creamy nose of ripe pear, apple, apricot, whipped cream, herbs, spices and smoky slate. It has the round and soft side of an Auslese on the palate and in the long and lingering finish. 2038-2068

2018er	Fritz Haag	Brauneberger Juffer Riesling Auslese	20 19		93
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The 2018er Brauneberger Juffer Riesling Auslese was made from clean fruit harvested at above 95° Oechsle, and was fermented down to fully sweet levels of residual sugar. It offers a beautiful nose made of gooseberry, greengage, minty herbs, whipped cream and smoky elements. The wine is beautifully filigreed and delicately creamy on the palate and leaves a superb feel of orchard fruits underpinned by ripe fruit zest in the long and playful finish. This oozes elegance. 2028-2048

2018er	Fritz Haag	Brauneberger Juffer Riesling Kabinett	03 19		93
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The 2018er Brauneberger Juffer Riesling Kabinett was made from fruit harvested at approx. 85° Oechsle on the Brauneberger hill (i.e. in the Juffer and Juffer-Sonnenuhr vineyards) and was fermented down to fruity-styled levels of residual sugar. It offers a beautiful nose made of vineyard peach, herbs, floral elements and refreshing elements of whipped crème fraîche. The wine is gorgeously playful on the palate, where it unleashes some nice orchard fruits, ripe zesty elements and the creamy side of a light Spätlese. The finish is animating and hugely long. This is a gorgeously animating expression of light-footed and floral Mosel Riesling. 2028-2043



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2018er	Fritz Haag	Brauneberger Juffer Riesling Spätlese	05 19	92
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The 2018er Brauneberger Juffer Riesling Spätlese was harvested at 90° Oechsle, and was fermented down to sweet levels of residual sugar. It offers a gorgeously ample nose made of vineyard peach, apricot, whipped cream, flowers and smoke. The wine proves nicely zesty but develops the creamy side of a light Auslese on the palate. It leaves one with a nicely juicy and playful feel of apricot and pear as well as herbs in the long finish. 2028-2048

2018er	Fritz Haag	Brauneberger Riesling Trocken J	17 19	92
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The 2018er Brauneberger Riesling Trocken J is made from fruit harvested in the Juffer and Juffer-Sonnenuhr vineyards (hence the J.). It offers a beautiful and delicately ample nose of white peach, pear, white flowers, whipped sour cream and minty elements. The wine is beautifully playful and elegant on the creamy yet delicately racy palate. The finish is superbly tart and persistent. This is a great effort with the depth of a top-end dry Riesling. 2023-2033

2018er	Fritz Haag	Brauneberger Juffer Riesling Feinherb	19 19	91
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The 2018er Brauneberger Juffer (labelled as Feinherb on the back label) stopped its fermentation at off-dry levels of residual sugar (14 g/l). It offers a rather reduced nose made of greengage, herbs, whipped cream, pear and smoke. The wine proves full of grip and spices on the palate and leaves a superb feel of herbal elements, greengage and minerals in the mouthwatering and almost dry-tasting finish. 2023-2033

2018er	Fritz Haag	Brauneberger Juffer Riesling Semi-Dry	19 19	91
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The 2018er Brauneberger Juffer (labelled as Semi-Dry on the back label) stopped its fermentation at off-dry levels of residual sugar (14 g/l). It offers a rather reduced nose made of greengage, herbs, whipped cream, pear and smoke. The wine proves full of grip and spices on the palate and leaves a superb feel of herbal elements, greengage and minerals in the mouthwatering and almost dry-tasting finish. 2023-2033

2018er	Fritz Haag	Brauneberger Riesling Feinherb Tradition	04 19	90
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The 2018er Brauneberger Riesling Tradition (labelled as Feinherb on the back label) comes exclusively from the main Brauneberger hill (Juffer and Juffer-Sonnenuhr) and stopped its fermentation at 15 g/l of residual sugar. It offers a still slightly reduced nose made of pear, greengage, cassis, Provence herbs and smoke. The wine is nicely playful and beautifully balanced on the just off-dry yet still tart palate. It leaves a nice feel of herbs, minerals and orchard fruits in the long and comparatively focused finish. 2021-2033

2018er	Fritz Haag	Brauneberger Riesling Semi-Dry Tradition	04 19	90
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The 2018er Brauneberger Riesling Tradition (labelled as Semi-Dry on the back label) comes from exclusively from the main Brauneberger hill (Juffer and Juffer-Sonnenuhr) and stopped its fermentation at 15 g/l of residual sugar. It offers a still slightly reduced nose made of pear, greengage, cassis, Provence herbs and smoke. The wine is nicely playful and beautifully balanced on the just off-dry yet still tart palate. It leaves a nice feel of herbs, minerals and orchard fruits in the long and comparatively focused finish. 2021-2033

2018er	Fritz Haag	Riesling Trocken	02 19	90
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The 2018er Riesling Trocken comes from ripe fruit harvested at 88° Oechsle in Estate's holdings in the Brauneberger Klostersgarten, Burgener Römerberg and Mülheimer Sonnenlay as well as from young vines from the Brauneberger Juffer. It offers a beautiful nose of white peach, laurel, pear and white flowers. The wine proves superbly balanced on the palate and leaves an elegant feel in the long finish. The after-taste is subtly zesty, intense and, above all, superbly multi-layered. This is a great effort which completely transcends the normal definition of an Estate wine. What a stunning success! 2020-2028

2018er	Fritz Haag	Riesling	01 19	88
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The 2018er Riesling comes mainly from Estate's holdings in the Brauneberger Klostersgarten, Burgener Römerberg and Mülheimer Sonnenlay as well as from young vines from the Brauneberger Juffer, and was fermented down to 18 g/l of residual sugar. It offers a beautiful and delicately reduced nose of melon, pear, vineyard peach, fine herbs and smoky slate, as well as a touch of whipped cream. The wine proves direct and nicely balanced on the quite enticing palate and leaves a firm and slightly earthy feel in the nicely playful finish. 2021-2033

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

Julia Lübcke is very positive about the 2018 vintage: "2018 was a pivotal vintage for us, and not only because the quantities AND the quality of the wines were outstanding. It was the first vintage in which the new team, including me, was able to take charge of the Estate from start to end of the year. Spring and summer were essentially very dry and some of our younger vines which we planted at the beginning of the year did suffer a little bit, but seemed to have survived. Bud break and flowering were early and happened under ideal conditions. The particularity of our part of the Mosel is that we got quite some rain, approx. 40 l/m², at the beginning of September. This was perfect and dearly needed. However, this also led the sugar levels in the grapes to rise rapidly and made us start our Riesling harvest before the end of September, i.e. incredibly early. The fruit was very clean and we were able to harvest beautiful grapes, including for Auslese. In fact, we produced as many Auslese this year as the last few years combined, but these are investments for the future. Botrytis came very late but on clean grapes. This allowed us to harvest even BA and TBA material towards the end of the harvest, which we completed on October 25. We did not try to produce an Eiswein as I felt that the grapes were already too ripe for our fresh style at the end of October. Our wines are unusually open by our standards and are already truly charming at this early stage. The fact that we harvested clean grapes makes the different styles easily come through. Overall, I am very happy because the wines are still filigreed and yet have structure, despite very good yields. It is a grand vintage at our Estate."

The Estate was able to produce its full portfolio of wines, ranging from the Estate Riesling right up to four Auslese Nr. (50, 53, 59 and 72), one BA (destined for a future Auction) and no less than three TBAs (of which one, the Nr. 57, is also destined for a future Auction), all from its solely-owned Karthäuserhofberg. The collection also includes an Edition Tyrell, made from old vines in the newly acquired and solely-owned Waldracher Laurentiusberg vineyard (we reported on this in the Mosel Fine Wines Issue No 42 – August 2018). The Estate will bring its Kabinett Nr. 8 and its Auslese Nr. 72 GK from the Eitelsbacher Karthäuserhofberg to this year's Auction.

The Estate produced some gorgeously suave wines which retain some lightness and focus in 2018. The dry wines are remarkably backward by the vintage's standards yet full of potential and the fruity-styled wines are suave and somewhat round. The stars of the portfolio are clearly the noble sweet wines, which are some of the most remarkable of the vintage. In particular, the Karthäuserhofberg Auslese Nr. 59 and Nr. 50 are truly remarkable efforts (as are the auction BA and the "smaller" of the three TBAs) if one can wait a decade or two for the sweetness to integrate. All in all, the decision by the Estate to go all out for Auslese has paid off!

NB: The Weissburgunder as well as the Auslese Nr. 53 and two TBAs out of the Eitelsbacher Karthäuserhofberg were not tasted. The GG will be reviewed in the October Issue.

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Trockenbeereauslese Nr. 55	20 19	97
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The 2018er Eitelsbacher Karthäuserhofberg Riesling TBA Nr. 55 may only be the "smaller" of the three TBAs produced by the Estate in this vintage, it was nevertheless harvested at a full 180° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a gorgeous nose made of raisin, almond paste, baked pineapple, honeyed star fruit and melon. The wine develops a gorgeously focused sense of oiliness on the multi-layered and well-balanced palate and leaves a superb feel of honeyed and dried fruits in the sweet and great finish. This gorgeous TBA will probably need two decades of patience for the sweetness to integrate and its flavors to explode. 2038-2068

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Beerenauslese Nr. 63	19 19	Auction	96+
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The 2018er Eitelsbacher Karthäuserhofberg Riesling BA Nr. 63 is earmarked for a future Auction. It was harvested at a full 140° Oechsle and fermented down to fully noble-sweet levels of residual sugar. It offers a beautiful nose made of grapefruit, pineapple, almond paste and fine herbal elements. The wine is superbly pure and gorgeously focused on the smooth and multi-layered palate. Honeyed fruits, almond paste and citrusy elements woe for one's attention right into the long and still slightly sweet finish. Despite the unctuous sweetness, this BA remains utterly focused and precise. There is huge upside here if it can preserve its refined side and balance at maturity. 2033-2068

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 59	15 19	94
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 59 was harvested at approx. 110° Oechsle in the central part of the former Sang sector, and was fermented down to fully noble-sweet levels of residual sugar. It offers a beautiful nose driven by baked pineapple, pear, melon and fine herbs. The wine is beautifully suave and multi-layered on the palate, which is driven by flavors of exotic fruits, creamy almond and pear. The finish is beautifully playful and remarkably pure. A soft side rounds off the pleasure to enjoy this gorgeous Auslese. This is still very much on the sweet side and is hence best left alone for a decade or two. 2033-2068



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 72 GK	16 19	Auction	93+
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 72 GK was harvested at 120° Oechsle mainly late in the harvest, and was fermented down to noble-sweet levels of residual sugar (150 g/l). It offers an inviting and ample nose of whipped cream, dried fruit, melon, herbs and spices. The wine proves rich, ripe and soft on the palate, and leaves a nicely refreshing feel of mint in the otherwise rather smooth and sweet finish. This will need a decade or two to develop aromatically and shine. It could then easily exceed our high expectations if it becomes more nuanced at maturity. 2033-2068

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 50	14 19		93
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 50 was harvested at approx. 110° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a beautifully complex nose made of pineapple, pear, apricot blossom, coconut and smoky slate, all wrapped into a whiff of volatile acidity. The wine proves smooth and multi-layered on the focused and comparatively precise palate and leaves a beautifully engaging feel of citrusy fruits, cassis, honeyed apricot, and whipped cream in the long and subtly racy finish. The after-taste brings ripe melon, star fruit and herbs to the party. 2038-2068

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Auslese	12 19		92
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Auslese was harvested at 100° Oechsle in different parts of the Sang sector, and was fermented down to noble-sweet levels of residual sugar. It offers an ample nose made of melon, grapefruit, vineyard peach, whipped cream and honeyed elements. The wine proves delicately creamy and quite multi-layered on the sweet and playful palate and leaves one with a nice kick of citrusy acidity in the otherwise suave and complex finish. This Auslese GK in all but name only needs a decade or two of bottle aging to shed its sweetness and shine. 2033-2058

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Kabinett Nr. 8	10 19	Auction	91+
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Kabinett Nr. 8 was harvested at 90° Oechsle at the beginning of October, and was fermented down to sweet levels of residual sugar (80 g/l). It offers a rather reduced and backward nose of mirabelle, cassis, cream, earthy elements and minty herbs. The wine is still rather backward and sweet on the palate, yet leaves a pure and airy feel of fruits and earthy minerals in the long and straight finish. This Auslese in all but name could well develop nicely, once it will have shed its wall of reduction and started to show its underlying finesse. 2028-2048

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Kabinett Feinherb	08 19		91
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Kabinett Feinherb was harvested at approx. 85° Oechsle and was fermented down to off-dry levels of residual sugar (20 g/l). It offers a reduced nose made of grapefruit, melon, green herbs, spices and minerals. The wine is nicely zesty and playful on the light-weighted palate and leaves a nice and focused feel of fruits and minerals in the long finish. 2023-2033

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Spätlese	11 19		91
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Spätlese was harvested at 90° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It offers a creamy nose made of apricot blossom, pear, grapefruit, cinnamon, herbs and smoke. The wine develops the suave creaminess of an Auslese on the sweet yet playful palate and leaves a big and round feel of creamy apricot blossom in the long and complex finish. This Auslese in all but name will require a solid decade to integrate its sweetness. It should then offer much pleasure. 2028-2048

2018er	Karthäuserhof	Riesling Trocken Alte Reben	04 19		91
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The 2018er Riesling Trocken Alte Reben comes from old vines mainly situated in the upper part of the Waldraher Laurentiusberg and partially in the Eitelsbacher Karthäuserhofberg. It offers a rather backward and quite austere nose made of mirabelle, dried herbs, some fine spices and herbal elements. The wine develops a delicately earthy feel on the nicely zesty yet creamy palate and leaves a beautifully focused feel of greengage, herbs and spices in the long finish. This beautifully playful and elegant expression of dry Ruwer Riesling will need a few years to fully reveal its aromatics. 2023-2033



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Kabinett	09 19	90+
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Kabinett was harvested at 88° Oechsle in the lower part of the former Burgberg sector of the vineyard, and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a rather restrained nose made of wet stone, cassis, pear, mirabelle, citrusy fruits, minty herbs and a hint of whipped cream. The wine is nicely smooth but also rather intense on the impeccably balanced palate and leaves a nice feel of melon, citrusy fruits, pear and herbal elements in the long and more off-dry than fully fruity-styled finish. There is quite some presence in the after-taste (the wine does have 10% of alcohol), but this presence is nicely framed by zesty and mineral elements. This will need a few years to shed its early structure and develop its playful finesse. It could then surprise us all. 2025-2038

2018er	Karthäuserhof	Riesling Trocken Tyrell's Edition	05 19	90
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The 2018er Riesling Trocken Tyrell's Edition comes from the upper part of old vines trained on single pole in the Waldrather Laurentiusberg. It offers a gorgeous even if still rather reduced nose made of mirabelle, whipped cream, cinnamon, herbs and smoky slate. The wine is nicely intense yet also quite focused on the palate and leaves a slightly powerful feel in the long and nicely balanced finish. Some zesty fruits give focus and freshness to the slightly earthy and powerful after-taste. 2023-2038

2018er	Karthäuserhof	Riesling Kabinett Trocken Schieferkristall	03 19	89
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The 2018er Riesling Trocken Schieferkristall, as it is referred on the neck label (the reference to Kabinett is left for the back label), comes for a sizeable part from the Eitelsbacher Karthäuserhofberg as well as from the Waldrather Laurentiusberg and Mertesdorfer Herrenberg. It offers a beautiful nose of cassis, grapefruit, cinnamon, herbs and delicately creamy elements, all wrapped into smoky slate. The wine is beautifully balanced on the smooth rather than bone-dry palate and leaves a nicely crisp and ethereal feel of mirabelle, pear, citrusy fruits and cinnamon in the long and juicy finish. 2020-2028

2018er	Karthäuserhof	Riesling Trocken	02 19	88
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The 2018er Riesling Trocken comes from the Waldrather Laurentiusberg, Mertesdorfer Herrenberg, Feller Maximiner Burgberg and Eitelsbacher Marienholz. It offers a beautifully backward nose made of fine herbal elements, minerals and ripe fruits. The wine is soft and smooth rather than bone-dry on the engaging palate and leaves some attractive scents of herbs, spices and mirabelle in the long and comparatively intense finish. 2020-2026

2018er	Karthäuserhof	Riesling Feinherb Fein und Herb	06 19	86
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The 2018er Riesling "Fein und Herb", as it is referred to on the neck label, comes mainly from Estate holdings in the Mertesdorfer Herrenberg and Eitelsbacher Marienholz, and was fermented down to off-dry levels of residual sugar (16 g/l). It offers an engaging nose made of grapefruit, pear, cinnamon and herbs. The wine is playful and quite lively on the off-dry palate and leaves one with a satisfying even if slightly earthy sensation of pear, melon, grapefruit and green herbs in the long and intense finish. Now-2028

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

Alex Loersch really likes his 2018 vintage: "I particularly like the aromatics. The wines are open, consumer-friendly and really strike a chord with my customers. But let's not forget that the vintage was quite extreme. Bud break and flowering came very early. This was followed up by an incredibly warm and sunny summer without much rainfall. Trittenheim did see little rain, less than Dhron and Piesport, where I also tend vineyards. Young vines and some terraces suffered from some water stress. We had concerns that the grapes would not ripen, but they eventually did. We started our harvest on September 19 in our vineyards situated higher up the hill to retain some acidity and then continued with our vineyards in Dhron and Piesport, where the sugar levels in the grapes were soaring. We finished with our higher quality vineyards. The end of harvest was on October 13. The vintage saw little shriveled grapes and it took us ages throughout the harvest to do selections for Auslese and even TBA. Overall, the lack of rain meant that sugar levels did not go through the roof. Actually the highest sugar levels in the grapes without selection were 94° Oechsle. This also means that our wines do not have too high alcohol levels. I like the resulting aromatic yet nicely zesty vintage."

The good yields allowed the Estate to produce its usual portfolio of dry and dry-tasting wines as well as fruity-styled and sweet wines right up to two TBAs (harvested in the Neumagener Rosengärtchen and the Trittenheimer Apotheke). 2018 was also the debut vintage of the Estate's new vineyard in the Neumagener Rosengärtchen, in the form of a Kabinett Feinherb.

Year after year, this up-and-coming Estate has been refining its style and this paid off in 2018. While his wines are invariably on the creamier and rounder side in 2018 than in the racier 2017, Alex Loersch dished up some stunning wines which retain precision and finesse. The Piesporter Goldtröpfchen Spätlese is certainly among the highlights in the fruity-styled category, and both TBAs as well as the Trittenheimer Apotheke Auslese Alte Reben are remarkable examples of elegant and multi-layered noble-sweet wines. Why this Estate is not better known and distributed remain beyond us.

NB: The Trittenheimer Apotheke Vogelsang, Fels-Terrassen, Jungheld, and Devon-Terrassen, as well as the Dhroner Hofberg Kabinett Feinherb, Trittenheim Altärchen Kabinett and Dhroner Hofberg Sängerei were not yet ready for tasting.

2018er	Loersch	Trittenheimer Apotheke Riesling Trockenbeerenauslese	10 19	96
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The 2018er Trittenheimer Apotheke Riesling TBA was made from fruit harvested at a full 210° Oechsle and was fermented to fully noble-sweet levels of residual sugar. This offers a huge, deep but still remarkably fruity nose of baked pineapple, pear puree, date, raisin, almond cream, and earthy spices. The wine is quite sweet on the oily and suave palate but it already hints at greatness to come in the gorgeously honeyed and subtle finish. The after-taste is all about saturating candy floss at this early stage, but make no mistake: This is a superbly complex and multi-layered noble-sweet Mosel Riesling in the making! 2033-2098

2018er	Loersch	Neumagener Rosengärtchen Riesling Trockenbeerenauslese	09 19	95+
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The 2018er Neumagener Rosengärtchen Riesling TBA was made from fruit harvested at 190° Oechsle and was fermented to fully noble-sweet levels of residual sugar. This offers a nicely playful and elegant nose driven by pear, passion fruit, pineapple, coconut and almond cream. While the nose has the playful side of an Auslese lange GK, the wine develops a gorgeously unctuous and subtle feel of candy floss, exotic fruits, honey, apricot and date on the beautifully oily palate and proves still quite saturating in terms of sweetness in the finish. The after-taste is however already quite complex and refined. This will certainly need 15 years to absorb its sweetness and reveal its underlying nuances. 2033-2088

2018er	Loersch	Trittenheimer Apotheke Riesling Auslese Alte Reben	11 19	94
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The 2018er Trittenheimer Apotheke Alte Reben, as it is referred to on the main part of the label (the reference to the Prädikat is only provided on the side of the label), was made from botrytized fruit harvested at a full 120° Oechsle on 60-100 year-old vines in the Jungheld and Kaulsbohr part of the vineyard and was fermented to noble-sweet levels of residual sugar (128 g/l). This offers a rather subdued nose driven by candied pineapple, date, pear puree, aniseed herbs and almond cream. The wine develops the delicately zesty oiliness of an Auslese lange GK on the very pure, sweet but focused palate and leaves one with a gorgeous feel of grapefruit, cream, coconut, passion fruit sorbet and herbal elements in the impeccable balanced finish. A slightly earthy and pear-infused side adds some roundness to this remarkably elegant sweet wine. This wine may require more than a decade to absorb its sweetness but the underlying finesse and purity are well-worth waiting for! 2033-2068

2018er	Loersch	Piesporter Goldtröpfchen Riesling Spätlese	06 19	93
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese was made from fruit harvested at 92° Oechsle in the south-west facing part of the vineyard and was fermented to sweet levels of residual sugar (70 g/l). It offers a rather big nose made of grapefruit, gooseberry, pear, melon and passion fruit, all wrapped into some earthy and herbal elements. The wine proves delicately ample but still nicely juicy and pure on the passion fruit and pineapple driven palate. The finish has the delicate juicy and creaminess of a light clean Auslese. This is a beautiful wine in the making! 2028-2048



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

2018er	Loersch	Trittenheimer Apotheke Riesling Auslese	08 19	93
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The 2018er Trittenheimer Apotheke Riesling Auslese was made from partially botrytized fruit harvested at 106° Oechsle in the Laurentiusberg part of the vineyard and was fermented to noble-sweet levels of residual sugar (100 g/l). It offers a beautiful nose of pineapple, coconut, passion fruit, almond cream and aniseed herbs. The wine develops the intensely creamy and delicately honeyed structure of a classy Auslese GK on the nicely exotic palate, and leaves one with a nice kick of zest in the honeyed and apricot infused finish. Creamy elements and more tropical fruits round off the experience in the delicately zesty and comparatively focused after-taste. The wine is still slightly on the sweet side but should prove superbly balanced at maturity, once its sweetness will have melted away. 2028-2048

2018er	Loersch	Trittenheimer Apotheke Riesling Spätlese Alte Reben	07 19	92
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The 2018er Riesling Alte Reben, as it is referred to on the main part of the label (the reference to the vineyard and the Prädikat are only provided on the side of the label), was made from fruit harvested at 93° Oechsle on 60-70 year-old vines in the Mockenlay part of the vineyard and was fermented to barely sweet levels of residual sugar (64 g/l). It offers a rather ample but engaging nose made of vineyard peach, coconut, melon, pear and some grapefruit, all wrapped into aniseed herbs and earthy spices. The wine proves rather juicy on the delicately creamy and fruit-loaded palate and leaves a full-bodied yet mouthwatering feel in the finish. Very pure flavors passion fruit, aniseed herbs and smoky elements as well as some riper apricot blossom make for a classy after-taste. 2028-2048

2018er	Loersch	Trittenheimer Apotheke Riesling Kabinett	01 19	91
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The 2018er Trittenheimer Apotheke Riesling Kabinett AP 01 was made from fruit harvested at 89° Oechsle in the Vogelsang part of the vineyard and was fermented to fruity-styled levels of residual sugar (54 g/l). It offers a rather ripe but still nicely focused nose made of pear, ripe lemon, Provence herbs and fine spices. The wine has the creamy yet juicy structure of a Spätlese on the nicely playful palate and leaves a quite juicy feel in the long but also slightly big finish. One only needs to wait a little bit for the sweetness in the after-taste to melt away. 2028-2048

2018er	Loersch	Trittenheimer Apotheke Riesling Kabinett	05 19	91
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The 2018er Trittenheimer Apotheke Riesling Kabinett AP 05 was made from fruit harvested at 91° Oechsle in a more south-facing sector of the Neuberg part of the vineyard and was fermented to fruity-styled levels of residual sugar (56 g/l). It offers a beautifully creamy nose made of grapefruit zest, pear, starfruit, ginger, herbs and cream. The wine develops the creamy and fruity side of a big but juicy Spätlese on the palate and leaves one with a slightly sweet feel in the finish. This Spätlese in all but name proves however already quite multi-layered and delicately racy in the after-taste, which makes us think that this will become more nuanced at maturity. 2028-2048

2018er	Loersch	Trittenheimer Apotheke Riesling Kabinett WinePorn	04 19	91
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The 2018er WinePorn, as it is referred on the main part of the label (the reference to Prädikat and vineyard is left for the side of the label) is an exclusive for the well-known wine retailer Riesling Haus in Bernkastel (whose owner's maiden name is Porn). It was made from fruit harvested at 84° Oechsle in the Neuberg part of the vineyard and was fermented to fruity-styled levels of residual sugar (53 g/l). It offers a rather ripe nose made of pear, mirabelle, earthy spices and herbs. The wine develops a beautifully engaging balance on the palate and underlines this with the superb telltale flavors of Apotheke (including earthy spices, white and yellow peach, pear, star fruit and some greengage) right into the beautifully playful and subtly juicy finish. While a tad intense to qualify as Kabinett, this beautiful and delicately earthy expression of fruity-styled Mosel Riesling will prove amazingly engaging at maturity. 2028-2048

2018er	Loersch	Neumagener Rosengärtchen Riesling Kabinett Feinherb	03 19	89
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The 2018er Neumagener Rosengärtchen Riesling Kabinett Feinherb was made from fruit harvested at 88° Oechsle in the Thierbach part of the vineyard and was fermented to fully off-dry levels of residual sugar (33 g/l). It offers a beautiful even rather creamy nose made of grapefruit puree, pear, ginger and greengage, all wrapped into some earthy spices and herbs. The wine develops the sweet side of a light Spätlese on the nicely playful palate, and leaves one with a slightly round and soft feel of minerals, pear and early elements in the medium-intense finish. 2023-2038



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

2018er	Loersch	Riesling Feinherb Glimmerschiefer	02 19	88
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The 2018er Riesling Feinherb Glimmerschiefer comes from young vines in hilly sectors of the Trittenheimer Altärchen and was fermented to off-dry levels of residual sugar (27 g/l). It offers a rather ample but inviting nose made of grapefruit, under-ripe pineapple, some earthy herbal elements and whipped cream, all wrapped into smoky slate. The wine feels almost fruity-styled on the juicy but delicately sweet palate. It leaves one with some nice flavors of citrusy fruits wrapped into herbs and minerals in the juicy yet quite powerful finish. Now-2028

2018er	Loersch	Riesling Trocken Blauschiefer	13 19	87
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The 2018er Riesling Trocken Blauschiefer comes from the hilly part of the Leiwener Klostergarten situated on blue slate soil. It offers a beautiful nose of pear, quince, yellow peach, greengage, mirabelle and delicately fresh notes of whipped cream, herbs and some cinnamon. The wine is well balanced on the palate and leaves a fresh full-bodied feel of herbs, grapefruit, and vineyard peach in the long finish. The ripeness of the vintage comes through in the delicately herbal and slightly powerful after-taste. Now-2026

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Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut Alfred Merkelbach

(Ürzig – Middle Mosel)

The Merkelbach brothers are left completely unfazed by the 2018 vintage: “There was not much rain in 2018 but this didn’t affect our grapes. We did not defoliate in order to keep the grapes from the sun and this worked fine and much better than in 2003, where we had some issues with sun burn. We harvested early by our standards, from October 1 until October 15. The grapes had high levels of sugar, and everything which came in did so at well over 90° Oechsle! Nature was kind and we were able to produce no less than 13 casks of wine [Note from the authors: that’s a staggering 120 hl/ha!] which are all nicely open for business.”

The Estate produced fourteen different wines: 12 fruity-styled wines from own holdings ranging from Kabinett to Auslese (with several separate casks at each level) and two dry wines from purchased fruit (the Riesling Trocken and the Kinheimer Hubertuslay Trocken).

Life is so seemingly easy in the Merkelbach world. Nature is more generous? Sugar levels in the grapes are higher? The summer is scorching hot and dry? Nothing to worry about: 67 vintages of experience helped the mythical pair of brothers to navigate the vintage and to produce riper but still beautifully playful and engaging wines at all levels of the portfolio, including the dry Riesling from purchased grapes. Whatever is written on the label, most of the fruity-styled wines are really Auslese by birth but they ooze this “joie de vivre” that lovers of this Estate cherish so much and will all need a solid decade to fully blossom. Should we all buy more Merkelbach? Yes, of course!

NB: The Riesling Trocken, Kinheimer Rosenberg Auslese AP 03, Ürziger Würzgarten Spätlese AP 05 and Ürziger Würzgarten Auslese AP 09 were not tasted.

2018er	Alfred Merkelbach	Ürziger Würzgarten Riesling Auslese Urglück	11 19	93
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The 2018er Ürziger Würzgarten Riesling Auslese Urglück was harvested at 102° Oechsle in this prime part of the vineyard still planted with ungrafted vines, and was fermented down to fully sweet levels of residual sugar (80 g/l). It offers a beautiful nose made of apricot, cream, strawberry, smoke and herbs. The wine is beautifully playful and delicately zesty on the fruity and nicely creamy palate. The finish is sweet but still remarkably mouthwatering. 2028-2048

2018er	Alfred Merkelbach	Ürziger Würzgarten Riesling Auslese	06 19	92
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The 2018er Ürziger Würzgarten Riesling Auslese AP 06 was harvested at 100° Oechsle in the Fischerei part of the vineyard and was fermented down to barely sweet levels of residual sugar (60 g/l). It offers a gorgeously aromatic nose of passion fruit, pear and creamy almond. The wine develops a gorgeous playful and zesty feel on the palate and leaves a long and refined feel of honeyed almond, strawberry and passion fruit in the long finish. This is a gorgeous wine with great playful finesse. 2028-2048

2018er	Alfred Merkelbach	Ürziger Würzgarten Riesling Auslese	10 19	92
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The 2018er Ürziger Würzgarten Riesling Auslese AP 10 was harvested at 102° Oechsle in the part above the cellar higher up the hill, and was fermented down to fully sweet levels of residual sugar (78 g/l). It offers a beautiful nose of melon, pear, grapefruit, herbs and spices. The wine is delicately creamy yet also subtly zesty on the palate and leaves a beautifully clean and floral feel in the finish. This is a gorgeous wine which remains remarkably pure in the after-taste. 2028-2048

2018er	Alfred Merkelbach	Ürziger Würzgarten Riesling Spätlese	07 19	92
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The 2018er Ürziger Würzgarten Riesling Spätlese AP 07 was harvested at 98° Oechsle in the Fischerei and Urglück part of the vineyard, and was fermented down to sweet levels of residual sugar (70 g/l). It offers a beautiful nose of strawberry, white peach, melon, floral elements and spices. The wine is superbly zesty and playful on the palate and leaves an amazingly zesty feel in the long and refined finish. This beautiful fruity-styled wine may be cut along Auslese measures but it is immensely rewarding. 2028-2048

2018er	Alfred Merkelbach	Kinheimer Rosenberg Riesling Auslese	01 19	91
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The 2018er Kinheimer Rosenberg Riesling Auslese AP 01 was harvested from partially botrytized grapes at 101° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a comparatively opulent and intensely aromatic nose made of apricot, coconut, pear and melon, all pepped up by pungent earthy spices. The wine remains playful and elegant on the almond and fruit infused palate. The finish is smooth but also elegantly refined and long. 2028-2048



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Alfred Merkelbach

(Ürzig – Middle Mosel)

2018er	Alfred Merkelbach	Ürziger Würzgarten Riesling Kabinett	13 19	91
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The 2018er Ürziger Würzgarten Riesling Kabinett was harvested from old un-grafted vines at 90° Oechsle in the part of the vineyard situated above the cellar of the Merkelbachs, just behind the village, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a hugely aromatic nose of white peach, apricot, floral elements and spices. The wine is beautifully balanced on the palate and leaves a long and refined feel of herbs in the finish. 2028-2048

2018er	Alfred Merkelbach	Ürziger Würzgarten Riesling Spätlese	04 19	91
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The 2018er Ürziger Würzgarten Riesling Spätlese AP 04 was harvested at 90° Oechsle in the lower part of the Langpichter sector of the vineyard, and was fermented down to fully fruity-styled levels of residual sugar (55 g/l). It offers a gorgeously elegant nose of strawberry, apricot, whipped cream and spices. The wine is beautifully creamy yet also discreetly zesty on the palate and leaves a nicely juicy and smooth feel in the playful finish. A kick of zest comes through in the after-taste. 2028-2048

2018er	Alfred Merkelbach	Kinheimer Rosenberg Riesling Spätlese	02 19	90
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The 2018er Kinheimer Rosenberg Riesling Spätlese AP 02 was harvested at a full 102° Oechsle and was fermented down to sweet levels of residual sugar (64 g/l). It offers a rather rich nose made of apricot, pear, white peach, melon and fine herbs. The wine has the creaminess of an Auslese on the richly fruity and mildly acidic palate and leaves a satisfying feel of honey, almond and fine spices in the finish. 2028-2048

2018er	Alfred Merkelbach	Kinheimer Hubertuslay Riesling Spätlese Trocken	14 19	89
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The 2018er Kinheimer Hubertuslay Riesling Spätlese Trocken was made from purchased fruit. It offers a delicate nose of white and yellow peach, earthy spices and fine smoky element. The wine is superbly playful and filigreed on the palate and leaves an intense (but at no time powerful) feel in the nicely layered and light-footed finish. The after-taste is dry-tasting and nicely satisfying. Now-2026

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Mönchhof

(Ürzig – Middle Mosel)

2018 saw a change of guard at the Mönchhof Estate. Long-term Estate manager (and previous owner) Robert Eymael retired after the 2017 vintage and Philippe Conzen, who joined the Estate in September 2017 after some Studies in Geisenheim and a first experience at a private winery in the Ahr, took over: "The hand-over happened very harmoniously. Robert and I did the harvest of 2017 together and, while I am officially in charge now, Robert is still there to provide guidance and share his experience. The 2018 vintage proved a beautiful one. Bud break occurred at the end of April and the good weather in May gave us a very early and very quick flowering already at the end of May. The summer was sunny and dry, but we did not experience any drought stress as we were blessed with some rains every fortnight and our old un-grafted vines were able to access water deep into the soil. We started our harvest early, around September 19, and finished it on October 12. Except for a day or two of rain, the harvest proved a dream as grapes were clean and we had the time to make some selections. Of course, the acidity levels are slightly lower than in recent vintages, but nowhere as low as we heard it reported from colleagues. Overall, the vintage is about pure fruit and juiciness, and is fun to drink."

The Estate was able to produce its usual collection of wines crowned by an Auslese *** from the Erdener Prälat. It did not produce any BA and TBA, although it was possible, as Philippe Conzen mentioned: "We prefer to privilege our high-end Auslese and not deprive it from some of its fruit, which would have invariably happened had we produced a BA or a TBA."

The Estate produced some quite playful wines which offer the immediate drinking pleasure that has made its fame. The wines are comparatively juicy and fresh for the vintage, even if the fruity-styled wines kick at a level above their given Prädikate. Lovers of playful Auslese GK-styled should have an eye on the Estate's Erdener Prälat Auslese.

