



## Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

# Issue No 48 2018 Vintage | Part III

Mosel Vintage *Part III*

Dry German Riesling *The Report*

Annual Auctions *Look-Back*

Mature Riesling *Recent Releases*



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Issue No 48 – October 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 full Estate Reviews, recommended wines and dry German Riesling).
- Annual Auction Guide (released ahead of the Trier Auctions), Highlights from Bad Kreuznach and Look-Back.
- Updates on maturing Riesling (10-Years-After Retrospective and recent releases).
- Perspectives on specific topics such as vineyards, Estates, vintages, etc.

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

### Table of Contents – The 2018 Vintage Report ( Part III )

<u>Estates Covered in this Issue</u>	List of Estates and Quick Links .....	4
<u>Mosel</u>	2018 Vintage in a Nutshell .....	8
	Estate Reviews – Part III (300 Wines) .....	9
	Other Recommended Wines – Part III (300 Wines) .....	65
<u>Dry German Riesling</u>	2018 Vintage in a Nutshell .....	122
	Outside Mosel – Recommended Wines (90 Wines) .....	124
	Mosel – Highlights (100 Wines) .....	137
<u>Annual Auctions</u>	Mosel Auctions – Look-Back (6 Wines) .....	161
	Bad Kreuznach Auction – Highlights (20 Wines) .....	168
<u>Mature Riesling</u>	Recent Releases (3 Wines) .....	176
<u>Upcoming Issues</u>	Topics to be Covered .....	177

### Contact Information

For questions or comments, please contact us at [info@moselfinewines.com](mailto:info@moselfinewines.com).

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# Mosel Fine Wines

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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:

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

95-100	<b>Classic:</b> 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	<b>Outstanding:</b> Stands out as distinctive example of its style and terroir. It will offer immense pleasure and should be actively looked out for.
85-89	<b>Good to very good:</b> 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	<b>Solid to good:</b> 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	<b>Not worth it:</b> 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](mailto:info@moselfinewines.com) should there be a question.



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## Background Information

Each country has its own specificities regarding naming, labelling, style, etc. This is no different in Germany. We regularly publish articles on topics, which may help readers get a first grasp at or deepen their knowledge in a particular aspect of German wine or winemaking. As these articles have appeared in different Issues and / or on our website since 2008, we insert here a **comprehensive list of background articles published to date** with the topic and where it can be found:

Past issues are available to subscribers on simple request at [info@moselfinewines.com](mailto: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)	<a href="#">Click Here</a>
Vineyards	Ruwer on the Up   Large Solely-Owned Vineyard in New Hands	Issue No 42 (Aug 2018)	<a href="#">Click Here</a>
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)	<a href="#">Click Here</a>
Wines	Deciphering the Modern German Wine Label	Issue No 34 (Apr 2017)	<a href="#">Click Here</a>
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)	<a href="#">Avelsbach Estate</a> <a href="#">Serrig Estate</a>
Region	German Wine   A Look at a Century Ago	Issue No 33 (Jan 2017)	-
Region	Grosser Ring   The Mosel Branch of the VDP	-	<a href="#">Click Here</a>
Wines	Let's Talk About Sekt – The Sparkling Joy of Riesling	Issue No 30 (Mar 2016)	<a href="#">Click Here</a>
Vineyards	Vineyard Revivals - Lambertskirch by Peter Lauer - Neumagener Sonnenuhr is back - Trabener Zollturm, revival of a forgotten glory	Issue No 29 (Oct 2015)	<a href="#">Click Here</a> <a href="#">Click Here</a> <a href="#">Click Here</a> <a href="#">Click Here</a>
Wines	Winemaking in the Age of Climate Change	Issue No 28 (Jun 2015)	<a href="#">Click Here</a>
Vineyards	Geisberg - The Revival of a Forgotten Saar Glory	Issue No 28 (Jun 2015)	<a href="#">Click Here</a>
Wines	Maturing Mosel and drinking windows	Issue No 27 (Mar 2015)	<a href="#">Click Here</a>
Wines	AP Number	Issue No 27 (Mar 2015)	<a href="#">Click Here</a>
Wines	Eiswein	-	<a href="#">Click Here</a>
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)	<a href="#">Click Here</a>
Estates	Jos. Christoffel jr.	Issue No 7 (May 2009)	-



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## Estates Covered and Quick Links

An alphabetic overview (based on last names) of the Estates covered in this Issue with a quick link to the section(s) in which they appear:

Estate	Section of Issue No 48			
	Mosel Vintage Part III	Dry German Riesling	Annual Auctions Look-Back	Mature Mosel Recent Releases
A.J. Adam		<a href="#">Link</a>		
Battenfeld-Spanier			<a href="#">Link</a>	
Bergretting	<a href="#">Link</a>			
Jan-Philipp Bleeke	<a href="#">Link</a>			
Richard Böcking	<a href="#">Link</a>			
Breit	<a href="#">Link</a>			
Georg Breuer		<a href="#">Link</a>		
Peter Burens	<a href="#">Link</a>	<a href="#">Link</a>		
Clemens Busch	<a href="#">Link</a>	<a href="#">Link</a>		
Markus Busch	<a href="#">Link</a>			
A. Christmann		<a href="#">Link</a>	<a href="#">Link</a>	
Dr. Crusius		<a href="#">Link</a>	<a href="#">Link</a>	
Diel		<a href="#">Link</a>	<a href="#">Link</a>	
Dönnhoff		<a href="#">Link</a>	<a href="#">Link</a>	
Emrich-Schönleber		<a href="#">Link</a>	<a href="#">Link</a>	
Falkenstein	<a href="#">Link</a>	<a href="#">Link</a>		
Tobias Feiden	<a href="#">Link</a>			
Reinhold Franzen	<a href="#">Link</a>			
Dr. Frey	<a href="#">Link</a>			
Geltz-Zilliken	<a href="#">Link</a>	<a href="#">Link</a>		
Grans-Fassian	<a href="#">Link</a>			
K.F. Groebe			<a href="#">Link</a>	
Gunderloch		<a href="#">Link</a>		
Fritz Haag	<a href="#">Link</a>	<a href="#">Link</a>		
Julian Haart		Rhh: <a href="#">Link</a> Mosel: <a href="#">Link</a>		
Reinhold Haart	<a href="#">Link</a>	<a href="#">Link</a>		
Hain	<a href="#">Link</a>			
Markus Heeb	<a href="#">Link</a>			

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# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

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## Estates Covered and Quick Links ( Cont'd )

Estate	Section of Issue No 48			
	Mosel Vintage Part III	Dry German Riesling	Annual Auctions Look-Back	Mature Mosel Recent Releases
Heinrichshof	<a href="#">Link</a>			
Heymann-Löwenstein	<a href="#">Link</a>	<a href="#">Link</a>		
Hermannsberg		<a href="#">Link</a>	<a href="#">Link</a>	
von Hövel	<a href="#">Link</a>			
Immich-Batterieberg	<a href="#">Link</a>			
Karthäuserhof	<a href="#">Link</a>	<a href="#">Link</a>		
Keller	<a href="#">Link</a>	Rhh: <a href="#">Link</a> Mosel: <a href="#">Link</a>	Mosel: <a href="#">Link</a> Rhh: <a href="#">Link</a>	
Kilburg	<a href="#">Link</a>			
Jan Matthias Klein	<a href="#">Link</a>			
Koehler-Ruprecht		<a href="#">Link</a>		
Knebel	<a href="#">Link</a>	<a href="#">Link</a>		
Gebrüder Knebel	<a href="#">Link</a>			
Kruger-Rumpf			<a href="#">Link</a>	
Kühling-Gillot		<a href="#">Link</a>		
Philip Kuhn		<a href="#">Link</a>	<a href="#">Link</a>	
Peter Jakob Kühn		<a href="#">Link</a>		
Künstler		<a href="#">Link</a>		
Philip Lardot	<a href="#">Link</a>			
Peter Lauer	<a href="#">Link</a>	<a href="#">Link</a>		
Lehnert-Veit	<a href="#">Link</a>			
Leitz		<a href="#">Link</a>		
Schloss Lieser	<a href="#">Link</a>	<a href="#">Link</a>		
Carl Loewen	<a href="#">Link</a>	<a href="#">Link</a>		
Dr. Loosen	<a href="#">Link</a>	<a href="#">Link</a>	<a href="#">Link</a>	
Lubentiusshof	<a href="#">Link</a>			
Gebrüder Ludwig	<a href="#">Link</a>			
Madame Flöck	<a href="#">Link</a>	<a href="#">Link</a>		
Materne & Schmitt	<a href="#">Link</a>	<a href="#">Link</a>		
Maximin Grünhaus	<a href="#">Link</a>	<a href="#">Link</a>		

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# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

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## Estates Covered and Quick Links ( Cont'd )

Estate	Section of Issue No 48			
	Mosel Vintage Part III	Dry German Riesling	Annual Auctions Look-Back	Mature Mosel Recent Releases
Meierer	<a href="#">Link</a>			
Melsheimer		<a href="#">Link</a>		
Markus Molitor	<a href="#">Link</a>	<a href="#">Link</a>		
Mosbacher		<a href="#">Link</a>		
Martin Müllen	<a href="#">Link</a>	<a href="#">Link</a>		
von Nell-Breuning	<a href="#">Link</a>			
O.	<a href="#">Link</a>			
von Othegraven	<a href="#">Link</a>	<a href="#">Link</a>		
Pandamonium	<a href="#">Link</a>			
Philipps-Eckstein	<a href="#">Link</a>			
Joh. Jos. Prüm	<a href="#">Link</a>		<a href="#">Link</a>	<a href="#">Link</a>
S.A. Prüm	<a href="#">Link</a>	<a href="#">Link</a>		
Quint	<a href="#">Link</a>			
Rebholz		<a href="#">Link</a>		
Julien Renard	<a href="#">Link</a>	<a href="#">Link</a>		
Max Ferd. Richter		<a href="#">Link</a>		
Rinke	<a href="#">Link</a>			
Saumagen Riesling (Bernd Philippi)		<a href="#">Link</a>		
Schloss Saarstein	<a href="#">Link</a>	<a href="#">Link</a>		
Prinz Salm			<a href="#">Link</a>	
Willi Schaefer	<a href="#">Link</a>	<a href="#">Link</a>		
Joh. Bapt. Schäfer			<a href="#">Link</a>	
Schäfer-Fröhlich		<a href="#">Link</a>	<a href="#">Link</a>	
Schätzel		<a href="#">Link</a>	<a href="#">Link</a>	
Richard Scheid	<a href="#">Link</a>			
Später-Veit		<a href="#">Link</a>		
Selbach-Oster	<a href="#">Link</a>			
Sorentberg	<a href="#">Link</a>			
Staffelter-Hof	<a href="#">Link</a>			

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# Mosel Fine Wines

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## Estates Covered and Quick Links ( Cont'd )

Estate	Section of Issue No 48			
	Mosel Vintage Part III	Dry German Riesling	Annual Auctions Look-Back	Mature Mosel Recent Releases
Stein	<a href="#">Link</a>	<a href="#">Link</a>		
Günther Steinmetz	<a href="#">Link</a>	<a href="#">Link</a>		
Steinmetz und Gerlach	<a href="#">Link</a>			
Steinmetz und Hermann	<a href="#">Link</a>			
Stoffel	<a href="#">Link</a>			
Wwe Dr. H. Thanisch (Erben Müller-Burggraef)	<a href="#">Link</a>			
Wwe Dr. H. Thanisch (Erben Thanisch)	<a href="#">Link</a>	<a href="#">Link</a>		
K.J. Thul	<a href="#">Link</a>			
Julius Treis	<a href="#">Link</a>			
Trös-Heimes	<a href="#">Link</a>			
Rita & Rudolf Trossen		<a href="#">Link</a>		
Van Volxem	<a href="#">Link</a>	<a href="#">Link</a>		
Vereinigte Hospitien	<a href="#">Link</a>			<a href="#">Link</a>
Vollenweider	<a href="#">Link</a>	<a href="#">Link</a>		
Dr. Wagner	<a href="#">Link</a>	<a href="#">Link</a>		
Wagner-Stempel		<a href="#">Link</a>	<a href="#">Link</a>	
Wegeler	<a href="#">Link</a>			
Robert Weil		<a href="#">Link</a>		
Nik Weis – St. Urbans-Hof	<a href="#">Link</a>	<a href="#">Link</a>		
Weiser-Künstler	<a href="#">Link</a>	<a href="#">Link</a>		
Weller-Lehnert	<a href="#">Link</a>			
Willems-Willems	<a href="#">Link</a>			
Wittmann		<a href="#">Link</a>	<a href="#">Link</a>	
zur Römerkeller	<a href="#">Link</a>	<a href="#">Link</a>		





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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*

<b>Vintage Conditions</b>	<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>
<b>The Wines</b>	<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>
<b>Buyer's Guide</b>	<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 Part III of our Estate Reviews as well as tasting notes for other noteworthy wines.

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



# Mosel Fine Wines

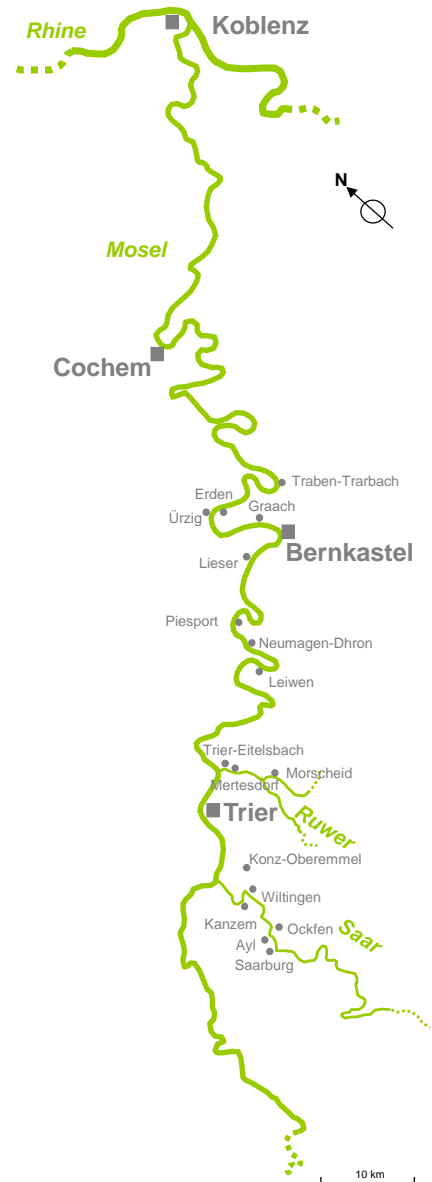
"The Independent Review of Mosel Riesling"

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## 2018 Mosel Vintage – Estate Reviews ( Part III )

We provide here Part III of our comprehensive 2018 Estate Reviews. In addition older vintages were also reviewed if these have just been released or are still commercially available at the Estate.

<b>Clemens Busch</b>	<i>Pünderich</i>
<b>Reinhold Franzen</b>	<i>Bremm</i>
<b>Reinhold Haart</b>	<i>Piesport</i>
<b>Heymann-Löwenstein</b>	<i>Winningen</i>
<b>Immich-Batterieberg</b>	<i>Enkirch</i>
<b>Knebel</b>	<i>Winningen</i>
<b>Dr. Loosen</b>	<i>Bernkastel-Kues</i>
<b>Lubentiushof</b>	<i>Niederfell</i>
<b>Materne &amp; Schmitt</b>	<i>Winningen</i>
<b>Markus Molitor</b>	<i>Wehlen</i>
<b>Martin Müllen</b>	<i>Traben-Trarbach</i>
<b>O.</b>	<i>Traben-Trarbach</i>
<b>Joh. Jos. Prüm</b>	<i>Wehlen</i>
<b>Stein</b>	<i>Bullay</i>
<b>Wwe Dr. H. Thanisch – Erben Thanisch</b>	<i>Bernkastel-Kues</i>
<b>Vollenweider</b>	<i>Traben-Trarbach</i>



**Part I and II of our Estate Reviews were covered in the Mosel Fine Wines Issues No 46 and No 47**  
**These Issues are available to subscribers on simple request**



# Mosel Fine Wines

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## Weingut Clemens Busch

(Pünderich – Terrassenmosel)

Clemens Busch is really satisfied with his 2018 vintage: "2018 was a sunny and dry vintage but from Bremm down to Pünderich, we were rather lucky as we got rain at the different critical moments during the summer: In June after the flowering, mid-July and then in September. I also believe that our organic and biodynamic approach also contributed to the health of our grapes as we leave the natural greening, which forces our vines to go deeper to get their nutrients. We started our harvest early, on September 17, but then had all the time of the world to finish it, as the weather was incredibly stable and it hardly ever rained. In the end, we took seven weeks to complete the harvest. This was also due to the fact that, for the first time since 2011, we were able to harvest sizeable amounts of botrytized grapes and to produce a bevy of Auslese, BA and TBA! The 2018 wines are more opulent and have slightly more alcohol than in the recent vintages, but I find that this power is incredibly well integrated, and one hardly notices it. We did not cut down on yields during the growing season to avoid adding maturation pressure to our vines. So, not only did we produce high quality wines, we also enjoyed good yields."

As Clemens Busch already mentioned, the Estate not only produced its full range of regular wines (including the single-site dry Riesling as well as the Reserve bottlings), it was also able to produce no less than six Auslese, three BAs (from the Marienburg, the Marienburg Fahrlay and the Marienburg Falkenlay) and two TBAs (with respectively 225° and 270° Oechsle). The Estate also brought a special cask of Kabinett and its Auslese lange GK, both from the Marienburg, to this year's VDP Trier Auction. As of 2018, the Marienburg Fahrlay GG and the Marienburg Falkenlay GG will only be released two years after the vintage, together with the Fahrlay-Terrassen, the Felsterrassen and the Raffes. Besides his collection of 2018 wines, the Estate also released its 2017er Marienburg Fahrlay-Terrassen, Marienburg Raffes and Marienburg Felsterrassen as well as its 2016er Reserve bottlings of Marienburg Rothenpfad and Marienburg Fahrlay.

Despite the ripe nature of the vintage, Clemens Busch produced an epic collection of wines. Its dry Riesling are among the best of the region but we feel that the sweet spot of the collection could well lie in the fruity-styled and sweet sector. The Auction Kabinett is one of the finest of the vintage and the different Auslese and the BA tasted so far are hugely impressive. The Estate also just released some stunning 2017er late-bottled dry Riesling which are among the finest dry wines of the vintage. In addition the hugely successful 2016er Reserve bottles are well worth the search. Besides its conventional line, Clemens Busch continues to impress with its Orange wine and, above all, with its "natural" wine called "(Alter) Native."