2018er	Mönchhof	Erdener Prälat Riesling Auslese	09 19	93
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The 2018er Erdener Prälat Riesling Auslese was made from partially (40%) botrytized grapes harvested at 105° Oechsle on very old un-grafted vines, and was fermented down to noble-sweet levels of residual sugar (109 g/l). It offers a complex nose made of apricot, brown sugar, baked pineapple and herbs. The wine develops some attractive flavors of almond cream, pineapple and coconut on the unctuous yet also comparatively zesty palate. It leaves some nicely complex notes of honeyed almond, pear, pineapple and apricot in the remarkably juicy finish. This is a gorgeously playful expression of Auslese GK. 2028-2058

2018er	Mönchhof	Ürziger Würzgarten Riesling Spätlese	08 19	91
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The 2018er Ürziger Würzgarten Riesling Spätlese was harvested at 90° Oechsle, and was fermented down to sweet levels of residual sugar (72 g/l). It proves rather backward and only gradually reveals discreet notes of whipped cream, apricot blossom and vineyard peach, all wrapped into quite some Provence herbs and smoky elements. The wine is delicately creamy and subtly zesty on the palate and leaves a feel of fresh orchard fruits, cream and apricot in the direct and rather juicy finish. This is best left alone for a few years in order to allow for the noticeable sweetness in the after-taste to melt away. 2028-2048

2018er	Mönchhof	Riesling Spätlese Mosel Slate	07 19	90
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The 2018er Riesling Spätlese Mosel Slate was harvested at 87° Oechsle in the Erdener Treppchen, and was fermented down to sweet levels of residual sugar (60 g/l). It offers a rather backward nose made of citrusy fruits, greengage, apricot blossom, whipped cream, Provence herbs and smoke, all immersed into some whipped cream. The wine lives from a lively even if direct tension between zest and sweetness on the light-footed and impeccably balanced palate. It leaves one with a delicately creamy yet also pure feel in the straight and medium-long finish. 2026-2038

2018er	Mönchhof	Ürziger Würzgarten Riesling Kabinett	06 19	90
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The 2018er Ürziger Würzgarten Riesling Kabinett was harvested at 83° Oechsle, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a comparatively fresh nose of red berry fruits, greengage, apricot blossom, creamy almond and smoky elements. The wine has the juicy and creamy presence of a full-on Spätlese on the nicely playful palate and leaves a mouthwatering feel in the long finish. This may be a Spätlese and not a crispy Kabinett but it is a very nice Spätlese! 2026-2038

2018er	Mönchhof	Ürziger Würzgarten Riesling Spätlese Feinherb Fass 33	04 19	90
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The 2018er Ürziger Würzgarten Riesling Spätlese Feinherb Fass 33 was harvested at 88° Oechsle, and was fermented down to 22 g/l of residual sugar. It offers an attractive nose of grapefruit, red berried fruits, pear, Provence herbs and smoke. The wine is nicely playful and delicately intense on the palate, and leaves a nicely fresh and tart feel in the medium-long yet mouthwatering finish. 2023-2033



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Mönchhof

(Ürzig – Middle Mosel)

2018er	Mönchhof	Riesling	05 19	88
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The 2018er Riesling comes from Estate holdings in Ürzig and Erden, and was fermented down to barely fruity-styled levels of residual sugar (35 g/l). It proves remarkably backward and only gradually reveals a direct and discreet nose of mirabelle, citrusy fruits, greengage and quite a lot of Provence herbs. The wine is nicely playful on the juicy and nicely zesty palate and leaves a backward and herbal feel in the nicely mouthwatering finish. This is nicely made in a refreshing and easy-drinking style. 2021-2033

2018er	Mönchhof	Ürziger Würzgarten Riesling Spätlese Trocken Alte Reben	02 19	88
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The 2018er Ürziger Würzgarten Riesling Spätlese Trocken comes from 60-70 year-old un-grafted vines. It offers a discreet nose of grapefruit, Provence herbs, spices and herbs. The wine proves nicely direct on the comparatively juicy palate and leaves a nice feel of bitter grapefruit, minerals and pear in the long and tart finish. Earthy and ripe flavors including camphor characterize the after-taste. 2021-2028

2018er	Mönchhof	Riesling Trocken Grand Lay	01 19	85
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The 2018er Riesling Trocken Grand Lay comes from Estate holdings in Ürzig and Erden. It offers a discreet and slightly earthy nose made of mirabelle, herbs, fine spices and minerals. The wine develops good flavors of pear, Provence herbs and spices on the smooth rather than bone-dry palate, and leaves a feel of grip and earthy notes of spices and herbs in the powerful finish. 2020-2026

2018er	Mönchhof	Riesling Feinherb Salve	03 19	85
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The 2018er Riesling Feinherb Salve comes from Estate holdings in Ürzig and Erden, and was fermented down to 16 g/l of residual sugar. It offers a direct even if discreet nose made of mirabelle, pear and herbs. The wine is somewhat light and straight on the palate and leaves an easy and simple feel of ripe fruits and loads of dried herbs in the slightly short finish. Now-2023

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Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut Stefan Müller (Krettnach – Saar)

Stefan Müller likes his 2018 vintage but is quick to add that it was not an easy one: “You had to throw your principles over board and harvest early as the acidity levels were going down fast and the grapes became very ripe. But it was already clear that such a scenario was unfolding during the growing season, which was almost perfect: Our grapes did not suffer from water stress as there was always a little bit of rain to get them going. So when September arrived and we did our first measurements, I decided to go out early to keep the freshness and acidity in my wines. We started the harvest on September 10 and went full-blast for several weeks. We left a few things hanging because I wanted to do Auslese given the beautiful material. We brought these grapes in at the end of the harvest, around October 10. We practiced a lot of fractioning and essentially discarded anything above 1.0 bar, as the acidity was then too low for being able to be used in our wines). This dented a little bit our yields but the result is worth it: Our wines remain true to our filigreed and racy style even if the wines have a bit more meat on the bones (and 1% more alcohol). In fact, the vintage reminds me a bit of 2015, also because the acidity is still so lively.”

The Estate was able to produce its usual portfolio of wines, which some minor differences here and there (the Euchariusberg fermented fully dry this year, while the Altenberg stopped at off-dry levels). This year, the collection includes an Auslese from the Niedermenniger Herrenberg as well as a BA from the Krettnacher Euchariusberg. The Estate did leave some grapes for an Eiswein and even harvested these grapes on the frosty days before Christmas, but the resulting wine, produced in minute quantities, did not have enough Eiswein character for being commercialized.

Stefan Müller delivered handsomely in 2018. His wines are packed with racy acidity and fresh flavors. While they show indeed a little bit more flesh on the bone than in recent vintages, they remain utterly commendable. The fruity-styled wines (Kabinett and Spätlese) are particularly successful and among the finest of the vintage. The off-dry wines are superbly racy and spicy and the Auslese are luscious yet focused and firm. This Estate is now among the finest of the region, and a must address for acid-affine lovers of Saar Riesling.

NB: The Wiltinger Scharzberg Trocken, an exclusive for a German wine retailer, was not tasted.

2018er	Stefan Müller	Krettnacher Altenberg Riesling Beerenauslese	17 19	96
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The 2018er Krettnacher Altenberg Riesling Beerenauslese is a selection of botrytis-affected grapes harvested at a moderate 132° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a beautiful nose made of fresher elements (lemon zest, grapefruit and minty herbs) and riper ones (pear, date, raisin and almond cream). The wine offers a superbly focused sweet-zesty tension on the racy and delicately oily palate and leaves a slightly sweetish feel at this early stage in the otherwise complex and multi-layered finish. Date, raisin, honey, cassis, green herbs and chalky minerals add to the classy side of this terrific and beautifully subtle expression of noble-sweet Saar Riesling! 2028-2053

2018er	Stefan Müller	Krettnacher Euchariusberg Riesling Auslese	16 19	95
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The 2018er Krettnacher Euchariusberg Riesling Auslese was harvested directly on the vine (without selection) at 102° Oechsle in the Wawerthal part of the vineyard, and was fermented down to noble-sweet levels of residual sugar. It offers a superb nose of passion fruit, honey, apricot, grapefruit, pineapple and lemon. The wine is superbly racy and yet at the same time delicately creamy on the fully fruity and engaging palate and leaves a beautifully racy and vibrating sweet-zesty tension in the mouthwatering finish. This gloriously nuanced Auslese GK in the making reminds us more of 2004 than 2018. 2028-2048

2018er	Stefan Müller	Krettnacher Euchariusberg Riesling Spätlese Alte Reben	15 19	95
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The 2018er Krettnacher Euchariusberg Riesling Spätlese Alte Reben was harvested at 89° Oechsle on 75-year-old un-grafted vines in the south-facing Fossem part of the vineyard, and was fermented down to sweet levels of residual sugar. It offers a stunning nose of grapefruit and pear sorbet, apricot blossom, gooseberry, wet stone and herbal elements. The wine is hugely racy and focused on the apricot, gooseberry and lemon infused palate and leaves a delicately juicy feel in the firmly racy finish. This superb racy and light-footed expression of fruity-styled Riesling just needs some time to fully deliver on its immense potential. 2028-2048

2018er	Stefan Müller	Niedermenniger Herrenberg Riesling Auslese	22 19	94
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The 2018er Niedermenniger Herrenberg Riesling Auslese was harvested very late at a whopping 110° Oechsle from overripe grapes in the Zuckerberg part of the vineyard, and was fermented down to noble-sweet levels of residual sugar. It offers a beautiful nose of pineapple, grapefruit, coconut cream, green herbs, white flowers, and chalky minerals. The wine develops the lively and citrusy side of a Spätlese on the zesty palate and in the wet stone infused and racy finish. It is only in the after-taste that the smooth and delicately creamy apricot and honey side of the Auslese comes through. This will need some time to mellow away. It should then prove a superbly racy expression of Auslese GK. 2028-2048



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Stefan Müller (Krettnach – Saar)

2018er	Stefan Müller	Niedermenniger Sonnenberg Riesling Spätlese Alte Reben	28 19	94
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The 2018er Niedermenniger Sonnenberg Spätlese Riesling Alte Reben was harvested at 92° Oechsle on 80-year-old un-grafted vines, and was fermented down to fruity-styled levels of residual sugar. This offers a beautifully fresh and engaging nose made of white peach, lemon zest, green herbs and fine spices. The wine is stunningly elegant and lively on the cassis-infused palate and leaves a gorgeous feel of citrusy fruit, chalky mineral and fine spices in the long finish. The balance, depth and precision are simply remarkable. 2028-2048

2018er	Stefan Müller	Krettnacher Altenberg Riesling Kabinett Fass Goldrichs	21 19	93
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The 2018er Krettnacher Altenberg Riesling Kabinett Fass Goldrichs (a special bottling for the similarly-named online retailer) was harvested very early at 85° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It offers a gorgeous even if still slightly reduced nose made of pear, ripe lemon, white peach, cassis, and wet stone. The wine is beautifully airy and focused on the palate and leaves a smooth yet beautifully racy feel in the long and hugely enjoyable finish. The after-taste is lifted up by some ripe but firm acidity. The presence of the wine may be touching upon the barriers to Spätlese but what a great fruity-styled wine in the making! 2028-2048

2018er	Stefan Müller	Krettnacher Euchariusberg Riesling Spätlese	13 19	93
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The 2018er Krettnacher Euchariusberg Riesling Spätlese was harvested at a comparatively low 88° Oechsle in the Gross Schock, a prime west-facing sector of the vineyard, and was fermented down to fruity-styled levels of residual sugar. It proves still comparatively reduced and only gradually reveals some scents of wet stone, cassis, herbs and fine spices. The wine develops a gorgeously subtle feel of zesty creaminess on the racy and citrusy palate. Apricot, lemon zest, chalky minerals and herbal elements give depth and tension to the racy after-taste. This is a gorgeously racy expression of Saar Spätlese in the making. 2028-2048

2018er	Stefan Müller	Niedermenniger Sonnenberg Riesling Kabinett Alte Reben	10 19	93
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The 2018er Niedermenniger Sonnenberg Kabinett Alte Reben was harvested at 86° Oechsle on 50-year-old vines and was fermented down to fruity-styled levels of residual sugar. It offers a delicately ample nose made of pear, melon, citrusy fruits and fine herbs. The wine has the delicate presence of a light Spätlese on the mouthwatering palate and leaves a gorgeous feel of citrusy fruits, vineyard peach and wet stone in the mouthwatering and deliciously tart finish. The after-taste is all about wet stone, white peach, minty herbs and lemon zest. This is a beautifully airy expression of light Spätlese! 2028-2048

2018er	Stefan Müller	Krettnacher Altenberg Riesling Feinherb	29 19	92
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The 2018er Krettnacher Altenberg Riesling Feinherb comes from the Estate's Diabas-infused parcel in the prime Ober Schäfershaus part of the vineyard, and was fermented down to 27 g/l of residual sugar. It offers a beautiful nose of white peach, star fruit, juicy melon, fine chalky minerals, herbal elements and wet stone. The wine is superbly balanced on the off-dry yet racy palate and leaves gorgeous flavors of pear, melon, wet stone, herbs and citrusy fruits in the racy and tart finish. The raciness of the wine makes it come over as almost dry in the after-taste. 2023-2038

2018er	Stefan Müller	Krettnacher Altenberg Riesling Kabinett	03 19	92
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The 2018er Krettnacher Altenberg Riesling Kabinett was harvested very early at 85° Oechsle, and was fermented down to fully fruity-styled levels of residual sugar. It offers a rather discreet nose made of lemon, white peach, chalky minerals, white flowers and pear sorbet. The wine is loaded with zesty fruits on the racy yet fruity palate and leaves a beautifully focused feel in the long and mouthwatering finish. Some tartness adds to the pleasure of the after-taste. This fruity-styled wine is a winner and tastes more as if it came from an acid vintage than a ripe one. 2028-2043

2018er	Stefan Müller	Niedermenniger Sonnenberg Riesling Spätlese Feinherb	12 19	92
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The 2018er Niedermenniger Sonnenberg Riesling Spätlese Feinherb comes from the central part of the vineyard, and was fermented down to 30 g/l of residual sugar. It offers a gorgeous nose of bitter grapefruit, cassis, wet stone, green herbs, a hint of whipped cream and some fine spices. The wine rewards one with refreshing flavors of white peach, mint, melon, whipped cream and zesty lemon on the almost fruity-styled tasting palate. The finish is all about white peach, white flowers, green herbs and fine spices. The after-taste is intense, zesty, fruity and mineral, but also still a bit hard. This superb off-dry Riesling will need a few years of bottle aging in order to integrate its elements and fully shine. 2026-2038



Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut Stefan Müller

(Krettnach – Saar)

2018er	Stefan Müller	Krettnacher Euchariusberg Riesling Trocken	11 19	91
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The 2018er Krettnacher Euchariusberg Riesling Trocken comes from the Estate's parcel in the more south-facing Fossem sector of the vineyard. It offers a beautiful nose of vineyard peach, pear, mirabelle, whipped cream, and chalky minerals. The wine offers refreshing citrusy fruits on the firmly racy and lively palate, and leaves one with a nice but still rather hard feel of acidity in the finish and after-taste. This racy expression of dry Riesling will need a few years to integrate its raciness and develop its full potential. 2023-2033

2018er	Stefan Müller	Niedermenniger Herrenberg Riesling Kabinett Feinherb	09 19	90+
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The 2018er Niedermenniger Herrenberg Riesling Kabinett Feinherb comes from 45-year-old vines in the Kasselsheidchen part of the vineyard, and was fermented down to 25 g/l of residual sugar. It offers a focused and precise nose made of passion fruit, pear, aniseed herbs, whipped cream, and bitter citrusy elements. The wine offers some highly attractive scents of pear, passion fruit and chalky minerals on the razor sharp and dry-tasting palate. The racy energy of the wine carries over right into the precise, mouthwatering and delicately tart but also slightly intense finish. We would let this outstanding off-dry Riesling rest for a while in order for its nuances to come through more clearly and the tartness in the after-taste to melt away. 2023-2033

2018er	Stefan Müller	Riesling Feinherb	08 19	89
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The 2018er Riesling Feinherb comes from the Niedermenniger Herrenberg, and was fermented down to 21 g/l of residual sugar. It offers a subtly ample but subdued nose made of grapefruit zest, ginger, pear and some whipped cream as well as smoky elements. The wine is nicely playful on the zesty and focused palate and leaves a nice feel of citrusy fruits, pear, greengage and chalky minerals in the just off-dry tasting and gorgeously mouthwatering finish. 2021-2028+

2018er	Stefan Müller	Riesling Trocken	06 19	88
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The 2018er Riesling Trocken is made from 50-year-old vines in the Zuckerberg and Langenberg part of the Niedermenniger Herrenberg. It offers a big nose of mirabelle, pear, smoky and slate, all wrapped into some refreshing bitter lemon. The wine proves beautifully zesty on the quite remarkably intense palate and leaves a racy feel in the long and mouthwatering finish. The after-taste is beautifully tart. This firmly zesty and subtly intense expression of dry Saar Riesling is a far cry from the usually rather round and ripe Estate wines. Now-2026

2018er	Stefan Müller	Riesling Tandem	26 19	87
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The 2018er Riesling Tandem was made together with *sommelière* Johanna Lapinski (also his partner in life) from 40-year-old vines in the Krettnacher Euchariusberg and was fermented down to 12 g/l of residual sugar. It offers a rather elegant nose made of pear, citrusy fruits, a hint of whipped cream, and fine herbal elements. The wine is firmly zesty and almost dry-tasting on the palate and leaves a citrusy feel of peach, pear and apple in the crisp finish. This is a gorgeous expression of racy dry-tasting Saar Riesling. Now-2026

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

Constantin Richter was quite relaxed when describing his 2018 vintage: "2018 was about sunshine and little rain. We have vineyards spread over the central part of the Middle Mosel and in all these areas, including on the Brauneberger hill, we were lucky that some rain fell regularly enough for the vines to withhold the heat. The sunshine and dry weather proved beneficial to our holdings in the side valleys: Unlike what happens in normal vintages, the vines in these vineyards evolved aromatically as well as in the main vineyards. The vintage was an early one and we started our Riesling harvest already on September 19, focusing first on our Kabinett wines and then only turned our eyes to bringing the fruit for our basic wines. We then continued with our Spätlese, Auslese and higher end dry wines. We finished the harvest on October 20 ... a date which was the starting of the harvest only 20 years ago! There was not a lot of botrytis but we nevertheless managed to pick some highly botrytized berries throughout the harvest. We left some grapes for an Eiswein but when the weather turned cold enough in January, the acidity had tumbled. So we did not even bother to harvest them. Regarding cellar work, I was weary of burnt flavors in the skins so we neither did any pre-fermentation cold soak nor did we rely on whole bunch fermentation in 2018. I like the 2018 wines as they are quite charming. They combine the ripe zest of 2012 with the roundness of 2011."

The Estate was able to produce a full range of wines right up to two TBAs, respectively from the Brauneberger Juffer-Sonnenuhr and the Wehlener Sonnenuhr (a vineyard where it was able to extend its holdings as of this vintage). The Estate also released its 2015er Riesling Sekt as well as its 2014er Weissburgunder Sekt this year.

The Richters did not defy the vintage as some of their colleagues. They played with the vintage to produce some gorgeous wines with a touch more ripeness and roundness than usual, but also with the playful side that has made the success of their Estate over the years. The sweet spot of the vintage are the fruity-styled wines, provided one takes into account that these wines sometimes kick at a level higher than their Prädikat indicated on the label. In particular, the Juffer Kabinett Fuder 4 as well as the Spätlese and Auslese from the Juffer-Sonnenuhr are true highlights of the vintage. The dry Estate Riesling is, as usual, one of the finest values on the market. But the star of the 2018 is the perfect TBA from the Wehlener Sonnenuhr. This wine proves a model of finesse and elegance, and was produced in comparatively good quantities by TBA standards! All in all, Max Ferd. Richter took the vintage and produced utterly enjoyable and playful wines. One could nearly say: As usual.

NB: The Weissburgunder, Mülheimer Sonnenlay Riesling Kabinett Feinherb and Erdener Treppchen Riesling Kabinett were not yet ready for tasting.

2018er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Trockenbeerenauslese	38 19	100
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The 2018er Wehlener Sonnenuhr Riesling TBA was made from botrytized berries harvested at 235° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a stunning nose of date, candied grapefruit zest, nutmeg, almond cream, whipped cream, cassis puree, quince jam, raisin, and smoke. The wine is incredibly elegant and playful on the multi-layered and beautifully honeyed palate, and leaves a stunningly pure and unctuous feel of cream and spices. Despite the oily structure and the sweetness, the wine remains pure and incredibly refined. What a little masterpiece in the making! 2033-2068

2018er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Trockenbeerenauslese	40 19	97+
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling TBA was harvested at 260° Oechsle and was fermented down to noble-sweet levels of residual sugar. A whiff of volatile acidity quickly gives way to stunning elements of brown sugar, mango, candied pineapple, bitter lemon, raisin and cream. The wine is smooth yet stunningly multi-layered on the palate and leaves a gorgeously smooth yet precise feel of dried fruits and herbs in the long and juicy finish. The saturating sweetness in the finish still needs to integrate. It could then easily exceed our already very high expectations. 2038-2068

2018er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Auslese	21 19	95
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese was made from fruit partially botrytized grapes (10%) harvested at 105° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of white peach, yellow orchard fruits, pineapple, white flowers, herbs and fine spices. The wine is beautifully filigreed despite the intensity and creaminess of the structure on the palate. Gorgeous flavors of creamy almond and exotic fruits make for a BA feel in the hugely long finish. This is a stunning effort. 2033-2068

2018er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Auslese *** Fass 138	38 19	95
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The 2018er Wehlener Sonnenuhr Riesling Auslese *** Fass 138 is a botrytis selection harvested at 138° Oechsle on old vines in the prime Sandpichter sector, and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of date, pineapple, almond cream, raisin and smoky spices. The wine is beautifully creamy and yet zesty on the palate and leaves a gorgeous feel of ripe fruits and creamy almond in the long and suave finish. While intense, this noble-sweet Auslese retains an immensely satisfying playful side. 2033-2068



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2018er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	19 19	94
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Spätlese was made from clean grapes harvested at a full 95° Oechsle, and was fermented down to sweet levels of residual sugar (90 g/l). It offers a gorgeous and delicately exotic nose made of pineapple, coconut, herbs and smoke on the nose. The wine develops great focus on the gorgeously creamy and zesty palate. It leaves one with the creaminess of an Auslese and the raciness of a Spätlese in the remarkably multi-layered yet playful finish. 2028-2048

2018er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Auslese	20 19	94
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The 2018er Wehlener Sonnenuhr Riesling Auslese was made from clean fruit harvested at a massive 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of pear, mango, pineapple, yellow peach, apricot blossom and almond cream. The wine develops a gorgeous feel of almond cream, pineapple and grapefruit zest on the beautifully playful palate. The finish is nicely fruity and full of zest fruits. 2033-2048

2018er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett -Fuder 4-	17 19	93+
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The 2018er Brauneberger Juffer Riesling Kabinett -4-, as it is referred to on the consumer label, was harvested at 82° Oechsle on un-grafted vines situated in the upper-part of the vineyard, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a superbly engaging nose made of cassis, gooseberry, white peach, spices and herbs, as well as a hint of sulfur. The wine is beautifully lively and racy on the gooseberry-infused palate. The wine proves gorgeously structured in the long and mouthwatering finish. This gorgeously crisp Kabinett has quite some upside potential if it becomes more nuanced with age. 2028-2048

2018er	Max Ferd. Richter	Graacher Himmelreich Riesling Auslese	13 19	93
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The 2018er Graacher Himmelreich Riesling Auslese was made from fruit partially botrytized grapes (10%) harvested at 105° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a delicately ripe yet enticing nose of gooseberry, cassis, pear, melon, whipped cream and herbs. The wine is nicely fruity and juicy on the creamy palate and leaves a remarkably playful feel in the long finish. While intense and already delicately creamy, this Auslese retains a great juicy side. 2028-2068

2018er	Max Ferd. Richter	Erdener Treppchen Riesling Spätlese	28 19	93
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The 2018er Erdener Treppchen Riesling Spätlese was harvested at a full 94° Oechsle in the prime ("dark red") Busstlay sector of the vineyard, and was fermented down to sweet levels of residual sugar (85 g/l). It offers a gorgeous nose of white peach, fine herbs, floral elements and smoke. The wine develops the gorgeous juiciness of an old-style "drinking Auslese" with orchard fruits, whipped sour cream and a nice kick of zest on the palate and leaves one with plenty of mouthwatering fruits in the long and playful finish. 2028-2058

2018er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Spätlese	18 19	93
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The 2018er Wehlener Sonnenuhr Riesling Spätlese was made from clean grapes harvested at a full 95° Oechsle, and was fermented down to fully sweet levels of residual sugar (95 g/l). It offers a beautiful nose of bitter lemon, mirabelle, laurel and whipped cream. The wine delivers nice flavors of pear, ginger, Provence herbs, cream and herbs, and leaves the beautifully racy but unctuous structure of an Auslese in the finish. It remains beautifully playful in the after-taste. 2028-2048

2018er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Auslese ** Fass 97	45 19	92+
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese ** Fass 97 was made from botrytized fruit harvested at above 120° Oechsle in the prime Lay sector, and was fermented in a 3-4 year-old Fuder down to noble-sweet levels of residual sugar. It offers a surprising elegant nose made of infused peach, almond cream, smoke and oak elements. The wine is nicely freshened up by a menthol element which complements the exotic and creamy flavors on the palate, and leaves one with a beautiful feel of herbal elements in the creamy finish. This surprising wine will need quite a few years to integrate its menthol and oak elements. It could then surprise us all. 2033-2068



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2018er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett	03 19	92
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The 2018er Brauneberger Juffer Riesling Kabinett was harvested at 87° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautiful nose of white peach, pear, minty herbs and fine smoky elements. The wine is superbly elegant and full of white peach and apricot blossom on the delicately creamy palate and leaves a nicely crisp feel in the finish. This flirts with Spätlese presence on the palate but remains truly Kabinett-styled in the finish. 2028-2048

2018er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	31 19	92
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Trocken GG was made in traditional Fuder cask from 35-40 year-old vines in the prime Falkenberg and Lay part of the vineyard. It offers a beautiful nose made of mirabelle, vineyard peach, grapefruit zest, whipped cream and some earthy spices. The wine proves intense yet without undue power on the beautifully multi-layered palate. The finish is soft, but also nicely tart and full of grip. This rounder expression of dry Riesling proves nevertheless beautifully balanced in its complex and airy style. 2023-2033

2018er	Max Ferd. Richter	Graacher Himmelreich Riesling Kabinett	11 19	92
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The 2018er Graacher Himmelreich Riesling Kabinett was harvested at 85° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautiful nose of pear, vineyard peach, spices and smoke. The wine proves rather elegant and playful on the nicely light-footed palate and leaves a crisp and playful feel of fresh fruits in the long and engaging finish. 2028-2048

2018er	Max Ferd. Richter	Graacher Himmelreich Riesling Spätlese	22 19	92
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The 2018er Graacher Himmelreich Riesling Spätlese was harvested at a full 94° Oechsle in the prime ("dark red") Goldwingert sector of the vineyard, and was fermented down to sweet levels of residual sugar (90 g/l). It offers a rather backward nose of mirabelle, vineyard peach, herbs and fine spices. The wine develops the creamy presence of a light Auslese on the palate and leaves a nice feel of ripe orchard fruits in the juicy and comparatively playful finish. 2028-2048

2018er	Max Ferd. Richter	Mülheimer Helenenkloster Riesling Spätlese	46 19	92
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The 2018er Mülheimer Helenenkloster Riesling Spätlese was made from clean fruit harvested at 94° Oechsle and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a fruit-loaded nose made of vineyard peach, pineapple, herbs and fine creamy elements. The wine is delicately juicy and fruity on the palate and leaves a gorgeous and slightly exotic feel in the long and playful finish. Fresher orchard fruits emerge in the after-taste and round off the joy of drinking this clean Auslese-styled sweet wine. 2028-2048

2018er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Feinherb Alte Reben	36 19	92
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The 2018er Mülheimer Sonnenlay Riesling Feinherb Alte Reben was made from fruit harvested at 94° Oechsle on 80 year-old vines in the prime Himmelsleiter part of the vineyard, and was fermented down to 25 g/l of residual sugar. It offers a comparatively reduced nose made of pear, mirabelle puree, laurel and smoke. Gorgeous flavors of vineyard peach and green herbs give the wine a lively side on the off-dry palate. The wine proves nicely playful and direct in the long and enjoyable finish. This is a beautiful off-dry Riesling with presence, charm and depth. 2023-2033

2018er	Max Ferd. Richter	Veldenzer Eisenberg Riesling Kabinett	10 19	92
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The 2018er Veldenzer Eisenberg Riesling Kabinett was harvested at 84° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautiful nose made of white peach, cassis, gooseberry, pear, laurel, herbs and spices. The wine develops the delicate creaminess of a Spätlese on the otherwise nicely crisp palate. The finish is long and nicely fruity. Ripe mirabelle and some herbs join the zesty side in the after-taste. 2028-2048

2018er	Max Ferd. Richter	Veldenzer Eisenberg Riesling Spätlese	12 19	92
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The 2018er Veldenzer Eisenberg Riesling Spätlese was harvested at 92° Oechsle, and was fermented down to sweet levels of residual sugar (90 g/l). It offers a rather backward nose still marked by sulfur and only gradually reveals scents of pear, tannin, ginger, Provence herbs and smoke. The wine develops a gorgeous feel of fresh fruits on the comparatively juicy palate and leaves a slightly round feel of ripe orchard fruits in the finish. 2028-2048



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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2018er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Kabinett	09 19	91+
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The 2018er Wehlener Sonnenuhr Riesling Kabinett was harvested early at 85° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeous but ripe nose of mirabelle, pear and fine spices. The wine proves intense and delicately spicy on the palate and leaves a rather ripe and still slightly backward feel of herbs and spices in the long and fruity-styled finish. There is upside here as the wine gains in presence at maturity. 2028-2048

2018er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Trocken Uralte Reben GG	34 19	91+
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The 2018er Wehlener Sonnenuhr Riesling Trocken Uralte Reben GG was made in traditional Fuder cask from over 100 year-old un-grafted vines in the Brück part of the vineyard. It offers an intense nose made of grapefruit bitter, anise, herbs and some white flowers. The wine develops a rather intense but quite structured feel of lemon zest, camphor, herbs and fine spices on the palate. The finish is quite powerful and hugely tart. 2021-2028

2018er	Max Ferd. Richter	Brauneberger Juffer Riesling Feinherb	30 19	91
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The 2018er Brauneberger Juffer Riesling Feinherb comes from the Hasenläufer sector, and was fermented down to 25 g/l of residual sugar. It offers a nice nose made of mirabelle, laurel, herbs and fine spices. The wine is rather reduced but playful on the delicately creamy and fully off-dry palate. The finish is ripe but also nicely balanced and still full of life. 2023-2033

2018er	Max Ferd. Richter	Graacher Domprobst Riesling Alte Reben	35 19	91
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The 2018er Graacher Domprobst Riesling Alte Reben comes from 80 year-old un-grafted vines in the Domprobstbann part of the vineyard, and was fermented in traditional Fuder cask down to legally dry levels of residual sugar (9 g/l). It offers a rather enticing nose made of mango, yellow peach, grapefruit, starfruit, dried herbs and earthy spices. The wine develops a rather big and intense (but in no way overly powerful) feel of fruits and minerals on the palate and leaves a slightly smooth and almost off-dry feel of ripe fruits in the finish. Some acidity underlines the presence of this wine in the after-taste. This will particularly appeal to lovers of bigger expression of Mosel Riesling. 2021-2028

2014er	Max Ferd. Richter	Pinot Blanc Sekt Brut Nature	33 19	91
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The 2014er Pinot Blanc Sekt Brut Nature comes from fruit harvested in Mülheim and Veldenz, and was fermented into a not-fully-aged Fuder cask before being aged on its lees in bottle for 50 months and then disgorged without any dosage in July 2019 (the disgorgement date is not provided on the label). It proves still rather primary as scents of green herbs, grapefruit, smoke and residual scents from a reductive fermentation emerge from the glass. The Sekt needs a solid hour to develop aromatically and show some firm and structured flavors of starfruit, pear, lemon zest, white minerals and earthy spices on the rather vivid palate. The finish is still rather wild but hugely fascinating but starts to show its full finesse after a day. This will please lovers of more extreme, rougher but also very pure expressions of sparkling Mosel. It will however require a solid two years after disgorgement to settle down and show its full potential. 2021-2029

2018er	Max Ferd. Richter	Brauneberger Juffer Riesling Trocken Alte Reben	29 19	90
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The 2018er Brauneberger Juffer Riesling Alte Reben, as it is referred to on the consumer label (the reference to Trocken is left for the back label), was made traditional Fuder cask from fruit harvested at 93° Oechsle on 70-80 year-old un-grafted vines. It offers a rather ripe nose made of mirabelle, whipped cream, cinnamon, laurel and smoke. The wine develops a ripe yet elegant feel of ripe fruits and spices on the elegant and comparatively zesty palate. It leaves a nicely tart and backward feel in the long finish. This needs a couple of years to fully shine. 2023-2038

2018er	Max Ferd. Richter	Graacher Himmelreich Riesling Kabinett Trocken	26 19	90
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The 2018er Graacher Himmelreich Riesling Kabinett Trocken was made in traditional Fuder cask from fruit harvested at 89° Oechsle in the prime Humberg, Braunes and Goldwingert sectors of the vineyard. It offers a beautiful gorgeous nose of vineyard peach, grapefruit, floral elements and spices. The wine is delicately intense yet playful on the palate and leaves a beautiful feel a gorgeously zesty feel of smoke, spices, grapefruit and herbs in the long finish. 2020-2028



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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2015er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Sekt Brut	01 19	90
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The 2015er Mülheimer Sonnenlay Riesling Sekt Brut was fermented with ambient yeasts and left on its lees without any sulfur added for 9 months before undergoing its second fermentation and aging on its lees for 28 months. It was disgorged in January 2019 (the information is provided on the back label) and bottled with an Eiswein dosage to 7 g/l. The Sekt offers a beautifully complex nose made of dried herbs, candied grapefruit, pear, anise, laurel and smoky elements. It is still very much racy and active on the palate, where great tart and mineral flavors are whipped up by some active mousse. The finish feels more like "Extra-Brut" than "Brut". The superb after-taste gives one already a glimpse of the beauty to come. 2021-2027

2018er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Kabinett Feinherb	04 19	90
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The 2018er Wehlener Sonnenuhr Riesling Kabinett Feinherb comes from fruit harvested at 87° Oechsle in the prime Sandpichter sector, and was fermented down to 20 g/l of residual sugar. It offers a rather ripe and elegant nose of vineyard peach, herbs and spices. The wine is nicely juicy and intense on the palate and leaves a quite assertive but still playful feel in the long and delicately off-dry finish. A couple of years is needed to reach its drinking window. 2023-2038

2018er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett Trocken	27 19	89
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The 2018er Brauneberger Juffer Riesling Kabinett Trocken made in traditional Fuder cask from fruit harvested at 90° Oechsle in the prime Hoscheter part of the vineyard. It offers a beautiful nose of mango, pear, yellow melon and fine notes of cinnamon. The wine shows a slightly powerful and intense feel of mirabelle and Provence herbs on the palate and leaves a slightly powerful feel in the long and comparatively assertive finish. 2020-2028

2018er	Max Ferd. Richter	Riesling Trocken Richter	14 19	89
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The 2018er Riesling Trocken Richter comes from young vines in the Brauneberger Juffer, Erdener Herrenberg and Graacher Himmelreich. It offers a gorgeous nose made of white peach, fine herbs and floral elements. It proves beautifully playful and elegant on the light-footed palate. The wine leaves a nicely long feel of herbs and white peach in the crisp finish. This dry Estate Riesling proves remarkable. 2020-2028

2018er	Max Ferd. Richter	Dry Riesling Richter	14 19	89
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The 2018er Dry Riesling Richter comes from young vines in the Brauneberger Juffer, Erdener Herrenberg and Graacher Himmelreich. It offers a gorgeous nose made of white peach, fine herbs and floral elements. It proves beautifully playful and elegant on the light-footed palate. The wine leaves a nicely long feel of herbs and white peach in the crisp finish. This dry Estate Riesling proves remarkable. 2020-2028

2018er	Max Ferd. Richter	Riesling Classic	44 19	87
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The 2018er Riesling Classic comes from 40-50 year-old vines in Veldenz and Burgen, and was fermented down to legally dry levels of residual sugar (10 g/l). It offers a beautiful nose of greengage, herbs and spices. The wine is light-weighted and nicely playful on the palate and leaves a gorgeous feel of white peach and herbs in the long finish. Now-2028

2018er	Max Ferd. Richter	Riesling Feinherb	02 19	86
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The 2018er Riesling Feinherb comes from young vines in the Brauneberger Juffer, Erdener Herrenberg and Graacher Himmelreich, and was fermented down to 22g/l of residual sugar. It offers a nice nose of mirabelle, laurel, a hint of camphor, fine smoke, and spices. The wine proves rather ripe and slightly sweet on the ample palate but leaves a comparatively crisp and tart feel in the long and intense finish. 2021-2033



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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2018er	Max Ferd. Richter	Riesling Richter Estate	02 19	86
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The 2018er Riesling Richter Estate comes from young vines in the Brauneberg Juffer, Erdener Herrenberg and Graacher Himmelreich, and was fermented down to 22g/l of residual sugar. It offers a nice nose of mirabelle, laurel, a hint of camphor, fine smoke, and spices. The wine proves rather ripe and slightly sweet on the ample palate but leaves a comparatively crisp and tart feel in the long and intense finish. 2021-2033

2018er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Zeppelin Label	25 19	84
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The 2017er Mülheimer Sonnenlay Zeppelin Label comes from equal parts from own fruit (1/3) and fruit purchased from local growers in Mülheim (2/3), and was fermented down to fully off-dry levels at 30 g/l of residual sugar. It offers a floral but ripe nose made of mirabelle, herbs and spices. The wine is comparatively light on the palate and leaves a spicy and direct feel in the slightly short and watery finish. Now-2023

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Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Schloss Saarstein

(Serrig – Saar)

Christian Ebert does not beat around the bush: "2018 is a top vintage at our Estate. We have few young vines so the dryness of the summer left us unfazed. The flowering went through easily, we had little issue with diseases during the summer. Luck was even on our side as a much needed rainfall came at the beginning of September and allowed the grapes to develop aromatically but the sugar levels in the grapes remained moderate. The bulk of our harvest had sugar density of 85-90° Oechsle. We started our Riesling harvest in the last week of September and were able to complete it by October 19. There was hardly any botrytis to play with, but we still managed to produce a BA from shriveled berries. We did not try to go for Eiswein as the grapes were already too mature. It would have been too risky. Overall, I love the vintage. Our wines are packed with juicy flavors and their very good levels of acidity, at 8.0-8.5 g/l, make them truly Saar wines."

The Estate was able to produce a full range of wines right up to a BA. This also includes a GG from its solely-owned Grand Cru Serriger Schloss Saarsteiner. It will bring an Auslese GK from the Serriger Schloss Saarsteiner to this year's Trier Auction. Also the BA could be earmarked for a future Auction (but this has not yet been decided).

Christian Ebert played the cooler Saar to his advantage. His 2018 collection is simply superb. The wines retain real zest and these sorbet flavors which are so typical of the Saar. All wines are superb but a few really stand out, none so more than the remarkably zesty Schloss Saarstein Riesling Trocken AP 14, a village wine with zesty Grand Cru qualities. Also the sweet wines are simply stunning! This is a great source for playful Mosel (Saar) wines in 2018!

NB: The Auxerrois, Riesling and Riesling Feinherb were not tasted. The GG will be reviewed in the October Issue.

2018er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Beerenauslese	13 19	Auction?	96+
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The 2018er Serriger Schloss Saarsteiner Riesling BA was harvested from essentially shriveled fruit at a moderate 128° Oechsle and was fermented down to noble-sweet levels of residual sugar (150 g/l). This white-colored wine proves still rather marked by residual scents from its spontaneous fermentation. It is only after several minutes that it reveals its stunning scents of pear, melon, grapefruit, herbs and spices. The wine is beautifully creamy and loaded with unctuous flavors of dried fruits, gooseberry and minerals on the flowery and delicately oily palate. It leaves one with a great feel of pear sorbet, dried date, a hint of raisin and almond, and above all creamy zest in the impeccably balanced and focused finish. This is a superb "light-footed" expression of BA in the making, and one with even upside if it develops more presence as it matures. What a great effort! 2033-2058

2018er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Auslese GK	15 19		94
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The 2018er Serriger Schloss Saarsteiner Riesling Auslese GK was made from shriveled fruit without botrytis harvested at 130° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a beautiful nose of cassis, whipped cream, honey and apricot. The wine proves elegantly delineated on the creamy yet lively palate and leaves a great feel of exotic fruits, almond, honey and spices in the elegant and playful finish. This is a gorgeous Auslese GK in the making! 2028-2058

2018er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Auslese	12 19		93+
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The 2018er Serriger Schloss Saarsteiner Riesling Auslese was harvested at 110° Oechsle and was fermented down to almost noble-sweet levels of residual sugar (99 g/l). It still proves rather reduced and only gradually reveals its gorgeous nose made of pear, vineyard peach, fresh pineapple, wet stone, whipped cream and fine herbal elements. The wine is beautifully pure and delicately playful on the nicely creamy and zesty palate. It leaves a great feel of sweet orchard fruits, herbs and minerals in the superbly balanced finish. A hint of dried fruits adds to the Auslese GK feel of this superb dessert wine. We would not be surprised if this gains further in depth and precision as it ages. 2028-2048

2018er	Schloss Saarstein	Riesling Trocken Schloss Saarstein	14 19		92
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The 2018er Riesling Trocken Schloss Saarstein was made from fruit picked at the beginning of the harvest on the main hill of the Serriger Schloss Saarsteiner vineyard. It offers a superbly engaging and fresh nose of white peach, gooseberry, grapefruit, passion fruit, pear and minty herbs. The wine offers gorgeous flavors of passion fruit and pear sorbet on the beautifully zesty and lively palate and leaves a great feel of flowers, chalky minerals and minty herbs in the gloriously mouthwatering finish. If you enjoy the racy wines from Hofgut Falkenstein, this one is for you: This stunning dry Riesling epitomizes the airy lightness of great Saar wines. What a success! 2020-2028+



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Schloss Saarstein

(Serrig – Saar)

2018er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Spätlese	11 19	92
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The 2018er Serriger Schloss Saarsteiner Riesling Spätlese was harvested at 98° Oechsle and was fermented down to fully levels of residual sugar (87 g/l). It offers the beautiful nose of a luscious Auslese as scents of yellow peach, mango, almond cream, nutmeg and smoky elements emerge from the glass. The wine develops nicely creamy flavors of honeyed apricot on the sweet and delicately tickly palate and leaves a beautiful feel of orchard fruits, honey and herbs in the mouthwatering finish. Nicely balanced zest and fruits round off the positive experience of drinking this Auslese in all but name. 2028-2048

2018er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Kabinett	09 19	91
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The 2018er Serriger Schloss Saarsteiner Riesling Kabinett was harvested at 94° Oechsle and was fermented down to fruity-styled levels of residual sugar (52 g/l). It offers a rather reduced nose made of greengage, gooseberry, pear, vineyard peach, a hint of apricot, wet stone and some herbal elements. The wine develops the full creaminess of an Auslese on the otherwise comparatively slender palate and leaves a creamy and sweet feel of apricot and fine herbs in the finish. This is really an Auslese in all but name but it is a nicely playful and focused one. 2028-2048

2018er	Schloss Saarstein	Riesling Kabinett Trocken Grauschiefer Schloss Saarstein	06 19	90+
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The 2018er Riesling Kabinett Trocken Grauschiefer Schloss Saarstein comes from the main hill of the Serriger Schloss Saarsteiner vineyard. It offers a beautifully nose made of mirabelle, lemon curd, pear sorbet, chalky minerals and fine herbs, all wrapped into some residual scents from its spontaneous fermentation. The wine proves delicately smooth and beautifully balanced on the palate and leaves a gloriously light-weighted and playful feel of orchard fruit sorbet, minerals and spices in the long and tart finish. There is quite some upside, as the wine sheds its reductive elements. 2021-2028

2018er	Schloss Saarstein	Riesling Trocken Alte Reben Schloss Saarstein	07 19	90
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The 2018er Riesling Trocken Alte Reben Schloss Saarstein comes from vines planted in the 1940s on the main hill of the Serriger Schloss Saarsteiner vineyard. It offers a beautifully nose made of herbal elements, mirabelle, pear, grapefruit, apricot blossom and spices, all wrapped into some residual scents from its spontaneous fermentation. The wine proves rather full-bodied and delicately creamy on the zesty palate and leaves a powerful feel of minerals and herbs in the tart finish. This bigger expression of dry Riesling remains superbly elegant, despite a rather high 13% of alcohol. 2021-2033

2018er	Schloss Saarstein	Pinot Gris Schloss Saarstein	03 19	89
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The 2018er Pinot Gris Schloss Saarstein is an off-dry wine (with 18 g/l of residual sugar) comes from the main hill of the Serriger Schloss Saarsteiner vineyard which was fermented in stainless steel and aged in new American oak for 6 weeks. It proves still remarkably reduced and really only reveals its beautifully subtle flavors of litchi, pear, Cavaillon melon and wet stone on the nicely smooth and delicately tickly palate. The finish is smooth and ample but, despite a whopping 13.5% of alcohol, remarkably elegant and softly fruity. Now-2026

2018er	Schloss Saarstein	Riesling Kabinett Feinherb Schloss Saarstein	08 19	89
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The 2018er Riesling Kabinett Feinherb Schloss Saarstein comes from the main hill of the Serriger Schloss Saarsteiner vineyard, and was fermented down to off-dry levels of residual sugar (24 g/l). It offers a nicely engaging nose made of pear, white peach, white flowers, wet stone and residual scents from its spontaneous fermentation. The wine is nicely fruity-sweet on the apricot and cream infused palate and leaves a gorgeous feel of apricot, greengage and herbs in the long and fruity finish. 2022-2033

2018er	Schloss Saarstein	Pinot Blanc Saarstein	02 19	87
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The 2018er Pinot Blanc Saarstein was tank-fermented from holdings in the main hill of the Serriger Schloss Saarsteiner and the Serriger Antoniusberg down to dry levels of residual sugar (8 g/l). It offers a beautiful and very subtle nose of white peach, pear, white flowers, a hint of coconut cream and some herbs. The wine is slightly forceful but nicely balanced on the palate and leaves a slightly hot feel in the long and otherwise beautifully delineated finish. Now-2023

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Später-Veit

(Piesport – Middle-Mosel)

Niklas and Heinz Welter are happy with the results of the vintage even if they produced almost only Estate level wines: "The heat was the defining factor in 2018. It led to very early bud break and flowering, as well as to a long dry summer. Fortunately, we were lucky in Piesport as we got some rain regularly. Even those parts of our hills prone to water stress were not really affected in 2018. However, the key to success was to harvest early as sugar levels in the grapes were soaring, acidity levels tumbling and the aromatics getting bigger and fatter by the day. We were possibly the first to start our harvest in Piesport, on September 9, bringing our Kabinett from the Ames and grapes in our privileged vineyard in the Domherr, which were already showing a staggering 91° Oechsle! We brought in as much as possible and as quickly as possible but only finished on October 9. After the fermentation, we had to discard many casks, which we sold eventually off to the trade, and these came from fruit harvested later, as the resulting wines were simply too ripe and big for our taste. The wines we bottled are slightly bigger than usual but still nicely mineral and playful."

The Estate was able to produce more or less its usual collection (with the exception of the Günterslay), except that the quantities behind each wine are minimal, as Heinz mentioned: "We have good quantities of the basic wines but given the fact that we had to discard so much, there are hardly any meaningful quantities of wines bottled beyond that." The Estate has some material for its dry Reserve wine (which sees a prolonged aging on its fine lees and is usually released years after the vintage), but Heinz and Niklas are not sure that they will eventually bottle it: "Let's see how it develops over the coming months and years." The Estate did however release its 2016er Reserve bottling (called Grand Reserve) this year, which saw a full 30 months of cask aging.

We can only agree with Niklas and Heinz Welter's honest assessment: The Estate's wines may be bigger than usual but their draconian sorting out paid off as they still remain remarkably playful and elegant. Highlights include the Piesporter Goldtröpfchen Kabinett Ames as well as the hugely impressive even if backward 2016er Piesporter Goldtröpfchen Grand Reserve. Also the Auslese are delicate and refined. Lovers of more restrained and subtle expression of Riesling should keep a close eye on this superb Estate!

NB: The Estate's non-Riesling bottlings were not tasted.

2018er	Später-Veit	Piesporter Goldtröpfchen Riesling Auslese	06 19	94
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The 2018er Piesporter Goldtröpfchen Riesling Auslese comes from 60% botrytized fruit harvested at 115° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (130 g/l). It offers a beautifully aromatic and present nose of tangerine, honeyed pear, mango, passion fruit, candied grapefruit, lime, mint and almond cream. Plenty of exotic and honeyed fruits make for a luscious feel on the highly juicy yet also rich and sweet palate. The finish is still on the sweet and almost saturating side. Even though the flavors are pretty captivating, this small BA of a noble-sweet wine will not start to enter its drinking window before fifteen to twenty years. 2033-2078

2018er	Später-Veit	Piesporter Domherr Riesling Auslese	07 19	93
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The 2018er Piesporter Domherr Riesling Auslese was made from 30% botrytized fruit harvested at 110° Oechsle, and was fermented down to noble-sweet levels of residual sugar (120 g/l). It offers a hugely ripe and aromatic nose of toffee, honey, grape juice, mirabelle, quince jelly, cooked apple and William's pear. The wine has the sweetness and presence of a BA on the palate where plenty of honeyed and caramelized fruits make for a smooth and very rich feel. The finish is delicately intense and sweet, and offers quite some power (despite the wine only having 7% of alcohol). 2033-2058

2018er	Später-Veit	Piesporter Goldtröpfchen Riesling Kabinett Ames	05 19	93
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The 2018er Piesporter Goldtröpfchen Riesling Kabinett Ames was made from fruit harvested at 87° Oechsle in a parcel on a very steep part of the hill just behind the Ferres part still largely planted with un-grafted vines, and was fermented down to sweet levels of residual sugar (70 g/l). This immediately captures one's attention through its most beautiful and ripe nose of yellow peach, whipped almond cream, pear, a hint of marzipan and apricot. The wine delivers some honeyed and ripe fruits more commonly found in Auslese bottlings on superbly creamy and juicy palate. The wine is on the sweet side and this feel carries over right into the very long and refined finish. While not a Kabinett, this is nevertheless a beautiful sweet wine, which will offer much pleasure once it reaches maturity, in a decade or do. 2028-2058

2016er	Später-Veit	Piesporter Goldtröpfchen Riesling Kabinett Trocken Grand Reserve	09 19	91+
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The 2016er Riesling Grand Reserve, as it is referred to on the consumer label, was made from fruit harvested at 85° Oechsle in the central part of the vineyard just behind the village, and was fermented down to bone-dry levels of residual sugar (3 g/l). It was matured on its fine lees for 30 months before being bottled (hence the late AP number). The wine delivers a fully aromatic and complex nose of beeswax, lanoline, ripe peach, prune, bergamot and minty herbs, as well as a hint of toffee. The presence of coconut cream and fine spices gives the wine almost the presence of a white Burgundy on the palate. The wine proves nicely structured, intense and dry in the very long and zesty finish. A touch of oxidative notes (toffee, nut and almond) and rather intense tartness emerge in the otherwise fresh after-taste of this fascinating even if quite unique expression of dry Riesling Kabinett. The wine becomes fresher with air, so we would opt to wait a little bit before starting to enjoy it. It could well have developed positively by then. 2021-2031



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By Jean Fisch and David Rayer

Weingut Später-Veit

(Piesport – Middle-Mosel)

2018er	Später-Veit	Piesporter Goldtröpfchen Riesling Spätlese Jupp	13 19	91+
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese Jupp was made from fruit harvested at 92° Oechsle in a parcel situated in the prime full south-facing Taubengarten sector of the vineyard which previously belonged to "uncle Josef" (Jupp is the local slang for Josef), and was fermented down to sweet levels of residual sugar (85 g/l). The wine proves is quite reduced and almost non-saying at first. It needs extensive airing to reveal its quite opulent and rich nose of candy floss, coconut juice, pineapple, pear and quince jelly. The wine is still quite sweet and smooth at this early stage, and only timidly shows quite some complexity in the very long and juicy finish. A touch of ripe acidity emerges in the after-taste. This impressive sweet wine only needs time to integrate all its richness. 2033-2068

2018er	Später-Veit	Riesling Feinherb Rotschiefer	17 19	91
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The 2018er Riesling Feinherb Rotschiefer comes from the Piesporter Grafenberg and was fermented down to 13 g/l of residual sugar. It offers a superb nose of minty and aniseed herbs, grilled citrus, lime tree, grapefruit, earthy spices and a hint of coconut milk. The wine is superbly balanced on the palate where juicy fruity flavors are interplaying with zesty acidity. The dry-tasting finish proves spicy and refreshingly pure. There is a hint of tartness and CO2 still in need of integration. This is a beautiful off-dry Riesling in the making. 2021-2033

2018er	Später-Veit	Piesporter Domherr Riesling Spätlese Feinherb	15 19	90+
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The 2018er Domherr Riesling Feinherb, as it is referred to on the front label, comes from grapes harvested at 96° Oechsle and was fermented down to 20 g/l of residual sugar. The wine proves quite reduced at this stage and only gradually reveals some scents of spices, minty herbs, grapefruit, grilled citrus and cashew, as well as some riper scents of fruits including pineapple and pear. The wine is juicy but also quite sweet on the palate at this stage. The acidity feel is rather on the lower side initially, even some zesty fruits come through in the long finish. The after-taste reveals the powerful side of the wine. This outstanding wine could exceed our expectations as it becomes more nuanced with age. 2024-2033

2018er	Später-Veit	Riesling Trocken Blauschiefer	10 19	89
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The 2018er Riesling Trocken Blauschiefer comes from the steep part of the Piesporter Falkenberg, and was fermented down to legally dry levels (4 g/l of residual sugar). It offers a comparatively big and powerful nose of earthy spices, pineapple, barbecue herbs, rosemary and a hint of camphor. The wine proves quite opulent and intense on the palate but this opulence is wrapped into some creamy and fruity flavors. This is best enjoyed on the short term with some rich food, which will buffer off the baroque nature of the wine. Now-2023

2018er	Später-Veit	Riesling Trocken Quarzit	04 19	89
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The 2018er Riesling Trocken Quarzit comes from the central part of the Piesporter Falkenberg which is dominated by quartzite, and was fermented down to legally dry levels (4 g/l of residual sugar). It delivers a quite smoky yet delicate and flowery nose of minty herbs, grapefruit, vineyard peach, earthy spices and fresh almond. The wine is finely juicy and creamy on the palate. Some acidity then kicks in and has the upper hand in the long and smoky finish. The after-taste is hugely zesty smoky and tart at this early stage. This dry Riesling will need a couple of years for its finesse to emerge. 2022-2028

2018er	Später-Veit	Riesling Trocken	02 19	88
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The 2018er Riesling Trocken comes from the flatter part of the Piesporter Falkenberg, and was fermented down to legally dry levels (7 g/l of residual sugar). The wine starts off by showing some strong smoky notes of reduction including herbs, sesame and grilled cashew nut as well as some sulfur and petrol. With airing, scents of lime, grapefruit, white peach, sage and thyme join the party. The wine develops good presence and even proves slightly forceful (at least for an Estate Riesling) on the energetic and spicy palate. The finish is long and bone-dry. This kicks above its "mere" Estate dry category. Its quite reductive and herbal nose proves quite remarkable given the cuddly nature of the 2018 vintage. 2021-2028

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Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

Stefan Steinmetz was left completely unfazed by the extraordinary growing conditions in 2018: "Yes, 2018 was a dry vintage with lots of sunshine. But a little bit of rain helped the vines to get through the thick of it. I was a bit worried during the year that the resulting wines would show some of the telltale flavors from too much sun exposure [Note from the authors: these often include notes of camphor and petrol] but, fortunately, this was not the case. Sugar levels in the grapes were rising fast in September, so we decided to start our Riesling harvest already by the middle of the month. The weather remained good throughout the autumn, so we took our time and only finished our harvest at the very end of October. We brought in our Kabinett at the beginning of the harvest and were able to pick the fruit for my high-end single vineyard wines at different moments of the harvest. The vintage also gave me the possibility to bring in much Auslese fruit. We gambled on some botrytis towards the end of the harvest, but it did not really materialize, and only my Auslese GK from the Goldtröpfchen has some. We were lucky because we left some grapes out and were even able to harvest an Eiswein at the beginning of 2019. Overall, 2018 is a consumer-friendly vintage. My wines are remarkably open at this early stage but are by no means simple and direct. They have good presence and structure. Unlike what some think, these wines will be keepers."

2019 is a year full of firsts at Weingut Günther Steinmetz. It saw the first wines from the newly acquired Dhroner Hengelberg and an extension of the collaboration with Martin Gerlach from Weingut Gerlachs Mühle to the under-rated Lehmener Asoniusstein as well as the first red from a parcel in the Dhroner Hofberg taken over in 2017. Lastly, Stefan Steinmetz will experiment with some Chardonnay on a limestone-infused terroir in the Terrassenmosel.

Given all these firsts and the fact that the Estate produced quite some sweet wines, it is not surprising that the 2018 collection is huge in size: It will include well over 40 different bottlings, ranging from the Estate liter bottling over high-end dry or dry-tasting Riesling bottlings to no less than five Auslese and an Eiswein! The Estate also released its N.V. Riesling Sekt made from the grapes harvested in 2016.

Stefan Steinmetz produced a huge collection, not only in style but also in quality. The dry Riesling which we have tasted so far may be a bit bigger than usual, yet they remain outstanding and full of character. However, the fruity-styled and sweet wines really steal the show this year. In particular, the spectacular Auslese GK from the Brauneberger Juffer-Sonnenuhr ranks among one of the finest of the vintage. Also the other Kabinett, Spätlese and Auslese are truly remarkable. No wonder Stefan Steinmetz was so unfazed by the vintage! Lovers of Spätburgunder should keep a close eye on the Estate's wonderfully deep suave, deep, and complex 2017er Pinot Noir: They are some of the finest in the Region. Finally, lovers of mature Mosel should plunge on the gorgeous 1996er Brauneberger Juffer Spätlese which the Estate re-released now!

NB: The Estate liter bottling, Alte Reben, Wintricher Geierslay sur Lie, Wintricher Geierslay GW, Kestener Paulinshofberger, Piesporter Goldtröpfchen GP, Piesporter Grafenberg, Ürziger Würzgarten Alte Reben, Piesporter Treppchen Terrassen and Katteneser Steinchen Liquid Fossil as well as the non-Riesling bottlings were not tasted. The 2018er Pinot bottlings (white and red) will be tasted upon release, next year.

2018er	Günther Steinmetz	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK	16 19	97
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese GK was harvested early at 110° Oechsle, and fermented down to fully noble-sweet levels of residual sugar. It offers a stunning nose of passion fruit, gooseberry, bitter lemon, whipped cream, floral elements and chalky minerals, all wrapped into some creamy apricot blossom. The wine has the oily smoothness of a high-end Auslese lange GK but retains great elegance and finesse despite the sweetness. A gorgeous kick of zest brings pep to the dried fruits and finely unctuous yet precise finish. This magnificent sweet wine is an immense success! 2033-2068

2018er	Günther Steinmetz	Neumagener Grosser Hengelberg Riesling Auslese GK	14 19	95
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The 2018er Neumagener Grosser Hengelberg Riesling Auslese GK was harvested at 105° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a superb nose of star fruit, passion fruit, gooseberry, bitter pineapple, whipped cream, ginger and herbs. The wine is beautifully creamy yet immensely playful on the multi-layered palate and leaves a feel of star fruit, pear, honey, date, and coconut cream in the subtly exotic and nicely zesty finish. This superb Auslese is promised to a great future! 2033-2068

2018er	Günther Steinmetz	Dhroner Hofberg Riesling Auslese GK	15 19	95
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The 2018er Dhroner Hofberg Riesling Auslese GK was harvested at 110° Oechsle in the classical part of the vineyard, and was fermented down to noble-sweet levels of residual sugar. It still proves rather reduced and marked by residual scents from its spontaneous fermentation. It is only gradually that it reveals its underlying nose made of mirabelle, greengage, melon, pear, brown sugar, a hint of tangerine, and earthy spices. The wine is incredibly well balanced and zesty on the creamy palate and leaves a firmly citrusy feel in the creamy and hugely complex finish. Despite the almost unctuous weight, this high-end Auslese remains immensely playful. What a stunning success! 2028-2058



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The 2018er Neumagener Grosser Hengelberg Riesling Spätlese GK was harvested at 94° Oechsle, and was fermented down to fully sweet levels of residual sugar. It offers a superb nose of white peach, greengage, pear, coconut cream, ginger, smoky herbs and spices. The wine is beautifully multi-layered on the creamy palate and leaves a superb feel of creamy and zesty fruits in the long finish. It has the subtle playful presence of an Auslese but a superbly complex and multilayered one. What a gorgeous wine! 2028-2048

2018er	Günther Steinmetz	Brauneberger Mandelgraben Riesling Eiswein	22 19	93
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The 2018er Brauneberger Mandelgraben Riesling Eiswein was harvested at 160° Oechsle in the early hours of January 21, 2019, and was fermented down to noble-sweet levels of residual sugar. Already hey-colored, this wine offers a rather backward nose of bitter lemon, date, earth, fine spices and smoke. It is firmly herbal and unctuously sweet on the oily and creamy palate and leaves a direct feel of raisin, date, quinine and almond cream in the long and suave rather than fully racy finish. This beautifully baroque dessert wine is stylistically closer to an Auslese lange GK than to an Eiswein. 2028-2048

2018er	Günther Steinmetz	Piesporter Goldtröpfchen Riesling Auslese GK	18 19	93
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The 2018er Piesporter Goldtröpfchen Riesling Auslese GK was harvested late at 114° Oechsle from shriveled berries, and was fermented down to noble-sweet levels of residual sugar. This offers a gorgeous nose made of passion fruit, mango, pear, bitter lemon, herbs and almond cream as well as some hints of dried fruits. The wine is almost oily on the superbly playful and precise palate and leaves a gorgeous feel of ripe and playful fruits in the slightly powerful finish (the wine does have 9% of alcohol). 2028-2048

<u>2017er</u>	Steinmetz und Hermann	Pinot Noir ***	04 19	93
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The 2017er Pinot Noir *** comes from a parcel in the Burgener Römerberg planted with 30 year-old vines, which is jointly tended by Stefan Steinmetz (Weingut Günther Steinmetz) and Christian Hermann (Weingut Dr. Hermann) and vinified at the facilities of Stefan Steinmetz. This bright-red colored wine was only destemmed to 40% and was fermented in 3 year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. It offers a stunning and hugely precise nose made of strawberry jam, violet, clove, soy sauce and smoke. The wine is gorgeously balanced on the multi-layered palate. The finish is velvety and yet also superbly precise and vibrant. This is the finest newly released Spätburgunder we have tasted to date from the Mosel. 2022-2032

2018er	Günther Steinmetz	Kestener Paulinsberg Riesling Auslese GK	17 19	92
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The 2018er Kestener Paulinsberg Riesling Auslese GK was harvested at 110° Oechsle from essentially shriveled berries and very little botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully exotic nose of pineapple, star fruit, ginger, apricot, almond cream and aniseed herbs. The wine is smooth and engaging on the comparatively focused palate and leaves a rich feel of ample fruits in the finish. A touch of zest brings some freshness and depth to this creamy and very fruit-driven Auslese. 2033-2058

2018er	Günther Steinmetz	Mülheimer Sonnenlay Riesling Kabinett	19 19	92
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The 2018er Mülheimer Sonnenlay Riesling Kabinett comes from fruit harvested at 84° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a reduced nose made of dried herbs, pear, cassis, floral elements and smoke. The wine offers the juicy and creamy presence of a Spätlese on the palate and leaves a beautiful feel of gooseberry, pear, apple and star fruit in the long and racy finish. Bitter sweetness and refreshing minty herbs add to the pleasure in the after-taste. This wine may be slightly big for a Kabinett but it is a beautifully playful Spätlese in the making! 2028-2048

2018er	Günther Steinmetz	Neumagener Rosengärtchen Riesling von den Terrassen	36 19	92
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The 2018er Neumagener Rosengärtchen Riesling von den Terrassen is an off-dry wine (with 14 g/l of residual sugar) harvested at 94° Oechsle from 45 year-old vines in a terraced part of the prime Leienberg sector of the vineyard. It offers a broad and rich nose made of candied lime, ginger, earthy spices and herbs. The wine is smooth and nicely multi-layered on the palate and leaves a ripe feel of barbeque herbs, zesty acidity, pear, mirabelle and spices. The after-taste underlines the underlying power of this intense yet complex wine. 2021-2031



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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 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	Günther Steinmetz	Brauneberger Juffer Riesling Kabinett Feinherb	21 19	91
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The 2018er Brauneberger Juffer Riesling Kabinett Feinherb comes from fruit harvested at 88° Oechsle in the upper part of the vineyard (above the Juffer-Sonnenuhr) and in the Hasenläufer sector, and was fermented down to 20 g/l of residual sugar. It offers a beautiful nose of vineyard peach, pear, aniseed herbs and smoke. The wine is nicely zesty and playful on the fruit-infused palate and leaves a mouthwatering feel of orchard fruits, herbs and minerals in the long and juicy finish. This is a beautifully light off-dry Riesling to enjoy over the coming years. 2023-2033

2018er	Günther Steinmetz	Dhroner Grosser Hengelberg Riesling	35 19	91
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The 2018er Dhroner Grosser Hengelberg Riesling GD (standing for Grosser Dhroner) is an off-dry wine (with 15 g/l of residual sugar) made from fruit harvested at 96° Oechsle and left on its lees until being bottled in August. It offers a big and bold nose made of gooseberry tart, mint, camphor and smoky elements. The wine is slightly powerful and intense on the palate, and leaves a slightly hot feel in the otherwise long and complex finish and in the lingering after-taste. Now-2023

2018er	Günther Steinmetz	Dhroner Hofberg Riesling GD	30 19	91
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The 2018er Dhroner Hofberg Riesling GD (standing for Grosser Dhroner) is an off-dry wine (with 18 g/l of residual sugar) harvested at 105° Oechsle made from over 40-50 year-old vines in the classical part of the vineyard. It offers a hugely aromatic nose made of ginger, minerals, pear, grapefruit jam, melon, aniseed herbs and smoke. The wine is smooth and ample on the delicately zesty palate and leaves a beautiful feel of pear, citrusy zest and fine herbal elements in the satisfyingly long and quite powerful finish. Despite a whopping 13.5% of alcohol, this off-dry wine remains fruity and comparatively elegant in the vineyard peach-infused after-taste. It is really best left alone for a few years in order for the slightly upfront sweetness to recede into the background. 2026-2033

2017er	Günther Steinmetz	Kestener Herrenberg Pinot Noir Unfiltriert	03 19	91
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The 2017er Kestener Herrenberg Pinot Noir Unfiltriert was only destemmed to 50% and was fermented in 3-year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. This pale brick-red colored wine proves rather backward and only gradually reveals a deep and ripe nose made of cooked red berried fruits, some smoke, a hint of herbs and spices. The wine is delicate and silky on the palate, where more red berried fruits and some green herbs are blended into a hint of vanilla. The flavors merge together as the wine is exposed to air. The finish is surprisingly intense despite a brilliantly low 11.5% of alcohol. This elegant and subtle expression of Mosel Pinot Noir will prove quite enjoyable for a decade and more. 2022-2032

2018er	Günther Steinmetz	Kestener Paulinsberg Riesling Spätlese GK	12 19	91
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The 2018er Kestener Paulinsberg Riesling Spätlese GK was harvested at 98° Oechsle from shriveled berries well into Auslese category, and was fermented down to sweet levels of residual sugar (70 g/l). It offers a big and smooth nose of apricot, pear, melon, bitter lemon, ginger and aniseed herbs. The wine proves nicely smooth and playful on the palate and shows a nicely direct feel of bitter grapefruit and apricot cream in the direct and comparatively zesty finish. 2028-2048

2017er	Günther Steinmetz	Mülheimer Sonnenlay Pinot Noir Unfiltriert	04 19	91
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The 2017er Mülheimer Sonnenlay Pinot Noir Unfiltriert was destemmed to 40% and fermented in 3 year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. This pale brick-red colored wine offers a superbly complex nose made of cooked strawberry, stewed cranberry, dark cherry, cloves and fine spices. It unleashes some gorgeous flavors of wild strawberry jam, fine spices and clove in the suave and beautifully silky palate. It leaves a lively and multi-layered feel of fruits and spices in the long and beautifully elegant finish. A kick of acidity brings freshness to the after-taste. This light-weighted expression of Pinot Noir is nicely complex and superbly elegant. 2022-2032



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(Brauneberg – Middle Mosel)

2018er	Günther Steinmetz	Piesporter Grafenberg Riesling Kabinett	20 19	91
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The 2018er Piesporter Grafenberg Riesling Kabinett comes from fruit harvested at 86° Oechsle and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a beautiful nose of passion fruit, cassis and apricot, as well as whipped cream and fine earthy spices. The wine has the slightly creamy side of a Spätlese on the otherwise remarkably zesty palate and leaves a nice fruity feel of apricot, pear and greengage in the long and mouthwatering finish. This proves beautifully balanced even if slightly direct in its after-taste. 2028-2048

2018er	Günther Steinmetz	Brauneberger Juffer Riesling GB	29 19	90+
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The 2018er Brauneberger Juffer Riesling GB (standing for Grosser Brauneberger) was made from fruit harvested at a whopping 103° Oechsle on 30-year-old vines in the Hasenläufer sector and was fermented down to 20 g/l of residual sugar. This offers a rather mineral and seemingly oak-influenced nose made of pear, melon, herbs and spices. The wine tastes fully off-dry on the palate and leaves a smooth and slightly hot feel in the finish (it does have 13% of alcohol). This big expression of off-dry Riesling really needs a decade to find its balance. It could then warrant a higher rating if it manages to harness its alcoholic power. 2028-2038

2018er	Günther Steinmetz	Dhroner Grosser Hengelberg Riesling Reserve	34 19	90+
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The 2018er Dhroner Grosser Hengelberg Riesling Reserve is an off-dry wine (with 15 g/l of residual sugar) made from fruit harvested at 103° Oechsle, and was fermented in a Stockinger 600 liter-cask until being bottled in August. The wine offers a bold nose bitter grapefruit, mango and pineapple as well as vanilla and other oak elements. The wine is still quite under the impact of the slightly coarse oak on the off-dry yet rather tart palate. It leaves however a gorgeous feel of delicately exotic fruits in the long and overall nicely balanced finish. This rather off-the-chart expression of Riesling has some upside potential as the oak elements will integrate into the wine. 2023-2033

2017er	Günther Steinmetz	Dhroner Hofberg Pinot Noir Unfiltriert	05 19	90
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The 2017er Dhroner Hofberg Pinot Noir Unfiltriert comes from 25-year-old vines in the classical part of the vineyard, It was only destemmed to 60% and was fermented in 3-year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. This pale-colored wine offers a rather broad nose made of ripe cherry and herbs. The wine becomes more precise after some extensive airing. It then proves rather inviting on the easy palate packed with direct sweet fruit jam. The wine proves nicely fruity in the long and fruit-driven finish. 2022-2032

2018er	Günther Steinmetz	Dhroner Hofberg Riesling	37 19	90
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The 2018er Dhroner Hofberg Riesling is a legally dry Riesling (8 g/l of residual sugar) made from fruit harvested at a full 94° Oechsle on the Hengelberg hill, i.e. in a south-west facing part of the vineyard situated on the other side of the river to the village of Dhron. It offers a beautifully ripe nose made of mirabelle, pear, aniseed herbs and fine smoky elements. A gorgeously racy touch of zest runs through the wine and adds finesse and elegance to this comparatively racy expression of dry Riesling. The finish is juicy, playful and persistent. This is a beautiful wine with a nice sense of lightness despite its rather full 12.5% of alcohol. 2021-2028

2017er	Günther Steinmetz	Kestener Paulinsberg Pinot Noir Unfiltriert	02 19	90
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The 2017er Kestener Paulinsberg Pinot Noir Unfiltriert was only destemmed to 50% and was fermented in 3-year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. This pale-colored wine offers a rather subtle nose of strawberry jam, violet and fine spices. The wine proves packed with sweet ripe red-berried fruits wrapped into some lactic elements on the palate. It leaves a lingering and nicely fresh feel in the long finish. This wine is nicely complex in its delicate and suave style. 2022-2032

2018er	Steinmetz und Gerlach	Lehmener Ausoniusstein Riesling	33 19	90
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This wine is the result of a collaboration between Stefan Steinmetz (Weingut Günther Steinmetz) in Brauneberg and Martin Gerlach (Weingut Gerlachs Mühle) in Kobern-Gondorf, using the fruit from the under-rated Lehmener Ausoniusstein, a south-east orientated terraced vineyard in the Terrassenmosel part of the region, just upriver of Winnigen and Kobern. The 2018er Lehmener Ausoniusstein Riesling is an off-dry wine (with 14 g/l of residual sugar) made from fruit harvested at 101° Oechsle on century year-old un-grafted vines and is the result of a long fermentation in stainless steel. It offers a reduced nose made of pear, ginger, herbs and fine spices. The wine is quite ample and imposing on the powerful and creamy-smooth palate and leaves an intense and slightly hot feel in the long and assertive finish. This wine will please lovers of baroque expressions of not fully dry-tasting Riesling. 2023-2033



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

N.V.	Günther Steinmetz	Riesling Sekt Brut Alte Reben	(No AP)	90
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The Riesling Sekt Brut Alte Reben with Lot Number 01/19 comes from fruit harvested in 2016 on 60-year-old and still largely un-grafted vines on the west-facing Veldenzer Grafschafter Sonnenberg, and spend 24 months on its fine lees before being disgorged with 6 g/l of dosage in May 2019 (the disgorgement date is not provided on the label). It offers a gorgeous nose of pear, passion fruit, earthy spices and smoke. The wine is still slightly sharp but already hugely satisfying on the delicately tickly and lively palate. The finish is gorgeous and nicely made. This only needs a couple of months of bottle aging after disgorgement to fully shine. 2020-2026

2018er	Günther Steinmetz	Brauneberger Riesling	10 19	89
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The 2018er Brauneberger Riesling is a dry wine (with 8 g/l of residual sugar) from the Mandelgraben. It offers an ample and creamy nose made of mango, pear, mirabelle, apricot, cream, and fine spices. The wine is smooth and off-dry on the creamy palate and leaves a powerful feel of pear puree and fine herbs and spices in the long and suave finish. It will need some bottle aging to absorb its sense of smoothness and truly shine. 2026-2033

2017er	Günther Steinmetz	Pinot Noir Unfiltriert	01 19	88
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The 2017er Pinot Noir Unfiltered comes from Estate holdings in Burgen, Kesten and Mülheim as well as fruit in the Brauneberger Klostergarten and Piesporter Falkenberg bought from befriended growers. It was only destemmed to 60% and was fermented in used barrique for 12 months before being bottled unfiltered. This pale-colored wine offers a beautifully complex nose made of frozen raspberry, cooked strawberry, clove, herbs and fine spices. It proves beautifully smooth and silky on the palate and leaves a filigreed feel of herbs and ripe fruits in the long and suave finish. A hint of oak comes through in the after-taste and still needs to integrate, something which will happen in 5 years or more. 2022-2032

2018er	Günther Steinmetz	Wintricher Ohligsberg Riesling	38 19	88
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The 2018er Wintricher Ohligsberg Riesling is an off-dry wine (with 12 g/l of residual sugar) harvested at 96° Oechsle without botrytis from 40-50 year-old vines. It offers a big and ripe nose made of honey, herbs, a hint of camphor, fine spices and smoke. The wine is rather intense, ripe and round on the palate and leaves a slightly forceful feel in the long, broad slightly hot finish. 2021-2026

MATURE RIESLING COMMERCIALY AVAILABLE AT THE ESTATE

1996er	Günther Steinmetz	Brauneberger Juffer Riesling Spätlese	05 98	92
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The 1996er Brauneberger Juffer Riesling Spätlese was made from fruit harvested in the Hasenläufer part of the vineyard and was fermented in traditional Fuder cask for two years (hence the late AP number), down to fully off-dry levels of residual sugar (30 g/l). It offers the most beautifully golden-yellow of colors and immediately captures one's attention through superb notes of citrusy elements, tea, herbs and a hint of cream. But it is really on the gorgeously smooth (and almost dry-tasting) palate that this beautifully mature wine comes into its own as great flavors of chalky minerals, lemon zest, grapefruit, green herbs and smoke tickle one's senses. The wine is focused, tight and remains so right into the long and racy finish. Only the slightly drying after-taste has kept us rating from going through the roof. This textbook of an old-styled off-dry Spätlese is very hard to resist! Now-2021

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Nik Weis – St. Urbans-Hof (Leiwen – Middle-Mosel)

Nik Weis thinks highly of his vintage despite the high ripeness: "2018 was quite a vintage. Winter lasted until almost the end of March and then the weather essentially turned to sunny and warm as in summertime, without the transition period usually found in spring. This meant that bud break occurred rapidly and flowering already at the end of May, a solid three weeks earlier than long term average. The warm weather during flowering led to a little veraison which was actually quite welcome as it allowed the clusters to be more airy and reduce a little bit the yields. A few rains then caused us some diseases and foliation challenges. After that, the summer was simply dry. Younger vines suffered, no discussion about that, but our older vines weathered the dryness well. In addition, we regularly had some rain, never enough but still giving some relief. The grapes were already ripening at a fast rate in September. We are adepts of late picking but, even for us, 2018 was one of the earliest ever. We started our Riesling harvest in the last week of September and worked more or less continuously until the end of October. There was not a lot of botrytis, but we were still able to bring in some BA and TBA material. Overall, the vintage is a crowd-pleaser but it is more than that. I think that our wines have good structure and will age gracefully."