*NB: The Estate is certified organic along EU guidelines and biodynamic along RESPEKT guidelines. Its 2018er Riesling Trocken vom blauen Schiefer, the three 2018er late-bottled GGs (Falkenlay, Fahrlay, and Fahrlay Terrassen), the Felsterrassen, the Raffes, the two Reserve bottlings, and the BA from the Falkenlay and the Fahrlay, as well as the more concentrated of the two TBAs were not ready for tasting. They will be reviewed upon release.*

2018er	Clemens Busch	Pündericher Marienburg Riesling Trockenbeerenauslese	27 19	98+
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The 2018er Marienburg TBA, as it is referred to on the main part of the label, with the AP 27 was harvested at 225° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a superb nose made of fig, date, almond cream, pineapple, coconut, strawberry puree, herbs, and spices. The wine is stunningly balanced on the suave and juicy palate and leaves an incredibly elegant and refreshing feel of fine creamy fruits and herbs in the long and suave finish. This is a stunner in the making, but one which need decades to fully integrate its sweetness and the intensity of its flavors. If it manages to achieve this, it could well turn into wine perfection. 2033-2068

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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

2018er	Clemens Busch	Pündericher Marienburg Riesling Beerenauslese	24 19	97
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The 2018er Marienburg BA, as it is referred to on the main part of the label, was harvested at a full 165° Oechsle from a selection of botrytized fruit and was fermented down to fully noble-sweet levels of residual sugar (240 g/l). It offers an ample and engaging nose made of fig, plum, melon, pineapple, lemongrass, and lots of honeyed and smoky flavors, all wrapped into a whiff of volatile acidity which quickly blows away. The wine is gorgeously suave and creamy on the still remarkably sweet palate but it already hints at some stunning underlying elements of pineapple, almond paste, and fine spices. The finish is creamy, rich, and superbly multi-layered. This is a stunning small TBA in the making, but one which will require a lot of time to integrate its sweetness. 2033-2068



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Clemens Busch

(Pünderich – Terrassenmosel)

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Rothenpfad Riesling Auslese</b>	<b>18 19</b>	<b>96</b>
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The 2018er Marienburg Rothenpfad Auslese, as it is referred to on the main part of the label, was harvested at 118° Oechsle from a selection of partially botrytized fruit and was fermented down to fully noble-sweet levels of residual sugar (150 g/l). It offers a superb feel of strawberry puree, pear, brown sugar, smoke, and fine spices. The wine deploys some stunning feel of honeyed melon, almond, fig, and creamy elements on the multi-layered but still rather sweet palate, and leaves a nicely complex and delicately baroque feel of dried fruits and fine herbs in the long and elegant finish. This will need some time to shed its sweetness but should then prove simply stunning. 2033-2068

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrley-Terrassen Riesling Trocken GG</b>	<b>01 19</b>	<b>95</b>
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The 2017er Marienburg Fahrley Terrassen GG, as it is referred to on the main part of the label, is made from late-harvested fruit in a prime terraced part of the blue-slate Fahrley sector. It underwent an extended maturation on its lees (hence the late AP number) and was only commercially released in September 2019. It delivers a gorgeous nose of smoke, almond cream, pear, lemongrass, herbs, and mint. The wine is superbly playful and precise on the delicately juicy palate and leaves a superb feel of creamy fruits, minty herbs and fine mineral elements in the deep, multi-layered finish. The after-taste is intense and incredibly lingering. There is everything for a classic dry Riesling at maturity here. 2024-2037

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Riesling Auslese</b>	<b>17 19</b>	<b>95</b>
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The 2018er Marienburg Auslese, as it is referred to on the main part of the label, was harvested at 106° Oechsle from a selection of partially botrytized fruit and was fermented down to noble-sweet levels of residual sugar (106 g/l). It offers a gorgeous nose made of melon, white peach, mint, spices, and herbs. The wine proves beautifully elegant and playful on the palate and leaves a stunning feel of juicy sweet fruits in the finish. A kick of zest makes for a superb mouthwatering feel in the after-taste. This is a beautiful Auslese GK styled wine in the making. 2028-2058

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Riesling Auslese GK</b>	<b>21 19</b>	<b>95</b>
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The 2018er Marienburg Auslese GK, as it is referred to on the main part of the label, was harvested 128° Oechsle, i.e. technically at BA levels, from a selection of partially botrytized fruit and was fermented down to fully noble-sweet levels of residual sugar (240 g/l). It offers a superb feel of pear, melon, spices, lemongrass, white flowers, and fine spices. The wine is gorgeously playful on the palate, where it proves incredibly multi-layered and refined. The finish is still sweet but also already complex and multi-layered. Honeyed and creamy fruits round off the after-taste. 2028-2058

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Riesling Kabinett</b>	<b>13 19</b>	<b>Auction 95</b>
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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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

<b>2016er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Rothenpfad Riesling Trocken Reserve</b>	<b>06 19</b>	<b>95</b>
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The 2016er Marienburg Rothenpfad Reserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number) and was only released in September 2019, i.e. three years after the vintage. It offers a beautiful nose made of mirabelle, fig, raspberry, brown sugar, fine herbs, and spices. The wine proves beautifully balanced on the palate, where creamy fruits are nicely wrapped into a touch of zest. The finish is suave and gorgeously playful. This is a great dry Riesling in the making. 2021-2036

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Falkenlay Riesling Auslese</b>	<b>20 19</b>	<b>94</b>
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The 2018er Marienburg Falkenlay Auslese, as it is referred to on the main part of the label, was harvested at 125° Oechsle from a selection of partially botrytized fruit, and was fermented down to fully noble-sweet levels of residual sugar (156 g/l). It offers a superb nose made of melon, baked pineapple, apricot, honey, and quite some dried herbs. The wine is rich and suave on the palate, where flavors of dried fruits add to the intensity of the experience. The finish is long and suave. 2028-2048



# Mosel Fine Wines

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## Weingut Clemens Busch

(Pünderich – Terrassenmosel)

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrlay Riesling Auslese</b>	<b>19 19</b>	<b>94</b>
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The 2018er Marienburg Fahrlay Auslese, as it is referred to on the main part of the label, was harvested at 122° Oechsle from a selection of partially botrytized fruit and was fermented down to fully noble-sweet levels of residual sugar (151 g/l). It offers a slightly backward feel of brown sugar, melon pear, almond paste, and whipped cream as well as smoky elements on the nose. The wine is beautifully elegant and racy on the palate and leaves a stunningly suave and multi-layered feel of pure honeyed fruits in the long and lingering finish. This is a superb Auslese in the making. 2028-2058

<b>2016er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrlay Riesling Trocken Reserve</b>	<b>07 19</b>	<b>94</b>
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The 2016er Marienburg Fahrlay Reserve, as it is referred to on the main part of the label, was left on its gross lees for 24 months before being bottled (hence the late AP number) and was only released in September 2019, i.e. three years after the vintage. It offers a gorgeous nose made of ripe pear, juicy apple, fine spices, and herbs. The wine is beautifully suave and complex on the palate and leaves a juicy and elegant feel of ripe fruits and fine spices in the long and lingering finish. 2021-2031

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Raffes Riesling Trocken</b>	<b>02 19</b>	<b>94</b>
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The 2017er Marienburg Raffes, as it is referred to on the main part of the label, is made from late-harvested fruit in a prime terraced part of the grey-slated Falkenlay sector. It underwent an extended maturation on its lees (hence the late AP number) and was only commercially in September 2019, i.e. two years after the harvest. It offers a beautiful nose of flint stone, gooseberry, melon, apple tart, minerals, and fine floral elements, all wrapped into some gorgeous scents of smoky slate. The wine develops a beautiful creamy-zesty tension on the slightly ample but gorgeously intense and refined palate, and leaves a stunning feel creamy pear, floral elements, lemongrass, and minty herbs in the long and beautifully multi-layered finish. This is a gorgeously intense expression of dry Riesling in the making. 2022-2032

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Riesling Spätlese GK</b>	<b>15 19</b>	<b>94</b>
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The 2018er Marienburg Spätlese GK, as it is referred to on the main part of the label, was harvested at a full 102° Oechsle from a selection of partially botrytized fruit and was fermented down to noble-sweet levels of residual sugar (116 g/l). It offers a remarkably pure nose made of melon puree, pear, white peach, mint, whipped cream, minerals, and smoke. The wine has the delicately smooth and playful side of a juicy Auslese on the palate, and leaves a creamy feel of melon and white flowers wrapped into some earthy spices in the long finish. A touch of zest adds cut to the after-taste. This is a more suave but hugely airy and pure expression of Auslese in the making. 2028-2048

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Rothenpfad Riesling Trocken GG</b>	<b>33 19</b>	<b>93+</b>
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The 2018er Marienburg Rothenpfad GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard. It offers a stunning nose of lemongrass, vineyard peach, chalk minerals, and fine spices on the nose. The wine proves beautifully creamy yet aromatically focused on the juicy palate and leaves a delicately powerful but quite subtle feel in the long finish. This superb dry Riesling displays quite some power but also hints at a lot of finesse. There is quite some upside here if the latter has the upper hand at maturity. 2023-2033

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Riesling Spätlese</b>	<b>14 19</b>	<b>93</b>
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The 2018er Pündericher Marienburg Spätlese, as it is referred to on the main part of the label, was harvested at a full 96° Oechsle and was fermented down to fully sweet levels of residual sugar (98 g/l). It offers an elegant nose of vineyard peach, apricot blossom, honeyed elements, a hint of almond paste, and some fine spices. The wine deploys the creamy and suave side of an Auslese on the palate but this suave side is nicely lifted up by some beautifully zesty elements in the finish. Coconut, pineapple and mint underline the delicately Auslese character of this gorgeous sweet wine in the after-taste. 2028-2048

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Felsterrassen Riesling Trocken</b>	<b>03 19</b>	<b>92</b>
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The 2017er Marienburg Felsterrassen, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested late in a prime terraced part of the grey-slate Falkenlay sector. It underwent an extended maturation on its lees (hence the late AP number) and was only commercially released in September 2019, i.e. two years after the harvest. It offers an ample and delicately ripe nose made of poached pear, fine herbs, and spices. The wine proves seemingly broad at first on the palate but then some gorgeous zesty elements emerge and add cut to the underlying powerful feel of poached fruits, spices, and minerals. The finish is big and baroque. 2022-2032



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Clemens Busch

(Pünderich – Terrassenmosel)

2018er	Clemens Busch	Pündericher Marienburg Riesling Kabinett	11 19	92
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The 2018er Marienburg Riesling Kabinett, as it is referred to on the main part of the label, with AP 11 was harvested at 90° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (58 g/l). It offers a beautiful nose made of lemongrass, mint, whipped cream, smoke, and floral elements. The wine proves a little creamy at first, but then a gorgeous touch of zest come through which adds cut to the wine. The finish is mineral and racy, with an elegant touch of bitter-lemon adding a beautiful mouth-watering side to the wine. 2028-2048

2018er	Clemens Busch	Pündericher Marienburg Riesling Trocken GG	32 19	92
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The 2018er Marienburg GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks. It offers a ripe nose made of mirabelle tart, brown sugar, lemongrass, herbs, and fine spices. The wine is ample yet aromatically superbly precise on the palate and leaves a long and juicy feel of fresh herbs, creamy ripe fruits, and spices in the long and suave finish. A superb touch of ripe zest gives elegance to the long and slightly powerful after-taste. 2023-2033

2018er	Clemens Busch	Pündericher Riesling Kabinett	10 19	92
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The 2018er Pündericher Kabinett, as it is referred to on the main part of the label, was harvested at 83° Oechsle in the west-facing part of the Marienburg situated behind the village (and not classified as Grosse Lage by the VDP) and was fermented down to fully fruity-styled levels (55 g/l). It offers a gorgeous nose of pear, melon, mint, and grapefruit. The wine lives from a bitter-sweet tension on the fruit and mineral infused palate. It leaves a nice feel of ripe fruits, chalky minerals, and fine spices in the long finish. 2026-2038

2017er	Clemens Busch	Riesling Trocken (Alter) Native	(No AP)	92
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The 2017er (Alter) Native Riesling with lot number 1732 is a bone-dry Riesling from grey-slate sectors of the Marienburg made along "natural" lines (i.e. without intervention during fermentation and aging) and was bottled unfiltered, with only minimal added SO<sub>2</sub> (23 mg/l). It offers an elegant and beautifully subdued nose made of baked apple, bitter-lemon, sage, a hint of buttery almond, fine spices, and a touch of cream. The wine is gorgeously intense and racy on the focused and light-footed palate, and leaves a beautiful feel of dried herbs, mirabelle, and apple pie, all pepped up by typically airy and refreshing Mosel flavors such as bitter-lemon, aniseed herbs, chalky minerals, and smoke. This delineated expression "natural" wine is truly irresistible. Now-2026

2018er	Clemens Busch	Pündericher Riesling Trocken vom roten Schiefer	31 19	91
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The 2018er Pündericher Riesling Trocken vom roten Schiefer comes from iron-rich sectors of the Pündericher Nonnengarten and Marienburg. It offers a gorgeous nose made of mirabelle, red berry fruits, brown sugar, fine herbs, and spices. The wine is beautifully intense and delicately fiery on the palate and leaves a delicately yet juicy feel of earthy spices and juicy orchard fruits in the long finish. This is a beautiful wine with great presence in the making. 2023-2033

2018er	Clemens Busch	Pündericher Riesling Trocken vom grauen Schiefer	30 19	90
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The 2018er Pündericher Trocken vom grauen Schiefer comes from the grey-slate sectors in the Pündericher Marienburg. It offers a rather elegant nose made of herbs and fine spices wrapping mirabelle and fresh fruits. The wine is nicely playful and delicately powerful on the palate and leaves a rather long and intense feel in the long and delicately focused finish. This has more than the allure of great dry Riesling. 2023-2033

2017er	Clemens Busch	Riesling Trocken O	(No AP)	89+
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The 2017er Riesling O (O stands for Orange), as it is referred to on the main part of the label, with lot number 1733 is an unfiltered bone-dry Riesling from the grey-slate sectors of the Marienburg, which saw four months of skin-maceration and extended aging in cask for 14 months before being bottled unfiltered and with little SO<sub>2</sub> added. It offers a rather backward nose made of mirabelle, bitter-grapefruit, pear, sage, laurel, some camphor, and smoky elements. The wine is still firmly sharp and tart on the palate and only gradually reveals some flavors of pear, iodine, and aniseed herbs in the long and completely dry finish. The after-taste already hints at more charm to come. This rather backward and raw wine really needs a few years of bottle aging in order to absorb its tart and tannic side. It could then turn out outstanding. 2023-2033





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Clemens Busch

*(Pünderich – Terrassenmosel)*

2018er	Clemens Busch	Riesling Halbtrocken	26 19	87
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The 2018er Riesling Halbtrocken comes from the Estate's secondary vineyards (Pündericher Goldlay, Rosenberg and the east-facing part of the Marienburg) as well as declassified fruit from its "Grand Cru" vineyards, and was fermented down to off-dry levels of residual sugar (14 g/l). It offers a slightly broad nose made of vineyard peach, apricot, ginger, lemongrass, pear, floral elements, and smoke. The wine is delicately smooth yet also zesty on the palate and leaves a nice feel of herbs in the long finish. 2021-2028

2018er	Clemens Busch	Riesling Trocken	25 19	87
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The 2018er Riesling Trocken comes from the Estate's secondary vineyards (Pündericher Goldlay, Rosenberg and the east-facing part of the Marienburg) as well as declassified fruit from its "Grand Cru" vineyards. It offers a beautiful nose made of white peach, flowers, herbs, and spices. The wine is beautifully balanced and playful on the fruity and mineral-driven palate, and leaves a gorgeous feel of fine herbs in the finish. A touch of power comes through in the aftertaste. 2020-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

Kilian Franzen is pleased with how his 2018 vintage has turned out: "I must admit that I was worried at first, because the vintage was so dry and acidity levels were tumbling in September. But, in effect, besides a few terraces in our super-steep Bremmer Calmont and the upper part of the Neefer Frauenberg, our vineyards survived the drought remarkably well. We started the harvest rather early, around mid-September, and completed it just after mid-October. The acidity levels are lower than in recent vintages, but they are still quite respectable. Also, thanks to our leaf management, as we hardly defoliate the vines, we were able to keep alcohol levels under control. What also helped us was that the weather was so remarkably good during the harvest. This gave us the time to make our selections. All in all, it is a very nice vintage for us, also in terms of yields. The wines are broader than in recent vintages, but retain a sense of elegance."

The Estate was able to produce its full portfolio right up to the top dry Riesling in 2018. On top of that, as Kilian underlined, "for the first time in years, we were able to produce some fruity-styled Spätlese including one from a vineyard in the little-known Ellerer Kapplay still planted with over 70 year-old un-grafted vines. This vineyard yielded too little juice in recent vintages, but the good yields of 2018 allowed us to bottle it as Spätlese separately." This fall, the Estate will also release its 2017er Fachkaul, made from the steep terraces in this prime sector of the Bremmer Calmont and which stopped its fermentation just above legally dry levels of residual sugar in that vintage.

The 2018 vintage turned out riper and rounder than in recent vintages at the Franzen Estate. However, as Kilian rightly underlined, the wines retain the balance and elegance that has been characterizing the Estate since a decade now thanks, among other, to their moderate levels of alcohol. The 2017er GGs, which were released earlier this year, are once again hugely successful. The 2017er Fachkaul is simply an amazing wine and easily one of the finest dry-tasting Riesling of the vintage.

*NB: The other 2018er non-Riesling wines as well as the FranZero was were not tasted. The 2018er Fachkaul, the Zeit and the GGs were not yet ready for tasting.*

<b>2017er</b>	<b>Reinhold Franzen</b>	<b>Bremmer Calmont Fachkaul Riesling</b>	<b>19 18</b>	<b>95</b>
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The 2017er Bremmer Calmont Fachkaul Riesling (the reference to the vineyard and the Katasterlage are only provided on the back label) is a barely off-dry wine (11 g/l of residual sugar) which comes from the terraces in the upper part of this prime sector of the Bremmer Calmont and was fermented in stainless steel for 18 months before being bottled. It offers a rather complex nose made of vineyard peach, mirabelle, pear, strawberry, floral elements and fine spices. The wine is delicately fruity and mineral on the smooth and zesty palate, and leaves a gorgeously complex even if firmly tart feel of bitter lemon and fine spices in the long finish. The after-taste is hugely complex, multi-layered and persistent. This stunning dry-tasting Riesling only needs a few years of bottle aging to shine. What a wine! 2022-2037

<b>2017er</b>	<b>Reinhold Franzen</b>	<b>Bremmer Calmont Riesling GG</b>	<b>18 18</b>	<b>91</b>
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The 2017er Bremmer Calmont Riesling GG is a legally dry wine which comes from very old vines situated in the classical, south-facing part of the vineyard and which was fermented and aged on its fine lees in stainless steel for 12 months before being bottled. It offers a rather backward nose made of bitter lemon, mirabelle, herbs, minerals and spices, all wrapped into some residual scents from its spontaneous fermentation. The wine proves hugely backward on the tart and mineral palate and leaves an impressive feel of bitter lemon and melon in the long and comparatively focused finish. The bitter-tart side in the after-taste will require quite a few years to integrate. 2024-2037

<b>2017er</b>	<b>Reinhold Franzen</b>	<b>Neefer Frauenberg Riesling GG</b>	<b>17 18</b>	<b>90+</b>
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The 2017er Neefer Frauenberg Riesling GG is a legally dry wine which comes from 70 year-old vines in the classical, south-facing part of the vineyard and which was fermented and aged on its fine lees in stainless steel for 12 months before being bottled. It offers a rather appealing nose of bitter lemon, aniseed herbs, mirabelle, gooseberry and fig, all wrapped into some floral elements. The wine is smooth yet also quite structured on the palate and leaves a mouthwatering feel of delicately citric acidity paired with ripe juicy pear and herbs. The after-taste is still dominated at this stage by the wine's tartness. There is upside here if the wine manages to blend its acidic and ripe components at maturity. 2023-2037

<b>2018er</b>	<b>Reinhold Franzen</b>	<b>Bremmer Calmont Riesling Kabinett</b>	<b>08 19</b>	<b>90</b>
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The 2018er Bremmer Calmont Riesling Kabinett was made from fruit harvested at 88° Oechsle in the classical, south-facing part of the vineyard and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a rather ample nose made of pear, bitter-grapefruit, aniseed herbs, whipped cream and lots of smoky elements. The wine develops the smooth creamy presence of a Spätlese on the otherwise nicely tart and structured palate and leaves a slightly big but quite mouthwatering feel of minerals and bitter-lemon in the juicy finish. 2026-2033



# Mosel Fine Wines

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By Jean Fisch and David Rayer

## Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

2018er	Reinhold Franzen	Bremmer Calmont Riesling	19 19	90
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The 2018er Bremmer Calmont Riesling comes from the south-facing classic part of the vineyard and was fermented down to legally dry levels of residual sugar (7 g/l). It offers a delicately fruity nose made of bitter grapefruit, mirabelle, mango, aniseed herbs and smoky slate. The wine is structured and full of grip on the slightly broad but still nicely playful palate. It leaves a nice and tart feel of smooth fruits and spices in the long finish. A firm sense of tartness still needs to mellow away, something which will happen in 4-5 years. 2023-2033

2018er	Reinhold Franzen	Bremmer Calmont Riesling Spätlese	15 19	89
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The 2018er Bremmer Calmont Riesling Spätlese was made from fruit harvested at 95° Oechsle in the classical, south-facing part of the vineyard and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers a rather aromatic nose made of pear, mirabelle, plum, fig, brown sugar, cream and lots of herbs and spices. The wine is on the soft and broad side on the palate and leaves a simple and delicately tart feel of bitter lemon and dried herbs in the sweetish finish. 2028-2038

2018er	Reinhold Franzen	Ellerer Kapplay Riesling Spätlese	14 19	89
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The 2018er Ellerer Kapplay Riesling Spätlese was made from fruit harvested at a full 98° Oechsle in this south-facing vineyard still planted with very old un-grafted vines high up the Eller hill, and was fermented down to fruity-styled levels of residual sugar (54 g/l). It offers a big complex nose of yellow plum, ginger, whipped cream, aniseed herbs and smoky elements. The wine is on the soft and round side on the palate and leaves a direct and slightly sweet feel of pear puree in the very herbal and earthy finish. 2026-2033

2018er	Reinhold Franzen	Neefer Frauenberg Riesling	18 19	89
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The 2018er Neefer Frauenberg Riesling comes from the south-facing classic part of the vineyard and was fermented down to just above legally dry levels of residual sugar (9 g/l). It offers a rather attractive nose made of baked yellow peach, papaya, lemongrass, fig, plum, and herbal elements. The wine proves rather tart and structured on the palate and leaves a backward and mineral feel of ripe fruits and spices in the long finish. A hint of bitter fruits, camphor and tartness still define the after-taste of this slightly broad expression of delicately off-dry-tasting Riesling. 2023-2033

2017er	Reinhold Franzen	Neefer Frauenberg Spätburgunder	11 19	88
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The 2017er Neefer Frauenberg Spätburgunder was made with de-stemmed fruit harvested on 20 year-old vines situated in the west-facing part of the vineyard, and was aged in 5-6 times used barrique for 18 months. This bright-red colored wine offers a big and friendly nose made of strawberry puree, blueberry milkshake, cherry and barbeque spices. The wine has absorbed the oak well and only adds a slightly minty side to the otherwise silky and fruity palate. The finish is still a touch firm but this should go away with a little bottle aging. Only the touch of bitter almond in the after-taste kept us from rating this very good red wine higher. 2020-2027

2018er	Reinhold Franzen	Riesling Der Sommer war sehr gross	17 19	87
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The 2018er Riesling Der Sommer war sehr gross (literally translated into "The summer was really great") was made from up to 60 year-old vines in the Bremmer Abtei Kloster Stuben (30%), Ellerer Höll (30%), Bremmer Calmont (20%) and Neefer Frauenberg (20%), and was fermented down to barely off-dry levels of residual sugar (11 g/l). It offers a ripe and aromatic nose made of mango, mirabelle, pear, brown sugar, starfruit and earthy spices. The wine is delicately broad but complex on the palate and leaves a nice feel in the long and juicy finish. The after-taste is juicy and inviting. This bigger expression of dry-tasting Riesling is no less satisfactory. Now-2026

2018er	Reinhold Franzen	Riesling Quarzit Schiefer	16 19	87
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The 2018er Riesling Quarzit Schiefer comes from the cooler east-facing part of the Bremmer Calmont (known as Kappellenberg until 1971) and was fermented down to legally dry levels of residual sugar (8 g/l). It offers a ripe nose of mirabelle puree, baked peach, barbeque herbs and smoky elements. The wine is rather smooth yet nicely delineated on the palate and leaves a slightly broad feel in the complex, spicy and mineral finish. The ripeness and smooth and creamy side of the wine are underlined in the otherwise quite juicy after-taste. 2020-2028



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Reinhold Franzen

*(Bremm – Terrassenmosel)*

2018er	Reinhold Franzen	Weisser Burgunder	21 19	85
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The 2018er Weisser Burgunder comes from fruit harvested in the Bremmer Abtei Kloster Stuben and was fermented in stainless steel down to 7 g/l of residual sugar. It offers a rather broad and earthy nose of mirabelle, camphor, herbs and spices. The wine is smooth and full of creamy ripe fruits on the not fully dry-tasting palate and leaves an ample and slightly big feel of herbs and spices in the long finish. More camphor underlines the ripe but in no way hot structure of the wine in the after-taste. No w-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Reinhold Haart

(Piesport – Middle Mosel)

Johannes Haart is satisfied with his 2018 vintage and sees many similarities with his 2011 vintage: "2018 brought us good quantities of ripe berries with comparatively lower levels of acidity, like in 2011. The summer was warm but our vineyards withstood these weather conditions admirably. I decided to start early, on September 17, in order to have at least some juice with good levels of acidity. Fortunately, at that moment, the sugar density in the berries was still rather moderate. It is only as of the first and second week of October that the Oechsle degrees shot through the roof and all grapes we brought in from them on had at least 100° Oechsle. Much like in 2011 and 2003, we did have much botrytis in our part of the Mosel. However, the harvest was a relaxed affair and we had the time to chase the little there was to produce a highly concentrated TBA. , We finished our harvest on October 20."