The Estate produced its usual portfolio of wines right up to two TBAs (from the Ockfener Bockstein and the Piesporter Goldtröpfchen) and one BA (Piesporter Goldtröpfchen). The portfolio also includes a GG from the Piesporter Goldtröpfchen for the first time (this comes from a newly acquired parcel in the sector of the vineyard situated above Ferres, near the Schubertslay). It will also produce a special cask of Bockstein GG called Z (referring to the prime former single vineyard Zickelgarten, a name it is no longer allowed to put on the label for legal reasons).

Nik Weis produced another very convincing collection which turns out riper and rounder than usual given the nature of the 2018 vintage. The dry wines are packed with flavors and the fruity-styled wines, while kicking often at a level higher than their declared Prädikat, only need time to shed their early sweetness and reveal the underlying zest running through their core. The sweet wines are luscious in their round and rich style. However, if we had to highlight one wine in this year collection, it will have to be the Estate's Mosel Riesling (White Label). This humble Estate wine completely defies the logic of the vintage and its rank, and will give many high-end Riesling a run for their money. It may well be the "Estate wine of the year."

NB: The Non-Riesling wines were not tasted. The Saarfelser Spätlese, Auslese and Auslese GK, as well as the Laurentiuslay Auslese, Bockstein Auslese GK, the BA and the TBAs were not yet ready for tasting. The GGs will be reviewed in the October Issue.

2018er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Auslese GK	37 19	93
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The 2018er Piesporter Goldtröpfchen Riesling Auslese GK is made from botrytized fruit harvested at 113° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It delivers a superbly rich and aromatic nose of grapefruit, anise, apricot, almond cream, honey, pear, licorice, and candy floss. There is quite some sweetness at play on the superbly smooth palate, but a good kick of acidity gives the wine stature and structure. The finish is extremely intense and even a tad powerful. This beautiful dessert wine only needs a decade of patience to integrate its components and shine. 2028-2048

2018er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Auslese	38 19	92
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The 2018er Bockstein Spätlese, as it is referred to on the consumer label, is made from fruit harvested at 100° Oechsle, and was fermented down to sweet levels of residual sugar. Minty herbs and candied lime quickly gives way to richer scents of candied grapefruit, pineapple, honeyed almond cream and pear. The wine proves nicely playful as the sweetness is well packed into a great zesty feel on the palate and in the very long and refreshing finish. The sweetness in the after-taste still needs to integrate so patience will be required. 2028-2048

2018er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Spätlese	42 19	92
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The 2018er Bockstein Spätlese, as it is referred to on the consumer label, is made from fruit harvested at a full 100° Oechsle, and was fermented down to sweet levels of residual sugar. It delivers the rich and ripe nose of an Auslese as scents of baked pineapple, honeyed peach, a hint of toffee, whipped cream, and dried exotic fruits emerge from the glass. This Auslese-style richness is also noticeable on the palate where ample creamy and honeyed fruits give the wine a comparatively soft and still quite sweet structure at this early stage. However, a refreshing kick of acidity comes through in the long finish. This beautiful Auslese-styled wine will require quite some time to absorb its sweetness and reveal all its nuances. 2033-2048

2018er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Auslese	36 19	92
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The 2018er Goldtröpfchen Auslese, as it is referred to on the consumer label, is made from fruit harvested at 103° Oechsle, and was fermented down to sweet levels of residual sugar. It offers a rich yet clean nose of candy floss, candied grapefruit, orange peel, smoke, almond cream, and dried herbs. The wine proves nicely juicy and creamy on the comparatively smooth and soft palate. Fresh flavors of vineyard peach, honeyed and apricot lead to a smooth but also nicely light-footed and playful finish, and this despite the currently very sweet after-taste. This impressive Auslese only needs a decade of patience to reveal its full potential. 2033-2058



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Nik Weis – St. Urbans-Hof

(Leiwener – Middle-Mosel)

2018er	Nik Weis – St. Urbans-Hof	Mosel Riesling (White Label)	22 19	91
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The 2018er Mosel Riesling comes from parcels partially planted with very old vines in the Leiwener Klostergarten and was fermented to dry-tasting levels of residual sugar. It offers a beautifully intense and superbly complex nose made of smoke, spices, pear, yellow peach, grapefruit and citronella, all wrapped into residual scents from its spontaneous fermentation. The wine proves deliciously charming on the palate where ample creamy fruits make for a smooth and delicate feel. The finish is tight, zesty and above all intensely spicy. The hugely long after-taste is beautifully dry, pure and energetic. This glorious Estate wine kicks far above the usual standards of these wines and should not be missed. What a huge success! 2020-2033

2018er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Kabinett	40 19	91
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The 2018er Bockstein Kabinett, as it is referred to on the consumer label, is made from fruit harvested at 84° Oechsle in the Neuwiese part of the vineyard, and was fermented down to fruity-styled levels of residual sugar. It offers a rich and fruit-driven nose made of yellow peach, orange blossom and pineapple, all wrapped into creamy scents of almond and residual scents from its spontaneous fermentation. The wine shows the full ripeness and sweet presence of a clean Auslese on the palate, and leaves one with a nicely zesty and intense feel in the very long finish. 2028-2043

2018er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Spätlese	25 19	91
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The 2018er Goldtröpfchen Spätlese, as it is referred to on the consumer label, is made from fruit harvested at a full 100° Oechsle, and was fermented down to sweet levels of residual sugar. A minty and initially quite refreshing feel of herbs quickly gives way to a riper and more aromatic set of scents made of candied grapefruit, apricot, yellow peach, licorice, and smoke. The wine coats the palate with intense creamy and fruity flavors. A nicely tickly acidity adds a playful side to this comparatively sweet and rich wine. This bigger expression of Spätlese will need a good decade to fully blossom. 2028-2048

2018er	Nik Weis – St. Urbans-Hof	Leiwener Laurentiuslay Riesling Spätlese	41 19	90
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The 2018er Laurentiuslay Spätlese, as it is referred to on the consumer label, is made from fruit harvested at full 104° Oechsle, and was fermented down to sweet levels of residual sugar. This still quite reductive wine needs a few minutes in the glass to come together and reveal its attractive nose made of candied grapefruit, earthy spices, aniseed herbs, a hint of camphor, and candy floss. The wine proves superbly creamy but also still quite on the sweet side on the palate, and leaves one with a comparatively soft and round feel in the long and charming finish. This light fruity Auslese-styled wine will need quite a few years to integrate its sweetness and become more nuanced. 2028-2043

2018er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Kabinett	26 19	90
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The 2018er Goldtröpfchen Kabinett, as it is referred to on the consumer label, is made from fruit harvested at a full 90° Oechsle, and was fermented down to fruity-styled levels of residual sugar. It is quite reductive at first and only slowly reveals its ripe nose of candy floss, canned yellow peach, herbs, smoke, pineapple and candied grapefruit. Creamy yellow and ripe fruits make for a seductive feel with Spätlese presence on the palate. The wine leaves one with a dash of earthy spices and tartness wrapped into candied grapefruit in the intense and slightly forceful finish. The after-taste is superbly persistent and not as sweet as one would initially expect given the weight of the wine. It will however need a few years to fully shine. 2024-2033+

2018er	Nik Weis – St. Urbans-Hof	Wiltinger Riesling Alte Reben	21 19	90
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The 2018er Wiltinger Riesling Alte Reben is an off-dry wine made from a parcel planted with un-grafted vines in 1905 in the original, upper and iron-rich part of the Wiltinger Schlangengraben. It proves quite restrained and beautifully herbal and spicy at first, and only gradually reveals its complexity as notes of fresh pineapple, candied grapefruit, minty herbs, yellow peach and pear emerge from the glass. Ripe fruits give the wine quite some presence on the superbly creamy and playful palate. Yet the finish is impeccably balanced, fresh and long. There is still quite some sweetness lurking around at this early stage, but the overall finesse and depth are quite impressive for a mere village bottling. 2023-2033



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Weingut Nik Weis – St. Urbans-Hof

(Leiwen – Middle-Mosel)

2018er	Nik Weis – St. Urbans-Hof	Saar Riesling (Black Label)	10 19	88+
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The 2018er Saar Riesling comes from old vines in the Wiltinger Schlangengraben, and was fermented down to fully off-dry levels of residual sugar, hence the black label. An initial whiff of smoke and reduction quickly gives way to an aromatic and ripe scents of almond cream, coconut, pear, yellow peach, and orange blossom on the nose. The wine is delicately creamy and still on the sweet side on the palate, where ripe fruits precede some tickly acidity. It leaves one with some timid notes of smoke and pear as well as a hint of tartness in the long and quite persistent finish. This off-dry Riesling will need quite some time to find its balance but could then well exceed our expectations. 2023-2038

2018er	Nik Weis – St. Urbans-Hof	Riesling Schiefer (White Label)	17 19	88
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The 2018er Schiefer Riesling comes from recently acquired vineyards in Mehring and from the upper, flatter part of the Schodener Saarfelser Marienberg, and was fermented to dry-tasting level of residual sugar. It offers a quite intensely minty nose of pear, camphor, grapefruit, herbs and spices. The wine is initially on the soft, light and creamy side but becomes more focused in the spicy, smoky and fully dry-tasting finish. This very nice dry-tasting Riesling will offer much pleasure as of next year, once the touch of tartness in the after-taste will have integrated. 2020-2028

2018er	Nik Weis – St. Urbans-Hof	Mehring Riesling Alte Reben	28 19	88
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The 2018er Mehring Riesling Alte Reben was made from 40-70 year-old vines in the Mehring Blattenberg, and was fermented down to dry-tasting levels of residual sugar. It exhibits a quite aromatic and fruit-driven nose of candy floss, orange blossom, grapefruit zest, lime and spices. The wine is nicely smooth and ripe, yet also light-weighted and easy to enjoy on the palate. The finish has more focus and zest, which gives the wine a good kick of freshness. This off-dry wine will need at least two years to integrate its tail of sweetness and reveal its full potential. 2021-2028

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2018 Mosel Vintage – Other Recommended Wines (Part II)

This section includes noteworthy wines tasted during our summer tastings. We also included some 2011 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.

Agritiushof	<i>Oberemmel</i>
Josef Bernard-Kieren	<i>Graach</i>
Blees-Ferber	<i>Leiwen</i>
Blesius	<i>Graach</i>
Dr. Hermann (Complement)	<i>Erden</i>
Goswin Kranz (Complement)	<i>Brauneberg</i>
Axel Pauly	<i>Lieser</i>
S.A. Prüm	<i>Wehlen</i>
Andreas Roth	<i>Erden</i>
Stairs n' Roses	<i>Kinheim</i>
Steinmetz und Hermann	<i>Brauneberg / Erden</i>
Steinmetz und Gerlach	<i>Brauneberg / Kobern-Gondorf</i>
Viermorgenhof	<i>Kinheim</i>
Würtzberg	<i>Serrig</i>





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By Jean Fisch and David Rayer

Weingut Agritushof

(Oberemmel – Saar)

2018er	Agritushof	Oberemmeler Karlskopf Riesling Spätlese Karlskopf	19 19	88
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The 2018er Riesling Spätlese Karlskopf, as it is referred to on the main part of the label (the reference to this privileged south-facing, high-altitude *Katasterlage* situated in the Oberemmeler Karlsberg and previously owned by the von Kesselstatt Estate is left for the side label) was fermented down to barely off-dry levels of residual sugar (15 g/l). It offers a rather engaging nose made of star fruit, pear, mirabelle, Provence herbs and fine spices. The wine is nicely playful on the fruity and delicately zesty palate and leaves a direct and satisfying feel of fruits in the almost dry-tasting finish. Now-2026

N.V.	Agritushof	Riesling & Chardonnay Blanc de Blancs Sekt Brut	01 19	88
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The Riesling & Chardonnay Blanc de Blancs Sekt Brut AP 01 19 comes from an equal blend of the two grape varieties harvested in 2016 respectively in the Oberemmeler Karlskopf (a privileged south-facing, high-altitude *Katasterlage* in the Oberemmeler Karlsberg) and the Oberemmeler Rosenberg. It was left on its lees for 15 months before being disgorged with a dosage of 9 g/l in January 2019 (the disgorgement date is not provided on the label). This Sekt offers a rather big yet subtle nose of pear, star fruit, herbs and spices. A most subtle mousse enhances a rather forceful and powerful palate (the wine has 13% of alcohol) and leaves one with a fruity and delicately smooth rather than bone-dry finish. This Sekt maybe a tad powerful on its own and should be served with food to buffer off its underlying power. Now-2021

2018er	Agritushof	Oberemmeler Karlskopf Riesling Kabinett Grauschiefer	11 19	87
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The 2018er Riesling Kabinett Grauschiefer, as it is referred to on the main label (the reference to this privileged south-facing, high-altitude *Katasterlage* situated in the Oberemmeler Karlsberg and previously owned by the von Kesselstatt Estate is left for the side label), was fermented down to legally dry levels of residual sugar (8 g/l). This offers a rather refreshing nose made of grapefruit, passion fruit, apple, pear and white flowers. The wine is quite lively and delicately green and racy on the palate and leaves a nicely tart feel of fresh fruits, chalky minerals and floral elements in the crispy finish. This is a deliciously engaging expression of light Saar Riesling. 2020-2024

2018er	Agritushof	Oberemmeler Karlskopf Riesling Kabinett Rotschiefer	08 19	87
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The 2018er Riesling Kabinett Rotschiefer, as it is referred to on the main label (the reference to this privileged south-facing, high-altitude *Katasterlage* situated in the Oberemmeler Karlsberg and previously owned by the von Kesselstatt Estate is left for the side label), was fermented down to off-dry levels of residual sugar (18 g/l). It offers a gorgeously spicy nose made of red berry fruits, some pear, a hint of grapefruit and brown sugar as well as earthy herbs and spices. The wine delivers some satisfyingly juicy flavors of fresh fruits and spices on the playful and zesty palate. It leaves a juicy and barely off-dry feel of pure fresh fruits in the long finish. It is only in the after-taste that some of the telltale earthier side of a hot vintage comes through. Now-2026

2018er	Agritushof	Oberemmeler Karlskopf Riesling Spätlese Alte Reben	07 19	87
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The 2018er Riesling Spätlese Alte Reben, as it is referred to on the main part of the label (the reference to this privileged south-facing, high-altitude *Katasterlage* situated in the Oberemmeler Karlsberg and previously owned by the von Kesselstatt Estate is left for the side label) was fermented down to fully fruity-styled levels of residual sugar (55 g/l). It offers a rather engaging nose made of passion fruit, apricot, coconut, white flowers, minerals and herbs. The wine has the delicately creamy yet playful side of a light Auslese on the palate and leaves one with a sense of pear, almond cream and a dash of apricot in the direct and rather light-bodied finish. 2024-2033

2018er	Agritushof	Oberemmeler Karlskopf Riesling Spätlese Felskupp	09 19	87
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The 2018er Riesling Spätlese Felskupp, as it is referred to on the main part of the label (the reference to this privileged south-facing, high-altitude *Katasterlage* situated in the Oberemmeler Karlsberg and previously owned by the von Kesselstatt Estate is left for the side label) was fermented down to fully off-dry levels of residual sugar (22 g/l). It offers a rather ample nose made of grapefruit, star fruit, pear, mirabelle and some herbal elements. The wine is nicely pure and fruity on the somewhat round palate and leaves a fully off-dry feel of fresh fruits, herbs and minerals in the medium-long finish. This will benefit from a little bit of bottle aging in order to gain in cut and complexity. 2021-2028

2018er	Agritushof	Saar Riesling Feinfruchtig	06 19	87
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The 2018er Saar Riesling Feinfruchtig comes from the Oberemmeler Karlsberg, and was fermented down to fully off-dry levels of residual sugar (29 g/l). It offers a nicely juicy ripe nose made of vineyard peach, white flowers, passion fruit, pear, grapefruit and flowers. The wine is simple and direct on the satisfyingly juicy palate and leaves a slightly rich feel of passion fruit, apricot, minerals and melon in the fruity and medium-intense finish. Now-2026



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2018er	Agritiushof	Oberemmeler Karlskopf Riesling Kabinett PurSchiefer	12 19	84
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The 2018er Riesling Kabinett PurSchiefer, as it is referred to on the main label (the reference to this privileged south-facing, high-altitude *Katasterlage* situated in the Oberemmeler Karlsberg and previously owned by the von Kesselstatt Estate is left for the side label), and was fermented down to bone-dry levels (it only has 3 g/l of residual sugar). It reveals some engaging scents of pear, citrusy fruits and herbs at first before some riper notes of mirabelle and quince as well as earthy spices join the party. The wine develops quite some fruits but also pungent scents of camphor on the ripe but balanced palate and leaves a quite powerful and almost hot feel in the intense finish. This will appeal to lovers of bigger and earthier expressions of Saar Riesling. Now-2022

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Weingut Josef Bernard-Kieren

(Graach – Middle Mosel)

2018er	Josef Bernard-Kieren	Graacher Domprobst Riesling Spätlese *** M	33 19	92
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The 2018er Graacher Himmelreich Riesling Spätlese **** M was harvested at 92° Oechsle and was fermented with ambient yeasts down to sweet levels of residual sugar (60 g/l). It is still marked by residual scents from its spontaneous fermentation and only gradually reveals rather attractive notes of pear, citrus, grapefruit, white flowers and some herbs. The wine is beautifully playful on the mineral and delicately creamy palate and leaves a long feel of cassis, passion fruit and pear in the nicely zesty finish. Citrusy fruits add freshness and cut to the creamy after-taste of this big but very appealing Auslese-styled wine. 2028-2048

2018er	Josef Bernard-Kieren	Graacher Domprobst Riesling Auslese *** Jungferwein	39 19	92
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The 2018er Graacher Domprobst Riesling Auslese *** Jungferwein was harvested at 107° Oechsle on virgin vines in the steep Puhl sector of the vineyard, and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a rather refined nose made of pear, honey, almond, mirabelle, coconut cream, wet stone and herbal elements. While there is not much acidity on the palate, the wine remains nevertheless quite playful and multilayered and leaves a juicy feel of fruits and ripe acidity in the long finish. Honey and candy floss still saturate the flavors in the after-taste but the raw materials are there for a beautiful dessert wine which may however well require much more than a decade to reach maturity. 2033-2048

2018er	Josef Bernard-Kieren	Graacher Domprobst Riesling Auslese ***	38 19	90
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The 2018er Graacher Himmelreich Riesling Auslese *** was harvested at 103° Oechsle and was fermented down to noble-sweet levels of residual sugar (113 g/l). It offers an ample nose made of mirabelle puree, licorice, wet stone, bitter lemon, tea and smoky spices. The wine is beautifully pure and fruity on the almost oily palate and leaves a nicely honeyed feel of almond and fine spices in the long and suave finish. Some vivid citrusy acidity adds cut to the after-taste. 2028-2048

2018er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Kabinett **	26 19	89
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The 2018er Graacher Himmelreich Riesling Kabinett ** was harvested at 88° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (57 g/l). It offers a big and slightly ripe nose of mirabelle, melon, bitter grapefruit, apricot blossom and whipped cream. The wine has the full sweet impact of a big Auslese on the palate and leaves a rather enjoyable even if powerful feel of citrusy zest in the imposing finish. This Auslese in all but name remains rather intense and direct in the after-taste. 2028-2048

2018er	Josef Bernard-Kieren	Graacher Domprobst Riesling Kabinett Feinherb	16 19	88
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The 2018er Graacher Domprobst Riesling Kabinett Feinherb was fermented down to fully off-dry levels of residual sugar (27 g/l). It offers an attractive even if slightly ample nose of passion fruit, grapefruit, mirabelle, aniseed herbs and some chalky minerals. The wine comes over as direct and fruity-driven on the comparatively playful palate and leaves an intense feel of mirabelle and herbs in the long and ripe finish. Some zest gives life to the sweet-tasting after-taste. 2021-2028

2018er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Spätlese ***	31 19	88
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The 2018er Graacher Himmelreich Riesling Spätlese *** was harvested at 96° Oechsle and was fermented down to sweet levels of residual sugar (82 g/l). It offers a fascinating nose of pineapple, bitter grapefruit, coconut, pear, melon, whipped cream and some earthy spices and herbs. The wine is on the sweet and slightly soft and dilute side on the palate and leaves a broad and ripe feel of sweet watery fruits in the long but slightly direct finish as one did find them sometimes in 2003. 2028-2048



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2018er	Josef Bernard-Kieren	Graacher Domprobst Riesling Spätlese Halbtrocken	14 19	87
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The 2018er Graacher Domprobst Riesling Spätlese Halbtrocken was fermented down to 16 g/l of residual sugar. It offers a big and bold nose made of hey, camphor, aniseed herbs, dry smoke and spices, all wrapped into some pear and quince. The wine is nicely playful and quite direct on the delineated and rather playful palate and leaves a powerful but without undue heat in the long and comparatively playful finish. The after-taste is on the broad side. Now-2026

2018er	Josef Bernard-Kieren	Graacher Domprobst Riesling Auslese Grosses Gewächs	10 19	86
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The 2018er Graacher Domprobst Grosses Gewächs, as it is referred to on the consumer label, is an off-dry Riesling with 12 g/l of residual sugar. It offers a rather ample and ripe nose of camphor, grapefruit zest, minerals, melon, aniseed herbs and cooked pear. The wine is massively intense on the delicately tart and dry-tasting palate and leaves a big and bold feel of quince, melon, hey and dried spices in the forceful and intense finish. A touch of heat drives unfortunately the after-taste. Now-2023

2018er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Spätlese Trocken	09 19	86
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The 2018er Graacher Himmelreich Spätlese Trocken offers an ample and quite aromatic nose made of melon, greengage, grapefruit and spices. The wine comes over as smooth rather than fully dry on the palate and leaves a big and delicately tart feel of camphor, minerals and herbs. Power from heat unfortunately shapes the after-taste. Now-2022

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Weingut Blees-Ferber

(Leiwener – Middle Mosel)

2018er	Blees-Ferber	Neumagener Sonnenuhr Riesling Trockenbeerenauslese Non Plus Ultra	22 19	97+
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The 2018er Neumagener Sonnenuhr Riesling TBA Non Plus Ultra was harvested at a full 190° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (285 g/l). This hey-yellow colored wine offers an ample, deep and hauntingly complex nose of dried fruits, almond paste, nutty elements and dried herbs, all pepped up by a remarkably fresh touch of bitter lemon. The wine is sweet but superbly balanced on the palate, where a racy kick of acidity brings balance and structure to the wine. The finish is still hugely sweet and slightly saturating, but the racy lemon in the after-taste only waits to blend in and turn this into a legendary TBA as the sweetness recedes. What a stunning wine, which has even some upside, as it ages! 2038-2068

2018er	Blees-Ferber	Piesporter Gärtchen Riesling Beerenauslese	10 19	97
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The 2018er Piesporter Gärtchen Riesling BA was harvested at 150° Oechsle in this vineyard solely owned by the Estate, and was fermented down to fully noble-sweet levels of residual sugar (200 g/l). This bright yellow-colored wine offers a stunning nose of candied grapefruit zest, lemon curd, cassis, pineapple, coconut and acacia honey. A stunning fell of zest cuts through the beautifully oily yet precise flavors of almond, grapefruit and baked pear on the palate. The wine leaves one with sweet and zesty flavors in the unctuous and multi-layered finish. This is a terrific and remarkably racy and fresh expression of BA, and not only by the standards of the milder 2018 vintage. What a great success! 2033-2068

2018er	Blees-Ferber	Leiwener Klostergarten Riesling Eiswein	11 19	96
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The 2018er Leiwener Klostergarten Riesling Eiswein was harvested at 170° Oechsle in the early hours of January 21, 2019, and was fermented down to fully noble-sweet levels of residual sugar (240 g/l). It offers a stunning nose made of mirabelle essence, bitter lemon, sage, beeswax and fine spices. The wine is stunningly balanced on the oily yet multi-layered palate and leaves a gorgeous feel of dried fruits, candied lemon, wet stone and almond cream in the subtle and only delicately tickly finish. The after-taste is all about almond, rose water, quinine and candy floss. While already hugely approachable now, this terrific even if softer expression of Eiswein will gain from aging, when the sweetness will have receded. 2038-2068

2018er	Blees-Ferber	Piesporter Gärtchen Riesling Auslese ***	20 19	94
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The 2018er Piesporter Gärtchen Riesling Auslese *** was harvested at 98° Oechsle in this vineyard solely owned by the Estate, and was fermented down to fully sweet levels of residual sugar (95 g/l). This offers a beautiful and highly aromatic nose made of passion fruit, pear, pineapple, mirabelle, gooseberry, melon, chalky minerals and herbs. The wine is beautifully playful on the palate and leaves a nicely racy feel in the cream and citrusy-infused finish. The after-taste is dense and very pure. 2033-2068



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2018er	Blees-Ferber	Piesporter Goldtröpfchen Riesling Spätlese ***	21 19	94
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese *** AP 21 was harvested at 96° Oechsle in the Niederremmeler Berg part of the vineyard, and was fermented down to fully sweet levels of residual sugar (92 g/l). It offers a beautiful nose of pear, grapefruit, lemon zest, cassis, white flowers, whipped cream, and smoky slate. The wine develops the suave multi-layered juiciness of a high-end Auslese as layers upon layers of zesty fruits hit the palate. The finish is airy, elegant, playful and above all seemingly endless. This is a gorgeous sweet wine in the making. It just needs to shed some of its early upfront sweetness to develop its full potential. 2028-2048

2018er	Blees-Ferber	Trittenheimer Apotheke Riesling Auslese *** Alte Reben	19 19	94
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The 2018er Trittenheimer Apotheke Riesling Auslese *** Alte Reben was harvested at 96° Oechsle in the Laurentiusberg part of the vineyard, and was fermented down to fully sweet levels of residual sugar (97 g/l). It offers a stunning nose made of residual scents from the spontaneous fermentation, pear, coconut, pineapple, herbs and spices. The wine is hugely playful and creamy on the comparatively zesty palate and leaves an unctuous and almost oily feel of passion fruit, pear, herbs and spices in the long and nicely focused finish. Some zesty elements lift the flavors in the dense after-taste. 2033-2068

2018er	Blees-Ferber	Neumagener Sonnenuhr Riesling Auslese *** Non Plus Ultra	25 19	93+
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The 2018er Neumagener Sonnenuhr Riesling Auslese *** Non Plus Ultra was harvested at a full 110° Oechsle, and was fermented down to noble-sweet levels of residual sugar (110 g/l). It offers a rather ripe and ample nose made of tatin pear tart, pineapple, apricot, almond cream and spices. The wine is dense and compact on the comparatively smooth yet playful palate and leaves a nicely direct and incredibly pure feel pear, ginger, fine spices and herbs in the sweet and candy floss infused finish. There is some upside here if the wine gains in finesse with age. 2033-2068

2018er	Blees-Ferber	Leiwener Laurentiuslay Riesling Kabinett	16 19	92
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The 2018er Leiwener Laurentiuslay Riesling Kabinett was harvested at 89° Oechsle in the Bubental sector of the vineyard, and was fermented down to sweet levels of residual sugar (78 g/l). It offers a beautiful nose still marked by residual scents from the spontaneous fermentation, some pear, white peach, floral elements and whipped cream as well as smoky slate. The wine develops the creamy but playful presence of a Spätlese on the nicely engaging palate and leaves a feel of apricot blossom with Auslese intensity in the long and still slightly sweet finish. This only needs a decade or so to integrate its sweetness and develop into a beautifully playful fruity-styled Mosel! 2028-2048

2018er	Blees-Ferber	Piesporter Goldtröpfchen Riesling Spätlese ***	18 19	92
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese *** AP 18 was harvested at 93° Oechsle in the Niederremmeler Berg part of the vineyard, and was fermented down to sweet levels of residual sugar (87 g/l). It offers a beautiful nose made of bitter grapefruit, passion fruit, cassis, pear, white flowers and fine fresh herbal elements. The wine is beautifully playful on the palate and leaves a nicely racy feel in the mouthwatering und full fruit-driven finish. Zest brings focus to the after-taste of this beautiful fruity-styled wine. 2028-2048

2018er	Blees-Ferber	Trittenheimer Apotheke Riesling Spätlese	17 19	92
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The 2018er Trittenheimer Apotheke Riesling Spätlese was harvested at 92° Oechsle in the Laurentiusberg part of the vineyard, and was fermented down to sweet levels of residual sugar (87 g/l). This offers a gorgeously fruity, deep and yet ample nose made of residual scents from the spontaneous fermentation, bitter lemon, cassis, honeyed elements and almond cream. The wine has the creamy yet juicy presence of a clean Auslese on the palate. It leaves a nice feel of apricot blossom, pineapple and grapefruit in the long and delicately exotic finish. The sweetness is already beautifully integrated into some firm citrusy acidity. 2026-2038

2018er	Blees-Ferber	Neumagener Rosengärtchen Riesling Kabinett Feinherb	08 19	91
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The 2018er Neumagener Rosengärtchen Riesling Kabinett Feinherb was harvested at 89° Oechsle, and was fermented down to off-dry levels of residual sugar (24 g/l). It offers a beautiful nose made of pear, grapefruit, anise, barbeque herbs and creamy elements. The wine is nicely playful and almost dry-tasting on the zesty and mineral infused palate and leaves a direct but hugely satisfying feel of finely sizzled orchard fruits and grapefruit-infused acidity. The after-taste is nicely tart. This is a gorgeously refreshing expression of Kabinett Feinherb. 2023-2033

2018er	Blees-Ferber	Piesporter Gärtchen Riesling Spätlese	23 19	91
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The 2018er Piesporter Gärtchen Riesling Spätlese was harvested at 93° Oechsle in this vineyard solely owned by the Estate, and was fermented down to off-dry levels of residual sugar (23 g/l). It offers a rather ripe nose made of pear, mirabelle, almond cream, herbs and spices. The wine is rather smooth but full of charm on the palate and leaves a playful feel of sweet fruits in the fully off-dry finish. 2023-2038



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2018er	Blees-Ferber	Trittenheimer Apotheke Riesling Spätlese *** Alte Reben	15 19	90+
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The 2018er Trittenheimer Apotheke Spätlese *** Alte Reben was made from fruit harvested at 93° Oechsle on over 45-year-old vines in the Laurentiusberg sector of the vineyard, and was fermented down to barely off-dry levels of residual sugar (10 g/l). This offers a reduced nose made of residual scents from the spontaneous fermentation, herbal elements, mirabelle, spices and smoke. The wine is delicately creamy and almost fruity on the palate and leaves a nicely herbal feel of ripe fruits in the dry-tasting finish. This may well gain in focus at maturity. 2023-2033

2018er	Blees-Ferber	Neumagener Sonnenuhr Riesling Non Plus Ultra	14 19	90
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The 2018er Neumagener Sonnenuhr Nec Plus Ultra (referring to the slogan written on the sundial in Neumagen) was made from fruit harvested at 93° Oechsle, and was fermented down to barely off-dry levels of residual sugar (12 g/l). This offers a ripe nose of mirabelle tart, whipped cream, almond, laurel and cinnamon. The wine is ripe, round and yet nicely focused on the big palate and leaves a powerful, almost hot feel of minerals in the barely off-dry tasting finish. 2023-2033+

2018er	Blees-Ferber	Trittenheimer Apotheke Riesling Kabinett Trocken	07 19	88
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The 2018er Trittenheimer Apotheke Kabinett Trocken comes from fruit harvested at 88° Oechsle in the Laurentiusberg sector of the vineyard. This offers an herbal nose made of Conference pear, mango, laurel, smoke and spices. The wine is smooth yet delicately zesty on the palate and leaves a dry-tasting rather than fully dry feel in the long and satisfying finish. 2023-2033

2018er	Blees-Ferber	Riesling Halbtrocken Hochgewächs	09 19	87
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The 2018er Riesling Halbtrocken Hochgewächs comes from Estate holdings in the Leiwener Klostersgarten, and was fermented down to off-dry levels of residual sugar (17 g/l). It is still firmly marked by residual scents from its spontaneous fermentation and only gradually reveals nicely fresh scents of passion fruit, gooseberry and mint blended into ripe elements of infused pear, quince and earthy spices. The wine is nicely zesty on the palate and leaves a satisfying even if comparatively imposing feel in the finish. 2021-2028

2018er	Blees-Ferber	Riesling Trocken Hochgewächs	05 19	87
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The 2018er Riesling Trocken Hochgewächs comes from Estate holdings in the Leiwener Klostersgarten. The wine offers a big and ripe nose of baked mirabelle, herbs, ginger and spices, all wrapped into some residual scents from its spontaneous fermentation. The wine is dry-tasting more than bone dry on the fruity and herbal palate and leaves a nicely playful and tart feel in the finish. Now-2026

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Weingut Blesius

(Graach – Middle Mosel)

2018er	Blesius	Graacher Domprobst Riesling Auslese "Heiligenhäuschen"	14 19	93
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The 2018er Graacher Domprobst Riesling Auslese "Heiligenhäuschen" was harvested at 108° Oechsle on shriveled grapes with a little botrytis in this sector situated just below the little vineyard chapel, and was fermented down to fully noble-sweet levels of residual sugar. It offers a rather ripe and delicately honeyed nose made of date, pear puree, passion fruit sorbet, raisin, honey and almond cream. The wine proves nicely focused on the ripe palate driven by pear and raisin, and leaves a delicately zesty feel in the beautifully long and multi-layered finish. This gorgeously playful expression of high-end Auslese is already quite irresistible now but it will only truly reveal its potential as it becomes more nuanced with age. 2028-2068

2018er	Blesius	Graacher Domprobst Riesling Auslese	13 19	92
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The 2018er Graacher Domprobst Riesling Auslese was harvested at 98° Oechsle on shriveled grapes with little botrytis, and was fermented down to fully sweet levels of residual sugar. It offers a beautiful nose of pear, passion fruit, date, almond cream, some honeyed elements and earthy spices. Despite the intensity of its flavors, the wine proves beautifully playful on the creamy and fruity palate and leaves an airy and direct feel of almond paste, pear, mirabelle and citrusy fruits on the sweet but mouthwatering finish. This is a nice and playful expression of Auslese. 2028-2048



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2018er	Blesius	Graacher Himmelreich Riesling Spätlese	12 19	91+
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The 2018er Graacher Himmelreich Riesling Spätlese was harvested at 92° Oechsle on fruit from the prime Stablay sector, and was fermented down to fully sweet levels of residual sugar (80 g/l). It offers a beautiful nose of vineyard peach, mango, bergamot and whipped cream, all wrapped into some smoky elements. The wine has some succulent and comparably fresh flavors of peach, herbs and spices on the nicely playful palate and leaves a citrusy-zesty feel in the long and multi-layered finish. Citrus towers over the other flavors at this stage in the satisfyingly fruity and direct after-taste. This beautiful even if slightly mighty Spätlese could well exceed our high expectations as the citrusy side integrates at maturity. 2028-2048

2018er	Blesius	Graacher Domprobst Riesling Trocken BB	04 19	91+
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The 2018er Graacher Domprobst Riesling Trocken BB (a wordplay on the GG model) was tank-fermented with ambient yeasts. The wine offers a gorgeous nose made of vineyard peach, passion fruit, herbal elements and fine spices. It is beautifully fruity on the intense yet precise palate and leaves a great feel of herbs, passion fruit and a touch of apricot in the long and delicately citrusy-ticky finish. This gorgeous dry Riesling could even exceed our high expectations if it harnesses its power on the palate! 2021-2028

2018er	Blesius	Graacher Domprobst Riesling Spätlese	11 19	91
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The 2018er Graacher Domprobst Riesling Spätlese was harvested at 96° Oechsle, and was fermented down to fully sweet levels of residual sugar (88 g/l). It offers an enticing nose of pear puree, passion fruit sorbet, pineapple and smoky herbs. The wine is ample and delicately creamy on the surprisingly racy and zesty palate. Cream, bitter lemon and pear sorbet provide for a fruity and delicately racy feel in the linear after-taste. 2028-2048

2018er	Blesius	Graacher Himmelreich Riesling Kabinett	08 19	90
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The 2018er Graacher Himmelreich Riesling Kabinett was harvested at 90° Oechsle, and was fermented down to fully fruity-styled levels of residual sugar (66 g/l). It offers a still rather reduced nose made of pear, passion fruit, earthy spices and residual scents from its fermentation. The wine is nicely playful on the mid-weighted palate and leaves a good and delicately fizzy feel of ripe herbs and mirabelle in the long and playful finish. The after-taste is playful but also nicely round and develops the creamy side of a Spätlese. 2023-2033

N.V.	Blesius	Riesling Extreme Pet Nat FEX	(No AP)	90
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The Riesling Extreme Pet Nat FEX (FEX stands for Florian, Eva – his girlfriend who also studied winemaking – and X-Treme) with lot Number 01 19 comes from 2018 fruit grown conventionally in the Bernkasteler Matheisbildchen. It was re-fermented in bottle without sulfur added in October 2018 before being disgorged in May 2019. It offers a rather beautiful nose of pear, nut, laurel, herbs and smoke. The wine proves gorgeously lively and delicately tart on the palate and leaves a playful feel of pear, herbs and minerals in the fizzy finish. This joyful sparkling wine should even benefit from a little bit of bottle aging to slightly smooth the edges. But what a nice and comparatively complex sparkling wine! 2020-2024

2018er	Blesius	Bernkasteler Badstube Riesling Kabinett	09 19	89
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The 2018er Bernkasteler Badstube Riesling Kabinett was harvested at 88° Oechsle in the Matheisbildchen, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a delicately ample nose made of ripe pear, citrusy fruits, earthy spices and smoky elements. The wine lives from a big tension between ripe and firmly citrusy elements on the palate and a juicy feel of passion fruit, dried herbs, wet stone and melon in the delicately fizzy finish. The after-taste has the ample yet playful side of a Spätlese. 2023-2033

2018er	Blesius	Graacher Domprobst Riesling Feinherb Jungspund's	07 19	89
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The 2018er Graacher Domprobst Riesling Feinherb Jungspund's (German for youngster, it referred to the first wine made by Florian Blesius back in 2008) comes from the steep Kandel sector just below the vineyard sign, and was fermented down to 22 g/l of residual sugar. It offers a ripe nose made of melon, mirabelle, pear, hey, bergamot and smoky elements. The wine proves quite ripe but also nicely focused on the palate and leaves an intense feel of herbs, minerals and spices in the powerful finish. Minerals and ripe melon drive the flavors in the delicately tickly after-taste. 2023-2033

2018er	Blesius	Graacher Domprobst Riesling Trocken	03 19	89
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The 2018er Graacher Domprobst Riesling Trocken offers a big and slightly ripe nose made of melon, pear, a hint of herbs and camphor, whipped cream and spices. It offers a beautiful feel of passion fruit, melon and herbs on the delicately zesty and beautifully balanced palate, and leaves a slightly powerful feel of ripe orchard fruits and spices in the finish. The after-taste is full of vineyard peach, herbs and fine spices. Now-2026



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2018er	Blesius	Graacher Riesling Trocken	02 19	88
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The 2018er Graacher Riesling Trocken comes exclusively from the Grand Cru Himmelreich and Domprobst. This bright-colored wine offers an engaging nose made of pear, apricot, cassis, passion fruit, melon and a beautiful touch of whipped cream. The wine is smooth on the amply but still playful palate and leaves an almost off-dry feel in the long and quite big and suave finish. While on the big side, the wine remains full of charm. Now-2026

2018er	Blesius	Graacher Riesling Feinherb	06 19	87+
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The 2018er Graacher Riesling Feinherb comes from the Himmelreich, and was fermented down to 22 g/l of residual sugar. It offers a big nose of vineyard peach, cassis, whipped cream, herbs and spices. The wine develops refreshing flavors of passion on the surprisingly zesty yet ripe palate and leaves a quite firm feel of citrusy acidity in the otherwise slightly ripe but satisfying finish. There is some upside as the firm acidity melts into the wine. 2023-2033

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Weingut Dr. Hermann

(Erden – Middle Mosel)

Complement

NB: The major part of the 2018 collection of Weingut Dr. Hermann was reviewed in the Mosel Fine Wines Issue No 46 (June 2019). A copy of this Issue is available to subscriber on simple email request.

2018er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeereauslese Alte Reben lange GK	23 19	100
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The 2018er Erdener Treppchen Riesling TBA Alte Reben lange GK comes from botrytized fruit harvested at a full 245° Oechsle on probably 100 year-old un-grafted vines in the original part of the vineyard just above the Erdener Prälat, and was fermented down to fully noble-sweet levels of residual sugar. It offers a show-stopping nose of baked mango, brown sugar, tangerine peel, barbeque herbs and smoke. Exotic scents of pineapple, coconut and ginger add a gorgeous fresher side with airing. The wine is stunningly refined and elegant on the unctuous, oily and fruity palate. The finish is multi-layered and incredibly elegant despite the currently saturating sweetness. This wine will certainly need two decades to integrate its sweetness but the result will be epic. This is pure baroque TBA perfection! 2038-2118

2018er	Dr. Hermann	Erdener Prälat Riesling Trockenbeereauslese Alte Reben lange GK	24 19	98+
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The Erdener Prälat Riesling TBA Alte Reben lange GK comes from botrytized fruit harvested at a full 248° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (360 g/l). It offers a hugely complex nose made of baked mango, apricot puree, barbeque herbs and raisin. The wine is still rather wild and delicately baroque on the palate, where zest and sweetness are wooing for attention. The finish is still saturating and sweet. The wine will certainly need more than two decades to absorb its sweetness but there is immense potential in this Prälat answer to the greatest Tokaji Essencial! 2043-2118

2018er	Dr. Hermann	Ürziger Würzgarten Riesling Trockenbeereauslese Alte Reben lange GK	22 19	98
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The 2018er Ürziger Würzgarten Riesling TBA Alte Reben lange GK comes from botrytized fruit harvested at a full 200° Oechsle in the classical part of the vineyard, and was fermented down to fully noble-sweet levels of residual sugar. It offers a stunning nose made of candy floss, almond cream, raisin, date, baked pineapple, dried strawberry, and fine spices. The wine is saturating and sweet on the otherwise incredibly complex and multi-layered palate. The finish seems endless even if still packed with the sweetness of a Tokaji Essencia. This will certainly need a few decades to absorb its sweetness but the result will be worth the patience. What a stunner! 2043-2118

2018er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Beereauslese GK	19 19	97
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The 2018er Piesporter Goldtröpfchen Riesling BA GK comes from partially botrytized fruit harvested at a full 145° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a gorgeous nose of baked pineapple, almond cream, cassis, raisin and spices. The wine unfolds a beautifully creamy feel of dried fruits, fresh grapefruit, almond cream and spices on the palate and leaves a slightly sweet but incredibly pure feel of fruits, almond and fine spices in the long finish. This will need to time to integrate its sweetness but will reward the patient wine lover with true greatness. 2033-2068



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2018er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeereauslese GK	21 19	96
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The 2018er Erdener Treppchen Riesling TBA GK was made from fully botrytized berries harvested at a full 200° Oechsle in the prime ("dark red") Kriebsslay, Hödlay and Busslay sectors of the vineyard, and was fermented down to fully noble-sweet levels of residual sugar. It offers a superb nose of baked pineapple, barbecue herbs, raisin and almond cream. The wine is hugely oily and very sweet on the delicately honeyed palate and leaves a superbly creamy feel of dried fruits and cream in the long and suave finish. This big TBA will need some patience for the sweetness to recede but the after-taste already hints at its underlying multi-layered complexity. 2038-2088

2018er	Dr. Hermann	Kinheimer Hubertuslay Riesling Trockenbeereauslese lange GK	20 19	96
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The Kinheimer Hubertuslay Riesling TBA lange GK comes from botrytized fruit harvested late at a full 248° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a restrained nose of raisin, mango, herbs and spices. The wine is hugely sweet and beautifully balanced on the palate and leaves a superbly elegant feel of herbs and fine spices. 2038-2088

2018er	Dr. Hermann	Erdener Treppchen Riesling Auslese -23- GK	29 19	93
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The 2018er Erdener Treppchen Riesling Auslese -23- GK was made from partially botrytized fruit harvested at 115° Oechsle in the prime ("dark red") Kriebsslay, Hödlay and Busslay sectors of the vineyard, and was fermented down to fully noble-sweet levels of residual sugar. It offers a gorgeous and even slightly reduced nose of cassis, melon, pear, herbs, spices and fine herbs. The wine is beautifully ample yet multi-layered on the palate and leaves a superb feel of ripe fruits including melon, date and fine spices. The after-taste is big but also multi-layered and superbly persistent. 2028-2058

2017er	Steinmetz und Hermann	Pinot Noir ***	04 19	93
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The 2017er Pinot Noir *** comes from a parcel in the Burgener Römerberg planted with 30 year-old vines, which is jointly tended by Stefan Steinmetz (Weingut Günther Steinmetz) and Christian Hermann (Weingut Dr. Hermann) and vinified at the facilities of Stefan Steinmetz. This bright-red colored wine was only destemmed to 40% and was fermented in 3 year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. It offers a stunning and hugely precise nose made of strawberry jam, violet, clove, soy sauce and smoke. The wine is gorgeously balanced on the multi-layered palate. The finish is velvety and yet also superbly precise and vibrant. This is the finest newly released Spätburgunder we have tasted to date from the Mosel. 2022-2032

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Weingut Goswin Kranz

(Brauneberg – Middle Mosel)

Complement

NB: The Weingut Goswin Kranz is certified organic (along BIOLAND guidelines). Other 2018 wines from this Estate were reviewed in the Mosel Fine Wines Issue No 46 (June 2019). A copy of this Issue is available to subscribers on simple email request.

2018er	Goswin Kranz	Brauneberger Spätburgunder Trocken	09 19	87
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The 2018er Brauneberger Spätburgunder, as it is referred to on the main part of the label, comes from equal parts of the Mandelgraben and the Klostergarten, and was fermented and aged for part in stainless steel and for part in traditional Fuder cask for 6 months. This dark red-colored wine offers a rather aromatic nose of cassis, Morello cherry, ink and herbs. The wine is rather structured and slightly harsh and tart on the palate and leaves a firm feel of strawberry jam and minty herbs in the finish. 2020-2022

2018er	Goswin Kranz	Grauburgunder Feinherb	05 19	85
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The 2018er Grauburgunder Feinherb is a tank-fermented just off-dry wine (with 10 g/l of residual sugar) made from Estate holdings in the Brauneberger Mandelgraben. It offers a slightly reduced nose of mirabelle, litchi, dried herbs and earthy spices. The wine is nicely zesty on the almost dry-tasting palate and leaves a nicely tart feel of passion fruit in the direct finish. Now-2023



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2018er	Goswin Kranz	Rosé Trocken	07 19	85
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The 2018er Rosé, as it is referred to on the main part of the label, is a bone-dry tank-fermented wine (with less than 1 g/l of residual sugar) made from Dornfelder harvested in the Brauneberger Mandelgraben. This faded roses-colored wine proves rather subdued at first and gains significantly from airing. It then offers a discreet nose made of stewed strawberry, herbal elements and chalky minerals. It is direct and firm on the slightly tart palate and leaves a satisfying feel of strawberry, pear and herbs in the crisp yet smooth finish. A slightly creamy note comes through in the soft after-taste. 2020-2021

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Weingut Axel Pauly

(Lieser – Middle Mosel)

2018er	Axel Pauly	Lieserer Niederberg Helden Riesling Beerenauslese	30 19	94
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The 2018er Lieserer Niederberg Helden Riesling BA was harvested at 138° Oechsle in the Bärlay sector of the vineyard and was fermented down to fully noble-sweet levels of residual sugar (207 g/l). A hint of volatile adds zest to the aromatic and intense nose composed of honeyed pineapple, passion fruit, candied melon, toffee, gingerbread, marzipan, coconut, and a hint of raisin. Intense notes of honeyed exotic fruits (including passion fruit), dried apricot and caramelized peach add depth to the currently rich feel of sweetness on the oily and syrupy palate. A great kick of acidity runs through the wine which gives a beautifully playful side to the finish of this little TBA. 2028-2068

2018er	Axel Pauly	Bernkasteler-Kueser Kardinalsberg Riesling Feinherb Steinerd	12 19	92
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The 2018er Riesling Steinerd, as it is referred to on the front label, comes from grapes harvested at 92° Oechsle in the prime Steinert sector situated higher up in the south-facing part of the vineyard, and was fermented down to 28 g/l of residual sugar. It offers a beautifully ripe yet refined nose of whipped almond cream, vineyard peach, a hint of toffee, candied orange peel, prune and minty herbs. The wine coats the palate with ample sweet and smooth fruits, which are superbly balanced out by a zesty feel of candied fruits. It leaves a great feel of presence, depth and energy in the long finish. Some tartness balances out the slightly richer side of this fully off-dry Riesling in the after-taste. This only needs a few years of bottle aging to mellow away and show its full potential. 2023-2038

2018er	Axel Pauly	Lieserer Niederberg Helden Riesling Spätlese	17 19	92
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The 2018er Lieserer Niederberg Helden Riesling Spätlese was harvested at 91° Oechsle, and was fermented down to sweet levels of residual sugar (74 g/l). It starts off on the fresh and delicate side as the notes of gooseberry, cassis, smoke and grilled citrus which emerge from the glass make one of the Ruwer rather than the Middle Mosel. After some airing, the wine gains in presence as riper scents of pear, guava and melon kick in. Juicy and honeyed yellow fruits as well as almond cream give this wine the creamy presence of an Auslese GK on the rich and sweet palate. The finish is delicately long, layered and smooth. This is a great success, if one takes its rich "Auslese-GK" side into account. 2033-2058

2018er	Axel Pauly	Lieserer Niederberg Helden Riesling Auslese	14 19	90+
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The 2018er Lieserer Niederberg Helden Riesling Auslese was harvested at 96° Oechsle and was fermented down to sweet levels of residual sugar (93 g/l). The wine proves quite reduced and almost non-saying at first and only reveals its nose of candied lime, almond paste, honeyed melon, guava, dried apricot and herbs after some extensive airing. These give way to juicy and ripe fruits on the smooth and creamy palate and in the direct but also quite persistent finish. This Auslese will need at least a good decade to fully develop, and could well surprise us if it gains in complexity and finesse at maturity. 2028-2048

2018er	Axel Pauly	Lieserer Niederberg Helden Riesling Trocken GG	23 19	90
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The 2018er Niederberg Helden Riesling GG, as it is referred to on the front label, was made from grapes harvested at 93° Oechsle and was fermented down to less than 6 g/l of residual sugar. It offers a quite aromatic and appealing nose of yellow flowers, pear, anise, almond paste, grapefruit, dill and sage. The wine proves on the delicately light and smooth side on the palate yet a tart feel of spices and lime kick in to give it pep and liveliness. It leaves a great feel of presence and precision in the ripe and powerful finish. This outstanding dry Riesling only requires a few years of bottle aging to fully shine. 2022-2026



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2018er	Axel Pauly	Lieserer Niederberg Helden Riesling Kabinett	11 19	89
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The 2018er Lieserer Niederberg Helden Riesling Kabinett was made from grapes harvested early at 83° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (39 g/l). It offers a direct and attractive nose of yellow peach, pineapple, green apple, melon, candied grapefruit and smoke. The wine develops some surprisingly rich flavors almond cream, pear and yellow peach on the juicy but quite sweet palate and leaves a nicely zesty side in the structured and comparatively intense finish. This rather full-bodied expression of Kabinett is best left alone for a couple of years to give it the time to integrate its elements. 2025-2038

2018er	Axel Pauly	Lieserer Niederberg Helden Riesling Trocken 500 Helden	59 19	89
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The 2018er Riesling 500 Helden, as it is referred to on the front label, was made from grapes harvested at 95° Oechsle and was aged and matured in 500-liter tonneau. The wood impact is quite minimal on the nose as the fruity side dominates the aromatics driven by candied grapefruit, pear, spices, pineapple and minty herbs, as well as a hint of camphor and marzipan. The wine proves on the big and bold side on the palate, where plenty of ripe and juicy fruits add to the rich side of the wine. The finish is nicely dry (the wine has only 4 g/l of residual sugar), but also a tad hot, which would make us opt to drink this in the next couple of years, even if the tartness in the after-taste may not have fully integrated. 2020-2024

2018er	Axel Pauly	Lieserer Niederberg Helden Riesling Trocken Helden	06 19	89
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The 2018er Riesling Helden, as it is referred to on the front label, was harvested at 93° Oechsle and was fermented down to bone-dry levels (less than 3 g/l of residual sugar). It offers a superb nose of candied grapefruit, smoke, barbeque herbs, earthy spices, pear and pineapple. The wine proves nicely full-bodied on the juicy and delicately smooth palate and leaves a spicy and currently still quite herbal feel in the long and fully dry finish. The tartness of the after-taste of this rather baroque-styled expression of dry Riesling will need a couple of years to mellow away. 2021-2026

2018er	Axel Pauly	Riesling Generations	07 19	88
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The 2018er Riesling Generations comes from fruit harvested in the iron-rich sectors of the Kueser Kardinalsberg and was fermented down to 19 g/l of residual sugar. It shows a flinty nose of aniseed herbs, lime, white peach, orchard fruits and mint, as well as riper notes of pear and apple as the wine develops in the glass. The wine proves finely juicy and smooth on the palate. Some acidity then kicks in which gives some focus to the light-weighted and zesty finish. 2020-2028

2018er	Axel Pauly	Lieserer Riesling Trocken Purist	09 19	88
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The 2018er Purist, as it is referred to on the front label, was fermented to bone-dry levels (less than 2 g/l of residual sugar) in stainless steel from fruit harvested at 83° Oechsle in the upper part of the Lieserer Schlossberg. It offers a delicately elegant and restrained nose of lime tree, yellow peach, anise, grapefruit zest and smoke. The wine proves refined and delicately smooth at first on the palate, before some zesty and spicy acidity kick in and lead to an herbal and fully bone-dry finish. There is great cut but also quite some tartness still at play in the after-taste. This wine will please lovers of zesty and bone-dry Riesling, but it will require patience for its components to integrate. 2023-2033

2018er	Axel Pauly	Riesling Trocken Tre Naris	03 19	86
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The 2018er Riesling Trocken Tres Naris (three noses in Latin referring to the label design) is made from grapes harvested at 86° Oechsle in the Lieserer Schlossberg (70%) and the Lieserer Niederberg Helden (30%), and was fermented down to 6 g/l of residual sugar. It offers a primary and steely nose of zesty fruits, tangerine, lime, spices and herbs, all wrapped into smoke. The wine develops riper flavors driven by pear, peach and zesty orange on the palate and leaves an herbal and zesty feel in the quite linear and still slightly tart finish. 2021-2026

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Weingut S.A. Prüm

(Wehlen – Middle Mosel)

2018er	S.A. Prüm	Graacher Domprobst Riesling Auslese Fass 48	02 19	Auction?	94+
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The 2018er Domprobst Riesling Auslese Fass 48, as it is referred to on the consumer label, is earmarked for a future Auction. It was harvested at 100° Oechsle in a vineyard high up the hill, and was fermented down to noble-sweet levels of residual sugar. The wine is earmarked for a future Auction. It offers a gorgeous nose of mirabelle puree, pineapple, coconut, dried herbs and almond-infused cream. It is gorgeously suave and loaded with succulent honeyed fruits on the creamy yet delicately zesty palate and leaves a still slightly squared but nicely complex feel of honey, exotic fruits and fine spices in the long and mouthwatering finish. This gorgeous dessert wine will need a little bit of time to find its balance and integrate its complex flavors. It could then easily exceed our already high expectations. 2033-2068



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2018er	S.A. Prüm	Graacher Himmelreich Riesling Spätlese	12 19	93
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The 2018er Himmelreich Riesling Spätlese, as it is referred to on the consumer label, was harvested at 87° Oechsle and was fermented down to sweet levels of residual sugar (68 g/l). It offers a gorgeous nose made of pear, grapefruit zest, vineyard peach, aniseed herbs and smoky slate. The wine unleashes some succulently creamy fruits on the superbly playful and delicately zesty palate and leaves one with a gorgeously multi-layered feel in the still very fruity-styled finish. This is a gorgeous wine with maybe a touch of Auslese presence but loads of Spätlese joie de vivre. 2028-2048

2018er	S.A. Prüm	Wehlener Sonnenuhr Riesling Auslese Fass 28	05 19	Auction?	92+
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The 2018er Sonnenuhr Riesling Auslese Fass 28, as it is referred to on the consumer label, is earmarked for a future Auction. It results from an early vineyard selection harvested at well over 110° Oechsle, and was fermented down to noble-sweet levels of residual sugar. The wine is earmarked for a future Auction. It proves still rather reduced and does not reveal much beyond some herbal and honeyed scents of dried fruits, mirabelle, almond cream and spices on the nose. The wine develops the unctuous oily honeyed structure more commonly found in a BA on the fruity and spicy palate and leaves a nicely focused feel passion fruit, grapefruit and infused peach in the long and sweet finish. The after-taste is sweet, zesty and nicely baroque. This dessert wine will need quite some time to integrate its complex flavors into its oily structure. It could then easily exceed our high expectations. 2033-2068

2018er	S.A. Prüm	Wehlener Sonnenuhr Riesling Kabinett	09 19	92+
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The 2018er Sonnenuhr Riesling Kabinett, as it is referred to on the consumer label, was harvested at 86° Oechsle in the Unterich part of the vineyard and was fermented down to fruity-styled levels of residual sugar (42 g/l). It offers a beautiful nose made of wet stone, herbs, white peach, passion fruit, melon, grapefruit, floral elements, chalky minerals and smoky slate. The wine delivers superb flavors of peach and flowers on the subtly playful and yet quite refreshing palate. The wine proves nicely long and beautifully balanced. This is a beautiful fruity-styled wine made in the style of a light and nicely balanced Spätlese. We would not be surprised if this will even gain in complexity at maturity. It is that impressive! 2028-2048

2018er	S.A. Prüm	Bernkasteler Badstube Riesling Spätlese	11 19	92
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The 2018er Badstube Riesling Spätlese, as it is referred to on the consumer label, was harvested at 90° Oechsle in the Graben vineyard and was fermented down to sweet levels of residual sugar (70 g/l). It offers a rather ample but engaging nose made of mirabelle puree, bitter lemon, minty herbs and pungent flavors of laurel. The wine unfolds creamy ripe fruits on the nicely intense yet playfully zesty palate and leaves an intense but multi-layered feel of fruits and earthy herbs in the long and suave finish. 2028-2048

2018er	S.A. Prüm	Wehlener Sonnenuhr Riesling Auslese	01 19	92
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The 2018er Sonnenuhr Riesling Auslese, as it is referred to on the consumer label, was harvested at 92° Oechsle in the Etris part of the vineyard and was fermented down to sweet levels of residual sugar (82 g/l). It proves still very much reduced and under the impact of the residual scents from its spontaneous fermentation and only gradually reveals some subtle flavors of vineyard peach, apricot, mango and floral elements. The wine is very pure and elegant on the creamy and still slightly sweet palate and leaves one with a nice and multi-layered feel of passion fruit, mango, melon, and coconut in the long finish. This beautiful Auslese only requires a bit of patience (10 years will do) in order to fully shine. 2028-2048

2018er	S.A. Prüm	Graacher Dompropst Riesling Spätlese	10 19	91+
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The 2018er Dompropst Riesling Spätlese, as it is referred to on the consumer label, was harvested at 94° Oechsle in a parcel higher up the hill, and was fermented down to sweet levels of residual sugar (75 g/l). It offers a ripe and delicately exotic nose of pineapple, passion fruit, pear, apricot blossom, dried herbs and fine spices. The wine delivers succulent but ripe flavors of yellow peach, mirabelle and dried herbs on the subtly zesty and delicately creamy palate. It leaves one with a more baroque expression of ripe fruits and fine spices in the long finish. This wine has the flavors of an Auslese GK delivered in the structure of a Spätlese. It will need time to integrate all its different components. 2028-2048

2018er	S.A. Prüm	Riesling Trocken Cross Border	19 19	91
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The Riesling Cross Border by S.A. Prüm, as it is referred to on the consumer label (the reference to the vintage is left for the back label), comes from Estate holdings in Bernkastel, and was skin-fermented spontaneously without the stems and without temperature control in stainless steel for three weeks and bottled conventionally (i.e. with some sulfites). This delicately hey-colored wine requires a huge amount of time to open up. The first fleeting scents of honeyed roasted nut only gradually give way to complex scents of infused mirabelle, nutty elements, herbs and fine spices. The wine is still delicately tannic on the comparatively focused and zesty palate and leaves a nicely firm and racy feel of passion fruit, almond and barbeque herbs in the long finish. This outstanding expression of delicately grip-fueled yet balanced dry Riesling proves fascinating. 2023-2033



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2018er	S.A. Prüm	Wehlener Sonnenuhr Riesling Spätlese	08 19	91
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The 2018er Sonnenuhr Riesling Spätlese, as it is referred to on the consumer label, was harvested at 92° Oechsle in the Langenberg part of the vineyard and was fermented down to fully fruity-styled levels of residual sugar (63 g/l). It offers a rich but still nuanced nose made of reductive herbs, apricot blossom, vineyard peach, melon, white flowers and whipped cream. The wine is nicely creamy and delicately sweet on the playful palate and leaves creamy flavors of ripe fruits and a hint of minerals in the delicately soft and ample finish. The after-taste is all about delicious but quite round creamy fruits. 2028-2048

2018er	S.A. Prüm	Wehlener Riesling Trocken	06 19	90
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The 2018er Wehlen Riesling Trocken, as it is referred to on the consumer label, comes from Estate holdings in the prime Schippen sector of the Wehlener Sonnenuhr. It offers a beautiful and comparatively fresh nose made of minty herbs, pear, grapefruit, white flowers, melon and spices. The wine develops a nicely playful feel on the beautifully tart and delicately zesty palate and leaves gorgeous scents of white flowers, chalky minerals, passion fruit and pear in the impeccably balanced, delicately powerful and quite persistent finish. Now-2028

2018er	S.A. Prüm	Erdener Riesling Kabinett Feinherb	14 19	89
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The 2018er Erden Riesling Kabinett Feinherb, as it is referred to on the consumer label, was harvested at 85° Oechsle from Estate holdings in the Treppchen and was fermented down to 22 g/l of residual sugar. It offers a still slightly reduced nose made of herbs, some minerals, wet stone and vague scents of orchard fruits. The wine already shows its beauty as it unleashes superb flavors of passion fruit, white flowers and fine herbal elements on the gorgeously zesty and playful palate. It leaves one with a gorgeously intense feel of racy fruits (passion fruit, pear and peach), camphor, laurel and fine spices. This is a beautiful off-dry expression of Mosel Riesling. 2021-2033

2018er	S.A. Prüm	Riesling Halbtrocken Sebastian A.	04 19	88
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The Riesling Halbtrocken Sebastian A., as it is referred to on the consumer label (the reference to the vintage is left for the back label), comes from Estate holdings in the Bernkasteler Graben, and was fermented down to 13 g/l of residual sugar. It offers an attractive and comparatively fresh nose made of white peach, pear, apple, floral elements and fine spices. The wine is beautifully fruity and off-dry on the nicely zesty and apricot-fueled palate and leaves a nice feel of passion fruit, herbs and fine minerals in the long and elegant finish. A gorgeous touch of tartness adds class to the after-taste. This off-dry Riesling cruises well above the usual standards of a "mere" Estate wine. Now-2029

2018er	S.A. Prüm	Riesling Trocken Prüm Blue	03 19	87
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The Riesling Trocken Prüm Blue, as it is referred to on the consumer label (the reference to the vintage is left for the back label), comes from Estate holdings in Bernkastel and Erden. It offers an attractive even if still rather reduced nose made of bitter lemon, melon, pear, mirabelle, some earthy spices and wet stone. The wine is comparatively full-bodied on the delicately playful palate and leaves a nice, slightly fizzy feel of melon, pear and herbs in the big and assertive finish. The after-taste is hugely long and persistent, certainly by Estate wine standards, with just a hint of power towards the end. Now-2026

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Weingut Andreas Roth

(Kinheim-Kindel – Middle Mosel)

Andreas Roth is at the helm of a small 5.2 ha Estate based in Kindel with holdings essentially in Kinheim (it does own a small parcel in the Erdener Treppchen). The Estate does not use any herbicides and experiments with organic vineyard management. Its Riesling wines are mostly fermented spontaneously. Its top wines in the portfolio are given the name of game. Andreas Roth is a friend of a late harvest so that his fruity-styled and sweet wines can be massively declassified.

2018er	Andreas Roth	Kinheimer Rosenberg Riesling Beerenauslese Steillage	10 19	93
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The 2018er Kinheimer Rosenberg Riesling Beerenauslese Steillage was made from essentially shriveled grapes harvested at 135° Oechsle in the prime Eulenlay part of the vineyard, and was fermented down to fully noble-sweet levels of residual sugar. It offers a rich and highly aromatic nose of poached pear, pineapple, candied grapefruit, mango, mirabelle, almond cream, and minty herbs. These scents are joined by some nut and prune as the wine gains from airing. The wine is delicately sweet but also shows quite some refinement as zesty acidity brings focus to this BA on the palate. A creamy viscosity and oiliness adds depth to the exotic and honeyed fruits. The finish is very well delineated and hugely long and intense. This is a truly outstanding expression of a rich BA in the making. 2033-2068



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2018er	Andreas Roth	Kinheimer Rosenberg Riesling Auslese Steillage	06 19	92
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The 2018er Kinheimer Rosenberg Riesling Auslese Steillage was made from essentially shriveled grapes harvested at a massive 130° Oechsle in the prime Eulenlay part of the vineyard, and was fermented down to noble-sweet levels of residual sugar. It is quite restrained at first and only gradually reveals a ripe nose of pineapple, pear, ginger driven spices, orange peel, litchi, smoke, lead pencil, and tar. The wine proves still extremely sweet and smooth on the honeyed and creamy palate. This sweetness only timidly gives way to a zestier and spicier side in the long and refined finish. This BA-styled noble-sweet wine will need extensive cellaring in order to shed its upfront sweetness and become more nuanced. 2033-2058

2018er	Andreas Roth	Kinheimer Rosenberg Riesling Kabinett Feinherb	15 19	90
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The 2018er Kinheimer Rosenberg Riesling Kabinett Feinherb was harvested at 96° Oechsle and fermented down to 19 g/l of residual sugar. It offers a charming and quite aromatic nose of ripe fruits including apricot, pineapple, mirabelle, almond and mint, all wrapped into some residual scents from its spontaneous fermentation. The wine is delicately smooth and juicy on the palate. The residual sugar is well packed into a good structure, which gives the finish an intense and almost dry-tasting side. The after-taste is all about minerals, fine herbs and spices, as well as some tartness and opulence. This outstanding Spätlese-styled expression of off-dry Riesling will need a couple of years in the bottle to find its balance. 2023-2033

2018er	Andreas Roth	Kinheimer Rosenberg Riesling Spätlese Kitz Steillage	07 19	90
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The 2018er Kitz, as it is referred to on the main part of the label (fawn in English: the Estate names its top wines after game and leaves the reference to the vineyard and the Prädikat for the side of the label), was harvested at a huge 111° Oechsle in the original part of the vineyard behind the village, and was fermented spontaneously down to fully noble-levels of residual sugar (120 g/l). It offers an opulent nose made of ripe and honeyed fruits, including dried apricot, passion fruit, litchi, pineapple, melon and blackberry, as well as of herbs and a whiff of volatile acidity. Exotic fruits lead the pace and give this sweet wine a real Auslese GK presence on the soft and honeyed palate. The finish is nicely structured and persistent. This Auslese GK-styled wine is likely to require more than decade to integrate its sweetness before starting to shine and appeal to lovers of sweet baroque expressions of mature Riesling. 2033-2048

2018er	Andreas Roth	Erdener Treppchen Riesling Kabinett Steillage	18 19	89
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The 2018er Erdener Treppchen Riesling Kabinett Steillage was harvested at 100° Oechsle in the upper-eastern part of the vineyard, and was fermented down sweet levels of residual sugar (80 g/l). It proves still marked by residual scents from its spontaneous fermentation and only gradually reveals its smoky nose of minty herbs, almond cream, yellow peach, flowers and coconut cream. These notes carry over on the creamy and smooth palate. They give way to flavors of honeyed peach and pear lifted up by a quite refreshing zesty grapefruit driven acidity in the long and spicy finish. This wine behaves more like a high-end Spätlese or even an Auslese category, but, as such, is a very nice effort. 2026-2038

2018er	Andreas Roth	Kinheimer Hubertuslay Riesling Spätlese Feinherb Steillage	16 19	89
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The 2018er Kinheimer Hubertuslay Riesling Spätlese Feinherb Steillage was harvested at 101° Oechsle and fermented down to 26 g/l of residual sugar. It develops a quite opulent and ripe nose of pear, pineapple, melon, almond cream, camphor and spices. Creamy and fruity flavors of honeyed pear and mirabelle make for a smooth and ripe feel on the still quite sweet palate (for an off-dry wine). The wine develops however more grip in the rather intense and powerful finish. Some tart elements bring some freshness to this overall opulent expression of off-dry Riesling. 2020-2026

2018er	Andreas Roth	Kinheimer Rosenberg Kerner Spätlese	05 19	89
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The 2018er Kinheimer Rosenberg Kerner Spätlese was harvested at 118° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (130 g/l). A whiff of volatile acidity quickly gives way to ripe scents of mango, tar, William's pear, melon, honey and quince on the nose. The wine comes over as rich and even oily on the palate driven by candied exotic fruits. It proves smooth and delicate in the juicy and sweet finish but a more powerful side emerges in the rather forceful after-taste. This full-blown Auslese GK will appeal to lovers of smooth and honeyed sweet wines. 2026-2038

2018er	Andreas Roth	Kinheimer Rosenberg Riesling Spätlese Trocken Hirsch Steillage	20 19	88
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The 2018er Hirsch, as it is referred to on the main part of the label (deer in English: the Estate names its top wines after game and leaves the reference to the vineyard and the Prädikat for the side of the label), offers a quite refined and initially discreet nose of aniseed herbs, mint, vineyard peach, lime tree and ginger, all wrapped into a hint of camphor. Flavors of coconut and pineapple make for a smooth feel on the otherwise quite delicate and creamy palate. Yet the finish proves spicy and herbal, even if also rather ripe and powerful. 2020-2028



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2018er	Andreas Roth	Erdener Treppchen Riesling Spätlese Trocken Steillage	17 19	87
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The 2018er Erdener Treppchen Riesling Spätlese Trocken Steillage offers an attractive even if direct nose of yellow peach, canned pineapple, grapefruit, herbs and spices, all wrapped into a blanket of smoke. The wine proves delicately smooth and juicy on the palate. Some tickly acidity brings focus and freshness in the long, slightly tart and spicy finish. 2020-2026

2018er	Andreas Roth	Kinheimer Hubertuslay Riesling Kabinett Trocken	14 19	85
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The 2018er Kinheimer Hubertuslay Riesling Kabinett Trocken delivers a quite reductive and smoky nose of green herbs, spices and camphor. Scents of riper fruits including pear and pineapple joint the party as the wine gets some air. The wine proves quite intense on the palate, yet its comparatively lean structure accentuates its riper side. The finish is zesty, earthy and herbal. Some tartness emerges in the after-taste which still need to integrate. This quite powerful expression of dry Riesling (certainly by Kabinett standards) will benefit from a little bit of bottle aging to show its full potential. 2021-2026