The Estate was able to produce its full portfolio, right up to one BA and one TBA, both from the Piesporter Goldtröpfchen. The wines were bottled at different moments during the year (from April to September), and some wines, such as the Piesporter Goldtröpfchen GG, were even not ready at the end of September. The Estate also recently commercialized some wines from recent vintages. Its dry 2017er Piesporter Réserve (which was aged in cask for two years) was released via regular channels while its 2016er Piesporter Kreuzwingert GG and its 2015er Piesporter Goldtröpfchen TBA were sold via the annual Auction in September 2019

The 2018 collection dished up by Weingut Reinhold Haart encapsulates both the ripe and the zesty side of the vintage. The dry wines as well as the off-dry Haart to Heart are driven by fresh and zesty flavors from early-harvested fruit, whereas the fruity-styled wines offer more exuberant and smoother flavors. Lovers of sweet wines should keep a close eye on the Estate's Auslese GK and BA. The Estate is now also making a name for itself as a great source for dry Riesling which undergoes extended aging in cask: Both the 2017er Piesporter Réserve and the 2016er Kreuzwingert GG released this year are superb. The 2015er TBA, released via the Auction, is flirting with perfection. It is certainly the finest we have ever tasted from this Estate.

NB: The 2018er Piesporter Goldtröpfchen GG and TBA were not yet ready for tasting.

<b>2015er</b>	<b>Reinhold Haart</b>	<b>Piesporter Goldtröpfchen Riesling Trockenbeereauslese</b>	<b>20 16</b>	<b>Auction</b>	<b>99</b>
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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 barbeque 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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

<b>2018er</b>	<b>Reinhold Haart</b>	<b>Piesporter Goldtröpfchen Riesling Beereauslese</b>	<b>34 19</b>		<b>94</b>
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The 2018er Piesporter Goldtröpfchen Riesling Beereauslese was harvested at 122-123° Oechsle, and was fermented down to noble-sweet levels of residual sugar (175 g/l). It still proves quite primary and almost non-saying except for some vague scents of honey and apricot at first. It takes the wine quite a while to reveal fresher notes of gooseberry and minty herbs as well as honeyed peach, pear, orange, and candied exotic fruits. The wine proves quite sweet and honeyed on the palate at this early stage, but already shows its complexity to come in the very long, multi-layered and intense finish. The after-taste is superbly smooth and creamy. This smooth BA will require extensive cellaring in order to develop its balance. 2038-2088

<b>2018er</b>	<b>Reinhold Haart</b>	<b>Piesporter Goldtröpfchen Riesling Auslese GK</b>	<b>33 19</b>		<b>(93-95)</b>
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The 2018er Piesporter Goldtröpfchen Riesling Auslese GK was harvested at 120° Oechsle and was fermented down to noble-sweet levels of residual sugar (151 g/l). This cask sample still proves hugely reductive and primary, and only hints greatness to come. Scents of smoke, tar, fig, candied exotic fruits and almond paste are some of the nuances which eventually come through on the nose. The wine is superbly juicy, honeyed, and creamy on the multi-layered palate. Despite the sweetness, it leaves a great sense of focus in the long and lingering finish. 2033-2068

<b>2016er</b>	<b>Reinhold Haart</b>	<b>Piesporter Kreuzwingert Riesling Trocken GG</b>	<b>50 18</b>	<b>Auction</b>	<b>93</b>
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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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Reinhold Haart

(Piesport – Middle-Mosel)

2018er	Reinhold Haart	Piesporter Domherr Riesling Auslese	32 19	92+
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The 2018er Piesporter Domherr Riesling Auslese was made with clean grapes harvested at 101° Oechsle, and was fermented down to fully sweet levels of residual sugar (95 g/l). This wine will first hit the reserve cellar and will only be released commercially in a few years. It offers a stunning nose, which blends fresh elements of gooseberry, smoke, and minty herbs with riper notes of yellow peach, almond cream, and a hint of toffee. The wine coats the palate with quite some juicy and creamy fruits, including pineapple and pear. It leaves a superbly smooth and creamy feel in the long finish. This sweet wine will need more than a decade to integrate its sweetness and fully blossom. It could then well exceed our high expectations, especially as it develops more nuances, as wines from the Piesporter Domherr often do. 2033-2048

2011er	Reinhold Haart	Piesporter Domherr Riesling Spätlese	11 12	92
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The 2011er Piesporter Domherr Riesling Spätlese was made from fruit harvested in approx. 95° Oechsle, and was fermented down to sweet levels of residual sugar (83 g/l). This wine has not yet been commercially released. It offers a superbly refined and creamy nose of almond, apricot, candied orange, a hint of litchi, and vanilla cream. The wine develops good presence and aromatic intensity on the palate, where the rich and ripe favors are nicely balanced out by a ripe sensation of acidity. The wine is still on the sweet and creamy side in the long and intense finish. There is a hint of toffee and honeyed peach in the after-taste. 2024-2041

2018er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Auslese	31 19	92
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The 2018er Piesporter Goldtröpfchen Riesling Auslese was made from clean grapes harvested at 102-103° Oechsle and was fermented down to noble-fully sweet levels of residual sugar (91 g/l). It offers a quite ripe and fruit driven nose of canned yellow peach, candied fruits, almond, melon, and guava. The wine proves smooth, juicy and quite creamy on the comparatively soft and fruit-driven palate, and develops more grip and presence in the finish (the wine does have 9% of alcohol). It leaves one which is persistent feel of creamy fruits in the after-taste. 2025-2038

2018er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Spätlese	26 19	92
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese was harvested at 95° Oechsle and was fermented down to sweet levels of residual sugar (79 g/l). It proves slightly reductive at first but quickly reveals its quite aromatic and rich nose of apricot, orange, candied grapefruit, tangerine, and apple, with a dash of spices. The wine is all about apricot, candy floss, and juicy exotic fruits on the superbly smooth and creamy palate. These creamy and fruity flavors lead to a delicate and long finish. The wine becomes a touch more intense and assertive in the after-taste (the wine does have 9% of alcohol). 2024-2038

2017er	Reinhold Haart	Piesporter Riesling Trocken Réserve	15 19	92
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The 2017er Piesporter Réserve, as it is referred to on the consumer label, is a legally dry wine (with 7 g/l of residual sugar), which comes exclusively from fruit out of the Goldtröpfchen. It was fermented and aged in its lees in a one-year old *Stückfass* for a year, followed by another year in stainless steel, before being bottled in September 2019 (hence the late AP number). It offers a superbly complex nose of almond cream, aniseed herbs, yellow peach, a hint of toffee, ginger cream, and nut. The wine starts off on the zesty side but has the presence and structure to balance this out. The oaky presence comes then slowly through and leads to a smoky and almond-infused long finish. This nicely refined oak-infused dry Riesling is superbly well made. 2023-2032

2018er	Reinhold Haart	Wintricher Ohligsberg Riesling Trocken GG	40 19	91+
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The 2018er Ohligsberg GG, as it is referred to on the consumer label, is still hugely backward and restrained and only suggests its potential rather than showing it fully. Notes of smoke, almond cream, spices, and earthy spices, all underlined by some zesty and primary elements, make for an austere experience on the nose. The wine underlines its superb zest through a quite linear and hugely focused feel on the palate. This sharpness gives way to more intense and even powerful elements in the long and zesty finish. This outstanding but at-the-moment quite austere expression of dry Mosel Riesling could easily exceed our high expectations as it fleshes out and develops more charm and subtlety at maturity. 2025-2038

2018er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Kabinett	22 19	91
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The 2018er Piesporter Goldtröpfchen Riesling Kabinett was harvested at 86° Oechsle and was fermented down to fruity-styled levels of residual sugar (40 g/l). It is still quite marked by residual scents from its spontaneous fermentation and only gradually reveals its superb nose of whipped almond cream, vineyard peach, smoke, and dried flowers. The wine is nicely playful on the light-weighted and refined palate and leaves a beautiful feel of canned yellow peach and cream in the delicately smooth finish. 2026-2038





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Reinhold Haart

(Piesport – Middle-Mosel)

2018er	Reinhold Haart	Piesporter Riesling Trocken	10 19	89
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The 2018er Piesporter, as it is referred to on the consumer label, comes from the Goldtröpfchen (2/3) and the Grafenberg (1/3), and was fermented down to legally dry levels of residual sugar (6 g/l). It offers an intense and aromatic nose of lime, grapefruit, floral elements, yuzu, spices, and ginger. The wine is superbly balanced on the palate, where some juicy fruits are wrapped into intense zesty fruits. It leaves a focused and fully dry taste in the long and linear finish. Some earthy spices and tartness still need to integrate in the after-taste. 2023-2033

2018er	Reinhold Haart	Riesling Trocken	01 19	88
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The 2018er Mosel Riesling, as it is referred to on the consumer label, comes from Piesport (50%), Tritenheim (25%) and Wintrich (25%), and was fermented down to legally bone-dry levels of residual sugar (4 g/l). It offers a beautifully restrained and fresh nose spices, earthy herbs, grapefruit, freshly cut pineapple, lime, and smoke. The wine is driven by quite some bracing and refreshing acidity on the rather linear and focused palate, and leaves a rather powerful feel in the still quite tart and spicy finish. This dry Riesling will require a few years of patience in order to integrate its different components and develop more charm. 2022-2028

2018er	Reinhold Haart	Piesporter Riesling Kabinett	12 19	88
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The 2018er Piesporter Riesling Kabinett comes from fruit harvested at 89° Oechsle in the Goldtröpfchen and Grafenberg, and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers an attractive nose of almond cream, apricot, canned yellow peach, and minty herbs. The wine proves smooth and juicy on the palate, and leaves a delicately long and fruity feel in the finish. This wine may have the fruity presence of a Spätlese, it does this with focus and beautiful light-weighted presence. 2024-2033

2018er	Reinhold Haart	Riesling Feinherb Haart to Haart	05 19	87
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The 2018er Haart to Haart Mosel Riesling, as it is referred to on the consumer label, comes from Piesport (85%) and Wintrich (15%), and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a nicely ripe and direct nose of pear, anise, smoke, grapefruit, and earthy spices. The wine is nicely fruity but also a touch sweet at the moment on the medium-bodied and delicately zesty palate and leaves a nicely dry and slightly tart feel in the finish. This off-dry Riesling just needs another year in order to settle down and reveal its charm. 2020-2026

2018er	Reinhold Haart	Riesling Off-Dry Haart Estate	05 19	87
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The 2018er Mosel Riesling Haart Estate, as it is referred to on the consumer label, comes from Piesport (85%) and Wintrich (15%), and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a nicely ripe and direct nose of pear, anise, smoke, grapefruit, and earthy spices. The wine is nicely fruity but also a touch sweet at the moment on the medium-bodied and delicately zesty palate and leaves a nicely dry and slightly tart feel in the finish. This off-dry Riesling just needs another year in order to settle down and reveal its charm. 2020-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

Reinhard Löwenstein is really satisfied with his 2018 vintage, which brought him both quality and quantity: "I am still extremely surprised by the results of the 2018 vintage. It is a small miracle, but one which fills me with joy! In August, I thought that we would have to declassify quite some berries into smaller wines as the dry weather proved challenging. However, at the time of harvest, there was virtually no sign of these extremely warm and dry growing conditions in the grapes. I have been doing this job since 40 years now, and every vintage has been different. I believe that the work we have done over the years in our vineyards has been very positive. The fact that we tend a lot of old vines, including some which are 60-80 years old, and planted at high density was another key to our success. We started our harvest on September 8 and only completed it on October 13. We defoliated our vines to ensure that the grapes are well ventilated and it worked: We had no botrytis at all in 2018. I also think that the traditional way of working in the cellar plays an important role: We do some maceration on all our wines, work with Fuder and rely on extensive aging on the lees. The wines were all bottled in late July and early August. They neither exhibit any of the flavors resulting from a hot summer nor do they have any aggressively phenolic structure. We may have more extreme vintages than in the past, but, given the results in 2018, I have no fear for the future as I see the results and how the vines have been coping."

The Estate was able to produce its usual portfolio of dry wines including a full set of GGs right up to its Uhlen Rothlay, which will only be released next year (as usual). As there was no botrytis development on the vines, the Estate did not produce any off-dry, fruity or sweet wine. Earlier this year, it released its 2017er Uhlen R. The higher yields in 2018 allowed Reinhard Löwenstein to retain some casks for more extensive aging on the lees: "I have always dreamed of a high-yield vintage to get more wine and experiment to improve my winemaking. 2018 was such a vintage which allowed me to hold back some casks, including from Uhlen Laubach, Röttgen, but also Schieferterrassen, which I will leave in cask for longer and only release in a few years." On the news front, the Estate is slowly applying the nomenclature on the label, which is allowed under the three Uhlen IGP which have been approved earlier this year. The labels now provide the names of the different terroir (Uhlen Rothlay, Uhlen Laubach and Uhlen Blaufüsser Lay) in full, thereby ending the subterfuges, which had been necessary in the past.

Reinhard Löwenstein produced another convincing set of wines in 2018. The basis wines turned out a little bit stronger and ampler than in recent vintages, which makes them little GG in the making. The set of GGs proves superbly intense and deliver this with great balance and finesse. In particular, the Uhlen Laubach is highly impressive. The quality of the Uhlen R, this time from the 2017 vintage, is again outstanding.

*NB: The 2018er Winner Uhlen R GG was not yet ready for tasting and will be reviewed next year. Also the casks held back for longer aging in oak will be reviewed upon their release.*

<b>2017er</b>	<b>Heymann-Löwenstein</b>	<b>Winner Uhlen R Riesling Trocken GG</b>	<b>01 19</b>	<b>93+</b>
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The 2017er Uhlen R (R stands for Rothlay, the iron rich sector of the vineyard), as it is referred to on the consumer label, was aged in casks for 18 months before being bottled (hence the late AP). It offers a gorgeous and refreshing nose of minty herbs, smoke, gooseberry, chamomile and anise. The wine comes over as superbly smooth and juicy on the palate, and proves gorgeously deep and intense in the very long and smoky finish. It leaves one with a fully dry, smoky, and zesty feel in the after-taste. This will need a couple of years to fully shine and could well exceed our high expectations, as there is quite some potential here. 2023-2033

<b>2018er</b>	<b>Heymann-Löwenstein</b>	<b>Winner Uhlen L Riesling Trocken GG</b>	<b>10 19</b>	<b>93</b>
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The 2018er Uhlen Laubach, as it is referred to on the consumer label, comes from this newly created IGP, which represents the sector characterized by grey slate elements within the Winner Uhlen vineyard. It offers a superbly aromatic and complex nose of minty herbs, white peach, grapefruit, juniper, fresh apple, and smoke. The wine coats the palate with ample juicy and creamy fruits, yet a zestier and spicier provides the right frame. The wine leaves a superbly light, fresh, and precise feel up to the very long, dry and spicy finish. There is a touch of opulence in the after-taste, which makes us be cautious regarding the drinking window of this quite impressive dry Riesling. 2022-2028+

<b>2018er</b>	<b>Heymann-Löwenstein</b>	<b>Winner Röttgen Riesling Trocken GG</b>	<b>08 19</b>	<b>92</b>
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The 2018er Röttgen, as it is simply referred to on the consumer label, offers a great set of aromatics including blueberry, roasted pineapple, Provence herbs, smoke, licorice, apricot blossom, and spices. The wine coats the palate with juicy and ample fruits, yet remains refined and light-footed right into the long, elegant and spicy finish. The after-taste has stunning length. This has the usual aromatic richness of the Röttgen but delivers this with a delicate sensation of finesse and lightness on the palate. 2023-2033



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

2018er	Heymann-Löwenstein	Winninger Uhlen B Riesling Trocken GG	09 19	91+
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The 2018er Uhlen Blaufüsser Lay, as it is referred to on the consumer label, comes from this newly created IGP which represents the sector characterized by blue slate elements within the Winninger Uhlen vineyard. 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

2018er	Heymann-Löwenstein	Hatzenporter Kirchberg Riesling Trocken GG	06 19	90
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The 2018er Kirchberg, as it is simply referred to on the consumer label, displays a superbly aromatic and expressive nose of tangerine, canned yellow peach, candied grapefruit, orange blossom, lily flowers, and white minerals. Some creamy and juicy elements make for a soft and not-fully dry feel on the nicely light-bodied palate. The finish is well balanced, minty, and long. Some saline and minty notes add freshness to the after-taste. This rather aromatic and light Kirchberg will prove already fully enjoyable within a year. 2020-2028

2018er	Heymann-Löwenstein	Hatzenporter Stolzenberg Riesling Trocken GG	07 19	90
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The 2018er Stolzenberg, as it is simply referred to on the consumer label, offers an elegantly delicate and refined nose of candied grapefruit, yellow peach, mint, a hint of apricot, hay, and fresh green herbs. The wine is delicately smooth and creamy on the comparatively light-weighted palate. It is only in the finish that it reveals more presence and complexity, as fine herbal elements interplay with zesty fruits. This is still very much on the shy side, and will need quite some cellaring to reveal its true complexity and finesse. 2023-2033

2018er	Heymann-Löwenstein	Riesling Trocken Schieferterrassen	04 19	89
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The 2018er Schieferterrassen, as it is referred to on the consumer label, comes from the Estate's holdings in Winningen (Domgarten, Brückstück and Hamm) as well as from declassified fruit from its "cru" vineyards. This wine is still marked by residual scents from its spontaneous fermentation at first, but these quickly give way to appealing notes of almond cream, pear, peach, apricot, yellow flowers, and ginger. It proves on the juicy and fruity side on the palate, but then develops more presence towards the long, slightly forceful, and spicy finish. Some tartness and opulence in the after-taste still needs to integrate. 2022-2028

2018er	Heymann-Löwenstein	Riesling Trocken von blauen Schiefer	05 19	89
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The 2018er von blauen Schiefer, as it is referred to on the consumer label, was made from fruit out of the Koberner Weissenberg and Fahrberg. This proves initially slightly reductive and dominated by smoky scents. It then reveals notes of cassis, elderflower, plum, tar, minty herbs, and white peach. The wine is delicately smooth, light, and creamy on the palate, and leaves a not-fully dry feel of juicy and ripe fruits in the finish. A touch of tartness and herbs give a sense of focus but also of power to the after-taste. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Immich-Batterieberg (Enkirch – Middle Mosel)

Gernot Kollmann is quite positive about his 2018 vintage, despite the adverse conditions: "Enkirch vineyards have good drainage and this is, on paper, never a good precondition in dry vintages such as 2018. Also, Enkirch did not see the rain during the summer that some of the neighboring ones enjoyed. And yet, the vines did not show any signs of water-stress. Thankfully, some rain came at last in early September, which gave some respite to the grapes, and these regained some volume. We started our harvest on September 22 by receiving part of our purchased grapes and entered our own vineyards a week later. The weather remained very stable over the coming weeks and the grapes held their acidity levels. This made us choose to wait for the grapes to gain more aromatic complexity. In the end, we only finished the harvest on October 25. The result confirmed our choice: My 2018 wines are of course slightly more opulent than in previous vintages, but they retain great finesse and offer much presence in the finish."

The Estate was able to produce its usual portfolio of wines right up to not one but two Reserve bottlings (from the Batterieberg and the Zeppwingert). In addition, the Estate produced an Auslese, which was a nice windfall, as Gernot Kollmann explained: "The parcel of the Batterieberg which we used for our 2016 Reserve yielded some very small shriveled grapes with a high sugar content. This was a too good occasion to miss and I decided to produce a sweet Auslese instead of using it for some dry wine." Fermentations took a long time in 2018 and only a few of the single-vineyard wines have been bottled yet. The Estate also released its 2014 Spätburgunder this year. On the news front, it took over some parcels in the Briedeler Herzchen, a south-west facing steep-hill vineyard downriver from Pünderich. It will deliver its first fruit in 2019.