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Stairs n' Roses

(Kinheim – Middle Mosel)

2018er	Stairs n' Roses	Honeymoon	(No AP)	90
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The 2018er Honeymoon (Lot Nr. 03 19) is a wine made from a blend of Riesling (40%), Müller-Thurgau (40%), Cabernet Blanc (10%) and Sauvignac (10%) harvested late at 170° Oechsle, which were then let to dry out in a warm environment for approx. 7 weeks before being pressing, a technique similar to the production of Vin de Paille in France and that of Passito in Italy. This golden-colored wine delivers a good dollop of volatile acidity as well as nut, mirabelle, dried apricot, honey, salted caramel, camphor and tar on the nose. It proves beautifully honeyed and sweet on the viscous and raisin-infused palate, and leaves one with a feel of raisin liqueur in the comparatively opulent and forceful finish. This wine will appeal to lovers of overtly sweet and smooth dessert wines. Now-2028

2018er	Stairs n' Roses	Riesling Feinherb	23 19	88
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The 2018er Riesling Feinherb is made from grapes harvested for equal parts in the Erdener Treppchen (from the Meulenhof of Stefan Justen) and the Kinheimer Rosenberg (from the Viermorgenhof of Reinhard Molitor) after the son of Daniel Molitor (the son of Reinhard Molitor) married Julia Justen (the daughter of Stefan Justen). It was fermented down to 24 g/l of residual sugar. This offers a quite aromatic and floral nose of lilac, lily and jasmine as well as pear, herbs, anise and smoke. The wine has good grip on the palate where some zesty acidity brings focus to the aromatic and slightly ripe flavors. The finish is both smooth but also quite forceful and zesty in the after-taste. This is a very nice off-dry and aromatic Riesling to drink in its youth. Now-2022

2018er	Stairs n' Roses	Riesling Kabinett Sweet Child	01 19	88
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The 2018er Kabinett Sweet Child comes from grapes harvested in the Löslicher Försterlay at 89° Oechsle and was fermented with ambient yeasts down to fully fruity-styled levels of residual sugar (the name of the wine was chosen in reference to a song by the heavy metal band Guns n' Roses and following the fact that Daniel Molitor and Julia Justen were expecting their first child when the 2016er was released). The wine offers an aromatic and ripe nose of apricot, pineapple, jasmine, pear, honeyed peach and soya cream. Ripe and honeyed yellow fruits (pineapple, mirabelle and pear) make for a smooth feel on the fruity but also quite sweet palate. The wine develops a more structured, forceful and herbal side in the medium-long finish. This wine, which behaves more like an Auslese, will appeal to lovers of sweet and fruit-driven wines. 2022-2028

2018er	Stairs n' Roses	Next Generation	21 19	87
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The 2018er Next Generation was made from equal part of two disease-resistant new crossings, Cabernet Blanc and Sauvignac, and was fermented down to dry levels of residual sugar (8 g/l). It offers a quite aromatic and herbal nose of cassis, gooseberry and sage as well as coffee bean, nutmeg and pine. The wine is well structured, herbal and dynamic on the palate. Some acidity gives a nicely lively, focused and linear side to the long, but also quite herbal and slightly tart finish. The after-taste is bone-dry and punchy. Now-2023



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2018er	Stairs n' Roses	Sweetest Devotion	24 19	85
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The 2018er Sweetest Devotion is a *Perlwein* (a sparkling wine with CO2 added just before bottling) made from to 30% botrytis-affected Riesling fruit harvested at 109° Oechsle in the Kinheimer Rosenberg and Hubertuslay. It delivers an aromatic and fruit-driven nose of apricot, strawberry juice, orange peel, passion fruit and melon. The CO2 immediately catches one's attention on the palate and adds freshness to this overtly sweet and smooth wine. The finish is all about pear, melon and mirabelle all wrapped into honey and sweetness. This direct and easy-drinking sweet sparkling Mosel wine will appeal to lovers of fizzy dessert wines. Now-2023

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Steinmetz und Gerlach

(Brauneberg – Middle Mosel / Kobern-Gondorf – Terrassenmosel)

2018er	Steinmetz und Gerlach	Lehmener Ausoniusstein Riesling	33 19	90
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This wine is the result of a collaboration between Stefan Steinmetz (Weingut Günther Steinmetz) in Brauneberg and Martin Gerlach (Weingut Gerlachs Mühle) in Kobern-Gondorf, using the fruit from the under-rated Lehmener Ausoniusstein, a south-east orientated terraced vineyard in the Terrassenmosel part of the region, just upriver of Winnigen and Kobern. The 2018er Lehmener Ausoniusstein Riesling is an off-dry wine (with 14 g/l of residual sugar) made from fruit harvested at 101° Oechsle on century year-old un-grafted vines and is the result of a long fermentation in stainless steel. It offers a reduced nose made of pear, ginger, herbs and fine spices. The wine is quite ample and imposing on the powerful and creamy-smooth palate and leaves an intense and slightly hot feel in the long and assertive finish. This wine will please lovers of baroque expressions of not fully dry-tasting Riesling. 2023-2033

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Steinmetz und Hermann

(Brauneberg / Erden – Middle Mosel)

2017er	Steinmetz und Hermann	Pinot Noir ***	04 19	93
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The 2017er Pinot Noir *** comes from a parcel in the Burgener Römerberg planted with 30 year-old vines, which is jointly tended by Stefan Steinmetz (Weingut Günther Steinmetz) and Christian Hermann (Weingut Dr. Hermann) and vinified at the facilities of Stefan Steinmetz. This bright-red colored wine was only destemmed to 40% and was fermented in 3 year-old barrique, of which one third from a famous Burgundy Estate, for 12 months before being bottled unfiltered. It offers a stunning and hugely precise nose made of strawberry jam, violet, clove, soy sauce and smoke. The wine is gorgeously balanced on the multi-layered palate. The finish is velvety and yet also superbly precise and vibrant. This is the finest newly released Spätburgunder we have tasted to date from the Mosel. 2022-2032

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 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

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Viermorgenhof – Weingut Reinhard Molitor

(Kinheim – Middle Mosel)

2018er	Viermorgenhof	Kinheimer Rosenberg Riesling Trockenbeereauslese	17 19	93
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The 2018er Kinheimer Rosenberg Riesling TBA was harvested at a full 204° Oechsle and fermented down to fully noble-sweet levels of residual sugar. A light touch of nut paste, volatile and camphor quickly gives way to gorgeous notes of dried exotic fruits, quince jelly, marzipan, raisin and lead pencil on the nose. The wine coats the ample, sweet and rich palate with flavors of apricot, apple jelly and marzipan, as well as honeyed raisin. Despite a low 6.5% of alcohol, the wine develops huge presence and intensity right into the remarkably long but also quite sweet finish. While this rich dessert wine is likely to require more than a decade to absorb its huge sweetness (the wine has more than 350 g/l of residual sugar!), lovers of sweet and baroque TBAs will have a hard time to resist this beauty in its youth. 2033-2068

2018er	Viermorgenhof	Kinheimer Rosenberg Riesling Beereauslese Terrassen	18 19	93
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The 2018er Kinheimer Rosenberg BA Terrassen was made with 70% botrytized fruit picked at the very end of the harvest, on October 20, at a full 160° Oechsle on young vines planted in 2014, and was fermented down to fully noble-sweet levels of residual sugar. It offers a beautifully aromatic and fruit-driven nose of dried apricot, honeyed pear, roasted pineapple, litchi and candied grapefruit, as well as riper scents of nut, honey, quince jelly and a hint of coconut milk. Juicy yet oily nut paste, apple jelly and marzipan give the wine almost TBA presence on the palate. Despite being currently highly sweet, the wine manages to retain a good elegance and energy in the finish. 2028-2058

2018er	Viermorgenhof	Kinheimer Rosenberg Riesling Auslese	16 19	91
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The 2018er Riesling *Auslese*, as it is referred to on the main part of the label (the reference to the vineyard is only provided in small characters on the side of the label), was made with 30% of botrytized grapes harvested at a huge 113° Oechsle and fermented down to noble-sweet levels of residual sugar (123 g/l). It offers a beautifully fruity and honeyed nose made of juicy pineapple, canned yellow peach, apricot, blood orange, litchi and a fresher touch of minty herbs. The wine is delicately smooth, honeyed and even slightly oily on the palate. Rich flavors of juicy exotic fruits (including passion fruit) make for a deliciously sweet feel in the finely balanced and very long finish. 2028-2048

2018er	Viermorgenhof	Kinheimer Rosenberg Riesling Spätlese	15 19	89+
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The 2018er Riesling *Spätlese*, as it is referred to on the front part of the label (the reference to the vineyard is only provided in small characters on the side of the label), was made with 10% of botrytized fruit harvested at a full 97° Oechsle, and was fermented down to sweet levels of residual sugar (73 g/l). It delivers an attractive nose of yellow peach, pear, aniseed herbs, melon, musk and pineapple. The wine offers some nice flavors of honey and whipped cream on the smooth and sweet palate. This sweet and smooth side is only timidly balanced out by more presence and focus in the finish. This big Auslese in all but name will need a solid decade to integrate its sweetness and could then exceed our expectations, especially as it becomes more nuanced and subtle. 2028-2038+

2018er	Viermorgenhof	Riesling Spätlese Feinherb	12 19	87
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The 2018er Riesling Spätlese Feinherb was made with 10% of botrytized fruit harvested at a massive 100° Oechsle in the steep Eulenlay sector of the Kinheimer Rosenberg, and was fermented down to 23 g/l of residual sugar. It offers a quite fruit-driven and ripe nose of pear, quince, vanilla, melon, candied lime and spices. The wine proves creamy and still on the sweet side on the palate and leaves a more structured feel in the comparatively opulent and powerful finish. The after-taste is full of zest and spices. 2020-2026

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Weingut Würzburg

(Serrig – Saar)

2018er	Würzburg	Serriger Herrenberg Riesling Beereauslese	17 19	94
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The 2018er Serriger Herrenberg Riesling Beereauslese was made from 40% of botrytized fruit harvested at 138° Oechsle, and was fermented down to noble-sweet levels of residual sugar. A hint of volatile acidity gives way to smoky notes of rosemary, honeyed peach, ripe pineapple, guava, orange peel, nutmeg, cedar, and hazelnut cream on the nose. Exotic and honeyed fruits as well as juicy apricot and date interplay with a beautifully zesty and ripe acidity on the superbly juicy and concentrated palate. The finish is still full-on sweet at this stage but the balance of this BA is quite remarkable. Only the slight hint of power in the long after-taste makes us a bit careful in terms of drinking window. 2028-2043



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2018er	Württemberg	Serriger Württemberg Riesling Beerenauslese	18 19	94
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The 2018er Serriger Württemberg Riesling Beerenauslese was made from 30% botrytized fruit harvested at a remarkable 132° Oechsle, and was fermented down to noble-sweet levels of residual sugar. This is still quite restrained at first and does not show much beyond some intense smoky and minty notes of herbs and spices. It is only after quite some airing that it reveals its beautifully ripe yet elegant nose of coconut cream, pineapple, honey, dried apricot, candied grapefruit and orange peel. The wine is still fully on the sweet side on the palate but already shows its complexity in the very long, intense and multi-layered finish. The exotic and honeyed fruits are well balanced out by some zesty acidity, which lifts up the flavors in the very long after-taste. This is a beautiful dessert wine in the making! 2033-2088

2018er	Württemberg	Serriger Württemberg Riesling Auslese	16 19	91
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The 2018er Serriger Württemberg Riesling Auslese was harvested at 101° Oechsle, and was fermented down to noble-sweet levels of residual sugar (110 g/l). It proves restrained at first, and only gradually reveals its nose made of whipped cream, honeyed peach, candy floss, apricot, nutmeg, a hint of honey, and fine spices. The wine proves superbly creamy and delicate on the palate. It is still dominated by its sweetness at this stage, but some candied acidity makes already for a juicy side in the long finish. This "Auslese GK"-styled wine will need more than a decade to fully develop its complexity. 2033-2058

2018er	Württemberg	Serriger Herrenberg Riesling Spätlese	12 19	90
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The 2018er Serriger Herrenberg Riesling Spätlese was harvested at a whopping 100° Oechsle, and was fermented down to sweet levels of residual sugar (75 g/l). It offers a delicately ripe nose of pineapple, almond cream, orange blossom, tangerine, baked apple and thyme. The wine coats the smooth palate with ample juicy and honeyed fruits and leaves the fruit ripeness and richness of a full-on Auslese in the long finish. It will need a decade to integrate its sweetness. 2028-2043

2018er	Württemberg	Serriger Württemberg Riesling Kabinett	11 19	90
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The 2018er Serriger Württemberg Riesling Kabinett was harvested at a whopping 95° Oechsle, and was fermented down to fruity-styled levels of residual sugar (53 g/l). Quite classy and restrained notes of smoke and minty herbs are gradually joined by riper scents of almond cream, pear, vineyards peach, coconut and spices. Creamy and ripe yellow fruits lead the pace on the sweet and smooth palate. Some tickly acidity timidly makes its appearance in the long and structured finish. The comparatively high level of alcohol (10.5%) makes this big Auslese-styled wine come over as intense in the after-taste. 2025-2038

2018er	Württemberg	Serriger Herrenberg Riesling Auslese	15 19	89
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The 2018er Serriger Herrenberg Riesling Auslese was harvested at a whopping 110° Oechsle, and was fermented down to sweet levels of residual sugar (88 g/l). It offers an aromatic and ripe nose of melon, anise, pineapple juice, quince, almond paste, cinnamon and earthy spices. The wine proves quite soft and juicy on the palate. Intense flavors of ripe yellow fruits are wrapped into a spicy and herbal side in the long and slightly powerful finish. There is a touch of hot spices in the after-taste. We would opt to drink this in its youth before the light touch of alcohol becomes too prominent. 2024-2033+

2018er	Württemberg	Serriger Württemberg Riesling Kabinett Feinherb Goldstück	10 19	89
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The 2018er Riesling Kabinett Goldstück, as it is referred to on the front label, was harvested at 91° Oechsle, and was fermented down to off-dry levels of residual sugar (27 g/l). It offers an aromatic nose of anise, orange blossom, pear, quince jelly, green apple, smoke and minty herbs, as well as a hint of melon. The wine proves quite sweet and smooth on the palate. Clean and ripe fruits give slightly way to some herbal notes in the smooth finish. This wine has the fruit intensity and creamy presence of an Auslese. It will need quite some years to fully develop its complexity. 2024-2033

2018er	Württemberg	Serriger Württemberg Riesling Spätlese Alte Reben	14 19	89
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The 2018er Riesling Spätlese Alte Reben, as it is referred to on the front label, was harvested at 94° Oechsle, and was fermented down to barely fruity-styled levels of residual sugar (42 g/l). It delivers a quite aromatic and ripe nose of pineapple, almond paste, smoke, camphor, barbecue herbs, and spices. The wine is quite structured and powerful on the barely sweet-tasting palate, yet leaves one with a comparatively light and spicy feel in the overall rather baroque finish. 2020-2026



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2018er	Württemberg	Saar Riesling Trocken	06 19	88
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The 2018er Saar Riesling Trocken was made from grapes harvested at 90° Oechsle in the Serriger Antoniusberg (for the major part) and the Serriger Herrenberg, and was fermented down to dry levels of residual sugar (8 g/l). It offers an elegantly floral and refreshing nose of minty herbs, orchard fruits, pear, aniseed herbs and smoke, as well as some residual scents from its spontaneous fermentation and some gooseberry. The wine is driven by a nicely zesty acidity as well as flavors of lime, white peach and fresh almond on the palate and leaves a fully dry feel in the quite forceful finish (at least by Estate wine standards). Only a touch of tartness still needs to mellow away in the nicely salty and spicy after-taste. 2020-2026

2018er	Württemberg	Serriger Württemberg Riesling Spätlese Trocken GG	13 19	88
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The 2018er Serriger Württemberg Riesling Spätlese Trocken GG was harvested at a full 94° Oechsle and was fermented down to dry levels of residual sugar (8 g/l) in large barrels. It offers a ripe nose of juicy pineapple, honeyed peach, pear, barbeque herbs, spices and camphor. The wine is driven by sweet and smooth fruits and a spicy feel of tartness on the full-bodied and not bone dry-tasting palate and delivers rich and ripe yellow fruits right into the powerful long finish. The after-taste is delicately smooth and juicy but also quite forceful and intense. 2021-2028

2018er	Württemberg	Riesling Scivaro	07 19	87
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The 2018er Riesling Scivaro comes from grapes harvested at a whopping 98° Oechsle in the Serriger Herrenberg, Württemberg and Antoniusberg, and was fermented down to 11 g/l of residual sugar. It offers a rich and ripe nose of pineapple juice, melon, pear, Indian spices, apricot, barbeque herbs, grilled lemon, and minty herbs. Ample and creamy fruits make for a quite powerful feel on the palate. The finish is long and driven by spices and cooked fruits. This forceful and baroque version of Scivaro will need a year or two to settle down. 2020-2024

2018er	Württemberg	Serriger Herrenberg Riesling Feinherb Blauschiefer	09 19	87
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The 2018er Riesling Blauschiefer, as it is referred to on the front label, comes from grapes harvested at a whopping 103° Oechsle, and was fermented down to 15 g/l of residual sugar. The wine starts off by revealing notes of anise, pear and barbeque herbs before some scents of grilled citrus, yellow peach and sage join the party. Rich and ripe fruits are lifted up by tickly and powerful acidity on the full-bodied palate. The finish is long, rich and spicy. The sweetness provides some buffer to the underlying power nested in this wine, which will be best enjoyed in its youth on the fruity side. Now-2023

2018er	Württemberg	Serriger Württemberg Riesling Trocken Rotschiefer	08 19	87
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The 2018er Riesling Rotschiefer, as it is referred to on the front label, comes from grapes harvested in the Serriger Württemberg at a full 98° Oechsle, and was fermented down to less than 9 g/l of residual sugar. It delivers a quite opulent and rich nose made of herbal spices, pear, yellow peach, quince, anise and camphor. Juicy yellow fruits make for a smooth and sweet feel on the full-on palate. Minty herbs and Indian spices emerge in the rather sharp and powerful finish. This bold expression of fruit-driven dry Riesling needs food to buffer off its power. Now-2022

2017er	Württemberg	Pinot Noir	18 18	86
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The 2017er Pinot Noir comes from 30 year-old vines in the Serriger Württemberg and was fermented destemmed and aged in barrique, of which 20% is new, for 8 months. It delivers a quite ripe and spicy nose of tar, licorice, Morello cherry, blueberry and strawberry jam. The wine proves subtle and fruity on the juicy and sweet palate. This leads to a linear and zesty side in the finish. A touch of underlying power and decadent fruits defines the after-taste. Now-2022

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Annual Mosel Auctions

Every year, two winemakers' associations in the Mosel, the VDP Mosel / Grosser Ring and the Bernkasteler Ring, each hold an Auction at which some of the best wines of its members are auctioned off. This year (2019), these Auctions will be held on September 20 and September 21 respectively. In addition, in 2019, a Mosel wine will also be sold via the Auction held by the VDP Ahr, Nahe, Pfalz and Rheinhessen on September 22.



We regularly get many questions about these Auctions:

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

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



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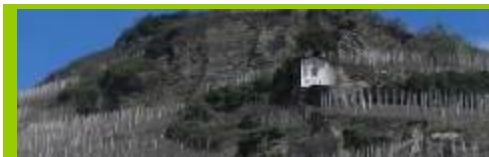
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Annual Mosel Auctions – An Introduction

THE ANNUAL MOSEL AUCTIONS IN A NUTSHELL

<p>What are these Auctions?</p>	<p>The annual Mosel Auctions are not your usual wine Auctions organized by the well-known commercial auction Houses. Instead they are events organized by grower associations at which member Estates sell some of their wines directly to the public, with commissioners as middle men.</p>
<p>How did the Auctions come about?</p>	<p>The Auctions were set up in the 19th century essentially as an efficient manner to capture value vs. the powerful trading houses. These Auctions gradually structured around grower associations by the turn of the 20th century, also to improve the traceability of the wines. Until the middle of the 20th century, Auctions were to be the standard approach for selling wines, with commissioners as middlemen. With the development of Estate bottling and direct sales, the Auctions became an annual event dedicated to selling off selected high quality and rare wines only. Two grower associations emerged in the Mosel, which each organizes an Auction of wines from its members in Trier on an annual basis. In 2019, a Mosel Wine will also be hammered off at the Annual Auction held by the VDP in Bad Kreuznach.</p>
<p>Which wines are sold at these Auctions?</p>	<p>The vast majority of the wines brought to these Auctions are special wines (not sold via traditional sales channels) made from particularly prized parcels or the result of painful selections. The Kabinett, Spätlese and Auslese are usually from the latest vintage, the Eiswein, BA and TBA from older vintages. In addition, some Estates may bring mature rarities or rare large format bottles from wines which are or were also sold via regular channels.</p>
<p>How to participate at the Auctions?</p>	<p>Auctions are held annually in the third week of September. Private individuals as well as professionals can bid at these Auctions. It is however advisable to contact a commissioner prior to bidding on the best way to handle any import or duty issues into your country.</p>
<p>Should one buy at the Auctions? Is it worth it?</p>	<p>Auction wines represent a pinnacle of Mosel Riesling, which is not surprising as these are the result of painstaking selections. Consequently, they are not cheap and often sell at a significant premium. However, this premium needs to be relativized by the fact that most fruity-styled or sweet auction wines are heavily de-classified. Some relative bargains can however be made, which allow one to get the "best of Mosel" at reasonable prices. The question of whether the premium and effort of buying at Auctions is worth it is a very personal one. Auction bottles do not necessarily need to be acquired at the Auction itself, some Estates and wine merchants / importers offer them also later.</p>
<p>How does one recognize an auction wine?</p>	<p>In principle, all auction bottles carry a round sticker to distinguish them from regular ones. In practice, not all do carry a sticker and then only the AP number can help out. AP numbers may not be very consumer friendly but a little effort may allow one to make some bargains.</p>



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HOW DID THESE AUCTIONS COME ABOUT?

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

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

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

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

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

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

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

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

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

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

Two grower associations emerged in the Mosel, which each organizes an Auction of wines from its members in Trier on an annual basis.

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

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

Each of these two grower associations organizes one Auction per year. Both take place in Trier (the location varied over the years). In 2019, the Auctions will take place on September 20 and 21 (please note that, as in 2018, the Bernkasteler Ring Auction will take place on the Saturday, and not on the Thursday, as it used to do for decades):

VDP MOSEL / GROSSER RING		BERNKASTELER RING	
<u>Place:</u>	IAT Plaza Hotel Zurmaiener Strasse 164 54292 Trier	<u>Place:</u>	Tagungszentrum der IHK Herzogenbuscher Strasse 12 54292 Trier
<u>Timing:</u>	September 20, 2019 09.00-11.00: Pre-tasting 13.00 onwards: Auction	<u>Timing:</u>	September 21, 2019 09.00-11.00: Pre-tasting 13.00 onwards: Auction



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In 2019, a Mosel Wine will also be hammered off at the Annual Auction held by the VDP in Bad Kreuznach.

At the end of 2017, Klaus-Peter Keller (Weingut Keller, Rheinhessen) took over a prime parcel in the Piesporter Schubertslay in the Mosel and will sell a fruity-styled Kabinett from this VDP.Grosse Lage via Auction. This will happen through the one held on September 22 in Bad Kreuznach, and including VDP members from the Ahr, Nahe, Pfalz and Rheinhessen.

VDP AHR, NAHE, PFALZ AND RHEINHESSEN

<u>Place:</u>	Museum der Römerhalle Hüffelheimer Strasse 11 55545 Bad Kreuznach
<u>Timing:</u>	September 22, 2019 09.00-11.00: Pre-tasting 11.15 onwards: Auction

We were able to taste this wine as well and added it to our list.

WHAT WINES ARE BEING SOLD AT THE AUCTIONS?

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

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

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

Kabinett, Spätlese or Auslese brought to the Auctions are likely to be from the latest vintage (i.e. from the 2017 vintage for the Auctions held in September 2018), although several producers, in particular from the Bernkasteler Ring, regularly bring older bottles to these Auctions. The practice varies widely for Eiswein, BA or TBA bottlings. Some Estates tend to bring these wines to the Auctions immediately or soon after the minimum two years period. Other Estates prefer to let them mature somewhat in their cellars before bringing them to Auction. Most wines going through the Auctions are fruity-styled even though an increasing number of growers from the Bernkasteler Ring now offer some off-dry (Feinherb) or dry wines (including GGs) as well. This trend will increase with the decision by the VDP Mosel to allow dry wines (GGs) to be sold via the Auction as of 2019.

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

Some producers also sell large formats of top regular wines (i.e. with the same AP number) via these Auctions. As of 2019, this includes magnum bottles of GGs at the VDP Mosel / Grosser Ring Auction. Finally, some mature rarities regularly appear at these Auctions as well. In 2019, this includes a rare bottle of the 1959er Bernkasteler Doctor TBA by Wegeler and some bottles of the 1998er Wehlener Sonnenuhr Spätlese ** by Kerpen.

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

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

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

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

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



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

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

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

While auction wines can hardly be called cheap, some of these wines can prove relative bargains. At each Auction, there are always a few bottlings which offer particular value, either because they sell for hardly more than their regular equivalent or the quality difference more than justifies the premium. In particular, the Bernkasteler Ring Auction offers great opportunities to acquire superb wines at reasonable prices.

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

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

HOW TO ACQUIRE AUCTION WINES?

The Auctions are held annually in the third week of September, with the wines available for tasting in the morning and sold in the afternoon.

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

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

Technically speaking, only the accredited commissioners are actually allowed to bid at these Auctions. However, anyone who wishes to acquire some bottles at these Auctions can do so by placing bids with their wine merchant / importer (if they offer this service) or by contacting directly one of the accredited commissioners to these events. We provide the full contact details of these commissioners at the end of this introductory section.

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

After the Auctions, the commissioners will contact the successful bidders for payment and shipment. Within the European Union, as far we understand the law, wine lovers can work directly with a commissioner if he / she fetches the bottles himself / herself or takes care of shipment, import administration and duties into his / her country of residence (wine lovers may still choose for easiness to work via a wine merchant / importer to avoid the logistics hassle). For bidders from outside the European Union (and in particular from North America or Asia), further shipping / importing restrictions may apply. In any case, we strongly advise wine lovers to contact a commissioner or his / her wine merchant / importer prior to bidding to check how this is best organized. The end price paid for the wines will be composed of the hammer price, to which one needs to add a commission fee (a few percentage points of the hammer price) for the accredited commissioners, shipping costs as well as any import duties and VAT (or sales tax).

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

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

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

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



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

HOW DOES ONE RECOGNIZE AUCTION BOTTLES ON THE OPEN MARKET?

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

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



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

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

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

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

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



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LIST OF ACCREDITED COMMISSIONERS

Only Commissioners are allowed to bid at these wine Auctions. We provide here the list of accredited Commissioners to the 2019 events (as given in the respective auction catalogues):

VDP Trier Auction	Bernkasteler Ring Trier Auction	VDP Bad Kreuznach Auction
<p>Elmar Bergweiler Hauptstrasse 144 D-54470 Bernkastel-Wehlen Phone: +49 6531 91400 Fax: +49 6531 3709 Email: info@ElmarBergweiler.com Website: www.Elmarbergweiler.com</p>	<p>Elmar Bergweiler Hauptstrasse 144 D-54470 Bernkastel-Wehlen Phone: +49 6531 91400 Fax: +49 6531 3709 Email: info@ElmarBergweiler.com Website: www.Elmarbergweiler.com</p>	<p>Weinkommission Hans Haber Sigrid Haber Ockenheimer Chausee 16a D-55411 Bingen Phone: +49 6721 42281 Fax: N.A. Email: weinkommissionhaber@gmx.de Website: N.A.</p>
<p>W. Dünweg Römerstrasse 16 Postfach 28 D-54347 Neumagen-Dhron Phone: +49 6507 2213 Fax: +49 6507 6257 Email: N.A. Website: N.A.</p>	<p>Berres-Gessinger GmbH Schillerstrasse 4 D-54470 Bernkastel-Kues Phone: +49 6531 6430 Fax: N.A. Email: N.A. Website: N.A.</p>	<p>Weinkommission Heinz Koch Eberbacherstrasse 89 D-65346 Eltville-Erbach Phone: +49 6123 62748 Fax: N.A. Email: Heinz.Koch2812@t-online.de Website: N.A.</p>
<p>Johann Hild e.K. Matthias Hild Bahnhofstrasse 33 D-54457 Wincheringen Phone: +49 6583 527 Fax: +49 6583 1517 Email: info@hild-wein.de Website: www.hild-wein.de</p>	<p>W. Dünweg Römerstrasse 16 Postfach 28 D-54347 Neumagen-Dhron Phone: +49 6507 2213 Fax: +49 6507 6257 Email: N.A. Website: N.A.</p>	<p>Karl A. Ress Exportwein KG Am Hendelberg 15 D-65375 Oestrich-Winkel Phone: +49 6723 91900 Fax: +49 6723 919090 Email: agj@ress-wein.de Website: www.ress-wein.de</p>
<p>Karl A. Ress Exportwein KG Am Hendelberg 15 D-65375 Oestrich-Winkel Phone: +49 6723 91900 Fax: +49 6723 919090 Email: agj@ress-wein.de Website: www.ress-wein.de</p>	<p>Johann Hild e.K. Matthias Hild Bahnhofstrasse 33 D-54457 Wincheringen Phone: +49 6583 527 Fax: +49 6583 1517 Email: info@hild-wein.de Website: www.hild-wein.de</p>	<p>J & H Selbach GmbH & Co. KG Postfach 1104 Bahnhofstrasse 33 D-54492 Zeltingen Phone: +49 6532 95380 Fax: +49 6532 4014 Email: Selbach.zeltingen@t-online.de Website: N.A.</p>
<p>J & H Selbach GmbH & Co. KG Postfach 1104 Bahnhofstrasse 33 D-54492 Zeltingen Phone: +49 6532 95380 Fax: +49 6532 4014 Email: Selbach.zeltingen@t-online.de Website: N.A.</p>	<p>Karl A. Ress Exportwein KG Am Hendelberg 15 D-65375 Oestrich-Winkel Phone: +49 6723 91900 Fax: +49 6723 919090 Email: agj@ress-wein.de Website: www.ress-wein.de</p>	
<p>Dr. Freisberg Wein- u Kunsthandel Emser Strasse 83 D-56076 Koblenz Phone: +49 170 303 79 69 Fax: N.A. Email: post@fabianfreisberg.de Website: N.A.</p>	<p>J & H Selbach GmbH & Co. KG Postfach 1104 Bahnhofstrasse 33 D-54492 Zeltingen Phone: +49 6532 95380 Fax: +49 6532 4014 Email: Selbach.zeltingen@t-online.de Website: N.A.</p>	



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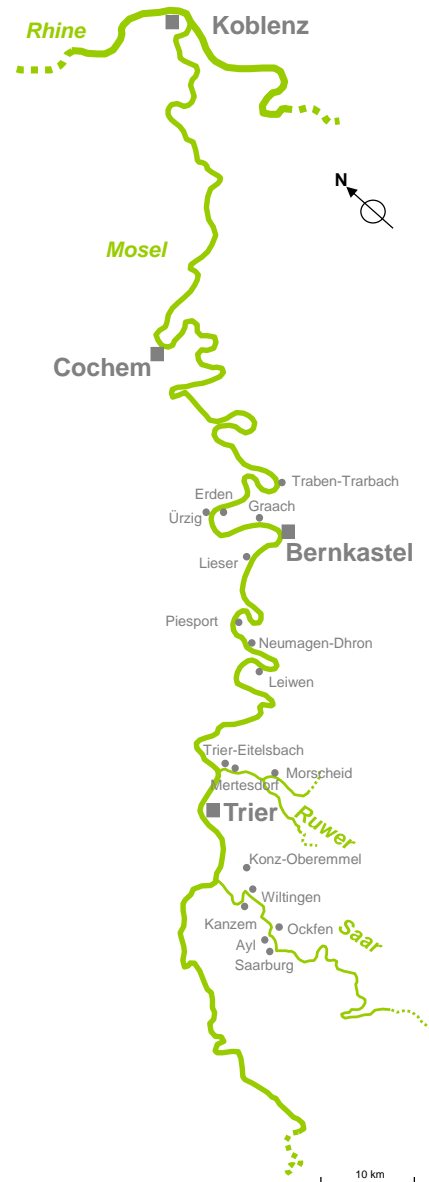
By Jean Fisch and David Rayer

Annual Mosel Auctions | Tasting Notes – 2019 VDP Trier Auction

We provide here a review of wines that will be auctioned off by the VDP Mosel / Grosser Ring in Trier on September 20, 2019 and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).

- Clemens Busch**
- Geltz-Zilliken**
- Fritz Haag**
- Reinhold Haart**
- Heymann-Löwenstein**
- von Hövel**
- Karthäuserhof**
- von Kesselstatt**
- Knebel**
- Peter Lauer**
- Schloss Lieser**
- Dr. Loosen**
- Maximin Grünhaus**
- Egon Müller**
- von Othegraven**
- Joh. Jos. Prüm**
- Schloss Saarstein**
- Willi Schaefer**
- Wwe Dr. H. Thanisch – Erben Thanisch**
- Wegeler**

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





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Weingut Clemens Busch

(Pünderich – Terrassenmosel)

NB: The Estate is certified organic (along EU guidelines) and biodynamic (along RESPEKT guidelines).

2018er	Clemens Busch	Pündericher Marienburg Riesling Auslese lange GK	22 19	Auction	97
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The 2018er Pünderich Marienburg Riesling lange GK was made from a selection of 30-40% botrytized fruit harvested at 128° Oechsle, and was fermented to fully noble-sweet levels of residual sugar. It offers a superbly pure and airy nose made of date, pear puree, almond paste, fine spices and creamy elements. The wine proves round yet balanced on the sweet, honeyed yet also delicately lemon-infused palate. It is really only in the finish that the full intensity of this gorgeous Auslese comes through. The after-taste is still slightly saturating as candy floss drives the flavors together with honeyed almond. But this incredibly pure and elegant BA in all but name will need quite some time to absorb its sweetness. It will prove a cracker at maturity! 2033-2068

2018er	Clemens Busch	Pündericher Marienburg Riesling Kabinett	13 19	Auction	95
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The 2018er Pündericher Marienburg Riesling Kabinett AP 13 was made from fruit harvested at 91° Oechsle, and was fermented in traditional Fuder cask down to sweet levels of residual sugar (80 g/l). It proves still rather reduced and marked by residual scents from its spontaneous fermentation. It is only after quite some airing that the wine reveals beautiful scents of ripe lemon, pear, flowers, fine spices, a hint of whipped cream, and loads of smoky slate. The wine is beautifully racy and structured on the juicy palate. More lemon zest, cassis, peach and smoke are joined by a stunning feel of wet stone, pear, peach and white flowers in the long and focused finish. While it may have a bit too much flesh for qualifying as a racy Kabinett, this playful Spätlese-styled Riesling remains incredibly juicy, pure and long. No wonder Clemens and Rita Busch decided to bring this cask to the Auction: It is a massive success! 2028-2048

2017er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	31 18		93+
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The 2017er Pündericher Marienburg Falkenlay Riesling Trocken GG will be sold in magnums at the Auction (the same wine is sold via regular channels in 75cl bottle). It was fermented spontaneously in traditional oak casks with fruit harvested in a grey-slate infused part of the Marienburg vineyard. It offers a beautifully aromatic and fruit driven nose of yellow peach, candied grapefruit and a hint of apricot as well as orange blossom and almond cream. A slightly riper side comes through on the juicy and creamy palate. It is only towards the finish that it freshens up. The wine then leaves one with a superbly dry, spicy and tart feel in the after-taste. This still very backward wine is still only work in progress. But the potential (and upside) is truly remarkable. 2023-2037

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Weingut Goltz-Zilliken

(Saarburg – Saar)

2018er	Goltz-Zilliken	Saarburger Rausch Riesling Auslese lange GK	04 19	Auction	95
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The 2018er Saarburger Rausch Riesling Auslese lange GK was harvested at a massive 148° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a gorgeous nose of gooseberry, cucumber, herbs, whipped cream, grapey (think muscat), herbs and spices. The wine proves beautifully honeyed and hugely concentrated on the intense palate and leaves a subtle yet deep feel of honey, whipped cream and spices in the very long and suave finish. This little beauty will need a lot of time to fully develop its finesse and elegance, and above all integrate its sweetness. 2038-2068

2018er	Goltz-Zilliken	Saarburger Rausch Riesling Auslese	06 19	Auction	94
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The 2018er Saarburger Rausch Riesling Auslese AP 06 was harvested at approx. 125° Oechsle, i.e. technically at BA level, and was fermented down to fully noble-sweet levels of residual sugar. The wine offers a complex nose of sage, honey, gooseberry, apricot, pear, and spices. Flavors of toffee, candied exotic fruits and nut paste make for a still very sweet and forceful feel on the hugely creamy, juicy and slightly bitter palate. The wine leaves a nicely pure and assertive feel of dried fruits, almond and herbs in the very long finish. This impressive small BA in the making will need more than a decade to fully shine. 2033-2048



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2018er	Geltz-Zilliken	Saarburger Rausch Riesling Spätlese	07 19	Auction	94
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The 2018er Saarburger Rausch Riesling Spätlese Auction was harvested at a full 119° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeously pure and refined nose of grilled grapefruit, spices, sage, minty herbs, orange blossom, mango, and lime sorbet. The wine coats the palate with plenty of ripe, exotic and honeyed flavors of mango, guava, pineapple and passion fruit. It leaves one with the full on assertive presence of a big yet hugely satisfying Auslese in the long and intense finish. 2028-2058

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Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15	15 19	Auction	98
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15 was harvested at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a sublime nose blending fresh herbs, pear, dried fruits and fine spices into a sea of classy almond cream. The wine proves superbly subtle and engaging on the multi-layered palate and leaves a show-stopping feel of white peach, yellow peach, herbs and coconut cream in the playful finish. What a stunning success! 2033-2068

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Kabinett	13 19	Auction	95
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Kabinett was harvested at 90° Oechsle and was fermented down to sweet levels of residual sugar. It offers a stunning nose of whipped cream, fine gooseberry, white flowers, minty herbs, passion fruit and white peach. The wine proves beautifully refined and playful on the palate and leaves a gorgeously airy and multi-layered feel of orchard fruits and fine mineral elements in the long and playful finish. This more than remembers us of the great racy and airy Auslese crafted by this Estate in 1997. 2028-2058

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14	14 19	Auction	94
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14 was harvested at 93° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a beautifully creamy nose of ripe pear, apple, apricot, whipped cream, herbs, spices and smoky slate. It has the round and soft side of an Auslese on the palate and in the long and lingering finish. 2038-2068

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Weingut Reinhold Haart

(Piesport – Middle Mosel)

2015er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Trockenbeerenauslese	20 16	Auction	99
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The 2015er Piesporter Goldtröpfchen Riesling TBA was harvested at a full 160-165° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (270 g/l). It offers a stunningly gorgeous, pure and fragrant nose of dried fruits, almond cream, apricot, honey, licorice, baked pineapple, lime, spices and barbecue herbs. The wine proves sublimely balanced on the honeyed, oily and almond-infused palate and leaves a long and smooth feel of dried fruits, creamy almond and honeyed nut in the multi-layered finish. The botrytis oiliness and presence is quite captivating. Everything is at its place even if the wine really will only fully reveal its qualities in a decade or two when the residual sugar will have better integrated. What a cracker of a TBA! 2030-2065

2016er	Reinhold Haart	Piesporter Kreuzwingert Riesling Trocken GG	50 18	Auction	93
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The 2016er Kreuzwingert GG, as it is referred to on the consumer label, was fermented and aged in used tonneau casks for two years before being bottled (hence the late AP number). It offers a gorgeous nose which reminds one of some top-class white Burgundies as there is a light reduction and a hint of wood presence. These scents are then joined by white peach, almond cream, grapefruit and minty herbs. The wine is straight and fully dry to start off, before a creamy texture and a hint of phenolic presence kick in. The finish is fully dry and beautifully intense. This wine is still best left alone for another couple of years in order to fully shine. It should then prove a beautiful, rounder expression of dry Mosel Riesling. 2023-2036

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Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

2018er	Heymann-Löwenstein	Winninger Uhlen B Riesling GG	09 19	91+
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The 2018er Winninger Uhlen B Riesling GG, which will be sold in magnums at the Auction (the same wine is sold via regular channels in 75cl bottle), is a legally dry Riesling made from fruit harvested in the Blaufüsser sector of the vineyard which is characterized by blue slate elements. It delivers a quite intense and even powerful nose of herbs, thyme, pear, peach, a hint of mango and some elements of camphor. The wine proves on the rich and slightly broad side on the palate. Ripe fruits as well as a touch of Indian spices bring some sharpness in the long finish. A touch of heat adds powerful to this rather big expression of dry Mosel Riesling. There is some upside here at maturity, once the wine will have harnessed its power and intensity. 2022-2028

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Weingut von Hövel

(Oberemmel – Saar)

2018er	von Hövel	Kanzemer Hörecker Riesling Spätlese	24 19	Auction	92+
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The 2018er Kanzemer Hörecker Riesling Spätlese was harvested at 98° Oechsle and was fermented down to sweet levels of residual sugar (81 g/l). It offers a superbly smoky nose of cassis, passion fruit, gooseberry, pear, mirabelle, candied orange zest, litchi and plum, all wrapped into a dash of nut and tar and quite some whipped cream. This wine proves impressively structured and focused on the palate but exhibits quite some sweet and creamy presence in the slightly tart and herbal finish. This impressive even if comparatively forceful and opulent expression of fruity-styled wine will need a solid decade to develop its balance. It could then easily exceed our high expectations. 2028-2048

2018er	von Hövel	Scharzhofberger Riesling GG	14 19		91
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The 2018er Scharzhofberger Riesling GG will be sold only in magnums at the Auction (the same wine is sold via regular channels in 75cl bottle). It offers a gorgeous nose of cassis, phenolic, herbs and white flowers. The wine is beautifully light-footed yet packed with flavors on the palate and leaves a superb feel of herbs and spices in the playful and nicely smooth finish. 2023-2033

2018er	von Hövel	Scharzhofberger Riesling Kabinett	29 19	Auction	91
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The 2018er Scharzhofberger Riesling Kabinett Auction was harvested from grapes in the central part of the vineyard at 93° Oechsle and was fermented down to fully fruity-styled levels (74 g/l). It develops a gorgeous nose of apricot blossom, white flowers, whipped cream and fine herbs. The wine develops the playful presence of a Spätlese on the zesty and delicately tart palate and leaves a beautiful feel of orchard fruit and whipped cream, enhanced by white flowers in the finish. 2028-2048

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Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 72 GK	16 19	Auction	93+
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 72 GK was harvested at 120° Oechsle mainly late in the harvest, and was fermented down to noble-sweet levels of residual sugar (150 g/l). It offers an inviting and ample nose of whipped cream, dried fruit, melon, herbs and spices. The wine proves rich, ripe and soft on the palate, and leaves a nicely refreshing feel of mint in the otherwise rather smooth and sweet finish. This will need a decade or two to develop aromatically and shine. It could then easily exceed our high expectations if it becomes more nuanced at maturity. 2033-2068

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Kabinett Nr. 8	10 19	Auction	91+
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The 2018er Eitelsbacher Karthäuserhofberg Riesling Kabinett Nr. 8 was harvested at 90° Oechsle at the beginning of October, and was fermented down to sweet levels of residual sugar (80 g/l). It offers a rather reduced and backward nose of mirabelle, cassis, cream, earthy elements and minty herbs. The wine is still rather backward and sweet on the palate, yet leaves a pure and airy feel of fruits and earthy minerals in the long and straight finish. This Auslese in all but name could well develop nicely, once it will have shed its wall of reduction and started to show its underlying finesse. 2028-2048

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Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2017er	von Kesselstatt	Scharzhofberger Riesling Trocken GG	17 18		91
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The 2017er Scharzhofberger Riesling Trocken GG, which will be sold in magnums at the Auction (the same wine is sold via regular channels in 75cl bottle), 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

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Weingut Knebel

(Winningen – Terrassenmosel)

2018er	Knebel	Winniger Röttgen Riesling Auslese GK	05 19	Auction	95
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The 2018er Winniger Röttgen Riesling Auslese GK was harvested at approx. 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bright-colored wine offers a very pure and elegant nose of dried fruits, herbs, cassis, acacia and coconut. The wine proves superbly smooth and delicately tickly on the multi-layered palate and leaves a lingering and superbly complex feel in the suave yet delicately zesty finish. This is a stunning Auslese with great delineation and refinement in the making, but it will require some patience for its sweetness to integrate. 2033-2068

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Weingut Peter Lauer

(Ayl – Saar)

2018er	Peter Lauer	Ayler Kupp Riesling Kabinett Fass 5	05 19	Auction	93
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The 2018er Ayler Kupp Riesling Kabinett Fass 5 was harvested at 86° Oechsle on the original Kupp hill, and was fermented down to fruity-styled levels of residual sugar. It offers a beautifully complex and layered nose of minty herbs, grilled citrus, mint, pepper and sea breeze, all wrapped into some residual scents from its spontaneous fermentation. The wine unfolds gorgeously ripe flavors of apricot, yellow peach and pear on the juicy and delicately creamy palate and leaves a superb feel of cut, refreshing acidity and purity in the long and refreshing finish. 2028-2048

2018er	Peter Lauer	Biebelhausener Feils Riesling Spätlese Fass 24	24 19	Auction	93
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The 2018er Biebelhausener Feils Riesling Spätlese Fass 24 was harvested at 97° Oechsle in this continuation on Ayl soil of the Saarfelser vineyard, and was fermented down to sweet levels of residual sugar. It offers a richly creamy and juicy nose of pineapple, greengage, mirabelle, coconut and smoke. The wine develops ripe flavors of toffee, coconut cream and canned pineapple juice on the juicy and smooth palate, and leaves a touch of earthy spices in the long and rich finish. This Auslese-styled Riesling will need more than a good decade to find its balance. 2033-2058

2018er	Peter Lauer	Ayler Kupp Riesling Spätlese Fass 23	23 19	Auction	93
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The 2018er Ayler Kupp Riesling Spätlese Fass 23 was harvested at 95° Oechsle on the original Kupp hill, and was fermented down to sweet levels of residual sugar. It is still very much on the primary side as it only reveals scents of smoke, tar, herbs and greengage at before refined scents of apricot and pineapple juice join the party after airing. The wine proves very fruity and even exotic on the palate. The finish is however superbly focused and a beautiful zesty acidity comes through and adds depth to this fruit-driven rich and deep Spätlese. 2028-2058

2018er	Peter Lauer	Ayler Kupp Riesling Auslese	32 19	Auction	94
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The 2018er Ayler Kupp Riesling Auslese was harvested at 108° Oechsle from shriveled grapes on the original Kupp hill, and was fermented down to noble-sweet levels of residual sugar. It only gradually reveals great and deep notes of smoke, mirabelle, canned yellow peach and even a touch of date. The wine proves smooth, aromatic and quite intense on the palate, yet it is airy and refined in the very long, smooth and aromatic finish. This beautifully multi-layered Auslese is still very much work-in-progress but possesses great underlying complexity and presence. 2033-2068

2018er	Peter Lauer	Ayler Kupp Riesling Auslese lange GK	34 19	Auction	95
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The 2018er Ayler Kupp Riesling Auslese lange GK was harvested at 120° Oechsle from partially botrytized grapes harvested on the original Kupp hill, and was fermented down to noble-sweet levels of residual sugar. It proves initially hugely primary and only exhibits intense and deep notes of smoke, aniseed herbs, fig and melon. It is only after a few minutes that refined scents of yellow peach, honey and dried apricot emerge from the glass. The wine proves beautifully honeyed, smooth and driven by juicy toffee on the still massively sweet palate at this stage. Great refinement and subtlety in the after-taste already hint at greatness to come. This impressive BA-styled sweet wine will probably need two decades to fully shine, but the wait will be worth it! 2038-2078

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Weingut Schloss Lieser

(Lieser – Middle Mosel)

2018er	Schloss Lieser	Wehlener Sonnenuhr Riesling Auslese lange GK	38 19	Auction	97
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The 2018er Graacher Domprobst Riesling Kabinett was harvested at 136° Oechsle on old vines still trained on single pole, and was fermented down to full noble-sweet levels of residual sugar (180 g/l). It offers a superb nose of pineapple, mango, yellow peach, white peach, passion fruit, apricot blossom, whipped cream, ginger and floral elements. The wine is stunningly vibrant on the creamy, oily and delicately exotic palate and leaves a stunning feel of quince puree, white peach, cassis and smoke in the long and multi-layered finish. While this wine is intense, it retains the great playful side of high-end Auslese. What a success! 2033-2068



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2018er	Schloss Lieser	Bernkasteler Doctor Riesling Trocken GG	34 19	96
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The 2018er Bernkasteler Doctor Riesling Trocken GG will be sold in magnums at the Auction (the same wine is sold in 75cl bottle as part of a mixed case via regular channels). It offers a stunning nose of smoke, pear, mirabelle, cassis, dried herbs and fine spices. The wine leaves a superb feel of tannins and spices on the palate and leaves an elegant sensation of ripe fruits, herbs and spices in the long and refined finish. The herbal and fruity flavors in the after-taste are simply to die for. This is a stunning dry Riesling in the making! 2028-2043

2018er	Schloss Lieser	Bernkasteler Doctor Riesling Spätlese	37 19	Auction	95
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The 2018er Bernkasteler Doctor Riesling Spätlese was harvested at 97° Oechsle on old vines still trained on single pole, and was fermented down to fully sweet levels of residual sugar (100 g/l). It offers a gorgeous nose of mirabelle jam, passion fruit, cassis, the finest of dried herbs and spices, as well as loads of whipped cream and residual scents of spontaneous fermentation. The wine develops the beautiful full-on creaminess of an Auslese on the palate and leaves a beautiful feel of creamy fruits in the subtly zesty finish. This gorgeous sweet wine only needs to integrate some of its creamy sweetness to shine. 2033-2058

2018er	Schloss Lieser	Graacher Domprobst Riesling Kabinett	36 19	Auction	93
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The 2018er Graacher Domprobst Riesling Kabinett was harvested at 91° Oechsle on old vines still trained on single pole, and was fermented down to sweet levels of residual sugar (65 g/l). It offers a superb nose of cassis, herbs and fine spices, all currently wrapped into residues of spontaneous fermentation. The wine develops the creamy presence of a rich Spätlese on the palate and leaves stunning feel of earthy spices, cassis, white peach and pear in the long and playful finish. A touch of racy acidity rounds off the pleasure to drink this terrific fruity-styled wine. While terribly attractive now, it will only truly reveal its full grace in a decade or, once the sweetness will have mellowed away. 2028-2048

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Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2018er	Dr. Loosen	Erdener Prälat Riesling Auslese lange GK	30 18	Auction	(96-98)
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The 2018er Erdener Prälat Riesling Auslese lange GK was harvested at a massive 150° Oechsle (technically at TBA level!) on old un-grafted vines still trained on single pole, and was fermented down to full noble-sweet levels of residual sugar. This cask sample offers a beautiful nose made of gooseberry, pineapple, raisin, fig, licorice, roasted pineapple, herbs and fine spices. The wine proves beautifully suave and loaded with gorgeously exotic fruits, almond cream and fine spices on the multi-layered palate and leaves a suave and fresh feel in the honeyed finish. This little TBA in the making is really impressive. 2033-2068

2011er	Dr. Loosen	Erdener Prälat Riesling Trocken GG Reserve	87 13	93
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The 2011er Erdener Prälat Riesling Trocken GG Reserve is made from very old un-grafted vines. It is fermented with ambient yeasts and aged in oak for 24 months before being bottled. It was first released at the end of 2014 and will be sold in double-magnum at the Auction (the same wine was sold via regular channels in 75cl bottle). It delivers a gorgeous nose of anise, smoke, spices, greengage and cardamom. The wood presence is ever slightly noticeable and now only adds depth and complexity. The wine has great presence and a creamy and smooth texture. It proves quite spicy and has a touch of phenolic wood presence. The finish is intense and slightly powerful even if there is no sense of heat, and beautifully spicy. This is now at full peak and should remain there at least for another couple of years. Now-2026

2018er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese GK	29 19	Auction	(92-95)
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The 2018er Ürziger Würzgarten Riesling Spätlese GK was harvested at a massive 100° Oechsle on old un-grafted vines still trained on single pole, and was fermented down to fully sweet levels of residual sugar. This cask sample hints at a beautiful nose made of ginger, apricot, cassis, whipped cream, spices and minty herbs. The wine develops the full-on presence of an Auslese GK on the creamy, almond-infused and delicately exotic palate, and leaves a big feel of ripe orchard fruits, apricot blossom, and herbal elements in the suave, rich and satisfying finish. This will need quite some time to absorb and digest its richness and sweetness. It should then prove a gorgeous sweet expression of Mosel Riesling. 2033-2068

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Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Auslese Nr. 91 GK	27 19	Auction	97
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The 2018er Maximin Grünhäuser Herrenberg Riesling Auslese Nr. 91 GK was made from fruit harvested at almost BA level, and was fermented down to noble-sweet levels of residual sugar. This wine is still hugely restrained and only hints at the greatness to come. It takes quite a while before some delicate notes of raisin, acacia honey, mango, orange peel, passion fruit and roasted pineapple emerge from the glass. The wine develops the full creamy and viscous presence of a BA on the multi-layered and rich palate. It leaves a dazzling feel on marzipan, nut paste and baked spices in the intense, impactful and hugely persistent finish. This breathtaking noble-sweet Riesling even has upside potential as it becomes more nuanced with age. 2033-2068

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 68 lange GK	31 19	Auction	96
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The 2018er Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 68 lange GK was made from fruit harvested at BA level, and was fermented down to noble-sweet levels of residual sugar. Still quite restrained at first, this high-end Auslese only gradually reveals its beautifully rich, ripe and refined nose of pear, honey, apricot, passion fruit, acacia, orange blossom and a hint of earthy spices. The wine is still on the smooth, sweet and creamy side and comes over as almost aromatically non-saying on the palate at this early stage. But there is a great sensation of depth, intensity, complexity lurking beneath the surface. This gorgeous Auslese will need quite some time to reveal its great potential. 2033-2088

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 25	23 19	Auction	93
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The 2018er Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 45 was made from clean ripe fruit, and was fermented down to sweet levels of residual sugar. It is still marked by smoky notes of bacon and other residual scents from its spontaneous fermentation and only gradually reveal its gorgeous scents of vineyard peach, passion fruit, pineapple, smoke, dried flowers, orange zest and date. The wine develops the full presence of an Auslese as juicy and ripe yellow fruits are wrapped into a delicately airy touch of whipped cream on the palate. The finish is delicately light and smooth. 2028-2058

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Trocken GG	07 19		92
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The 2018er Maximin Grünhäuser Herrenberg Riesling GG, as it is referred to on the consumer label, will be sold in magnums at the Auction (the same wine is sold via regular channels in 75cl bottle). It displays a beautiful nose of pineapple, smoke, aniseed herbs, vineyard peach, pear and licorice. Zesty fruits make for a refined and fresh presence on the rather dynamic palate. The wine leaves a fine sense of tartness and lightness in the very long finish. This zest and spicy expression of dry Riesling will need a few years to develop its complexity. 2023-2033

2018er	Maximin Grünhaus	Maximin Grünhäuser Bruderberg Riesling Trocken GG	17 19		90
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The 2018er Maximin Grünhäuser Bruderberg Riesling GG, as it is referred to on the consumer label, will be sold in magnums at the Auction (the same wine is sold via regular channels in 75cl bottle). It offers an attractively aromatic nose made of spices, smoke, pear, grapefruit, rose and anise. Earthy spices mingle with candied fruits on the elegantly light and refined palate. The finish is light and still slightly herbal. 2022-2028

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Weingut Egon Müller zu Scharzhof

(Wiltingen – Saar)

2018er	Egon Müller	Scharzhofberger Riesling Auslese GK	11 19	Auction	98
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The 2018er Scharzhofberger Auslese GK was fermented down to fully noble-sweet levels of residual sugar (187 g/l). It delivers a superbly ripe and rich nose of honey, pear, honey, tar, smoke, fig, candied grapefruit, almond cream, ginger, and orange cake. The wine is still on the very sweet side of things on the otherwise beautifully juicy and honeyed palate. The finish is rich, intense and even a touch powerful, but above all hugely long and multi-layered. This beautiful full-on BA in all but name will need a solid two decades to absorb its sweetness and fully shine. 2038-2088



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2018er	Egon Müller	Scharzhofberger Riesling Kabinett Alte Reben	03 19	Auction	94
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The 2018er Scharzhofberger Kabinett Alte Reben comes from old vines in the central ("Breiten Weg") and upper front ("Knipp") part of the vineyard and was fermented down to fully fruity-styled levels of residual sugar. It delivers a gorgeously pure nose of spices, minty herbs white peach, spices, a hint of almond cream, and smoke. The wine resonates on the beautifully spicy and pure palate. The finish is sharp, delicately tart yet also nicely creamy and playful. This Kabinett is already incredible approachable yet will need a decade to fully deliver upon its multi-layered complex structure. 2028-2048

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Weingut von Othegraven

(Kanzem – Saar)

2018er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	05 19	Auction	94
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The 2018er Kanzemer Altenberg Riesling Kabinett AP 05 was harvested at a moderate 80° Oechsle on September 10, and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a gorgeous nose of passion fruit, chalky minerals, pear, gooseberry and cassis, all wrapped into some residual scents from its spontaneous fermentation. The wine is superbly playful and zesty on the palate and leaves a glorious feel of zesty and juicy fruit the gorgeously mouthwatering finish. What a great Kabinett in the making! 2026-2038

2018er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	08 19	Auction	93
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The 2018er Kanzemer Altenberg Riesling Spätlese AP 08 was harvested at 89° Oechsle, and was fermented down to fully sweet levels of residual sugar (87 g/l). It offers a beautiful and slightly ripe nose of apricot blossom, whipped cream, passion fruit, greengage and spices. The wine develops the playful side of a light Auslese GK as it unfolds delicately zesty flavors of apricot, gooseberry, coconut and whipped cream on the palate. The finish retains beautiful freshness. 2028-2048

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Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese lange GK	Auction	(96-98)
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The 2018er Wehlener Sonnenuhr Riesling Auslese lange GK (Auction) was made with partially botrytized fruit harvested at BA level, and was fermented down to fully noble-sweet levels of residual sugar. This cask sample still proves very primary and only gradually reveals superb scents of dried fruits, honey, almond and herbs. The wine is delicately oily yet superbly focused and aromatically precise on the elegant and playful palate, and leaves one with a great sensation of airiness and freshness despite the full-on intensity and baroque complexity of a BA. This is a stunningly refined noble-sweet wine in the making. 2038-2088

2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Spätlese	Auction	96
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The 2018er Wehlener Sonnenuhr Riesling Spätlese (Auction) was harvested at 90° Oechsle and was fermented down to sweet levels of residual sugar. It offers a stunning nose of cassis, white flowers, herbs and fine smoky elements. The wine proves beautifully creamy even if still somewhat sweet on the palate but leaves a stunningly intense and nicely tart feel of orchard fruits, minerals and herbs in the long and lingering finish. Some flavors of canned yellow peach add to the pleasure of enjoying this gorgeous lightly Auslese-styled wine. 2033-2058

2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese	Auction	95
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The 2018er Wehlener Sonnenuhr Riesling Auslese (Auction) was made from clean fruit with hardly any botrytis, and was fermented down to sweet levels of residual sugar. It offers a gorgeous nose of white peach, greengage, tangerine, apricot and floral elements on the nose. Some succulent flavors of canned yellow peach join the party on the rich and suave palate and add to the depth and precision of the sweet but delicately zesty finish. The after-taste is hugely impressive. 2033-2068



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2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese GK	Auction	(94-97)
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The 2018er Wehlener Sonnenuhr Riesling Auslese GK (Auction) was made with only a little bit of botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. This cask sample still proves very primary and only gradually reveals some scents of mango, coconut and canned yellow peach as well as residual scents from its spontaneous fermentation. The wine develops a nice zesty feel of pineapple, coconut and honeyed apricot on the palate and leaves a superb sensation of precision and finesse in the long and hugely filigreed finish. 2038-2068

2013er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Trockenbeereauslese	Auction	
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Not tasted.

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Weingut Schloss Saarstein

(Serrig – Saar)

2018er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Auslese GK	15 19	Auction	94
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The 2018er Serriger Schloss Saarsteiner Riesling Auslese GK was made from shriveled fruit without botrytis harvested at 130° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a beautiful nose of cassis, whipped cream, honey and apricot. The wine proves elegantly delineated on the creamy yet lively palate and leaves a great feel of exotic fruits, almond, honey and spices in the elegant and playful finish. This is a gorgeous Auslese GK in the making! 2028-2058

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Weingut Willi Schaefer

(Graach – Middle Mosel)

2018er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	13 19	Auction	96
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The 2018er Graacher Domprobst Riesling Spätlese AP 13 was made from two lots harvested respectively at the end of September and early October at approx. 95° Oechsle, and was fermented down to fully sweet levels of residual sugar. It offers a gorgeous nose of cassis, herbs, white flowers, smoke and spices. The wine lives from great flavors of ripe fruits, whipped cream and zesty acidity on the beautifully playful and multi-layered palate. It leaves one with more orchard fruits in the very long and refined finish. The flavors are not yet fully integrated but the wine has everything to produce a magical expression of Mosel Riesling, in a decade or two. 2033-2058

2018er	Willi Schaefer	Graacher Domprobst Riesling Auslese	15 19	Auction	95
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The 2018er Graacher Domprobst Riesling Auslese AP 15 was made from shriveled fruit without much botrytis harvested at 115° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose of pear, gooseberry, date, cinnamon, coconut cream, herbs and spices. The wine delivers superb flavors of dried fruits, passion fruit and fine herbs on the subtle and refined palate. The finish is beautifully long and playful. 2033-2068

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Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

2018er	Wwe Dr. H. Thanisch – Erben Thanisch	Berncasteler Doctor Riesling Spätlese	06 19	Auction	95
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The 2018er Berncasteler Doctor Riesling Spätlese AP 06 was harvested at approx. 94° Oechsle, and was fermented down to fully sweet levels of residual sugar. It offers a beautiful nose of cassis, pear, canned peach, gooseberry herbs, and spices. The wine proves stunningly playful on the palate and leaves a superb multi-layered feel of creamy fruits, earthy spices and herbs in the long and lingering finish. The after-taste has the sweet and comforting richness of an Auslese, so that this gorgeous wine is best left alone for a decade or two to give it a chance to absorb its slightly richness. 2033-2068

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Weingüter Geheimrat J. Wegeler

(Bernkastel-Kues – Middle Mosel)

1959er	Wegeler	Bernkasteler Doctor Riesling Trockenbeerenauslese	Auction
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Not tasted.

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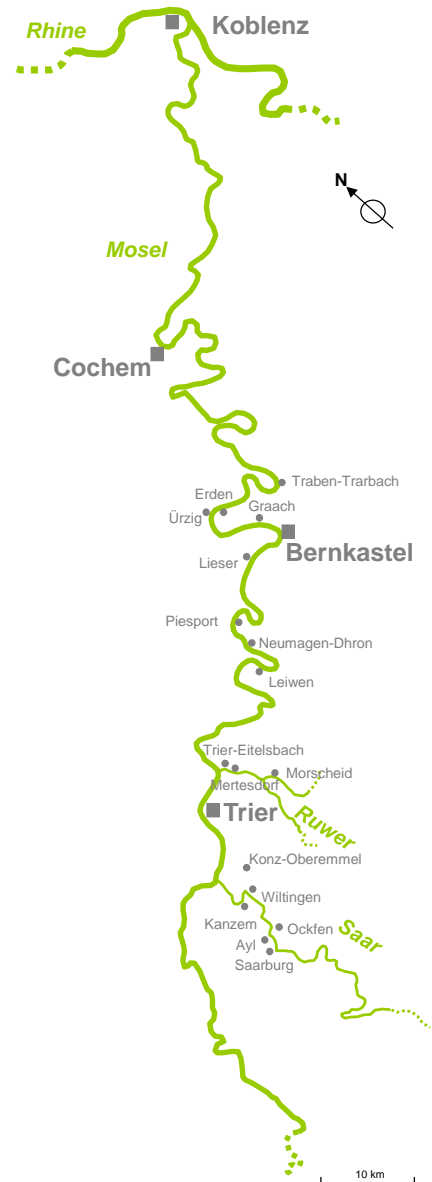
"The Independent Review of Mosel Riesling"

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Annual Mosel Auctions | Tasting Notes – 2019 Bernkasteler Ring Trier Auction

We provide here a review of recommended wines that will be auctioned off by the Bernkasteler Ring in Trier on September 21, 2019 and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).

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





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Weingut Bastgen

(Osann-Monzel – Middle Mosel)

2018er	Bastgen	Kestener Paulinshofer Riesling Spätlese	11 19	Auction	91
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The 2018er Riesling Kestener Paulinshofer Riesling Spätlese was harvested at a full 99° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It offers an ample nose of vineyard peach, greengage, pear and melon. The wine develops strongly apricot-infused flavors on the smooth and only delicately tickly palate and leaves a citrusy zesty feel in the after-taste. This fully fledged Auslese will need more than a decade to integrate its sweetness and reveal its underlying complexity. 2033-2048

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Weingut Bauer

(Mülheim – Middle Mosel)

2018er	Bauer	Brauneberger Juffer-Sonnenuhr Riesling Auslese	17 19	Auction	91+
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The 2018er Riesling Auslese, as it is referred to on the consumer label (the reference to the vineyard is surprisingly left to the back label), was harvested at 120° Oechsle from 30% botrytized grapes and was fermented down to fully noble-sweet levels of residual sugar. It offers a ripe and complex nose of pear, mirabelle, ginger, aniseed herbs, licorice and fine spices. The wine proves smooth and round on the comparatively complex palate and leaves a mild kick of zesty acidity in the long, round and sweet finish. There is some upside if the wine becomes more nuanced with time. This should only really enter its drinking window in two decades. 2038-2068

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Weingut Erben von Beulwitz

(Mertesdorf – Trier-Ruwer)

2009er	Erben von Beulwitz	Kaseler Nies'chen Riesling Eiswein	03 10	Auction	95
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The 2009er Kaseler Nies'chen Riesling Eiswein was harvested at a full 229° Oechsle, and was fermented down to noble-sweet levels of residual sugar. This bronze-colored wine offers a stunning nose of dried fruits, smoky herbs and fine spices, all wrapped into marzipan and smoky elements. The wine is gorgeously sweet yet finely zesty on the unctuous palate and leaves a sweet but complex feel of raisin, almond cream and dried herbs in the long and suave finish. It may lack the acid bite of a typical Eiswein but it is a stunning noble-sweet wine to enjoy over many years. Now-2039

2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese *** Alte Reben Nr. 4	04 19	Auction	92
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The 2018er Kaseler Nies'chen Riesling Auslese *** Alte Reben Nr. 4 was harvested at a full 116° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers an ample but complex nose of melon, grapefruit, passion fruit, minty herbs and some earthy spices. The wine has the intensity of a high-end Auslese on the palate but remains remarkably zesty in the citrus-infused but rather big finish. The sweetness dominates the after-taste at this stage but should recede in a couple of decades. 2038-2068

2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Nr. 6	06 19	Auction	92
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The 2018er Kaseler Nies'chen Riesling Spätlese Nr. 6 was harvested at a full 102° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a ripe and aromatic nose of apricot, pear, passion fruit, fine herbs and spices. The wine proves smooth and shows a round feel on the creamy and fully Auslese-styled palate, and leaves one with a nice even if subtle kick of citrusy acidity in the finish. This Auslese in all but name will require more than a decade to reach maturity. 2033-2053



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2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Kabinett Nr. 7	07 19	Auction	91
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The 2018er Kaseler Nies'chen Riesling Kabinett Nr. 7 was harvested at a full 93° Oechsle and was fermented down to almost sweet levels of residual sugar. It offers a still rather reduced nose of pear, melon and herbs. The wine proves smooth and rather sweet on the palate and leaves a big and intense feel of ripe fruits and minerals in the slightly powerful finish (it does boast 10% of alcohol). A good kick of zesty and slightly citrusy acidity gives liveliness to the after-taste. 2026-2038

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Weingut Clüsserath-Eifel

(Trittenheim – Middle Mosel)

2018er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Auslese Alte Reben GK	11 19	Auction	91+
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The Apotheke Riesling Auslese MMXVIII, as it is referred to on the consumer label, was harvested at 104° Oechsle and was fermented down to almost noble-sweet levels of residual sugar. It offers a backward nose of melon, grapefruit zest, camphor, baked spices and fine herbs. The wine proves ample and smooth on the slightly sweet palate but its flavors are lifted up by some firmly citrusy zest in the long finish. The after-taste is still very sweet and big at this stage. There is some upside as the wine gains in nuances at maturity. 2038-2053

2018er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Spätlese Alte Reben GK	06 19	Auction	91
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The Apotheke Riesling Spätlese MMXVIII, as it is referred to on the consumer label, was harvested at a full 100° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a beautifully aromatic nose of pear, grapefruit, melon, gooseberry, earthy spices and dried herbs. The wine proves smooth and ripe on the palate and leaves an intensely aromatic feel in the long and rich finish. The sweetness will need more than a decade to fully integrate into this Auslese-styled wine. 2033-2053

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Weingut Albert Gessinger

(Zeltingen – Middle Mosel)

2018er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben	12 19	Auction	91+
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The 2018er Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben was harvested at a massive 135° Oechsle and was fermented down to sweet levels of residual sugar. It offers a rich nose of passion fruit, mango, canned yellow peach, apricot, coconut and fine spices. The wine proves fruity and spicy on the suave and unctuous palate and leaves a ripe and saturating feel of sweet honeyed fruits in the finish. The good sensation of intensity in the after-taste makes us think that this could develop nicely, but only after extensive aging. 2038-2058

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Weingut Kanzlerhof

(Pölich – Middle Mosel)

2018er	Kanzlerhof	Pölicher Held Riesling Auslese GK	16 19	Auction	92+
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The 2018er Pölicher Held Riesling Auslese GK was harvested at a full 108° Oechsle and was fermented down to sweet levels of residual sugar. It offers an aromatic nose of passion fruit, grapefruit zest, coconut, pineapple and minty herbs. The wine proves quite intense and slightly sweet on the fruity and creamy palate. The ripe flavors are lifted up by some mild acidity in the equally creamy and slightly ample finish. The sweetness still stands next to some citrusy acidity in the after-taste. There is some upside as the wine becomes more nuanced with age. 2033-2058



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2018er	Kanzlerhof	Mehring Blattenberg Riesling Trocken GG	14 19	Auction	90
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The 2018er Mehring Blattenberg Riesling Trocken GG offers an ample nose of fine spices, pear, mirabelle and herbs. The wine proves smooth and delicately tickly on the fruit-driven palate and leaves a ripe and mineral feel on the slightly citrusy finish. 2021-2028

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Weingut Karp-Schreiber

(Brauneberg – Middle Mosel)

2018er	Karp-Schreiber	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	14 19	Auction	90
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Trocken GG offers a floral nose of white peach, melon, spices and herbs. The wine proves rather fruity and smooth on the mildly zesty palate. It leaves a ripe yet nicely playful feel in the finish and a very light-footed touch in the attractive after-taste. 2021-2028

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Weingut Kees-Kieren

(Graach – Middle Mosel)

2018er	Kees-Kieren	Graacher Domprobst Riesling Auslese ***	26 19	Auction	92+
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The 2018er Graacher Domprobst Riesling Auslese *** was harvested at a massive 145° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully exotic nose made of baked pineapple, coconut, grapefruit, pear, melon and some fine herbal elements, all wrapped into a whiff of volatile acidity. The wine is beautifully creamy yet multilayered on the sweet and candy floss infused palate but leaves already a remarkably complex sensation in the finish. The after-taste is still saturating and sweet but there is quite some upside potential after extensive bottle aging. This noble-sweet Riesling is made to last. 2043-2088

2018er	Kees-Kieren	Erdener Treppchen Riesling Spätlese **	22 19	Auction	92
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The 2018er Erdener Treppchen Riesling Spätlese ** was harvested at a massive 115° Oechsle and was fermented down to noble-sweet levels of residual sugar (135 g/l). It offers an ample and nicely aromatic nose of vineyard peach, ginger, melon, brown sugar and dried herbs. The wine develops the creamy almost oily presence of a high-end but pure Auslese and leaves a beautiful even if rich and ripe feel in the long and comparatively sharply zesty finish. 2028-2053

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Weingut Kerpen

(Wehlen – Middle Mosel)

1998er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *	09 99	Auction	93
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The 1998er Wehlener Sonnenuhr Riesling Spätlese * was harvested at moderate Oechsle degrees by modern standards and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a stunning nose of candied grapefruit, earl grey, mirabelle caked, herbs and fine whipped cream. It delivers further ripe orchard fruits and whipped cream on the delicately spicy and herbal palate as well as a superbly playful feel in the smooth rather than sweet finish. This gorgeous mature fruity-styled Riesling is utterly enjoyable. Now-2028



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2018er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *	21 19	Auction	92
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The 2018er Wehlener Sonnenuhr Riesling Spätlese * was harvested at well above 95° Oechsle and was fermented down to almost noble-sweet levels of residual sugar. It offers a hugely aromatic and upfront nose of grapefruit zest, white peach, citrusy zest, whipped cream, and floral elements, all wrapped into a whiff of volatile acidity. The wine develops the ample but zesty presence of an Auslese on the juicy palate and leaves a surprisingly zesty and firmly citrusy feel in the finish. 2028-2048

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Weingut Carl Loewen

(Leiwen – Middle Mosel)

2018er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Auslese GK	21 19	Auction	95
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The 2018er Longuicher Maximiner Herrenberg Riesling Auslese GK was harvested at 120° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a superb nose of cassis, pear, vineyard peach, coconut, apricot blossom, whipped cream, and earthy spices. The wine proves beautifully creamy but also multi-layered on the palate and leaves a playful and delicately zesty feel in the long and refined finish. This gorgeous sweet wine only needs to shed some of the sweetness to fully shine. 2038-2068

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Weingut Gebrüder Ludwig

(Thörnich – Middle Mosel)

2018er	Gebrüder Ludwig	Klüsserather Bruderschaft Riesling Trocken GG	26 19	Auction	91
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The 2018er Klüsserather Bruderschaft Riesling Trocken GG offers a reduced nose of pear, grapefruit, mint, ginger, infused pear fine spices and earthy elements. The wine proves nicely smooth and full-bodied on the palate but turns to the more refined side of things in the slightly powerful finish. 2020-2026

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Weingut Markus Molitor

(Wehlen – Middle Mosel)

NB: The Estate indicates the style of its wines (dry, off-dry or fruity) via the capsule color: white for dry, green for off-dry and gold for fruity-styled. As of the change of label introduced with the 2017 vintage, this color code is also relayed via a little square with the corresponding color at the bottom and in the middle of the front label. In addition there is some wording on the back label but without any firm indication such as Trocken or Feinherb. In order to avoid any confusion as to the wine's style, we indicate the color of the capsule in parentheses in the description of each wine.