We have been able to taste only a small part of the collection so far. The wines come over as riper, and more powerful and suave as in recent past vintages. Among the wines which were released, readers should keep an eye on the remarkably elegant Detonation and Escheburg, which both offer much value. The red 2014er Monteneubel Spätburgunder will appeal to lovers of elegant and light-bodied examples of the genre. We are eager to taste the remainder of the collection!

*NB: The 2018er Steffensberg, Zeppwingert, Zollturm, Batterieberg, Batterieberg Reserve, Zeppwingert Reserve, and Spätburgunder were not yet ready for tasting.*

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Ellergrub Riesling</b>	<b>05 19</b>	<b>92</b>
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The 2018er Ellergrub, as it is referred to on the main part of the label, is a barely off-dry wine (with 11 g/l of residual sugar) made from parcels planted with very old un-grafted vines, and was fermented and aged in used barrique and small oak cask for 10 months. It offers a subtly fruity nose made of apricot, lemon, earthy herbs, cardamom, camphor, spices, and licorice. The wine proves rather full-bodied on the palate and leaves a soft and quite intense feel in the long, suave and rather complex finish. A touch of suave smoothness adds to the presence of this ripe expression of Ellergrub in the finish. This dry-tasting Ellergrub may be broader than in recent vintages, but it remains a hugely complex and fascinating expression of Riesling. 2021-2028

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Riesling Escheburg</b>	<b>02 19</b>	<b>91</b>
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The 2018er Escheburg, as it is referred to on the main part of the label (Escheburg was the original name of the Estate), is a legally dry Riesling (with 7 g/l of residual sugar) made from over 60 year-old and largely un-grafted vines in Enkirch and Traben. It offers a ripe and suave nose made of lemongrass, earthy spices, cardamom, licorice, pear, and melon. The wine is soft and slightly ample on the otherwise multi-layered palate, and leaves a nicely dry feel of ginger, tart minerals, and melon in the finish. More licorice and earthy spices underline the suave ripeness but also superb complexity of the wine in the after-taste. Despite being remarkably intense, there is absolutely no feel of heat (the wine only has 12% of alcohol). 2021-2028

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Batterieberg Riesling Auslese</b>	<b>16 19</b>	<b>90</b>
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The 2018er Batterieberg Auslese, as it is referred to on the main part of the label, was made from clean shriveled fruit harvested at 106° Oechsle on 100 year-old un-grafted vines, and was fermented down to barely sweet levels of residual sugar (63 g/l). It offers a rather reduced nose made of starfruit, pear, lemongrass, fig, honeyed elements, brown sugar, and herbs. The wine is soft and comparatively powerful on the not overly sweet palate (the wine does have 9.5% of alcohol), and leaves an attractive but ripe and delicately ample feel of pear, herbs, and a hint of candy floss in the big finish. The after-taste is remarkably complex, but also on the soft and ample side. 2023-2030

<b>2014er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Monteneubel Spätburgunder</b>	<b>13 17</b>	<b>90</b>
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The 2014er Monteneubel Spätburgunder was made from fruit harvested early, before the rains, on 20 year-old vines and was not de-stemmed before being fermented and aged in very old barrique for 24 months, and was bottled unfiltered. This bright red-colored wine offers a very vivid nose made of strawberry, a hint of sage, red currant, blueberry, fine spices, and herbs. The wine is delicately fizzy on the elegant and nicely refreshing palate. Red currant, strawberry, raspberry, and some hints of minty herbs all add to the pleasure of enjoying this wine. The finish is precise and quite complex. A great tart and refined side adds pep and depth to the beautifully vivid after-taste. Now-2034



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## **Weingut Immich-Batterieberg**

*(Enkirch – Middle Mosel)*

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Riesling Detonation</b>	<b>15 19</b>	<b>90</b>
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The 2018er Denotation, as it is referred to on the main part of the label, is a bone-dry Riesling (with 3 g/l of residual sugar) made from purchased grapes in Dhron, Wiltingen, Oberemmel, Kinheim, and Reil from at least 40 year-old vines. It offers a rather ripe nose made of ginger, coriander seed, herbal elements, melon, pear, licorice, and spices. The wine proves nicely focused and full of grip on the palate, and leaves a remarkably complex and intense feel of herbs and minerals as well as some licorice in the ripe but remarkably airy finish. The succulent after-taste is airy and full of tension and intensity. This wine gives many high-end dry Riesling a good run for their money. It is that impressive. 2021-2028

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Riesling Kabinett Trocken C.A.I.</b>	<b>01 19</b>	<b>88</b>
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The 2018er C.A.I., as it is referred to on the main part of the label, is essentially made from purchased grapes (including from Wiltingen, Oberemmel, Wolf, Kinheim, Reil, and Dhron) as well as from the Estate's holdings in the lower and flatter part of the Batterieberg and in the Zollturm. This already yellow-hay-colored wine offers a complex nose made of mirabelle, lemongrass, pear, some bacon elements (typical residual scents from a spontaneous fermentation), herbs, and spices. The wine is comparatively full-bodied on the slightly sweet-tasting and nicely layered palate, and leaves a suave rather than a focused feel in the finish. It is only in the after-taste that some fresher and more refined elements come through. This backward wine transcends the usual standards of Estate wines and but it will require a few years of patience to be able to come in the benefit of its full potential. 2021-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

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By Jean Fisch and David Rayer

## Weingut Reinhard & Beate Knebel

(Winningen – Terrassenmosel)

Matthias Knebel was quite surprised by the 2018 vintage and especially by the quality of the resulting wines: "As the year progressed and proved very dry, I was getting increasingly concerned: Such growing conditions can easily lead to bold and unrefined wines. On top, many of our vineyards are on terraces, which are not retaining water well. In the end, we found a way to handle these challenging growing conditions and produce elegant wines. We discarded some lesser terraces where grapes had obviously suffered too much (of course, giving up grapes was not a catastrophic decision in a vintage like 2018, i.e. with good yields). We kept our yields down, at 56 hl/ha, which is high for us but not in absolute terms for the region. In addition, we declassified non-perfect grapes to our lower-end wines. This means, than, in the end, we for instance only produced two casks of Uhlen GG. We also adapted our winemaking to the vintage, avoiding any pre-fermentation cold soak and relying on fractioning for our top end wines. This gives the wines a superb cut. We harvested from September 15 until October 10, and were also able to bring in some highly botrytized grapes."

The Estate was able to produce its usual collection of wines, including two GGs from the Röttgen and the Uhlen, right up to a TBA with 210° Oechsle from the Winninger Röttgen. It also produced an Auslese GK from the Röttgen, which was sold via the Trier Auction in September 2019 as well as an off-dry Estate Riesling Feinherb.

Matthias Knebel produced a hugely successful collection in 2018. The stars of the collection are undoubtedly the two GGs from the Röttgen and, above all, the Uhlen, one of the finest dry Riesling of the vintage ... anywhere in Germany. Both dry wines transcend the ripeness of the vintage and offer depth and freshness besides the usual riper and richer nature of the Terrassenmosel. The dry-tasting Estate and Village wines are also remarkably well balanced and harness the ripeness of the vintage beautifully well. The fruity-styled and sweet wines are luscious and multi-layered, but they will need quite some time to shed their upfront sweetness.

*NB: The TBA was not yet ready for tasting.*

2018er	Knebel	Winninger Uhlen Riesling GG	10 19	95+
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The 2018er Uhlen Riesling GG, as it is referred on the main part of the label, is a legally dry wine which comes from old vines in the Laubach part of the vineyard and which was fermented and aged on its fine lees in stainless steel (2/3) and used small oak barrel (1/3) for 9 months. It offers an under-cooled and minty nose of dried white flowers, spices, candied citrus, grapefruit, smoke, and sea breeze, all wrapped into residual scents from its spontaneous fermentation. The wine proves very pure and vibrating on the smooth, tart, and mineral palate. Some bitter citrusy flavors add cut to the experience and give an additional dimension in the already extraordinarily complex and elegant finish. The wine proves assertive, but in no way over-powering as one is left with tart fruit zest, minerals, and a hint of earthy spices in the long and lingering after-taste. This stunning dry Riesling even has some upside, if it manages to develop further its aromatic precision at maturity. 2024-2038

2018er	Knebel	Winninger Röttgen Riesling Auslese GK	05 19	Auction 95
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The 2018er Winninger 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 (Reprint from Mosel Fine Wines Issue No 48 – August 2019)

2018er	Knebel	Winninger Röttgen Riesling GG	09 19	93
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The 2018er Röttgen Riesling GG, as it is referred on the main part of the label, is a legally dry wine which comes from old vines in the terraced part of the vineyard and which was fermented and aged on its fine lees in stainless steel (2/3) and used small oak barrel (1/3) for 9 months. It offers a beautifully smoky nose of dried herbs, flowers, candied grapefruit, and earthy spices. The wine proves superbly delicate and smooth on the palate, where more fruity flavors of yellow peach, pear, and, above all apricot come through. The finish is stunningly vibrant, and brings a lot of freshness to this overall intense but at no moment overpowering wine. Lovers of full-bodied but vibrant expressions of dry Riesling should plunge onto this gorgeous effort. 2023-2033

2018er	Knebel	Winninger Röttgen Riesling Auslese	04 19	92+
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The 2018er Röttgen Auslese, as it is referred to on the main part of the label, was made from clean fruit harvested at 100° Oechsle, and was fermented down to a noble-sweet levels of residual sugar (130 g/l). It offers a rather pure and elegant nose made of lemongrass, baked pineapple, honeyed almond, apricot, and date. The wine has the smooth oily structure of a small BA on the smooth and date-infused palate, and leaves a feel of creamy melon in the rather sweet and soft finish. This smooth expression of dessert wine will require quite some aging to integrate its sweetness. It could then well exceed our high expectations, especially if it gains in precision and depth. 2033-2048





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## Weingut Knebel

*(Winningen – Terrassenmosel)*

2018er	Knebel	Winninger Röttgen Riesling Spätlese	03 19	92
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The 2018er Röttgen Spätlese, as it is referred to on the main part of the label, was harvested at 95° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It offers a rather backward nose still very much under the impact of residual scents from its spontaneous fermentation. It is only on the palate that the wine reveals a smooth creamy juiciness more often found in an Auslese, as sweet creamy almond, pineapple, mango, and apricot hit the taste buds. The finish is slightly smooth and medium-long. Some lemongrass and passion fruit pep up the long and suave after-taste made of cream and apricot. This Auslese in all but name will offer much pleasure at maturity, in a decade or so. 2028-2048

2018er	Knebel	Riesling von den Terrassen Reserve	14 19	91
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The 2018er Riesling von den Terrassen R, as it is referred to on the central part of the label, is made of casks from terraced parts of the Winninger Domgarten and the Winninger Hamm as well as declassified casks from the Winninger Uhlen which stopped their fermentation at off-dry levels of residual sugar (15 g/l). It offers a superb nose made of lemongrass, grapefruit, aniseed herbs, mirabelle, a hint of under-ripe mango, laurel, and spices. The wine is deliciously full-bodied yet playful on the zesty and creamy palate, and leaves a nice feel of complex flavors in the long and gorgeously engaging finish. Zesty elements give a great engaging side to the remarkably multi-layered after-taste. 2023-2033

2018er	Knebel	Winninger Riesling Alte Reben	08 19	91
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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 village is left for the side of the label), is an off-dry wine (with 17 g/l of residual sugar) made from parcels planted with 50 year-old vines in terraced parts of the Winninger Röttgen and Hamm. It offers a superbly engaging nose made of lemongrass, pear, citrusy fruits, aniseed herbs, yellow plum, and delicately creamy elements. The wine is beautifully smooth yet playful on the mouth-watering, off-dry tasting palate, and leaves a gorgeously intense and at no stage overpowering feel of minerals, herbs, and floral elements in the long and persistent finish. The after-taste is hugely complex, multi-layered, and elegant. The wine proves already very enjoyable now but will gain in precision in a few years, when the currently noticeable sweetness will have receded in the background. This is a remarkable success! 2023-2033

2018er	Knebel	Riesling Feinherb	12 19	90
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The 2018er Riesling Feinherb is made of casks from steeper parts of the Winninger Domgarten, which stopped their fermentation at off-dry levels of residual sugar (19 g/l). It offers a hugely spicy and intense nose made of pear, mirabelle, lemongrass, aniseed herbs, quite some creamy elements, and spices. The wine has the presence of a high-end off-dry Riesling on the palate, where zesty elements provide the right focus to gorgeous flavors of fruits, minerals, and spices. The finish is really off-dry but some zesty acidity gives the wine a great sense of tension in the creamy after-taste. This wine cruises far above the normal standards of an Estate wine: What a glorious success! 2021-2033

2018er	Knebel	Riesling von den Terrassen	06 19	90
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The 2018er Riesling von den Terrassen is a legally dry wine (with 8 g/l of residual sugar) made from parcels in the Winninger Hamm and the terraced parts of the Winninger Domgarten as well as declassified casks from the Winninger Röttgen. It offers a gorgeously profound and still somewhat backward nose made of lemongrass, pear, mirabelle, yellow plum, fig, earthy spices, and smoky elements. A touch of zest nicely offsets the smoothness on the beautifully firm and playful palate. The wine leaves one with a classy feel of herbs, ripe orchard fruits, ginger, and minerals in the long and suave finish. 2021-2028

2018er	Knebel	Winninger Röttgen Riesling Kabinett	02 19	90
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The 2018er Röttgen Kabinett, as it is referred to on the main part of the label, was harvested at 89° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). It offers a quite attractive even if still rather primary nose made of lemongrass, bitter grapefruit, pineapple, passion fruit, and a hint of mango, all wrapped into some herbal elements as well as residual scents from its spontaneous fermentation. A riper side underpinned by apricot and creamy almond makes for an almost Auslese-flavored experience on the palate. The finish is juicy but also slightly bitter at this early stage. This will benefit from some bottle aging and will then prove a nice off-dry tasting wine to enjoy with hearty food. 2023-2033



# Mosel Fine Wines

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## Weingut Knebel

*(Winningen – Terrassenmosel)*

2018er	Knebel	Riesling	11 19	89
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This 2018er Riesling is a barely off-dry wine (with 11 g/l of residual sugar) made essentially from Estate holdings in lower parts of the Winninger Domgarten. It offers a hugely attractive nose made of lemongrass, yellow plum, earthy spices, fine creamy elements, a hint of licorice, and smoke. The wine is smooth yet playful on the surprisingly intense palate, and leaves a gorgeously juicy and creamy feel of ripe fruits, some minty elements, and licorice in the herbal and delicately intense finish. The after-taste proves delicately mouth-watering but is not without some presence and power but this adds to the wine's class rather than dominating the flavors. 2020-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

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## Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

Erni Loosen sees 2018 as another extreme vintage, but is extremely satisfied with the results: "Everything started early and was quick in 2018. March and April were quite warm, and bud break already occurred in April. Flowering was also extremely early as it was already completed by the end of May, something unthinkable a generation ago. The great weather actually proved our biggest challenge: Everything was growing so fast during spring and summer that we had get the jobs (cutting, spraying, etc.) done on time. Despite the long and beautiful weather, there was enough rain and not only that: It always came at the right time. That's why I don't see any parallels with 2003: The acidity levels in the wines are far better in 2018. We set another new record for the earliest harvest start at our Estate, which now stands at September 10. This early start was also motivated by the fact that I want to produce real Kabinett wines, i.e. with sugar levels in the grapes at around 82-83° Oechsle. The weather proved ideal during September and October, so we were able to harvest continuously for 6 full weeks. The higher yields in 2018 also proved positive as it prevented the sugar levels to go through the roof. Grapes essentially remained clean, yet we could do some botrytis selections later during harvest. We also decided against any pre-fermentation cold soak and pressed the grapes quickly to avoid that the wines turn out on the big side."

The Estate produced its complete portfolio of wines in 2018, including, on the dry side, a full range of GG bottlings (extended by one from the Löslicher Försterlay and the Kinheimer Rosenberg as of this year) as well as of GG Réserve bottlings (which will see extended aging in cask and will only be released in a few years). On the sweet side, the portfolio is crowned by some BAs (from the Erdener Treppchen, Ürziger Würzgarten, and Wehlener Sonnenuhr) and TBAs (Erdener Prälat, Ürziger Würzgarten, and Wehlener Sonnenuhr). Also as usual, the Estate sold its bottlings of Ürziger Würzgarten Spätlese GK and Erdener Prälat Auslese lange GK via the Trier Auction in September. Besides the wines from the current vintage, the Estate released (or will release soon) a whole series of wines from past vintages this year:

- The 2014er GG Réserve (made from very old vines and with prolonged aging in cask);
- Two Estate noble-sweet wines: The 2017er Estate BA and the 2016er Estate Eiswein;
- The first vintage (2017) of a new wine, the Graacher Himmelreich Tradition, which is made "like wine was done before 1971", i.e. with long aging in cask down to off-dry levels (before 1971, the maximal level of residual sugar was set in proportion to the sugar content in the grapes);
- The first vintage (2015) of the Graacher Himmelreich by Ernst Loosen (Mosel / Germany) and Telmo Rodriguez (Rioja / Spain). This "orange"-styled wine is based on fruit from Dr. Loosen's holdings in the Abtsberg part of the vineyard, which was skin-macerated for several months before being pressed (using a basket press) and transferred into 2,000 liter wooden casks, which had previously seen some of the finest Rioja by Telmo Rodriguez. The wine was made without intervention except for a little sulfur (30 mg/l).

Erni Loosen and his team produced a superb collection in 2018. The dry wines are playful and not overpowering, and the sweet wines retain a sense freshness and remain comparatively true to their Prädikat, something which is rare enough to be noted in this ripe vintage. In the dry category, we were particularly impressed by the 2018er Graacher Himmelreich Alte Reben GG. Also, all three bottlings 2014er GG Réserve are magnificent wines. If fruity-styled wines are your thing, the Wehlener Sonnenuhr Kabinett, Erdener Treppchen Spätlese, and the Ürziger Würzgarten Auslese are beautiful efforts. Savvy readers looking for dessert wines should keep an eye open for the beautiful 2017er Estate BA as well as the 2016er Estate Eiswein. Lovers of orange-styled wine should put the impressive Graacher Himmelreich bottlings by Loosen & Rodriguez on their radar. Lastly, as every year, the Dr. L. bottlings never fail to impress and offer much pleasure for very little money.

NB: The 2018er late release bottlings (i.e. Tradition, Loosen & Rodriguez, and GG Réserve), the BAs, and the TBAs were not tasted.

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Erdener Prälat Riesling Auslese lange GK</b>	<b>30 18</b>	<b>Auction</b>	<b>96</b>
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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. It offers a rather baroque nose made of gooseberry, pineapple, raisin, fig, licorice, roasted pineapple, herbs, and fine spices. The wine is loaded with gorgeously exotic fruits, almond cream and fine spices on the multi-layered palate, and leaves a suave and smooth yet juicy feel in the richly honeyed and sweet finish. This little TBA will require quite some time to find its inner balance. 2038-2088

<b>2014er</b>	<b>Dr. Loosen</b>	<b>Erdener Prälat Riesling Trocken Alte Reben Reserve GG</b>	<b>72 16</b>		<b>96</b>
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The 2014er Erdener Prälat Reserve GG is made from very old un-grafted vines. It was fermented in oak with ambient yeasts and aged on its gross lees for 24 months before being bottled. The wine develops a stunning nose of grapefruit zest, passion fruit, star fruit, pear, tangerine, and fine spices. The complexity of this wine is quite breathtaking. Layers upon layers of fine fruits and minerals hit one on the still rather suave palate. The finish is airy, long and stunningly multi-layered. What a great wine in the making! 2019-2034 (Reprint from the Mosel Fine Wines Issue No 38 – October 2017)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

<b>2017er</b>	<b>Dr. Loosen</b>	<b>Riesling Beerenauslese</b>	<b>19 19</b>	<b>94</b>
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The 2017er Riesling Beerenauslese was made from fruit harvested at approx. 120° Oechsle in the Estate's vineyards other than the "Grand Cru" ones, and was fermented down to noble-sweet levels of residual sugar (140 g/l). It offers an attractive and complex nose of coconut cream, honey, mango, juicy apricot, pineapple, a hint of toffee, and pear puree. The wine reveals some beautifully exotic and ripe flavors of fruits wrapped into some zesty elements on the still rather sweet palate. It still proves on the smooth side in the finish but some beautiful zesty elements already emerge in the after-taste. This juicy expression of BA only needs a little bit of patience for its residual sugar to melt away and its zesty elements to come fully through. 2027-2057

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Ürziger Würzgarten Riesling Auslese</b>	<b>62 19</b>	<b>94</b>
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The 2018er Ürziger Würzgarten Riesling Auslese was harvested at 100° Oechsle and was fermented down to sweet levels of residual sugar (90 g/l). It still proves quite reduced at this stage and only gradually reveals its beautiful nose of floral and herbal elements, minty herbs, vineyard peach, tangerine, and wet slate. The wine is driven by ripe and delicate fruits, including peach, pear, and a hint of melon, on the superbly juicy and creamy palate. It leaves a great animating feel in the very long and pure finish. This "Auslese GK styled" expression of sweet wine is quite breathtaking, but will need some time to shed its backward side and come together. 2028-2068

<b>2014er</b>	<b>Dr. Loosen</b>	<b>Ürziger Würzgarten Riesling Trocken Alte Reben Reserve GG</b>	<b>73 16</b>	<b>94</b>
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The 2014er Ürziger Würzgarten Reserve GG is made from parcels of very old un-grafted vines in the prime Urglück, Maxberg, Layenhaus and original Würzgarten sectors. It was fermented in oak with ambient yeasts and aged on its gross lees for 24 months before being bottled. This offers a rather spicy feel of coconut, pineapple, candied grapefruit, pear, minty herbs and fine spices on the nose. The wine proves beautifully balanced on the palate and leaves some powerful flavors of herbs and spices in the tart and assertive finish. This is a great dry Riesling in the making! 2021-2034 (Reprint from the Mosel Fine Wines Issue No 38 – October 2017)