2017er	Markus Molitor	Bernkasteler Doctor Riesling Auslese *** (White Capsule)	02 18	Auction	98
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The 2017er Bernkasteler Doctor Riesling Auslese *** (White Capsule) offers a gorgeous nose of pear, white pear and fine herbs. The wine is nicely playful and packed with fresh and complex fruits on the zesty and delicately oak-influenced palate and leaves a stunningly vibrating feel in the long finish. This is a remarkable wine of epic dimensions, even if it does not fully reach the sublime airiness and depth of the 2016 version. 2022-2037

2017er	Markus Molitor	Bernkasteler Doctor Riesling Auslese *** (Golden Capsule)	116 19	Auction	97
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The 2017er Bernkasteler Doctor Riesling Auslese *** (Golden Capsule) was harvested at technically BA level, and was fermented down to noble-sweet levels of residual sugar. It offers a stunning nose of passion fruit, coconut, aniseed herbs, whipped cream and smoke. The wine proves superbly present and multi-layered on the creamy and zesty palate and leaves a remarkable expression of racy and honeyed fruits and fine spices pepped up by some racy grapefruit zest in the finish. Apricot and dried fruits underline the refined and intense qualities (more often found in a BA) of this stunner of a noble-sweet wine in the making. 2027-2052



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2017er	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)	23 18	Auction	93
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The 2017er Zeltinger Sonnenuhr Riesling Spätlese AP 23 (Golden Capsule) was harvested at comparatively high Oechsle degrees and was fermented down to fully sweet levels of residual sugar. It offers a reduced nose of white peach, herbs and fine spices wrapped into smoky elements. The wine proves beautifully creamy and develops great racy tension on the fruity and mineral palate. It leaves a long feel of zesty orchard fruits in the finish. This is a gorgeous Auslese-styled sweet wine well-worth waiting for. 2027-2042

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Weingut Peter-Neu Erben

(Wiltingen – Middle Mosel)

2018er	Peter Neu-Erben	Wiltinger Klosterberg Riesling Spätlese	09 19	Auction	91
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The 2018er Wiltinger Klosterberg Riesling Spätlese was harvested at 100° Oechsle in the original part of the vineyard, and was fermented down to fully sweet levels of residual sugar. It offers a beautiful even if slightly ample nose of pear, apricot, whipped cream, earthy herbs and fine spices. The wine has the ample and creamy presence of a smooth Auslese on the palate and leaves a juicy and fruity feel in the long and suave finish. 2028-2053

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Weingut Dr. Pauly-Bergweiler

(Wiltingen – Middle Mosel)

1997er	Dr. Pauly-Bergweiler	Ürziger Würzgarten Riesling Trockenbeereauslese	53 98	Auction	95
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The 1997er Ürziger Würzgarten Riesling Trockenbeereauslese was harvested at 170° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bronze-colored wine delivers quite some baroque scents of dried apricot, date, raisin, barbeque herbs, almond cream, licorice and smoked spices. It offers slightly oxidative notes of licorice, nut, baked apple, almond, raisin and date on the unctuous and superbly creamy palate. The wine proves nicely intense without ever being overpowering in the finish. This superb TBA offers great presence and depth. Now-2037

2018er	Dr. Pauly-Bergweiler	Bernkasteler alte Badstube am Doctorberg Riesling Spätlese	08 19	Auction	93
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The 2018er Bernkasteler alte Badstube am Doctorberg Riesling Spätlese was harvested at a remarkably full 109° Oechsle and was fermented down to fruity-styled levels of residual sugar. It offers a superb nose of whipped cream, white peach, melon, herbs and spices. The wine has the fresh and zesty side of a playful Auslese on the creamy and remarkably zesty palate. It leaves a juicy and refined even if slightly ample feel in the finish and rounds this off with some refreshing flavors of minty herbs and orchard fruits in the after taste. 2028-2048

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Weingut Philipps-Eckstein

(Graach – Middle Mosel)

2010er	Philipps-Eckstein	Graacher Domprobst Riesling Trockenbeereauslese	34 19	Auction	98+
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The 2010er Graacher Domprobst Riesling Trockenbeereauslese was harvested at nearly 200° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bronze-colored wine offers a gorgeous nose of dried fruits, nut, licorice, nougat, fine spices, herbs and candy floss. Despite some firm acidity, the wine is still incredibly sweet and oily on the complex and deeply multi-layered palate and leaves a seemingly never-ending feel of candy floss, raisin, date puree, nut and honeyed almond in the long and intense finish. This stunning wine will need at least another decade to shed its still slightly saturating sweetness and develop its full finesse. 2030-2060



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2018er	Philipps-Eckstein	Graacher Domprobst Riesling Auslese ***	27 19	Auction	92
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The 2018er Graacher Domprobst Riesling Auslese *** was harvested at 126° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers an aromatic nose of canned yellow peach, fine herbs, backed pineapple, melon and earthy spices. The wine develops a big and round feel of candy floss, honeyed coconut, mango and herbs on the smooth and sweet palate. It leaves a delicately zesty feel on the big and bold finish as well as flavors of ripe melon in the after-taste. This noble-sweet wine will please lovers of baroque expression of BA (which the wine is, in terms of style). 2038-2068

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Weingut Rebenhof

(Ürzig – Middle Mosel)

2018er	Rebenhof	Ürziger Würzgarten Riesling Auslese Fass 11	17 19	Auction	91
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The 2018er Ürziger Würzgarten Riesling Auslese, as it is referred to on the consumer label (the reference to the cask number is only provided on the back label), was harvested at 108° Oechsle and was fermented down to noble-sweet levels of residual sugar. It develops an attractive nose of passion fruit, citrus fruit, melon and pear as well as a whiff of acidity. The wine proves big and sweet on the creamy and almost oily palate and leaves a long and unctuous feel in the suave finish. The after-taste is sweet but the flavors are lifted up some firm citrusy and zesty notes. This needs extensive aging before true greatness. 2038-2068

2018er	Rebenhof	Ürziger Würzgarten Riesling Spätlese Feinherb von den Felsen	11 19	Auction	91
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The 2018er Ürziger Würzgarten Riesling Spätlese Feinherb von den Felsen comes from very old vines in the prime Kranklay sector of the vineyard, and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a beautiful nose of passion fruit, strawberry, herbs and smoke. The wine proves nicely playful and delicately zesty on the palate. It leaves a smooth yet tickly feel of citrusy fruits in the long finish and the nicely balanced after-taste. 2023-2033

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Weingut F.J. Regnery

(Klüsserath – Middle Mosel)

2018er	F.J. Regnery	Klüsserather Bruderschaft Riesling Spätlese Feinherb	27 19	Auction	92
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The 2018er Klüsserather Bruderschaft Riesling Spätlese Feinherb comes from the original Bruderschaft hill, and was fermented down to off-dry levels of residual sugar (17 g/l). It offers an attractive nose of pear, grapefruit, ginger, aniseed herbs and smoky slate. The wine proves nicely playful on the palate and leaves a gorgeous feel of minerals and minty herbs in the long finish. This is a gorgeous wine with character, presence and length. 2023-2033

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Weingut Reverchon

(Filzen – Saar)

2014er	Reverchon	Filzener Herrenberg Riesling Auslese	16 15	Auction	91
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The 2014er Filzener Herrenberg Riesling Auslese was harvested at 101° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It offers an attractive nose of greengage, mirabelle jam, beeswax, barbeque herbs and fine spices. The wine is hugely racy but also slightly linear on the palate and leaves a beautiful and complex feel of tea, beeswax, mirabelle, button mushroom and fine spices in the long and suave finish. This is already ready for drinking. Now-2029

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Weingut Richard Richter

(Winningen – Terrassenmosel)

2005er	Richard Richter	Winninger Brückstück Riesling Trockenbeereauslese	18 19	Auction	93
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The 2005er Winninger Brückstück Riesling Trockenbeereauslese was harvested late (on November 3) at 218° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bronze-colored wine offers a slightly direct nose of canned peach, dried apricot puree, smoked barbeque herbs, almond cream and licorice. The wine develops the full-on racy and zesty side of an Eiswein on the comparatively focused but linear palate and leaves an almost painfully racy feel of fruits and honeyed candy floss in the long and electrifying finish. This beautiful TBA proves quite enjoyable but it is firmly one for acid freaks. Now-2030

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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 Spätlese	24 19	Auction	91
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The 2018er Berncasteler Doctor Riesling Spätlese AP 24 was harvested at 96° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers an engaging but slightly broad nose of melon, pear, earthy spices and herbs. The wine has the smooth and ample side of an ample Auslese on the palate and leaves a backward and fruity feel of melon, earthy herbs and spices in the soft finish. 2028-2048

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Weingut Weller-Lehnert

(Piesport – Middle Mosel)

2017er	Weller-Lehnert	Piesporter Goldtröpfchen Riesling Feinherb lange GK		Auction	
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Not tasted.

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Weingut Werner

(Leiwen – Middle Mosel)

2018er	Werner	Trittenheimer Apotheke Riesling Auslese Wurzelecht	03 19	Auction	90+
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The 2018er Trittenheimer Apotheke Riesling Auslese Wurzelecht was harvested at 112° Oechsle on up to 100-year-old un-grafted vines situated in the central part of the main hill, and was fermented down to noble-sweet levels of residual sugar. It offers a hugely aromatic and upfront nose of peach, fruit gums, banana, passion fruit, minty herbs, whipped cream, and floral elements. The wine is hugely sweet and round on the palate and leaves a saturating and round feel of melon and dried herbs in the finish. The aftertaste is ample and still very much on the sweet and soft side. There is some upside here when this big Auslese will shed some of its blousy side (in a decade or two). 2038-2068

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By Jean Fisch and David Rayer

Annual Mosel Auctions | Tasting Notes – 2019 VDP Bad Kreuznach Auction

At the end of 2017, Weingut Keller, a member of the VDP Rheinhessen, took over a prime parcel in the Piesporter Schubertslay, a vineyard classified by the VDP Mosel.

One of these wines from this Mosel vineyard, classified as a "VDP.Grosse Lage" by the VDP Mosel, will be sold at the annual Auction organized jointly between the VDP organizations from the Ahr, Nahe, Pfalz and Rheinhessen in Bad Kreuznach on September 22, 2019.

We review this Mosel wine here.

Weingut Keller

(Flörsheim-Dalsheim – Rheinhessen)

Klaus-Peter Keller from the famous Weingut Keller in Rheinhessen took over the prime parcel of Piesporter Schubertslay, previously tended by Julian Haart, as of the 2018 vintage. Although from the Mosel, the wines are fermented and bottled at the Estate facilities in Rheinhessen.

2018er	Keller	Piesporter Schubertslay Riesling Kabinett Alte Reben	40 19	Auction	(95-97)
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The 2018er Piesporter Schubertslay Riesling Kabinett Alte Reben Auction was harvested at 83° Oechsle on 120 year-old un-grafted vines and was fermented down to the lower end for fruity-styled levels of residual sugar (38 g/l). This cask sample reveals a stunningly airy nose of white peach, dried flowers, minty herbs, violet and smoke, all wrapped into some residual scents from its spontaneous fermentation. The wine is incredibly pure, energetic and yet so refined on the palate and leaves a gorgeously airy and zesty feel in the almost off-dry finish. This is a magnificent and multi-layered Kabinett which remains true to its Prädikat. The potential is immense. 2028-2048

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Mature Mosel | Library Releases from Weingut E. Christoffel-Berres

Mature Mosel is one of the great pleasures in the wine world. But these truly grand examples from the 1990s and 1980s are getting quite rare by now. No wonder, these wines are, after all, already more than 30 years old! Recently, Stefan Erbes, owner of the Weingut Karl Erbes in Ürzig, told us that he had been able to unearth sizeable quantities of mature Mosel Riesling from one of the finest old VDP winemaking Estates which stopped its production some 20 years ago, and where his father and himself were winemakers and, for a time, also responsible for the vineyards (see Issue No 33 for some in-depth information on their role at leading VDP Estates).



© Mosel Fine Wines
The Independent Mosel Review

We have been under the spell of the incredible beauty of the wines from the E. Christoffel-Berres Estate right since we got interested in Mosel wines. Over the last few weeks, we had the chance to taste some of the Estate's wines which are still available and decided to share the tasting notes here for the benefit of wine lovers, sommeliers and wine merchants who have a soft spot for superb mature Mosel Riesling.

WEINGUT E. CHRISTOFFEL-BERRES | MOSEL CLASSICISM FROM BYGONE DAYS

The Weingut E. Christoffel-Berres can lookback at an illustrious history. It emerged from the historic Geschw. Berres Estate, a founding member of the VDP, which had the Erdener Prälat registered as a trademark at the end of the 19th century and produced some mythical wines under this label. This Estate was split up after World War II into several "Geschw. Berres Erben" Estates, all of which remained a member of the VDP Mosel.

One of these heirs was Elisabeth Berres. She took over the family holdings together with her husband Otto Christoffel. He followed an architect career in Düsseldorf, leaving his wife to oversee the family Estate with the help of Karl Erbes and later Stefan Erbes, owner of the Weingut Karl Erbes. The Estate was small in size (approx. 1.5 ha) but the quality of the vineyards was almost second to none. It only held parcels in the prime sectors of the Ürziger Würzgarten, Erdener Prälat and Erdener Treppchen, as well as a tiny parcel in the Lösnicher Försterlay. None of the children wanted to follow into their parents' footsteps so the Estate was given up after the 1997 vintage and the holdings were leased out to Robert Eymael, then owner and manager of the Joh. Jos. Christoffel Erben and the Mönchhof Estates.

The vines were of course un-grafted and trained on the traditional single pole. Vineyard management was as traditional as can be. Also winemaking was an example of traditionalism, as the wines were fermented spontaneously and aged in traditional oak before being bottled just before the new vintage until the 1980s and a bit earlier, in spring after the vintage, in the 1990s.

While the Estate was given up, the family did retain the stock of bottles. As Karl Erbes mentioned, they was quite some stock remaining: "Otto Christoffel was active in architecture and real Estate, and saw the wine activity more as a hobby. We sold a little bit to Japan and some via the annual Trier Auctions. But the wines were piling up. Some of these stocks were then sold off cheaply, in particular to Majestic Wines in the UK."



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For Karl and Stefan Erbes, this was the end of the story ... or so they thought: "As far as we were concerned, all the stock had gone except for a little pile of wines for own consumption. A year ago, Roman Christoffel, the son of Elisabeth and Otto Christoffel-Berres, brought a beautiful bottle. We asked if there was more and he said yes, there was MUCH more. So we visited the cellar and, much to our surprise, there were still piles of bottled wines, sometimes the equivalent of whole casks, which were patiently waiting to be opened and enjoyed!"

So the former cellar masters decided to take over the stock and release it commercially. The wines are, so far, all in their original status, i.e. with their original cork and have de facto never left the cellar.

As you can read from the tasting notes on the following pages, these wines are truly remarkable. The style is one of lightness, full-on presence (which is not unusual for the Prälät) and utter drinkability. Even the high-end Auslese retain the *Spiel* which makes Mosel Riesling such a unique experience.

We encourage anyone interested in these beauties to contact the Erbes family at:

Weingut Karl Erbes
Stefan Erbes
Würzgartenstrasse 25
D-54539 Ürzig/Mosel
Phone: +49 6532 2123
Fax: +49 6532 1417
Email: info@weingut-karlerbes.de

Disclaimer: Although it goes without saying, we reiterate here our basic ethical approach. We have no commercial ties whatsoever with either the Christoffel or the Erbes family or any company they may be involved in and simply share this background information and these tasting notes for the benefit of our readers.

WEINGUT E. CHRISTOFFEL-BERRES | TASTING NOTES

1996er	E. Christoffel-Berres	Erdener Prälät Riesling Auslese **** GK	05 97	Auction	97
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The 1996er Erdener Prälät Riesling Auslese **** (an auction lot) offers a stunning nose made of baked pineapple, coconut, earthy spices and whipped cream as well as some earl grey and other aniseed herbs. The wine is stunningly balanced on the incredibly youthful, racy yet creamy palate and leaves a superbly lively and fresh feel of grapefruit zest, coconut, cassis and berry fruits as well as whipped cream in the long and mouthwatering finish. A hint of oiliness underpinned by almond paste, fig and raisin underlines the almost BA nature of this absolutely remarkable sweet Mosel wine. What a stunner! Now-2036

1993er	E. Christoffel-Berres	Erdener Prälät Riesling Beerenauslese ***	11 94	Auction	97
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The 1993er Erdener Prälät Riesling Beerenauslese *** (an auction lot) offers a superb nose of fig, date, raisin, almond paste, barbeque herbs and some exotic notes of baked pineapple and mango. The wine proves delicately oily on the still remarkably focused and light-footed palate. More dried fruits, herbs and fine spices lead to a smooth yet vivid feel in the long and remarkably complex finish. The after-taste is all about raisin, early grey, almond paste and herbs. This is a beautifully mature expression of noble-sweet Mosel Riesling. Now-2038

1995er	E. Christoffel-Berres	Erdener Prälät Riesling Beerenauslese ***	15 96		95
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The 1995er Erdener Prälät Riesling Beerenauslese *** proves still remarkably golden-yellow colored and offers a gorgeous even if still backward nose made of almond paste, pineapple, coconut and minty herbs, as well as riper elements including raisin, fig and almond paste. The wine is remarkably focused on the delicately oily palate. More fresh and ripe fruits are wrapped into almond, raisin, honey and exotic elements. The finish is all about precision and delicate creaminess. It is only in the after-taste that the full BA side of this wine comes through as one is left with gorgeously complex flavors of fig, raisin, almond paste and herbs. Now-2035

1992er	E. Christoffel-Berres	Erdener Prälät Riesling Auslese **	13 93		94
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The 1992er Erdener Prälät Riesling Auslese ** offers a superb nose made of juicy pineapple, coconut, almond cream, earl grey and other herbal elements. The wine is gorgeously playful and subtle on the light-footed palate and leaves a stunningly juicy feel in the gorgeously long and citrus-infused finish. This magnificent expression of mature Riesling completely defies the rather modest reputation of the 1992 vintage. It will offer much pleasure for many more years to come. Now-2032



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1993er	E. Christoffel-Berres	Erdener Prälät Riesling Auslese ***	10 94	Auction	94
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The 1993er Erdener Prälät Riesling Auslese *** AP 10 (an auction lot) offers a gorgeous nose made of fresher elements (including mint, grapefruit and minerals) and riper ones (such as fig, mango and honey). The wine proves gorgeously playful on the juicy and whipped cream loaded palate and leaves a deliciously light-footed and fresh feel of herbs and spices in the long finish. This has the ethereal lightness of great Mosel fruity wines and proves persistent and racy in the beautiful after-taste. Now-2033

1992er	E. Christoffel-Berres	Erdener Prälät Riesling Auslese *** GK	14 93	Auction	94
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The 1992er Erdener Prälät Riesling Auslese *** GK (an auction lot) proves beautifully bright-colored and underlines its liveliness through some fresh elements of cassis, pineapple, honey, apricot and tea. The wine is gorgeously playful and racy on the palate. Whipped cream, citrusy fruits, pineapple and minty elements underline the wine's vitality. The finish is light-footed, playful and ethereally long. This is a gorgeous mature Auslese which defies the rather modest reputation of the 1992 vintage. Now-2032

1995er	E. Christoffel-Berres	Erdener Prälät Riesling Auslese **** GK	13 96	Auction	94
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The 1995er Erdener Prälät Riesling Auslese **** GK (an auction lot) offers a superb nose of almond paste, baked pineapple, honey, earthy spices and earl grey. The wine is beautifully exotic on the palate, where more pineapple, pear and fine spices add to the complex sensation. As so often at this Estate, despite being a truly high-end Auslese with already a hint of oiliness, the wine remains incredibly light-footed and playful and makes one magically want to go for more. Now-2030

1995er	E. Christoffel-Berres	Erdener Prälät Riesling Auslese ***	12 96		93
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The 1995er Erdener Prälät Riesling Auslese *** offers a gorgeous nose made of baked pineapple, pear, earthy spices, almond, earl grey and a hint of mango. The wine is beautifully playful and quite intense on the focused and still rather light-footed palate and leaves a gorgeously racy and mouthwatering feel of pear, honey, lemon and minerals in the off-dry tasting finish. Now-2030

1994er	E. Christoffel-Berres	Erdener Prälät Riesling Auslese *** GK	09 95	Auction	93
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The 1994er Erdener Prälät Riesling Auslese *** GK (an auction lot) offers a beautiful nose made of grapefruit, baked pineapple, pear, mango and minty herbs, all wrapped into some tea and beeswax. The wine is nicely playful and light-footed on the delicately exotic, zesty and creamy palate and leaves a nicely smooth feel in the mouthwatering finish. Honey and exotic fruits underline the Prälät nature of the wine in the intense and persistent after-taste. This gorgeously racy expression of mature Auslese GK styled wine will offer much pleasure for many more years. Now-2034

1995er	E. Christoffel-Berres	Erdener Prälät Riesling Spätlese ***	08 96		93
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The 1995er Erdener Prälät Riesling Spätlese *** offers a golden color and underlines this with stunning scents of baked pineapple, mango, beeswax, herbs and fine spices on the nose. The wine is beautifully zesty on the almond and herbal infused palate. A gorgeous touch of citrusy fruits in the finish adds a sense of precision to this remarkable mature Riesling. The after-taste is all about lightness, tea, beeswax, pear, grapefruit and pineapple. What a gorgeous effort! Now-2030

1991er	E. Christoffel-Erbes	Erdener Prälät Riesling Spätlese ***	05 92	Auction	93
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The 1991er Erdener Prälät Riesling Spätlese *** AP 05 (an auction lot) offers a gorgeous nose of honey, laurel, fine spices, barbeque herbs, pineapple, almond and citrusy fruits. The wine is gorgeously spicy, racy and playful on the light-weighted but intense palate and leaves a stunning feel of tea, honey, beeswax and citrusy fruits in the herbal finish. This great mature Spätlese completely defies the humble nature of the 1991 vintage! Now-2031

1997er	E. Christoffel-Berres	Erdener Prälät Riesling Spätlese	04 98		92
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The 1997er Erdener Prälät Riesling Spätlese offers a gorgeously yellow-golden color and some rather exotic scents of apricot, honey, herbs and whipped cream on the nose. The wine has the full presence of an Auslese GK rather than a Spätlese on the palate and leaves a remarkably fresh and vivid feel of grapefruit, pear, honey, apricot and fresh whipped cream in the long and juicy finish. This is a remarkable mature Riesling if one takes into account that it is really made in an Auslese GK style. Now-2032

1994er	E. Christoffel-Berres	Ürziger Würzgarten Riesling Auslese ***	08 95		92
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The 1994er Ürziger Würzgarten Riesling Auslese *** proves already golden-colored and offers a rather exotic nose made of baked pineapple, honey, almond, fine spices and herbs. The wine is beautifully racy and complex on the light-footed but intense palate and leaves an ethereally light and playful feel of pineapple, passion fruit and spices in the vivid and remarkably fresh finish. Now-2029



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1995er	E. Christoffel-Berres	Ürziger Würzgarten Riesling Auslese **** GK	11 96	Auction	92
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The 1995er Ürziger Würzgarten Riesling Auslese **** GK (an auction lot) proves golden-colored and offers a stunning nose of honey, laurel, baked pineapple, fig, apricot, tea and beeswax. The wine is beautifully playful and fully fruity-styled on the comparatively light and playful palate. The finish of this superb version of an Auslese lange GK is juicy and precise. Now-2030

1996er	E. Christoffel-Berres	Ürziger Würzgarten Riesling Auslese *** GK	09 97	Auction	91
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The 1996er Ürziger Würzgarten Riesling Auslese *** GK (an auction lot) proves golden-yellow-colored and offers a beautiful and remarkably fresh nose of baked pineapple, citrusy fruits, tea, herbs and whipped cream. The wine is gorgeously playful and direct on the light-footed and focused palate and leaves a nice feel of honey, saffron, herbs and citrusy fruits in the mouthwatering finish. Now-2031

1989er	E. Christoffel-Erbes	Erdener Prälat Riesling Spätlese ***	10 90	Auction	90
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The 1989er Erdener Prälat Riesling Spätlese *** AP 10 (an auction lot) offers a golden-yellow color and delivers some superb scents of honey, earl grey tea, beeswax and fine spices. It proves nicely off-dry palate and the finish is juicy, as ripe acidity plays with gorgeous flavors of laurel, apricot and almond. This gains significantly from airing (and is still even more expressive on day two than day one!), which means that there is still much life in this otherwise fully mature fruity-styled Mosel Riesling. Now-2029

1990er	E. Christoffel-Berres	Ürziger Würzgarten Riesling Auslese	06 91		90
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The 1990er Ürziger Würzgarten Riesling Auslese AP 06 offers a delicate and slightly racy nose made of pear, grapefruit, herbs, fine spices and smoky elements. The wine proves nicely light and playful on the palate, where more yellow elements of peach and mango add an exotic side to the experience. The finish is direct, herbal and nicely juicy. A touch of beeswax and zesty honey underlines the playful side of this direct but beautifully matured Mosel Riesling. Now-2025

1987er	E. Christoffel-Erbes	Erdener Treppchen Riesling Kabinett	04 88		89
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The 1987er Erdener Treppchen Riesling Kabinett offers a fully mature nose blending some vivid scents of grapefruit puree with tea, fern, wax and earthy spices. The wine proves beautifully playful and delicately creamy on the palate and leaves a ripe sense of zest, herbs and delicately green elements in the long and lingering finish. This fully mature wine completely transcends the modest reputation of the vintage. Now-2022

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Let's Talk About Sekt – Recent Releases

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

We have been able to taste more sparkling wine from the Mosel recently. We summarize the corresponding tasting notes here below.

Weingut Agritushof

(Oberemmel – Saar)

N.V.	Agritushof	Riesling & Chardonnay Blanc de Blancs Sekt Brut	01 19	88
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The Riesling & Chardonnay Blanc de Blancs Sekt Brut AP 01 19 comes from an equal blend of the two grape varieties harvested in 2016 respectively in the Oberemmeler Karlskopf (a privileged south-facing, high-altitude *Katasterlage* in the Oberemmeler Karlsberg) and the Oberemmeler Rosenberg. It was left on its lees for 15 months before being disgorged with a dosage of 9 g/l in January 2019 (the disgorgement date is not provided on the label). This Sekt offers a rather big yet subtle nose of pear, star fruit, herbs and spices. A most subtle mousse enhances a rather forceful and powerful palate (the wine has 13% of alcohol) and leaves one with a fruity and delicately smooth rather than bone-dry finish. This Sekt maybe a tad powerful on its own and should be served with food to buffer off its underlying power. Now-2021

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Weingut Blesius

(Graach – Middle Mosel)

N.V.	Blesius	Riesling Extreme Pet Nat FEX	(No AP)	90
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The Riesling Extreme Pet Nat FEX (FEX stands for Florian, Eva – his girlfriend who also studied winemaking – and X-Treme) with lot Number 01 19 comes from 2018 fruit grown conventionally in the Bernkasteler Matheisbildchen. It was re-fermented in bottle without sulfur added in October 2018 before being disgorged in May 2019. It offers a rather beautiful nose of pear, nut, laurel, herbs and smoke. The wine proves gorgeously lively and delicately tart on the palate and leaves a playful feel of pear, herbs and minerals in the fizzy finish. This joyful sparkling wine should even benefit from a little bit of bottle aging to slightly smooth the edges. But what a nice and comparatively complex sparkling wine! 2020-2024

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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

<u>2014er</u>	Max Ferd. Richter	Pinot Blanc Sekt Brut Nature	33 19	91
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The 2014er Pinot Blanc Sekt Brut Nature comes from fruit harvested in Mülheim and Veldenz, and was fermented into a not-fully-aged Fuder cask before being aged on its lees in bottle for 50 months and then disgorged without any dosage in July 2019 (the disgorgement date is not provided on the label). It proves still rather primary as scents of green herbs, grapefruit, smoke and residual scents from a reductive fermentation emerge from the glass. The Sekt needs a solid hour to develop aromatically and show some firm and structured flavors of starfruit, pear, lemon zest, white minerals and earthy spices on the rather vivid palate. The finish is still rather wild but hugely fascinating but starts to show its full finesse after a day. This will please lovers of more extreme, rougher but also very pure expressions of sparkling Mosel. It will however require a solid two years after disgorgement to settle down and show its full potential. 2021-2029



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2015er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Sekt Brut	01 19	90
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The 2015er Mülheimer Sonnenlay Riesling Sekt Brut was fermented with ambient yeasts and left on its lees without any sulfur added for 9 months before undergoing its second fermentation and aging on its lees for 28 months. It was disgorged in January 2019 (the information is provided on the back label) and bottled with an Eiswein dosage to 7 g/l. The Sekt offers a beautifully complex nose made of dried herbs, candied grapefruit, pear, anise, laurel and smoky elements. It is still very much racy and active on the palate, where great tart and mineral flavors are whipped up by some active mousse. The finish feels more like "Extra-Brut" than "Brut". The superb after-taste gives one already a glimpse of the beauty to come. 2021-2027

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Stairs n' Roses

(Kinheim – Middle Mosel)

2018er	Stairs n' Roses	Sweetest Devotion	24 19	85
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The 2018er Sweetest Devotion is a *Perlwein* (a sparkling wine with CO2 added just before bottling) made from to 30% botrytis-affected Riesling fruit harvested at 109° Oechsle in the Kinheimer Rosenberg and Hubertuslay. It delivers an aromatic and fruit-driven nose of apricot, strawberry juice, orange peel, passion fruit and melon. The CO2 immediately catches one's attention on the palate and adds freshness to this overtly sweet and smooth wine. The finish is all about pear, melon and mirabelle all wrapped into honey and sweetness. This direct and easy-drinking sweet sparkling Mosel wine will appeal to lovers of fizzy dessert wines. Now-2023

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Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

N.V.	Günther Steinmetz	Riesling Sekt Brut Alte Reben	(No AP)	90
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The Riesling Sekt Brut Alte Reben with Lot Number 01/19 comes from fruit harvested in 2016 on 60-year-old and still largely un-grafted vines on the west-facing Veldenzer Graftschafter Sonnenberg, and spend 24 months on its fine lees before being disgorged with 6 g/l of dosage in May 2019 (the disgorgement date is not provided on the label). It offers a gorgeous nose of pear, passion fruit, earthy spices and smoke. The wine is still slightly sharp but already hugely satisfying on the delicately tickly and lively palate. The finish is gorgeous and nicely made. This only needs a couple of months of bottle aging after disgorgement to fully shine. 2020-2026

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

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



Accessing these mature Riesling is no different than accessing the latest releases from these Estates. Depending on the countries, this is typically done by contacting the importer (and, if the company does not carry them, ask them if they can do it) or, if no importer is known, contact the Estate in order to understand its distribution into one's region. In the case of mature wines released via the annual Mosel Auctions, the sale is organized via accredited brokers. It is best to contact one of these to see for potential distribution.

Weingut Erben von Beulwitz

(Mertesdorf – Trier-Ruwer)

<u>2009er</u>	Erben von Beulwitz	Kaseler Nies'chen Riesling Eiswein	03 10	Auction	95
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The 2009er Kaseler Nies'chen Riesling Eiswein was harvested at a full 229° Oechsle, and was fermented down to noble-sweet levels of residual sugar. This bronze-colored wine offers a stunning nose of dried fruits, smoky herbs and fine spices, all wrapped into marzipan and smoky elements. The wine is gorgeously sweet yet finely zesty on the unctuous palate and leaves a sweet but complex feel of raisin, almond cream and dried herbs in the long and suave finish. It may lack the acid bite of a typical Eiswein but it is a stunning noble-sweet wine to enjoy over many years. Now-2039

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Weingut E. Christoffel-Berres

(Ürzig – Middle Mosel)

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

Weingut Kerpen

(Wehlen – Middle Mosel)

<u>1998er</u>	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *	09 99	Auction	93
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The 1998er Wehlener Sonnenuhr Riesling Spätlese * was harvested at moderate Oechsle degrees by modern standards and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a stunning nose of candied grapefruit, earl grey, mirabelle caked, herbs and fine whipped cream. It delivers further ripe orchard fruits and whipped cream on the delicately spicy and herbal palate as well as a superbly playful feel in the smooth rather than sweet finish. This gorgeous mature fruity-styled Riesling is utterly enjoyable. Now-2028

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Weingut Dr. Pauly-Bergweiler (Wiltingen – Middle Mosel)

<u>1997er</u>	Dr. Pauly-Bergweiler	Ürziger Würzgarten Riesling Trockenbeereauslese	53 98	Auction	95
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The 1997er Ürziger Würzgarten Riesling Trockenbeereauslese was harvested at 170° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bronze-colored wine delivers quite some baroque scents of dried apricot, date, raisin, barbeque herbs, almond cream, licorice and smoked spices. It offers slightly oxidative notes of licorice, nut, baked apple, almond, raisin and date on the unctuous and superbly creamy palate. The wine proves nicely intense without ever being overpowering in the finish. This superb TBA offers great presence and depth. Now-2037

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Weingut Philipps-Eckstein (Graach – Middle Mosel)

<u>2010er</u>	Philipps-Eckstein	Graacher Domprobst Riesling Trockenbeereauslese	34 19	Auction	98+
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The 2010er Graacher Domprobst Riesling Trockenbeereauslese was harvested at nearly 200° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bronze-colored wine offers a gorgeous nose of dried fruits, nut, licorice, nougat, fine spices, herbs and candy floss. Despite some firm acidity, the wine is still incredibly sweet and oily on the complex and deeply multi-layered palate and leaves a seemingly never-ending feel of candy floss, raisin, date puree, nut and honeyed almond in the long and intense finish. This stunning wine will need at least another decade to shed its still slightly saturating sweetness and develop its full finesse. 2030-2060

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Weingut Richard Richter (Winningen – Terrassenmosel)

<u>2005er</u>	Richard Richter	Winniger Brückstück Riesling Trockenbeereauslese	18 19	Auction	93
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The 2005er Winniger Brückstück Riesling Trockenbeereauslese was harvested late (on November 3) at 218° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bronze-colored wine offers a slightly direct nose of canned peach, dried apricot puree, smoked barbeque herbs, almond cream and licorice. The wine develops the full-on racy and zesty side of an Eiswein on the comparatively focused but linear palate and leaves an almost painfully racy feel of fruits and honeyed candy floss in the long and electrifying finish. This beautiful TBA proves quite enjoyable but it is firmly one for acid freaks. Now-2030

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Weingut Günther Steinmetz (Brauneberg – Middle Mosel)

<u>1996er</u>	Günther Steinmetz	Brauneberger Juffer Riesling Spätlese	05 98		92
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The 1996er Brauneberger Juffer Riesling Spätlese was made from fruit harvested in the Hasenläufer part of the vineyard and was fermented in traditional Fuder cask for two years (hence the late AP number), down to fully off-dry levels of residual sugar (30 g/l). It offers the most beautifully golden-yellow of colors and immediately captures one's attention through superb notes of citrusy elements, tea, herbs and a hint of cream. But it is really on the gorgeously smooth (and almost dry-tasting) palate that this beautifully mature wine comes into its own as great flavors of chalky minerals, lemon zest, grapefruit, green herbs and smoke tickle one's senses. The wine is focused, tight and remains so right into the long and racy finish. Only the slightly drying after-taste has kept us rating from going through the roof. This textbook of an old-styled off-dry Spätlese is very hard to resist! Now-2021

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Upcoming Mosel Fine Wines Issues: Topics to be Covered

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

**October
2019**

2018 Vintage Report Part III

- Detailed Estate Reviews
- Other Noteworthy Wines
- Dry Riesling from Germany (Mosel & Beyond Mosel)
- Sekt – Additional Recommended Wines

In Parallel

Daily Postings on our Website and **Social Media**, including:

- 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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