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Erdener Prälat Riesling Auslese GK</b>	<b>63 19</b>	<b>(93-96)</b>
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The 2018er Erdener Prälat Riesling Auslese GK was harvested on 80-90% botrytized fruit at 112° Oechsle and was fermented down to noble-sweet levels of residual sugar (112 g/l). This cask sample offers a great and superbly complex nose of almond cream, smoke, anise, candied exotic fruits, quince jelly, spices, and a hint of melon. The wine delivers a beautiful sweet and soft feel on the palate and leaves a great sense of airiness despite the sweetness and a rather moderate feel of acidity in the immensely long and multi-layered finish. The balance in the after-taste of this high-end noble-sweet wine is impressive. 2038-2068

<b>2016er</b>	<b>Dr. Loosen</b>	<b>Riesling Eiswein</b>	<b>63 17</b>	<b>93</b>
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The 2016er Riesling Eiswein was made from fruit harvested at approx. 120° Oechsle in Bernkastel, Erden and Ürzig on both November 29 and November 30, and was fermented down to noble-sweet levels of residual sugar (143 g/l). It develops a beautifully zesty and fresh nose of candied grapefruit, orange jelly, and spices, joined by riper notes of quince, pear puree, and almond cream after some airing. The wine is superbly balanced and refined on the palate, and leaves a rather pure and smooth feel in the very long and light finish. The sweetness still dominates the acid core in the after-taste at this stage, but this should change after a few years of cellaring. 2024-2036

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Ürziger Würzgarten Riesling Spätlese GK</b>	<b>29 19</b>	<b>Auction 93</b>
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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. It is still somewhat reduced at this stage and only gradually reveals some attractive scents of cassis, ginger, apricot blossom, whipped cream, spices, pear, minty herbs, and litchi. The wine develops the full-on presence of an Auslese GK on the creamy and apricot-infused palate. It leaves a big feel of ripe orchard fruits, apricot blossom, and herbal elements in the suave, rich and smooth 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

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Graacher Himmelreich Riesling Trocken Alte Reben GG</b>	<b>50 19</b>	<b>(92-95)</b>
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The 2018er Graacher Himmelreich Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Stablay, Tirley and Humburg sectors, and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers a superbly complex and deep nose of smoke, almond, grapefruit puree, lime, and anise. The wine proves still quite backward and delicately creamy on the palate but develops some subtle presence in the very long, smoky, and multi-layered finish. The after-taste of this hugely promising dry Riesling is packed with flavors without ever being overpowering. 2024-2038



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2018er	Dr. Loosen	Erdener Treppchen Riesling Spätlese	58 19	92+
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The 2018er Erdener Treppchen Riesling Spätlese was harvested at 90° Oechsle and was fermented down to fruity-styled levels of residual sugar (53 g/l). This still rather reduced wine needs a few moments to reveal some beautiful scents of herbs, mint, yellow peach, pear, juicy apricot, and anise. It offers great presence but also quite some finesse on the slightly sweet palate, where slightly riper flavors of fruits are well wrapped into a nice sensation of ripe and candied acidity. The finish is gorgeously light and airy. This beautiful fruity-styled wine only requires a bit of patience in order to absorb its sweetness and reveal its underlying cut. 2028-2048

2014er	Dr. Loosen	Wehlener Sonnenuhr Riesling Trocken Alte Reben Reserve GG	01 17	92+
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The 2014er Wehlener Sonnenuhr Reserve GG is made from very old un-grafted vines in the prime Laychen (central part) and Sandpichter (near Zeltingen) sectors. It was fermented in oak with ambient yeasts and aged on its gross lees for 24 months before being bottled. This offers an almost Chablis-like nose of almond, juniper berry, coconut, vanilla cream and spices on the nose. The wine delivers a great spicy feel of almond cream on the palate and leaves a gorgeously balanced feel in the still quite tart finish. 2019-2029 (Reprint from the Mosel Fine Wines Issue No 38 – October 2017)

2016er	Dr. Loosen	Graacher Himmelreich Riesling Trocken Ernst Loosen & Telmo Rodriguez	64 18	92
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This 2015er Graacher Himmelreich Riesling, as it is referred to on the consumer label, is a common "orange" project between Ernst Loosen (Mosel / Germany) and Telmo Rodriguez (Rioja / Spain). It is based on fruit from Dr. Loosen holdings in the Abtsberg part of the vineyard, which was skin-macerated for several months before being pressed (using a basket press) and transferred into in 2,000 liter wooden casks which had previously seen some of the finest Rioja by Telmo Rodriguez. The wine, which will be released in 2020, was made without intervention except for a little sulfur (30 mg/l). It offers a superb nose made of mirabelle tart, pear, licorice, yellow plum, and smoky elements. The wine proves beautifully balanced on the still slightly tart and sharp feel of bitter-lemon, mirabelle, herbs, and spices on the nicely focused palate. It leaves a great juicy but also intense sense of minerals, herbs and spices in the long finish. A touch of bitterness still needs to integrate in the after-taste of this beautiful and delicately oxidative wine. 2021-2031

2018er	Dr. Loosen	Wehlener Sonnenuhr Riesling Auslese	65 19	92
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The 2018er Wehlener Sonnenuhr Riesling Auslese was harvested at 102° Oechsle and was fermented down to sweet levels of residual sugar (88 g/l). It offers a quite aromatic and ripe nose of pear puree, melon, anise, apricot, anise, and a hint of smoke. The wine unfolds sweet yet animating flavors of mirabelle, candied grapefruit and juicy apricot on the palate, and leaves a feeling of sweetness at this stage in the otherwise remarkably light and refined finish. The after-taste is intense, structured and persistent. 2028-2048

2018er	Dr. Loosen	Wehlener Sonnenuhr Riesling Kabinett	69 19	92
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The 2018er Wehlener Sonnenuhr Riesling Kabinett was harvested at 84° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautifully delicate, flowery, and spicy nose of tangerine, orange blossom, vineyard peach, aniseed herbs, and smoke. The wine proves superbly juicy and develops almost Spätlese presence on the palate, but makes this up through a great airy and silky side in the superbly long and refined finish. The after-taste of this beautiful Kabinett is wonderfully mouth-watering and smoky. 2026-2043

2018er	Dr. Loosen	Ürziger Würzgarten Riesling Trocken Alte Reben GG	47 19	(91-94)
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The 2018er Ürziger Würzgarten Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from parcels of very old un-grafted vines in the prime Urglück, Maxberg and Layenhaus sectors, and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample proves still quite closed and driven by some almond cream and residual scents from its spontaneous fermentation. It is only after extensive airing that it reveals some elegantly floral scents of tangerine, vineyard peach, and spices. The wine is quite refined and delicate on the overall rather smooth and fruit-driven palate. Flavors of juicy yellow peach convey a not fully dry-tasting feel to the otherwise beautifully complex and lingering finish. 2025-2038



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By Jean Fisch and David Rayer

## Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2018er	Dr. Loosen	Wehlener Sonnenuhr Riesling Trocken Alte Reben GG	49 19	(91-94)
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The 2018er Wehlener Sonnenuhr Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Gewann Laychen (central part) and Sandpichter (near Zeltingen) sectors, and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers an elegant and quite refined nose of tangerine, candied grapefruit, floral elements, apricot blossom, almond cream, and a hint of smoke. A touch of cream and toffee underlines the fruity side of the wine on the palate. In complement, zesty flavors bring some freshness to the superb finish. This dry Riesling has quite some upside, especially if the fresher side takes over at maturity. 2024-2033+

2018er	Dr. Loosen	Erdener Treppchen Riesling Trocken Alte Reben GG	48 19	(91-93)
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The 2018er Erdener Treppchen Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Onnerts and Herzlay sectors (situated just above and next to the Prälat), and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers a superbly elegant and fruit-driven nose of pear, vineyard peach, and candied grapefruit as well as almond cream and flowers. The wine is delicately smooth and juicy on the comparatively light bodied but complex palate, and leaves a nicely refreshing and spicy feel in the long and quite pure finish. A great touch of minerals in the after-taste rounds off the pleasure of enjoying this dry Riesling. 2023-2033

2018er	Dr. Loosen	Graacher Domprobst Riesling Trocken GG	51 19	(91-93)
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The 2018er Graacher Domprobst Riesling, as it is referred to on the main label (the reference to GG is left for the back label), comes from un-grafted vines in the prime Lilienpfad sector and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers a superbly reductive and fresh nose of grapefruit zest, grilled pineapple, lime, smoke, and tangerine. The wine is very pure and vibrating on the palate where some ripe and zesty acidity interplays with mineral elements. The finish is smoother yet still juicy and, above all, very persistent. 2023-2033

2018er	Dr. Loosen	Erdener Treppchen Riesling Kabinett	11 19	91+
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The 2018er Erdener Treppchen Riesling Kabinett was harvested at 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (45 g/l). The wine proves quite reductive and slightly marked by some sulfuric elements at first. It takes a few minutes until scents of smoke, dried herbs, earthy spices, grapefruit, mint, and wet slate emerge from the glass. The wine comes over as relatively big and juicy on the palate, where some ripe yellow fruits and almond are lifted up by quite some citrusy fruits as well as fizzy elements from the CO<sub>2</sub>. The finish is intense, vibrating, and refreshing. The gorgeous Kabinett will need quite some time to find its balance, and prove then surprise us all. 2026-2038

2018er	Dr. Loosen	Bernkasteler Lay Riesling Kabinett	10 19	91
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The 2018er Bernkasteler Lay Riesling Kabinett was harvested at 85° Oechsle and was fermented down to fruity-styled levels of residual sugar (45 g/l). This is quite restrained and only timidly reveals quite complex scents of cardamom, white pepper, anise, white peach, herbs, green apple, and almond. The wine is nicely balanced on the palate, where some creamy yellow fruits of Spätlese richness interplay with a tickly acidity. Some herbal elements add freshness and a playful side to the almost off-dry tasting and surprisingly sharp finish. 2024-2038

2015er	Dr. Loosen	Graacher Himmelreich Riesling Trocken Ernst Loosen & Telmo Rodriguez	42 17	91
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This 2015er Graacher Himmelreich Riesling, as it is referred to on the consumer label, is a common "orange" project between Ernst Loosen (Mosel / Germany) and Telmo Rodriguez (Rioja / Spain). It is based on fruit from Dr. Loosen holdings in the Abtsberg part of the vineyard, which was skin-macerated for several months before being pressed (using a basket press) and transferred into in 2,000 liter wooden casks which had previously seen some of the finest Rioja by Telmo Rodriguez. The wine, which was released in 2019, was made without intervention except for a little sulfur (30 mg/l). It offers a ripe and quite aromatic nose made of toffee, marzipan, pear puree, roasted pineapple, Indian spices, and smoke. Candied lime, grapefruit and tangerine makes for a vivid and focused feel on the zesty and beautifully refreshing palate. These give way to broader flavors of cream and fruits in the long and suave finish. Now-2030

2018er	Dr. Loosen	Wehlener Sonnenuhr Riesling Spätlese	59 19	91
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The 2018er Wehlener Sonnenuhr Riesling Spätlese was harvested at 89° Oechsle and was fermented down to sweet levels of residual sugar (60 g/l). This offers an attractive and subtle nose of pear, apricot, yellow peach, grapefruit, tangerine, and spices. The wine is nicely primary and develops quite some creamy and juicy flavors of sappy yellow peach, pear, and a hint of melon on the smooth palate. This smoothness is well packed into some zesty and ripe acidity in the long and pure finish. The after-taste already hints at smoky and herbal notes. 2028-2048





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## Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2018er	Dr. Loosen	Ürziger Würzgarten Riesling Kabinett	06 19	91
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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 (49 g/l). It offers a quit aromatic and spicy nose of anise, apricot, tangerine, grapefruit zest, lime, apple, and anise, all wrapped into some orange blossom, hay, and a touch of volatile acidity. The wine coats the palate with juicy and fresh yellow fruits, a touch of delicate cream, and peach. The finish is quite intense, superbly zesty, and well delineated. This is stylistically closer to a Spätlese than a light Kabinett, but, as such, it is an outstanding effort. 2026-2038

2018er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese	21 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 (60 g/l). It shows some of the ripeness of the vintage on the nose as notes of toffee, pear puree, and quince are blended into fresher scents of smoke and aniseed herbs. The wine proves hugely sweet on the otherwise nicely smooth and juicy palate, and leaves a comparatively soft and juicy feel in the long finish. This Auslese in all but name will need quite some years in order to integrate its sweetness. 2033-2048

2018er	Dr. Loosen	Bernkasteler Johannisbrunnchen Riesling Trocken GG	53 19	(89-91)
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The 2018er Bernkasteler Johannisbrunnchen Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the Gewann Oberm Ofenpfad and Unterm Brauneserweg, and was fermented with ambient yeasts and aged in oak for almost 12 months. Fresh and floral elements give way to more aromatic and fruitier scents of pear, yellow peach and tangerine on the nose. The wine is comparatively light-weighted on the fruit-driven and juicy palate, and leaves a nicely smooth feel in the finish. A fresher and nicely floral side comes through in the spicy and still quite tart after-taste. 2023-2033

2018er	Dr. Loosen	Kinheimer Rosenberg Riesling Trocken GG	74 19	(89-91)
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The 2018er Kinheimer Rosenberg Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the original part of the vineyard behind the village with was classified "dark red" on the old Prussian taxation map, and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers a nicely floral and spicy nose, complemented by smoke, aniseed herbs and grapefruit. The wine coats the palate with ample juicy and light fruits well wrapped into some creamy elements, and leaves a great sense of lightness and purity in the nicely long finish. 2023-2033

2018er	Dr. Loosen	Lösnicher Försterlay Riesling Trocken GG	73 19	(89-91)
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The 2018er Lösnicher Försterlay Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the Gewann in der Försterlei, which was classified "dark red" on the old Prussian taxation map, and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers an attractive nose of yellow peach, smoke, almond, pineapple, anise, and candied grapefruit. The wine proves nicely juicy and fruit driven on the palate, and is delicately smooth and engaging in the creamy and smooth finish. 2022-2028

2017er	Dr. Loosen	Graacher Himmelreich Riesling Tradition	23 19	89
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The 2017er Graacher Himmelreich Riesling Tradition comes from fruit harvested on approx. 30 year-old vines higher up the hill, and was made along old traditional method, i.e. fermentation and extended aging on the gross lees in large 3,000-liter wooden casks for 18 months (hence the late AP number) down to off-dry levels of residual sugar (23 g/l). It offers a quite expressive, fruity and spicy nose of floral elements, lime, grapefruit zest, freshly cut pineapple, green apple, and ginger. Ample juicy flavors of pear make for a comparatively smooth sensation on the still slightly sweet and fruit-driven palate. The wine leaves one with a nice and refreshing sensation of spices in the long and still quite tart finish. This off-dry Riesling needs a few more years in the bottle in order to mellow away the tail of sweetness and to reveal its nuances. 2023-2032

2018er	Dr. Loosen	Graacher Riesling Trocken	24 19	89
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The 2018er Graacher Riesling, as it is referred to on the main label (the reference to Trocken is given on the back label), was fermented with ambient yeasts in large casks from fruit harvested in the Abtsberg sector of the Himmelreich planted with 25 year-old un-grafted vines. It offers a superbly fresh and attractive nose of aniseed herbs, almond cream, smoke, juniper, and pineapple. The wine is nicely juicy and creamy, but also develops good structure and presence on the palate. The finish is long, slightly herbal, and animating. A more opulent and creamy side comes through in the after-taste. This is a very good dry Riesling in the making. 2022-2028



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## Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2018er	Dr. Loosen	Riesling Kabinett Blue Slate	26 19	89
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The 2018er Riesling Kabinett Blue Slate was made from own fruit harvested at 79° Oechsle in the blue slate sectors in Graach, Wehlen and Bernkastel, complemented by fruit sourced from growers under long-term contract on other steep hills with blue slate in the Middle Mosel, and was fermented down to fruity-styled levels of residual sugar (40 g/l). It delivers a quite smoky and fresh nose of herbs, green apple, gooseberry, almond, tangerine, herbs, and orange blossom. The wine develops a subtle and creamy texture on the palate at first, before zesty fruits quick in and give a more linear side to the medium-long yet focused finish. 2023-2033

2018er	Dr. Loosen	Riesling Dry Red Slate	31 19	87
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The 2018er Riesling Dry Red Slate was fermented with ambient yeasts in large wooden casks from iron-rich vineyards in Rachtig, Ürzig (Oberberg), Erden, Löslich, and Kinheim. It proves quite restrained at first, and only gradually opens up to reveals some notes of grapefruit, tangerine, a hint of apricot, geranium, anise, and herbs. The wine is rather ample and juicy on the almost sweet-tasting palate. Yet the finish has more presence, zest, and spices, and tastes dry. 2021-2026

2018er	Dr. Loosen	Riesling Trocken Rotschiefer	31 19	87
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The 2018er Riesling Trocken Rotschiefer was fermented with ambient yeasts in large wooden casks from iron-rich vineyards in Rachtig, Ürzig (Oberberg), Erden, Löslich, and Kinheim. It proves quite restrained at first, and only gradually opens up to reveals some notes of grapefruit, tangerine, a hint of apricot, geranium, anise, and herbs. The wine is rather ample and juicy on the almost sweet-tasting palate. Yet the finish has more presence, zest, and spices, and tastes dry. 2021-2026

2018er	Loosen Bros.	Riesling Dr. L	05 19	86
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The 2018er Riesling Dr. L, i.e. without any stylistic indication, is a fruity-styled wine (with approx. 40 g/l of residual sugar and 8.5% of alcohol). It offers a nice and direct nose of grapefruit, yellow peach, apple, candy floss, and herbs. The wine proves light-weighted and delicately fruity on the creamy and juicy palate. It offers good zesty presence and provides much drinking pleasure. 2021-2028

2018er	Dr. Loosen	Riesling Dry Blue Slate	01 19	86
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The 2018er Riesling Dry Blue Slate was fermented with ambient yeasts in large wooden casks from the Estate's holdings in Bernkastel, Wehlen, Graach, and Zeltingen. It offers a quite aromatic and direct nose of apple, lavender, candy floss, blueberry, anise, and mint. The wine proves quite juicy on the not fully dry-tasting and slightly fizzy palate, and leaves a nicely tart and herbal feel in the finish. It will need a few years to integrate and come together. 2021-2026

2018er	Dr. Loosen	Riesling Feinherb Grauschiefer	31 19	86
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The 2018er Riesling Grauschiefer, as it is referred to on the main label (the reference to Feinherb is given on the back label), is made in stainless steel from the Estate's holdings in Bernkastel, Wehlen, Graach, and Kröv, and was fermented down to fully off-dry levels of residual sugar (27 g/l) with ambient yeasts. The wine is marked by scents of fizz (from the CO<sub>2</sub>) at first, and only gradually reveals its aromatic and ripe nose of anise, pear, candy floss, pineapple juice, tangerine and a touch of almond cream. Zesty fruit supported by some CO<sub>2</sub> makes for a delicately juicy but also quite linear feel on the almost dry tasting palate. This nice, barely off-dry tasting Riesling will need some time to integrate its elements. 2021-2026

2018er	Dr. Loosen	Riesling Knochentrocken	25 19	86
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The 2018er Riesling Knochentrocken Null Restzucker, as it is referred to on the front label, is a bone-dry Riesling with no residual sugar made from Estate holdings in the Kinheimer Hubertuslay. It proves quite reserved at first and only gradually reveals some herbal and smoky notes of green herbs, apple, citrusy fruits, a hint of apricot, and smoke. The wine is rather linear and focused on the light-weighted palate. The finish is quite sharp, bone dry, and tart. This will need at least two years in order to flesh out and become more harmonious. 2021-2026



# Mosel Fine Wines

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## Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2018er	Dr. Loosen	Riesling Off-Dry Grey Slate	31 19	86
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The 2018er Riesling Off-Dry Grey Slate is made in stainless steel from the Estate's holdings in Bernkastel, Wehlen, Graach, and Kröv, and was fermented down to fully off-dry levels of residual sugar (27 g/l) with ambient yeasts. The wine is marked by scents of fizz (from the CO<sub>2</sub>) at first, and only gradually reveals its aromatic and ripe nose of anise, pear, candy floss, pineapple juice, tangerine and a touch of almond cream. Zesty fruit supported by some CO<sub>2</sub> makes for a delicately juicy but also quite linear feel on the almost dry tasting palate. This nice, barely off-dry tasting Riesling will need some time to integrate its elements. 2021-2026

2018er	Dr. Loosen	Riesling Trocken Blauschiefer	01 19	86
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The 2018er Riesling Trocken Blauschiefer was fermented with ambient yeasts in large wooden casks from the Estate's holdings in Bernkastel, Wehlen, Graach, and Zeltingen. It offers a quite aromatic and direct nose of apple, lavender, candy floss, blueberry, anise, and mint. The wine proves quite juicy on the not fully dry-tasting and slightly fizzy palate, and leaves a nicely tart and herbal feel in the finish. It will need a few years to integrate and come together. 2021-2026

2018er	Dr. Loosen	Riesling Trocken Satyricus	16 19	86
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The 2018er Riesling Trocken Satyricus comes from the Wehlener Klosterberg. It offers a quite expressive and direct nose of canned yellow peach, green apple, smoke, lime, and earthy spices. The wine is delicately creamy, and leaves an herbal feel of green fruits and spices in the rather long and racy finish. This is a very good and enjoyable dry Riesling. 2021-2026

2018er	Loosen Bros.	Riesling Dry Dr. L	17 19	85
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The 2018er Riesling Dry Dr. L is a legally dry wine (with approx. 8 g/l of residual sugar) which was fermented and matured in stainless steel. It offers an attractive nose of lemon, grapefruit, candy floss, green apple, licorice, and smoke. The wine is light-weighted, zesty, and driven by citrusy fruits on the palate and leaves a nicely crisp feel in the fully dry finish. 2020-2023

2018er	Dr. Loosen	Weissburgunder	02 19	83
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The 2018er Weissburgunder comes from parcels in Kröv, Erden, Bernkastel and Lieser, and was fermented down to 11 g/l of residual sugar. It offers a quite aromatic and herbal nose of green apple, pear, gooseberry, fennel, smoke, and minty herbs. The wine proves juicy, fruity and light-footed on the palate, and leaves an off-dry feel in the smooth yet refreshing finish. Some CO<sub>2</sub> lifts up the flavors and adds freshness to the after-taste. 2020-2022

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Lubentiushof

(Niederfell – Terrassenmosel)

Andreas Barth proves quite reflective about his 2018 vintage: "The extremes in terms of weather conditions in 2018 would hardly make you think that this is a fruitful basis for producing great Riesling. And yet, the vintage proved a success, both in terms of quality and yields. The critical factor was the dryness. It made the grapes stop developing in July, and thereby avoided the sugar levels to shoot through the roof at harvest time. Things would have been quite bleak had such a warm summer be rainy. We started our harvest quite early, around September 20, and finished it at the beginning of October. The weather proved a dream and we had all the time in the world to do our selections. We did not see much botrytis, but it was sufficient to produce one high-end Spätlese. The wines took ages to ferment. My top wines were still fermenting at the beginning of September. We consequently bottled very late, at the end of September. The resulting wines prove remarkably complex. They may not have the early appeal of racier vintages, but I find their aromatics and texture captivating."

The Estate produced a full portfolio of wines right up to its bottlings of Alte Reben from the Gäns and the Uhlen. It also produced a Spätlese from the Gäns as well as released its Sekt from the 2015 vintage. The Estate did not produce any *Gutswein* (Estate wine), as it did not make real sense: "We are better known for our single vineyard wines," was Andreas' comment.

The Estate produced a set of wines which proves riper than usual in 2018. However, they do retain some freshness and are not over-powering, but will need quite some time to absorb their creaminess. The dry-tasting Uhlen Alte Reben is a superb wine with great character, complexity and depth, and certainly one of the finest of its genre in 2018. The newly released 2015er Sekt is a superb effort and will particularly appeal lovers of more luscious examples of sparkling Riesling.

2018er	Lubentiushof	Koberner Uhlen Riesling Alte Reben	04 19	92+
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The 2018er Koberner Uhlen Riesling Alte Reben is a barely off-dry wine (with 11 g/l of residual sugar) which comes from 50 year-old vines situated in the south-east facing part of the vineyard, and which was fermented and aged on its fine lees in stainless steel for 11 months. It offers a rather engaging nose made of lemongrass, pear, aniseed herbs, cardamom, ginger, and smoky elements. The wine is slightly ample but still remarkably playful on the tart palate, and leaves a slightly bitter feel of minerals and fine spices in the slightly powerful finish. There is quite some upside here if the wine develops more finesse and airiness at maturity. 2023-2033

2018er	Lubentiushof	Gondorfer Gäns Riesling Alte Reben	05 19	91
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The 2018er Gondorfer Gäns Riesling Alte Reben is an off-dry wine (with 17 g/l of residual sugar) which comes from 50 year-old vines, and which was fermented and aged on its fine lees in stainless steel for 11 months. This brutally young wine only gradually reveals some herbal elements on the ample and rather creamy nose. Scents of lemongrass, cardamom, and herbs join the party after some airing. The wine proves hugely creamy on the palate, where lemongrass and some gingery elements give a touch of freshness to the overall round experience. It is only in the finish that the wine develops a more structured and delicately zesty side. Citrusy and herbal elements then underline this more airy side in the overall ample and delicately creamy after-taste. 2021-2031

2015er	Lubentiushof	Riesling Sekt Brut	(No AP)	90
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The 2015er Riesling Sekt Brut with Lot Number 1513 comes from the upper and slightly flatter part of the Gondorfer Gäns, and was aged on its lees for 36 months before being disgorged with a dosage of 8 g/l in August 2019 (the disgorgement date is not provided on the label). It offers a complex and quite luscious nose made of lemongrass, pear, honeyed fruits, aniseed herbs, and slightly earthy spices. The wine is nicely creamy on the subtly fizzy palate, and leaves a still hard feel in the long and assertive finish. This serious expression of Mosel Sekt really needs another year to round up and develop more nuances. It should then offer much pleasure. 2020-2025

2018er	Lubentiushof	Gondorfer Gäns Riesling Trocken	03 19	89
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The 2018er Gondorfer Gäns Riesling Trocken is a dry wine fermented and aged on its fine lees in a mix of stainless steel and some oak for 11 months. It offers a rather backward nose still marked by firm residual scents from its spontaneous fermentation. The wine only gradually reveals some elegant scents of lemon, lemongrass, minty herbs, gingery spices, and some creamy elements. The wine is rather creamy yet delicately zesty at first on the palate before more herbal and powerful elements eventually join the party, and give the wine some airy presence but also quite some finesse in the long and slightly round finish. 2021-2028

2018er	Lubentiushof	Gondorfer Gäns Riesling Spätlese	06 19	88
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The 2018er Gondorfer Gäns Riesling Spätlese was made from partially botrytized fruit harvested at 98° Oechsle, and was fermented down to sweet levels of residual sugar (85 g/l). It offers a rather direct nose made of ginger, melon, earthy spices, almond cream, and herbs. The wine is a tad squared and round on the palate, and leaves a ripe and round feel in the melon-infused, medium-long finish. 2028-2048



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## **Weingut Lubentiushof**

*(Niederfell – Terrassenmosel)*

2018er	Lubentiushof	Spätburgunder Trocken Rosé	02 19	86
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The 2018er Spätburgunder Trocken Rosé comes from a vineyard situated in the little-known Niederfeller Kahllay (and, incidentally, the first vineyard ever tended by Andreas Barth). This dark pink colored wine offers a rather backward nose made of cooked strawberry, earthy spices, and herbs. The wine starts off on the fully smooth and almost sweet-tasting side on the palate, before more structured flavors of strawberry, cranberry, and aniseed herbs kick in. These also drive the flavors in the comparatively intense and powerful finish. This slightly bit and broad expression of Rosé really needs food to buffer off its presence. Now-2021

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Materne & Schmitt

(Winningen – Terrassenmosel)

Rebecca Materne and Janina Schmitt were quite relaxed and enthusiastic about their 2018 vintage, despite the challenges: "During the growing seasons, we had real concerns about the vintage in terms of quality and quantity. The summer was very dry. Many of our vineyards are on terraces are not well provisioned with water we had some losses due to water-stress. Also, the warm summer made us fear that the alcohol levels would go through the roof. In the end, none of our concerns really materialized. Our yields are good and our wines do not have high levels of alcohol, despite being bone-dry. We started our harvest comparatively early, on September 15, and were already finished around October 12. We spent a lot of time making sure that we didn't pick any botrytized berries, as these would immediately yield wines with higher alcohol levels. The wines took ages to ferment but, in the end, the results proved well worth waiting for. They are fruitier than usual, certainly by our standards, and have good presence. But they never are overpowering."

The Estate was able to produce its usual portfolio of wines, from the Estate Wunschkind right up to four different single-vineyard bottlings. Two of these, the Winner Brückstück and Lehmerer Ausoniusstein, are still fermenting. The Estate also bottled a special wine from its Lehmerer vineyards called Potion No. 1366, which was made along "natural" principles, with partial whole-bunch fermentation, long fermentation and aging in oak, and bottling with only minimal added SO<sub>2</sub>. All wines are legally if not outright bone-dry, except for the Wunschkind, which has been fermented to just off-dry levels of sweetness. Bottling only occurred in mid-September.

The Materne & Schmitt duo outdid itself in the not-easy-to-handle 2018 vintage. The wines have some of the ripeness of the vintage, but they remain superbly elegant, intense but still without any undue power. The borderlines between single-vineyard and village wines are less marked than in recent vintages. The Koberner proves at least as exciting as the Lehmerer Lay and the Winner Hamm. The 2017er Lehmerer Réserve Potion No. 1366 is a stunner of a wine and is probably the closest answer the Mosel can offer to the great individualistic dry Riesling by Peter Jakob Kühn in the Rheingau. This Estate is slowly establishing itself among the finest sources for dry and dry-tasting Mosel!

*NB: The 2018er Winner Brückstück, Lehmerer Ausoniusstein and a possible Lehmerer Réserve were not yet ready for tasting.*

<b>2017er</b>	<b>Materne &amp; Schmitt</b>	<b>Lehmerer Riesling Réserve Potion No. 1366</b>	<b>07 19</b>	<b>94</b>
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The 2017er Potion No. 1366, as it is referred to on the central part of the label, is a bone-dry Riesling (with 2 g/l of residual sugar) picked in the Estate's finest parcels (Lay and the Ausoniusstein), which was partially whole-bunch fermented and pressed before being transferred for completing its fermentation and aging in a 600l acacia cask for 20 months (hence the late AP number) before being bottled unfiltered and with minimal added SO<sub>2</sub> (total SO<sub>2</sub> does hardly exceed 30 mg/l). This already hay-colored wine offers a rather complex and delicately oxidative nose made of almond, baked pear, subtle elements of ginger, and creamy smoke. It is superbly balanced on the fully dry palate, and leaves a most fascinating feel of almond, aniseed herbs, baked apple, and smoky elements in the long and beautifully engaging finish. It will particularly appeal to lovers of elegant and refreshing expressions of "natural-styled" wines. This Mosel answer to the great Rheingau wines from Peter-Jakob Kühn proves a massive success! 2022-2032

<b>2018er</b>	<b>Materne &amp; Schmitt</b>	<b>Koberner Riesling</b>	<b>04 19</b>	<b>92</b>
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The 2018er Koberner Riesling is a legally dry wine made from the Estate's holdings in the steep hills of the Koberner Weissenberg and Fahrberg. It offers a rather backward nose made of residual scents from its spontaneous fermentation, starfruit, passion fruit, pear, Provence herbs, and smoky elements. The wine is beautifully mineral and herbal on the nicely smooth yet focused palate, and leaves a not fully dry but very nicely balanced feel in the complex and multi-layered finish. The herbal and delicately fruity after-taste has the intensity and complexity of a high-end dry Riesling. 2021-2033

<b>2018er</b>	<b>Materne &amp; Schmitt</b>	<b>Lehmerer Lay Riesling</b>	<b>06 19</b>	<b>92</b>
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The 2018er Lehmerer Lay Riesling is a bone-dry wine (with 3 g/l of residual sugar) picked in the finest terraced parts of the vineyard planted with over 40 year-old vines. It offers a rather herbal and mineral nose with little elements of fruits at this stage. Some lemongrass, grapefruit, pear, and licorice drive the flavors on the nicely firm palate. The wine then turns on a smoother yet fresher side in the long finish as one is left with nice flavors of passion fruit, ginger, Provence herbs, licorice, and grapefruit zest in the lingering and focused after-taste. This dry Riesling will need quite a few years to fully reveal its charm. 2023-2033

<b>2018er</b>	<b>Materne &amp; Schmitt</b>	<b>Winner Hamm Riesling</b>	<b>05 19</b>	<b>92</b>
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The 2018er Winner Hamm Riesling is a bone-dry wine (with less than 3 g/l of residual sugar) made from over 50 year-old vines in the terraced parts of the vineyard. It offers a rather firm and backward nose made of residual scents from its spontaneous fermentation, ripe notes of fruits (pear, quince, and melon), and licorice, as well as some fresher notes of lemongrass, aniseed herbs, and smoky minerals. The wine proves still herbal and earthy on the fully dry palate but already hints at greatness to come in the long and complex finish. A few years of patience are needed. 2023-2033





# Mosel Fine Wines

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## Weingut Materne & Schmitt

*(Winningen - Terrassenmosel)*

2018er	Materne & Schmitt	Lehmener Riesling	03 19	91
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The 2018er Lehmener Riesling is a bone-dry wine (with only 3 g/l of residual sugar) made from Estate's holdings in the steep hills of the Lehmener Lay and Ausoniusstein. It offers a beautiful nose made of passion fruit, starfruit, ginger, pear, Provence herbs, and nicely smoky and mineral elements. The wine proves subtle and playful on the beautifully precise and fully dry-tasting palate, and leaves a gorgeous feel of herbs and minerals in the comparatively light-footed and airy finish. A touch of power comes through and adds to the intense (but in no way overpowering) feel in the long and lingering after-taste. 2021-2033

2018er	Materne & Schmitt	Winninger Riesling	02 19	90
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The 2018er Winninger Riesling is a legally dry wine (with 7 g/l of residual sugar) made from Estate's holdings in the Winninger Brückstück, Röttgen, Hamm, and steep hill parts of Domgarten. It offers a rather backward nose made of lemongrass, pear, Provence herbs, and some notes of camphor. The wine is smooth rather than fully dry on the nicely focused but also slightly ripe yet zesty palate, and leaves a rather firm feel of citrusy acidity in the comparatively focused and quite tart finish. It will require quite a few years to integrate its different components and reveal its true charm. 2023-2028+

2018er	Materne & Schmitt	Riesling Wunschkind	01 19	88
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The 2018er Riesling Wunschkind is a barely off-dry wine (with 11 g/l of residual sugar) made essentially from declassified fruit from the Estate's own vineyards, complemented by fruit sourced from a befriended grower in Winningen. It offers an attractive nose made of lemongrass, starfruit, melon, pear, Provence herbs, a hint of volatile acidity, and some licorice. The wine proves nicely suave and round on the slightly off-dry tasting palate but gains focus in the long and delicately creamy finish. A kick of passion fruit brings freshness in the after-taste. This very good wine cruises far above the usual standards for an entry-level Riesling. 2020-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Markus Molitor

(Wehlen – Middle Mosel)

Markus Molitor is immensely satisfied with his 2018 vintage: "We were lucky because we got some rain at different critical moments during the summer, and this gave some respite to our grapes. One needed to read the vintage to be really successful: The key to the success was not to harvest too early but early enough. We opted to start picking on September 17 and continued right until the end of October. The weather during the harvest proved a dream and we were able to select the right grapes for each wine. This is a luxury which we didn't have for instance in 2014 or 2013, when we had to run against the clock. In 2018, my teams were in control of the harvest process, not urgency due to the weather. There was not that many botrytis in the vineyards and most of our Auslese, certainly up to Auslese \*\*, are based on shriveled fruit. There was only a little botrytis in our vineyards, but it came already early in some places, such as Erden and Ürzig, where we picked some grapes with a staggering 140° Oechsle in mid-September. While there was not much botrytis relatively speaking, in absolute, given our size [Note from the authors: Markus Molitor tends well over 100 ha of vineyards now], we were able to produce quite some quantities of noble-rot wines. We were even able to bring in some Eiswein at the beginning of 2019."

Given the good harvest, the Estate was able to produce its full portfolio of single-vineyard wines in all three stylistic directions (this means, over 90 different bottlings of Riesling alone!). For the first time, this includes bottlings from the Erdener Prälat (taken over from Jos. Christoffel jr.) and the Brauneberger Juffer and Juffer-Sonnenuhr (taken over late in the season from Wwe Dr. H. Thanisch – Erben Müller-Burggraef). The Estate also produced a sweet Auslese from the Thörnicher Ritsch. The collection is crowned by a staggering seven BA, twelve TBA ... and three Eiswein! It also sold its dry and sweet 2017er Bernkasteler Doctor Auslese \*\*\* as well as a special cask of 2017er Zeltinger Sonnenuhr Spätlese (Golden Capsule) at this year's Auction.

2018 proves a remarkable vintage at Markus Molitor. While the wines are a tad more opulent than in recent vintages (after all, we are taking of a truly ripe vintage), Markus Molitor managed to pack his wines with some playfulness and finesse. The result is a bevy of outstanding wines and a few modern day classics in the making, such as the dry Erdener Prälat Auslese \*\*\* (which does come with a price tag to match), the sweet Zeltinger Sonnenuhr Auslese \*\*\* and the Zeltinger Sonnenuhr BA \*. Besides these highlights, the collection is littered with great wines in all stylistic directions. After a perfect wine in 2016, Markus Molitor confirms the exceptional quality of his dry Bernkasteler Doctor Auslese \*\*\* with a show-stopping 2017er version, one of the finest dry Riesling made anywhere in Germany in that vintage.

*NB: The remaining BAs, TBAs and possible Eiswein as well as the wines from the Bernkasteler Doktor were not yet ready for tasting. 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 (except for Eiswein, BA and TBA, where the style is unequivocal).*

<b>2017er</b>	<b>Markus Molitor</b>	<b>Bernkasteler Doctor Riesling Auslese *** (White Capsule)</b>	<b>02 18</b>	<b>Auction</b>	<b>98</b>
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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 (Reprint from Mosel Fine Wines Issue 47 – August 2019)

<b>2017er</b>	<b>Markus Molitor</b>	<b>Bernkasteler Doctor Riesling Auslese *** (Golden Capsule)</b>	<b>116 19</b>	<b>Auction</b>	<b>97</b>
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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 (Reprint from Mosel Fine Wines Issue 47 – August 2019)

<b>2018er</b>	<b>Markus Molitor</b>	<b>Zeltinger Sonnenuhr Riesling Beerenauslese *</b>	<b>153 19</b>		<b>(95-98)</b>
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This cask sample of the 2018er Zeltinger Sonnenuhr Riesling Beerenauslese \* offers a stunning nose made of plum, baked pineapple, passion fruit, almond paste, and caraway. The wine proves gorgeously complex and multi-layered on the rich, round, and yet focused palate, and leaves a superb expression of dried herbs, honey, and almond cream in the long and refined finish. This impressive sweet wine will need quite some time to integrate the sweetness, which defines the after-tasted at the moment. It will then be a cracker of a noble-sweet wine. 2038-2068



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

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## Weingut Markus Molitor

(Wehlen – Middle Mosel)

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Auslese *** (Golden Capsule)	28 19	(94-97)
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This cask sample of the 2018er Zeltinger Sonnenuhr Riesling Auslese \*\*\* (Golden Capsule) offers a slightly backward nose made of date, raisin, quince puree, dried herbs, and caraway. The wine is remarkably multi-layered on the elegant palate but proves still quite closed in the finish. It is only after extensive airing that it reveals its depth as almond paste and fine spices add to the incredibly playful and subtle finish. This will please lovers of ripe but subtle expressions of noble-sweet Riesling. 2033-2068

2018er	Markus Molitor	Ürziger Würzgarten Riesling Auslese *** (Golden Capsule)	95 19	(94-96)
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This cask sample of the 2018er Ürziger Würzgarten Riesling Auslese \*\*\* (Golden Capsule) offers a gorgeously exotic nose of made of pineapple, coconut, fig, almond cream, mint, and smoke. The wine is beautifully multi-layered on the creamy and subtly zesty palate, and leaves an engaging feel of pineapple, mint, and almond paste in the mouth-watering finish. This is remarkably subtle and refined sweet wine in the making. 2033-2068

2018er	Markus Molitor	Zeltinger Himmelreich Riesling Auslese *** (Golden Capsule)	87 19	(94-96)
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This cask sample of the 2018er Zeltinger Himmelreich Riesling Auslese \*\*\* (Golden Capsule) is still rather backward and only gradually reveals some beautiful scents of pear, passion fruit, minty herbs, and fine spices. The wine proves beautifully creamy yet complex on the palate. Gorgeous flavors of minty cream, grapefruit zest, and pear puree lead to a long and comparatively mouth-watering finish. The after-taste underlines the richness of the wine as fig, date, and almond paste join the party. This is a huge success. 2033-2058

2018er	Markus Molitor	Erdener Prälät Riesling Auslese *** (White Capsule)	06 19	94+
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The 2018er Erdener Prälät Riesling Auslese \*\*\* (White Capsule) comes from very old un-grafted vines and saw some oak during winemaking. It offers a hugely impressive and delicately oak-infused nose made of lemongrass, toffee, apricot, roasted pineapple, butter cream, almond, herbs, and wet slate. The wine proves remarkably complex and driven by smooth and exotic flavors as well as some noticeable oak influence on the fully dry-tasting palate. The finish is however hugely precise, even if on the ripe and reduced side. This hugely impressive Riesling lives from its exotic presence. It could ultimately warrant an even higher rating as it absorbs the wood influence, opens up aromatically and absorbs its touch of mid-palate sweetness as it ages. 2028-2043

2018er	Markus Molitor	Brauneberger Juffer Riesling Auslese ** (Golden Capsule)	129 19	94
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The 2018er Brauneberger Juffer Riesling Auslese \*\* (Golden Capsule) offers a delicately exotic nose made of pineapple, passion fruit, and coconut as well as riper scents including melon and earthy spices. The wine is delicately juicy on the palate, where saffron and chalky minerals add to the juicy side of the wine. The finish is engaging and nicely racy. 2028-2048

2018er	Markus Molitor	Saarburger Rausch Riesling Auslese ** (Golden Capsule)	86 19	94
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The 2018er Saarburger Rausch Riesling Auslese \*\* (Golden Capsule) offers an elegant nose made of gooseberry, whipped cream, passion fruit, grapefruit zest, melon, and fig as well as smoky elements on the nose. The wine is remarkably vivid and sharp on the palate, and leaves a racy feel in the long and mouth-watering finish. The acidity makes the aftertaste feel rather tart than sweet. 2028-2048

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Auslese *** (Green Capsule)	59 19	94
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The 2018er Zeltinger Sonnenuhr Riesling Auslese \*\*\* (Green Capsule) offers a rather ample nose made of pear, greengage, passion fruit, herbs, and spices. The wine is beautifully balanced on the suave palate, where ripe orchard fruits mingle with mineral and herbal elements. The after-taste proves complex and beautifully multi-layered. While on the rich side, the off-dry Riesling proves remarkably subtle and engaging. 2028-2038

2018er	Markus Molitor	Zeltinger Schlossberg Riesling Auslese *** (Golden Capsule)	48 19	(93-96)
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This cask sample of the 2018er Zeltinger Schlossberg Riesling Auslese \*\*\* (Golden Capsule) offers a rather exotic nose made of passion fruit, apricot, pear puree, coconut, minty herbs, and smoky elements. The wine develops an ample but zesty feel of creamy exotic fruits on the focused and multi-layered palate, and leaves a still rather sharp feel in the long and hugely impressive finish. This is very much work in progress and will need quite a few years to develop its aromatic balance. 2028-2068



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

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## Weingut Markus Molitor

(Wehlen – Middle Mosel)

2018er	Markus Molitor	Erdener Treppchen Riesling Auslese *** (Golden Capsule)	37 19	(93-95)
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This cask sample of the 2018er Erdener Treppchen Riesling Auslese \*\*\* (Golden Capsule) offers a beautiful nose made of pear, quince, mint, gooseberry, and whipped cream as well as smoky slate. The wine is nicely juicy and subtle on the slightly suave and round palate. A kick of zest lifts up the flavors in the long and richly honeyed finish. Almond paste and fig underline the ripeness in the otherwise rather mouth-watering finish. 2033-2058

2018er	Markus Molitor	Bernkasteler Badstube Riesling Spätlese (Green Capsule)	58 19	93
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The 2018er Bernkasteler Badstube Riesling Spätlese (Green Capsule) offers a gorgeous nose made grapefruit zest, melon, herbs, and fine spices. The wine develops a great zesty side underpinned by a touch of saffron on the palate, and leaves a nicely sharp and focused feel in the engaging and almost dry-tasting finish. The after-taste is long and nicely refined. This is a hugely engaging as well as complex expression of off-dry Riesling. 2023-2033

2018er	Markus Molitor	Graacher Domprobst Riesling Auslese *** (White Capsule)	32 19	93
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The 2018er Graacher Domprobst Riesling Auslese \*\*\* (White Capsule) offers a beautifully smoky and finely aromatic nose of yellow peach, smoke, almond, spices, and minty herbs. The wine is superbly balanced on the palate, where some delicate creamy fruits are wrapped into candied and ripe acidity. The wine develops great grip, finesse and energy in the fully dry-tasting and beautifully airy finish. 2023-2038

2018er	Markus Molitor	Graacher Himmelreich Riesling Auslese *** (Green Capsule)	01 19	93
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The 2018er Graacher Himmelreich Riesling Auslese \*\*\* (Green Capsule) offers a nice nose made of gooseberry, pear, apricot blossom, minty herbs, and fine smoky elements. The wine proves gorgeously playful and subtle on the still slightly sweet palate but leaves already a suave feel of pear, herbs, and fine spices in the long and elegant finish. A kick of zesty acidity adds to the pleasure of enjoying this beautiful off-dry Riesling which will reach maturity only in a few years, once the sugar will have melted away. 2023-2033

2018er	Markus Molitor	Thörnicher Ritsch Riesling Auslese ** (Golden Capsule)	145 19	93
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The 2018er Thörnicher Ritsch Riesling Auslese \*\* (Golden Capsule) is made from holdings in the Enggass and Schneidersberg part of the vineyard. It offers a delicately rich nose made of pear, melon, greengage, plum, fig, and smoky elements. The wine is round, soft, and slightly sweet at this stage on the creamy and herbal palate, and leaves a nicely playful feel of pear, almond paste, raisin, and earthy spices in the long finish. This will need quite some time to find its internal balance. It should then prove a great example of ripe and luscious "Auslese lange GK" styled sweet Riesling. 2033-2048

2018er	Markus Molitor	Ürziger Würzgarten Riesling Kabinett (Golden Capsule)	62 19	93
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The 2018er Ürziger Würzgarten Riesling Kabinett (Golden Capsule) offers a beautiful nose of strawberry puree, fine spices, and herbs on the nose. The wine offers a nice and beautifully playful side on the zesty and mineral palate. It leaves a gorgeously vivid and structured feel in the long and engaging finish. A creamy side comes through in the finish, which adds to the overall immense pleasure to enjoy this beautiful full fruity-styled wine. 2028-2048

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Auslese ** (White Capsule)	43 19	93
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The 2018er Zeltinger Sonnenuhr Riesling Auslese \*\* (White Capsule) shows a beautiful nose of smoke and anise, as well as candied grapefruit, tangerine, and fine spices. The wine comes over superbly juicy and creamy on the smooth and delicate palate and leaves an expansive feel of presence in the very long and smoky finish. A kick of freshness from zesty fruits and spices adds pep to the finish of this impressive dry Riesling. 2023-2038

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 (Reprint from Mosel Fine Wines Issue 47 – August 2019)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Markus Molitor

(Wehlen – Middle Mosel)

2018er	Markus Molitor	Wehlener Sonnenuhr Riesling Auslese *** (Golden Capsule)	49 19	(92-95)
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This cask sample of the 2018er Wehlener Sonnenuhr Riesling Auslese \*\*\* (Golden Capsule) proves relatively closed at this stage and only gradually reveals a rather ripe and round nose made of pear, quince, fig, date, and raisin. The wine is round and soft on the richly creamy but subtle palate, and leaves a refined feel of fine earthy spices and almond paste in the long and lingering finish. 2033-2068

2018er	Markus Molitor	Kinheimer Rosenberg Riesling Auslese *** (Golden Capsule)	47 19	(92-94)
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This cask sample of the 2018er Kinheimer Rosenberg Riesling Auslese \*\*\* (Golden Capsule) offers a rather ripe nose made of melon, fig, date, vineyard peach, brown sugar, and earthy spices. The wine has the richness of a BA on the sweet and creamy palate. It leaves a gorgeous feel of almond paste, honey, licorice, and earthy spices in the creamy and multi-layered finish. 2028-2058

2018er	Markus Molitor	Ürziger Würzgarten Riesling Auslese ** (Golden Capsule)	89 19	92+
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The 2018er Ürziger Würzgarten Riesling Auslese \*\* (Golden Capsule) offers a stunning and still rather reduced nose made of strawberry puree, melon, pear, and fine spices. The wine proves rather suave and delicately smooth on the palate, and leaves a surprisingly racy and tart feel in the melon-infused finish. This will need quite a few years to integrate its elements. 2033-2058

2018er	Markus Molitor	Zeltinger Schlossberg Riesling Auslese *** (Green Capsule)	84 19	92+
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The 2018er Zeltinger Schlossberg Riesling Auslese \*\*\* (Green Capsule) offers a delicately rich nose made of gooseberry, herbs, melon, and mirabelle, as well as a whiff of volatile acidity at this early stage. The wine proves delicately zesty but comes over as more "fruity-styled" than truly off-dry in terms of sweetness on the juicy and mouth-watering palate. The finish is juicy, engaging but also marked by some sweetness. This will need quite a few years to shed its sweetness and develop a more classical off-dry tension. It should then prove truly engaging, and has even some upside. 2028-2048

2018er	Markus Molitor	Brauneberger Juffer-Sonnenuhr Riesling Auslese *** (White Capsule)	65 19	92
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese \*\*\* (White Capsule) reveals some beautifully floral and fruity notes of apricot, yellow peach, and tangerine as well as tar, smoke and a hint of camphor on the nose. The wine is superbly balanced on the palate as the slightly opulent and fruity side is wrapped into some zesty fruits and smoke. It leaves an intense feel in the long and fully dry finish. This slightly bold expression of dry Riesling is quite impressive. 2022-2028

2018er	Markus Molitor	Bernkasteler Lay Riesling Auslese ** (White Capsule)	64 19	92
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The 2018er Bernkasteler Lay Riesling Auslese \*\* (White Capsule) offers a gorgeously fresh nose of minty herbs, white peach, almond, spices, and smoky elements. The wine is intense and full of grip on the palate and leaves one with an energetic and precise feel in the long and zesty finish. This is a beautiful dry Riesling in the making. 2023-2033

2018er	Markus Molitor	Kinheimer Rosenberg Riesling Auslese *** (Green Capsule)	45 19	92
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The 2018er Kinheimer Rosenberg Riesling Auslese \*\*\* (Green Capsule) offers a rather ample nose made of gooseberry, cassis, melon, and fine earthy spices. The wine delivers some elegant and refined flavors of melon, gooseberry, camphor, and spices on the palate, and leaves a slightly intense feel of herbs and spices in the long and still slightly sweet finish. This only needs a few years to develop its full balanced elegance. 2028-2038

2018er	Markus Molitor	Ockfener Bockstein Riesling Auslese *** (White Capsule)	91 19	92
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The 2018er Ockfener Bockstein Riesling Auslese \*\*\* (White Capsule) delivers a beautiful nose of freshly cut apple, grapefruit, lime, herbs, mint, and spices. Zesty fruits and a kick of acidity give the wine a rather lean yet focused side on the light-footed and refined palate. The finish is focused, fresh and lively. This dry Riesling may prove already quite enjoyable now, but it will prove even more attractive in a few years, when it has developed presence. 2023-2038



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Markus Molitor

(Wehlen – Middle Mosel)

2018er	Markus Molitor	Saarburger Rausch Riesling Auslese *** (Green Capsule)	96 19	92
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The 2018er Saarburger Rausch Riesling Auslese \*\*\* (Green Capsule) offers a beautiful nose made of cucumber, minty herbs, sage, yellow melon, plum, and passion fruit puree. The wine proves ample and intense on the multi-layered palate and leaves an impressive feel of zesty passion fruit and fine herbs. Only the touch of heat makes us be a bit cautious for the long-term development. 2021-2028

2018er	Markus Molitor	Saarburger Rausch Riesling Auslese ** (White Capsule)	81 19	92
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The 2018er Saarburger Rausch Riesling Auslese \*\* (White Capsule) offers a complex and refreshing nose of minty herbs, spices, white peach, and green apple. The wine combines good grip with zesty notes of citrusy fruits on superbly refined palate. While not a big Riesling, this wine lives up through its multi-layered complexity and finesse, which will be revealed in 4-5 years, once the touch of tartness emerging in the after-taste will have integrated. 2023-2033

2018er	Markus Molitor	Ürziger Würzgarten Riesling Auslese *** (White Capsule)	98 19	92
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The 2018er Ürziger Würzgarten Riesling Auslese \*\*\* (White Capsule) offers a fruity and aromatic nose of tangerine, candied grapefruit, plum, pineapple, almond cream, and a hint of honeyed pineapple. The wine develops good presence and proves nicely intense on the palate, and leaves a beautiful spicy and delicately salty feel in the long finish. 2023-2033

2018er	Markus Molitor	Ürziger Würzgarten Riesling Spätlese (Golden Capsule)	25 19	92
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The 2018er Ürziger Würzgarten Riesling Spätlese (Golden Capsule) offers a beautiful nose made of apricot blossom, pear, vineyard peach, minty herbs, and white flowers. The wine proves nicely playful on the delicately creamy but juicy palate, and leaves a nice feel of apricot in the delicately suave finish. The after-taste is all about mouth-watering and creamy fruits. It just needs a little bottle age to integrate its currently slightly sweetish side. 2028-2048

2018er	Markus Molitor	Wehlener Klosterberg Riesling Auslese *** (Green Capsule)	70 19	92
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The 2018er Wehlener Klosterberg Riesling Auslese \*\*\* (Green Capsule) offers a beautiful nose of grapefruit zest, passion fruit, coconut, mint, and smoke. The wine proves quite ample and forceful on the suave palate and leaves a delicately intense feel of camphor, herbs, and melon as well as mint in the long and assertive finish. The after-taste underlines again the more suave and ample side of this rather big expression of off-dry Riesling. 2023-2033

2018er	Markus Molitor	Wehlener Sonnenuhr Riesling Auslese *** (White Capsule)	52 19	92
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The 2018er Wehlener Sonnenuhr Riesling Auslese \*\*\* (White Capsule) delivers some beautifully floral elements enhanced by tangerine, yellow peach, pear, smoke, and anise on the nose. The fruity side makes for a slightly off-dry rather than fully dry feel on the palate. The finish is superbly smooth and spicy. This impresses currently through its fruitiness but we would opt to wait for quite some years in order to get more of the complexity and less of the fruity side. 2025-2038

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Auslese *** (White Capsule)	40 19	92
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The 2018er Zeltinger Sonnenuhr Riesling Auslese \*\*\* (White Capsule) offers a quite rich and aromatic nose of dried spices, herbs, pear, mint, and smoke, as well as a hint of camphor. The wine is delicately smooth and creamy on the not fully dry-tasting palate, and leaves a creamy feel in the long and delicately juicy finish. 2023-2033

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Kabinett (Golden Capsule)	33 19	92
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The 2018er Zeltinger Sonnenuhr Riesling Kabinett (Golden Capsule) offers a beautiful nose made of white peach, melon chalky minerals, and some slightly earthy spices. The wine is nicely mellow but delicately zesty on the palate, and leaves a nicely playful balance of a great light-footed Auslese from the 1990s in the long finish. A touch of apricot blossom adds a rounder side in the after-taste of this gorgeous fruity-styled wine in the making. 2028-2048





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Markus Molitor

(Wehlen – Middle Mosel)

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)	22 19	92
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) offers an engaging nose made of melon, passion fruit puree, grapefruit, and caraway. The wine proves delicately smooth and suave on the palate but leaves a delicately vivid feel of zest in the creamy and melon-infused finish. The after-taste is delicately zesty and mouth-watering. 2028-2048

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Auslese ** (Golden Capsule)	27 19	(91-94)
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This cask sample of the 2018er Zeltinger Sonnenuhr Riesling Auslese \*\* (Golden Capsule) offers a beautiful nose made of melon, pear, aniseed herbs, and creamy elements. The wine is beautifully pure and nicely multi-layered on the slightly round and creamy-sweet palate, and leaves a suave feel of earthy spices, pear pure, and honeyed raisin in the long finish. The after-taste is slightly on the smooth side but hugely complex. 2033-2048

2018er	Markus Molitor	Bernkasteler Lay Riesling Spätlese (White Capsule)	50 19	91+
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The 2018er Bernkasteler Lay Riesling Spätlese (White Capsule) offers a cool and refreshing nose of herbs, smoke, mint, and minerals, with a hint of almond in the background. Almond cream and juicy vineyard peach make for a smooth and charming side on the superbly playful and delicate palate. The finish is long and intensely smoky. There is quite some upside here if the wine manages to absorb its smoothness without losing any of its freshness. 2023-2033

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (White Capsule)	19 19	91+
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese (White Capsule) needs quite some time to reveal its comparatively refined and delicate nose of anise, herbs, pear, and smoke. The wine proves superbly dynamic and zesty on the medium-bodied palate leaves one with a refreshing and zesty feel in the long finish. The after-taste is all about spices wrapped into a touch of tartness. This will need a couple of years to fully show its complexity and finesse. It could then easily exceed our high expectations. 2024-2033

2018er	Markus Molitor	Bernkasteler Lay Riesling Auslese *** (Green Capsule)	53 19	91
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The 2018er Bernkasteler Lay Riesling Auslese \*\*\* (Green Capsule) offers a nicely engaging nose made of pear, mirabelle, and earthy spices, all lifted up by a dash of gooseberry, mint, smoke, and a whiff of volatile acidity. The wine proves nicely juicy on the smooth and comparatively sweet-tasting palate. Cream adds to the roundness and the richness of the wine in the finish. Zesty elements but also some camphor give the wine quite a powerful side in the after-taste. 2021-2038

2018er	Markus Molitor	Erdener Treppchen Riesling Auslese *** (White Capsule)	90 19	91
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The 2018er Erdener Treppchen Riesling Auslese \*\*\* (White Capsule) offers an aromatic and opulent nose of pear, grapefruit, pineapple, mint, dried spices, and a hint of camphor. Ripe and ample fruits and cream give the wine a smooth and comparatively soft side on the palate. The finish is rather light-footed, very long and intense. A touch of power emerges in the after-taste, which would makes us opt to enjoy this superb dry Riesling in its youth. 2022-2028

2018er	Markus Molitor	Graacher Himmelreich Riesling Spätlese (Green Capsule)	13 19	91
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The 2018er Graacher Himmelreich Riesling Spätlese (Green Capsule) offers an engaging nose living from a tension between fresher elements (gooseberry and mint) and riper elements (melon, pear, and earthy spices). The wine is nicely juicy on the off-dry palate but cannot hide away a more powerful side in the long and quite lingering finish. 2023-2033

2018er	Markus Molitor	Kinheimer Hubertuslay Riesling Auslese ** (White Capsule)	77 19	91
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The 2018er Kinheimer Hubertuslay Riesling Auslese \*\* (White Capsule) offers a spicy and zesty nose of grapefruit, lime, pineapple, and herbs, as well as some minty herbs. The wine proves rather light-footed on the palate but makes up for this through intensity and even a touch of power in the long, zest, and spicy finish. 2023-2028+



# Mosel Fine Wines

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## Weingut Markus Molitor

*(Wehlen – Middle Mosel)*

2018er	Markus Molitor	Kinheimer Rosenberg Riesling Kabinett (Golden Capsule)	57 19	91
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The 2018er Kinheimer Rosenberg Riesling Kabinett (Golden Capsule) offers a rather engaging nose made of whipped cream minty herbs, vineyard peach, melon, and earthy spices. The wine is beautifully playful on the palate and leaves a nice and mouth-watering feel in the long finish. This Spätlese-styled wine retains a nice sense of freshness right into the after-taste. 2028-2043

2018er	Markus Molitor	Kinheimer Hubertuslay Riesling Auslese *** (White Capsule)	78 19	91
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The 2018er Kinheimer Hubertuslay Riesling Auslese \*\*\* (White Capsule) offers a superbly attractive and creamy nose of spices, pineapple, grapefruit zest, green herbs, and smoke. It proves creamy and loaded with fruits on the delicately smooth rather than dry-tasting palate, and leaves a sense of intensity and a touch of power in the long and assertive finish. 2022-2028

2018er	Markus Molitor	Ürziger Würzgarten Riesling Auslese ** (White Capsule)	63 19	91
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The 2018er Ürziger Würzgarten Riesling Auslese \*\* (White Capsule) offers a ripe and superbly aromatic nose of orange, candied grapefruit, pineapple, minty herbs, spices, and smoke. The wine proves comparatively light-footed and creamy on the palate, and leaves a delicately zesty feel in the intense, smoky, and very long finish. 2023-2028+

2018er	Markus Molitor	Ürziger Würzgarten Riesling Spätlese (White Capsule)	69 19	91
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The 2018er Ürziger Würzgarten Riesling Spätlese (White Capsule) is still quite closed and only timidly reveals some smoky scents of pear, spices, herbs, and candied grapefruit. The wine coats the palate with ample juicy fruits joined by zesty acidity, and gains in intensity right up into the long and spicy finish. The after-taste proves persistent and full of beautiful spicy and zesty notes. This outstanding dry Riesling only needs a couple of years to fully shine. 2023-2033

2018er	Markus Molitor	Wehlener Klosterberg Riesling Spätlese (Green Capsule)	20 19	91
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The 2018er Wehlener Klosterberg Riesling Spätlese (Green Capsule) offers a subtle yet open nose made of vineyard peach, gooseberry, creamy elements, minty herbs, and spices. It proves rather creamy and suave on the herbal palate and leaves a beautiful feel of gooseberry, passion fruit, and apricot in the delicately tickly finish. This is a soft yet nicely engaging expression of off-dry Mosel. 2023-2033

2018er	Markus Molitor	Wehlener Sonnenuhr Riesling Kabinett (Golden Capsule)	30 19	91
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The 2018er Wehlener Sonnenuhr Riesling Kabinett (Golden Capsule) offers a rather delicate nose made of pear, white peach, green herbs, fine spices, and floral elements. The wine delivers some nice flavors of melon, chalky minerals, and herbs on the slightly mellow palate but proves nicely juicy in the long and suave finish. 2028-2048

2018er	Markus Molitor	Wehlener Sonnenuhr Riesling Spätlese (Golden Capsule)	18 19	91
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The 2018er Wehlener Sonnenuhr Riesling Spätlese (Golden Capsule) offers a slightly ample nose made of apricot blossom, mint, gooseberry, Provence herbs, and fine spices. The wine is suave and creamy on the palate, and leaves a nice feel of melon, creamy almond, and herbs in the long finish. 2028-2048

2018er	Markus Molitor	Zeltinger Schlossberg Riesling Auslese ** (White Capsule)	85 19	91
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The 2018er Zeltinger Schlossberg Riesling Auslese \*\* (White Capsule) displays a superb nose of grapefruit, tangerine, anise, smoke, pineapple, herbs and a hint of camphor. The wine proves quite structured and intense as it coats the palate with ample juicy and yellow fruits, and leaves a slightly powerful and assertive feel in the long finish. This impressive expression of bold dry Riesling will need some food to buffer its inherent power. 2023-2028

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Kabinett – Fuder 6 – (White Capsule)	41 19	91
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The 2018er Zeltinger Sonnenuhr Riesling Kabinett – Fuder 6 – (White Capsule) offers an expressive yet refined nose of pear, anise, almond cream, mint, and cardamom. The wine develops good grip, intensity, and freshness on the palate, and remains refreshingly light and pure in the long and delineated finish. This superbly playful dry Riesling is quite impressive. 2023-2033



# Mosel Fine Wines

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## Weingut Markus Molitor

(Wehlen – Middle Mosel)

2018er	Markus Molitor	Graacher Domprobst Riesling Spätlese (White Capsule)	36 19	90+
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The 2018er Graacher Domprobst Riesling Spätlese (White Capsule) offers a great smoky and refined nose made of dried spices, vineyard peach, pear, almond, and mint. The wine is delicately light and airy on the palate, and leaves a nicely pure and smoky feel in the very long finish. This outstanding dry Riesling could well prove even better at maturity if it reveals more density and flesh. 2023-2033

2018er	Markus Molitor	Saarburger Rausch Riesling Auslese *** (White Capsule)	99 19	90+
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The 2018er Saarburger Rausch Riesling Auslese \*\*\* (White Capsule) offers a nicely attractive and fresh nose of green apple, lime, grapefruit, anise, and smoke. Riper fruits give the wine more presence on the palate, yet these flavors are nicely wrapped into some herbal and lime-driven acidity. The finish is currently slightly sharp. This will need a few years to blossom. We would not be surprised if it ultimately exceeds our high rating, especially if it manages to harness the sense of power, which is noticeable in the background. 2022-2028+

2018er	Markus Molitor	Bernkasteler Badstube Riesling Kabinett (Green Capsule)	07 19	90
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The 2018er Bernkasteler Badstube Riesling Kabinett (Green Capsule) offers an ample nose made of mirabelle, pear, herbs, and spices. The wine is on the soft side on the palate and leaves a rather suave and direct feel in the finish. A touch of zesty fruits makes for a mouth-watering feel in the long and lingering after-taste. This slightly rounder and more apricot-driven expression of off-dry Riesling will need a few years in order to integrate its elements. 2023-2033

2018er	Markus Molitor	Erdener Treppchen Riesling Spätlese (White Capsule)	16 19	90
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The 2018er Erdener Treppchen Riesling Spätlese (White Capsule) is quite reductive at first and only gradually reveals some ripe scents of pear, yellow peach, pineapple, herbs, and a hint of camphor. The wine has good energy and presence on the palate, where zesty fruits are joined by some cream. These give the wine a quite charming and delicate side and buffers off its light power. This will best be enjoyed in its youth to avoid the powerful side to take over flavor wise. 2021-2026

2018er	Markus Molitor	Graacher Domprobst Riesling Kabinett (White Capsule)	05 19	90
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The 2018er Graacher Domprobst Riesling Kabinett (White Capsule) offers a delicate nose of vineyard peach, tangerine, smoke, almond cream, and spices. The wine is nicely dynamic and fresh on the creamy and juicy palate and leaves a superbly light and elegant feel in the fully dry finish. 2022-2033

2018er	Markus Molitor	Kinheimer Rosenberg Riesling Spätlese (Green Capsule)	46 19	90
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The 2018er Kinheimer Rosenberg Riesling Spätlese (Green Capsule) offers an attractive nose made of melon, mirabelle, gooseberry, minty herbs, and some rather earthy spices. The wine proves rather soft and creamy on the lusciously off-dry palate and leaves a feel of camphor, earthy spices, white melon, and gooseberry in the long and delicately powerful finish. However, the after-taste of this beautiful even if riper expression of off-dry Riesling proves nicely multi-layered. 2023-2033

2018er	Markus Molitor	Ockfener Bockstein Riesling Auslese ** (White Capsule)	31 19	90
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The 2018er Ockfener Bockstein Riesling Auslese \*\* (White Capsule) offers a rather rich and anise-infused nose of smoke, pear, pineapple, candied grapefruit, herbs, and spices. It proves quite ripe as it coats the palate with more yellow fruits. This sensation of presence and volume is tamed by some herbal notes, zesty acidity, and spicy tartness. This powerful and fruit-driven expression of dry Riesling will need a couple of years to find its inner-balance. 2023-2028

2018er	Markus Molitor	Ürziger Würzgarten Riesling Kabinett (Green Capsule)	04 19	90
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The 2018er Ürziger Würzgarten Riesling Kabinett (Green Capsule) offers a round and ripe nose made of apricot blossom, gooseberry, whipped cream, minty herbs, and smoky elements. The wine is smooth, ample, and slightly round on the off-dry tasting palate. A touch of tartness gives some structure to the long and suave finish. This will particularly please lovers of off-dry Riesling with softer acidity as the wine retains great subtlety. 2023-2033



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## Weingut Markus Molitor

*(Wehlen – Middle Mosel)*

2018er	Markus Molitor	Ürziger Würzgarten Riesling Kabinett (White Capsule)	26 19	90
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The 2018er Ürziger Würzgarten Riesling Kabinett (White Capsule) offers a delicately floral and spicy nose of pear, smoke, almond, and a hint of camphor. The wine offers some ripe fruits well wrapped into zesty and dynamic acidity on the smooth and creamy palate. The zesty side adds tension and play to the long and fresh finish. 2023-2033

2018er	Markus Molitor	Wehlener Sonnenuhr Riesling Spätlese (White Capsule)	97 19	90
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The 2018er Wehlener Sonnenuhr Riesling Spätlese (White Capsule) proves still quite reductive and closed at first, and only timidly reveals some notes of peach, apricot, tar, smoke, and tangerine. The wine is rather on the light and fruity side on the not fully dry-tasting palate. It leaves an intense and even slightly powerful but in no way hot feel in the finish. 2023-2028

2018er	Markus Molitor	Zeltinger Schlossberg Riesling Spätlese (White Capsule)	140 19	90
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The 2018er Zeltinger Schlossberg Riesling Spätlese (White Capsule) is initially quite reductive and only gradually reveals some attractive scents of anise, pear, smoke, candied grapefruit, and dried herbs. The wine develops good presence without being powerful on the palate packed with zesty fruits and spices. A hint of tartness emerges in the finish, which just needs to integrate. The after-taste is superbly fresh and animating. 2022-2033

2018er	Markus Molitor	Erdener Treppchen Riesling Kabinett (White Capsule)	34 19	89
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The 2018er Erdener Treppchen Riesling Kabinett (White Capsule) offers a subtle nose of vineyard peach, almond cream, smoke, and minty herbs, all wrapped into some reduction which needs quite some time to blow off. The wine is nicely light and creamy on the palate, and leaves a nice feel of saltiness in the long and precise finish. This dry Riesling will need a couple of years to shed its reduction, but will then prove a very good light-footed expression of dry Riesling. 2023-2033

2018er	Markus Molitor	Kinheimer Rosenberg Riesling Kabinett (Green Capsule)	03 19	89
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The 2018er Kinheimer Rosenberg Riesling Kabinett (Green Capsule) offers an attractive nose of mirabelle, apricot, herbs, and fine spices. The wine is delicately off-dry on the rather juicy even if ample palate, and leaves a nice and satisfying feel in the suave finish. 2021-2033

2018er	Markus Molitor	Riesling Haus Klosterberg (White Capsule)	35 19	89
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The 2018er Riesling Haus Klosterberg (White Capsule) comes from vineyards in classical hills of the Middle Mosel and the Saar. It offers a quite restrained nose of minty herbs, dried spices, sage, pear, and yellow peach. The wine proves nicely zesty, pure and animating on the spicy and zesty palate. A delicately creamy side then emerges which gives a smooth and fine touch to the finish of this very good dry Riesling. 2021-2028

2018er	Markus Molitor	Ockfener Bockstein Riesling Spätlese (White Capsule)	21 19	88+
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The 2018er Ockfener Bockstein Riesling Spätlese (White Capsule) offers a quite aromatic and ripe nose underlined by some whipped cream, pear, anise, a hint of quince, and spices. The wine proves gentle and creamy on the palate, and one has to wait for the finish to see some freshness kicking in. A touch of power emerges in the after-taste of this comparatively light weighted version of dry-tasting Riesling. This could well prove better after some years of aging if it develops more finesse and harnesses its power. 2021-2026

2018er	Markus Molitor	Riesling Alte Reben (White Capsule)	24 19	88
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The 2018er Mosel Riesling Alte Reben (White Capsule) comes from over 60 year-old vines in classical hills of the Middle Mosel. It offers a superb nose of freshly cut fruits, including grapefruit, lime, and pineapple, as well as spices, herbs, mint, and smoke. The wine proves rich and ample on the palate driven by some creamy almond and fruits make. A touch of tartness conveys a playful side to the finish. This wine will need some bottle aging for the tartness to recede. 2023-2033

2018er	Markus Molitor	Riesling Haus Klosterberg (Green Capsule)	56 19	88
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The 2018er Riesling Haus Klosterberg (Green Capsule) comes from the classical hills of the Middle Mosel and the Saar. It offers an attractive nose of gooseberry, minty herbs, melon, herbs, and spices. The wine proves nicely ample and delicately subtle and fruity on the elegant palate and leaves a satisfyingly juicy feel in the finish. Now-2028



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## Weingut Markus Molitor

*(Wehlen – Middle Mosel)*

2018er	Markus Molitor	Wehlener Klosterberg Riesling Kabinett (White Capsule)	08 19	88
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The 2018er Wehlener Klosterberg Riesling Kabinett (White Capsule) offers an almond-infused nose of whipped cream, pear, spices, herbs, and green apple. The wine is well delineated on the palate where some creamy fruits are wrapped into zesty and grapefruit driven acidity. The finish is light and creamy, whereas the after-taste shows more subtle smoky flavors. 2021-2028

2018er	Markus Molitor	Zeltinger Himmelreich Riesling Kabinett (Green Capsule)	44 19	88
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The 2018er Zeltinger Himmelreich Riesling Kabinett (Green Capsule) offers a refined nose of gooseberry, minty herbs, white flowers, and smoke. The wine is slightly soft on the sweetish palate but leaves a playful feel of herbs and vineyard peach in the subtly tickly finish. Now-2028

2018er	Markus Molitor	Riesling Schiefersteil (White Capsule)	10 19	87
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The 2018er Riesling Schiefersteil (White Capsule) comes from vineyards on classical hills of the Middle Mosel. It offers an aromatic and ripe nose of yellow fruits (peach, pineapple, and pear) with a good touch of smoke, almond cream, and herbs. The wine proves delicately smooth and creamy on the light-weighted and well-delineated palate, and leaves a direct feel of smoky elements in the long finish. 2020-2026

2018er	Markus Molitor	Saar Riesling Alte Reben (White Capsule)	54 19	86
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The 2018er Saar Riesling Alte Reben (White Capsule) comes from 45-50 year-old vines on steep hills. It offers a rather cool and herbal nose of green apple, anise, sage, dill, and dried herbs. The wine is nicely herbal and fresh, but also tart and acidic on the light-bodied palate, and proves nicely long but also remarkably zesty in the finish. This austere and slightly sharp expression of dry Riesling will need a few years to integrate and show its charming side. 2023-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Martin Müllen

(Traben-Trarbach – Middle Mosel)

Martin Müllen is ecstatic about his 2018 vintage: "It's a great vintage for Jonas and me [Jonas is the son of Martin who has joined the Estate recently after finishing his winemaking studies in Geisenheim]. Also 2003, a vintage with many similarities with 2018, was also a great success for us. I think the success lies in particular in the fact that we use an old basket press and only press very gently over sometimes 20 hours. This allowed us to retain some acidity in our wines. Regarding the growing conditions, 2018 was hot and some younger vines suffered a little bit, but we got the rain that our vines needed. We started our harvest early but were not among the first in our area. We picked from September 26 until the end of October. The good weather allowed us to spend time to make some selections, including of botrytized grapes. Overall, we saw little botrytis develop in our vineyards, except in the Häsje part of the Kröver Letterlay, where botrytis was, on the contrary, widespread. We did try to make an Eiswein and were particularly unlucky in the night of November 24-25, because the temperatures were technically low enough, but the grapes had not yet frozen through. We did eventually harvest the grapes in December but discarded the juice because it was already far too low in acidity."

The Estate cut down on its portfolio of dry Riesling (making "only" six wines), but ensures that there are bigger quantities behind each label. It did produce a full range of off-dry and, above all, sweet wines right up to two BAs and one TBA. However, quality was too good for producing its usual Estate liter bottling, or, as Martin Müllen cheekily put it, "my Revival bottling is my Estate wine in 2018."

Martin and Jonas Müllen have indeed nailed the 2018 vintage. Rarely have we seen such a density of high quality wines. All wines shown were at least outstanding if not classics in the making. Lovers of fuller-bodied dry Riesling will find much to love in the Estate's dry range but were this Estate excelled in 2018 is in the sweet register. The Kröver Letterlay Auslese, Kröver Paradies Spätlese \*\*\* and Trarbacher Hühnerberg Auslese are all modern day classics in the making. If one takes into account that the Spätlese are all in fact big Auslese, there is much to fall in love with in 2018!

NB: The 2018er BA from the Trarbacher Hühnerberg and the 2018er TBA from the Kröver Letterlay were not yet ready for tasting.

2018er	Martin Müllen	Kröver Letterlay Riesling Auslese	10 19	95
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The 2018er Kröver Letterlay Riesling Auslese was made from fruit with 10% botrytis harvested at a full 120° Oechsle in the Häsje part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (120 g/l). It offers a nice nose made of fig, date, candied lemon, apricot, smoke, and a whiff of volatile acidity. The wine is quite intense and driven by flavors of melon, strawberry, candied grapefruit, and earthy spices on the hugely creamy yet delicately zesty palate. The wine is still on the sweet side in the finish but proves already gorgeously exotic and mouthwatering. 2033-2068

2018er	Martin Müllen	Kröver Paradies Riesling Spätlese ** Alte Reben	09 19	95
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The 2018er Kröver Paradies Riesling Spätlese \*\* Alte Reben was made from fruit harvested at a full 100° Oechsle on 106 year-old, un-grafted vines in the prime, west-facing and hugely steep part of the vineyard called Kähl, and was fermented down in traditional Fuder cask to almost noble-sweet levels of residual sugar (95 g/l). It offers a beautiful nose of melon, candied grapefruit, white floral elements, and smoke. It delivers a stunning feel of melon, pear, lemongrass, whipped cream, and herbs on the creamy palate. Despite having the suave creaminess of an Auslese, this sweet wine remains ethereally light-footed and elegant in the long and multi-layered finish. The after-taste is all about subtle fruits, a nice kick of citrusy acidity, passion fruit sorbet, and creamy softness. What a stunning sweet wine in the making! 2028-2048

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Auslese	19 19	95
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The 2018er Trarbacher Hühnerberg Riesling Auslese was made from fruit with 10% botrytis harvested at a full 110° Oechsle, and was fermented down to noble-sweet levels of residual sugar (115 g/l). It offers a beautiful nose made of melon, floral elements, coconut, candied lemon, and fine spices. The wine is incredibly pure and elegant on the palate, and leaves a fresh feel of juicy melon, pear, passion fruit, and candied lemon in the long and gorgeously subtle and complex finish. This is a superb "Auslese lange GK"-styled wine in the making. 2033-2058

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese Trocken	32 19	94
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The 2018er Trarbacher Hühnerberg Riesling Spätlese Trocken proves already golden-colored and offers a rather reduced nose still slightly under the impact of sulfur (the wine was bottled recently). After some air, this gives way to pear, grapefruit, mango, starfruit, ginger, and smoke. The wine is beautifully salty and animating on the suave and multi-layered palate, and leaves a not fully bone dry feel in the long and animating finish. This is a superb dry Riesling in the making! 2023-2033





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2018er	Martin Müllen	Kröver Kirchlay Riesling Auslese	16 19	93
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The 2018er Kröver Kirchlay Riesling Auslese was made from fruit with 30% botrytis harvested at a full 123° Oechsle, and was fermented down to noble-sweet levels of residual sugar (120 g/l). It offers an attractive nose made of grapefruit, fig, date, apricot blossom, almond paste, lemongrass, and earthy spices. The wine is quite compact yet precise on the sweet and racy palate, and leaves a great feel of zest in the apricot and honey-infused finish. Almond paste and dried fruits give this wine a real "Auslese lange GK" character. 2033-2068

2018er	Martin Müllen	Kröver Paradies Riesling Auslese	15 19	93
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The 2018er Kröver Paradies Riesling Auslese was made from fruit with 10% botrytis harvested at a full 112° Oechsle in the prime, west-facing and hugely steep part of the vineyard called Kähl Jahre alt un-grafted), and was fermented down in traditional Fuder cask to noble-sweet levels of residual sugar (110 g/l). It offers a beautiful nose made of pineapple, date, pear, ginger, honey, and smoke. The wine delivers a beautiful feel of pineapple, melon, citrusy zest, and creamy almond on the palate, and leaves a gorgeously exotic feel of melon and baked pineapple in the long and beautifully focused and comparatively zesty finish. 2028-2058

2018er	Martin Müllen	Kröver Paradies Riesling Spätlese *** Abbi	13 19	93
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The 2018er Kröver Paradies Riesling Spätlese \*\* Abbi was made from fruit slightly affected by botrytis harvested at a full 103° in a vineyard which belongs to Martin Müllen's uncle nicknamed Abbi (hence the name) in the prime, west-facing and hugely steep part of the vineyard called Kähl Jahre alt un-grafted), and was fermented down to almost noble-sweet levels of residual sugar (95 g/l). It offers a quite subtle and refined nose made of grapefruit, coconut, apricot blossom, candied lemon, minty herbs, and smoke. The wine develops the full exotic side of a creamy yet zesty Auslese GK on the palate and leaves a nice feel of almond paste, melon, candied lemon, minty herbs, and fine smoky elements. 2033-2058

2018er	Martin Müllen	Kröver Paradies Riesling Spätlese Trocken **	06 19	93
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The 2018er Kröver Paradies Riesling Spätlese Trocken \*\* comes from the prime, west-facing and hugely steep part of the vineyard called Kähl. It offers a nice nose of made of grapefruit, mirabelle, licorice, pear, and smoke. The wine delivers a gorgeous feel of juicy orchard fruits with plum, fresh pear, grapefruit, and fine spices on the not fully dry-tasting palate. The wine proves nicely long and suave in the gorgeous finish. It is still somewhat reduced in the otherwise suave and elegant after-taste. It will only fully blossom in 5 years or more. 2023-2033

2018er	Martin Müllen	Kröver Steffensberg Riesling Spätlese ***	14 19	93
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The 2018er Kröver Steffensberg Riesling Spätlese \*\*\* was made from fruit harvested at a full 100° Oechsle, and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a gorgeous nose made of candied lemon, passion fruit, pear, ginger, floral elements, a hint of cream, and smoke. The wine proves quite ample and assertive on the juicy and zesty palate, and leaves a superb feel of herbs and spices in the long finish. 2028-2058

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese **	18 19	93
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The 2018er Trarbacher Hühnerberg Riesling Spätlese \*\* was made from fruit harvested at a massive 108° Oechsle, and was fermented down to noble-sweet levels of residual sugar (105 g/l). It offers a beautiful nose made of melon, candied lemon, grapefruit, floral elements, and smoky slate. The wine proves beautifully pure and suave on the creamy and Auslese GK-styled palate. It leaves a gorgeous saline and spicy feel in the multi-layered finish. The after-taste is round but also superbly playful thanks to a kick of lemon zest, which is nicely balanced thanks to a gorgeously creamy side. 2028-2048

2018er	Martin Müllen	Kröver Kirchlay Riesling Beerenauslese	17 19	92
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The 2018er Kröver Kirchlay Riesling Auslese was made from fruit harvested at a full 135° Oechsle, and was fermented down to noble-sweet levels of residual sugar (140 g/l). It offers a beautiful nose made of quince, starfruit, melon, date, yellow plum, brown sugar, earthy spices, and smoke. The wine is on the powerful side on the palate (it does have 9.5% of alcohol) and leaves a rich and slightly powerful feel in the long and almost assertive finish. The sweetness is already beautifully integrated, which would make us opt to enjoy this beauty in its youth rather than take the risk that the underlying power will take over. 2023-2033



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2018er	Martin Müllen	Kröver Paradies Riesling Spätlese *	08 19	92
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The 2018er Kröver Paradies Riesling Spätlese \* was made from fruit harvested at 94° Oechsle on vines growing on soft blue slate in the prime, west-facing and hugely steep part of the vineyard called Kähl, and was fermented down to barely sweet levels of residual sugar (60 g/l). It offers an ample and complex nose made of candied lemon, lemongrass, ginger, pear, melon, and fine herbs. The wine is nicely playful on the creamy but still nicely zesty palate, and leaves a beautiful feel of mango and herbs in the long and suave finish. 2028-2048

2018er	Martin Müllen	Kröver Paradies Riesling Spätlese Trocken ***	07 19	92
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The 2018er Kröver Paradies Riesling Spätlese Trocken \*\*\* comes from an iron-rich sector in the prime, west-facing and hugely steep part of the vineyard called Kähl. It offers a rather ample nose made of poached pear, plum, fig, brown sugar, creamy elements, and smoke and slate. The wine proves rather ample yet also nicely structured on the palate, and leaves a superb feel of grapefruit, earthy spices, and spices in the long and intense finish. While flirting with 13% of alcohol, this wine remains remarkably elegant in the finish. 2023-2033

2018er	Martin Müllen	Riesling Trocken Revival	26 19	92
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The 2018er Riesling Trocken Revival comes from the prime, west-facing and hugely steep part of the vineyard called Kähl (90%) and Kirchlay (10%), and was fermented in traditional Fuder casks for 9 months before being bottled. It offers a nice refreshing nose made of grapefruit, mirabelle, kumquat, and fine herbal elements. The wine offers a nice playful feel of zesty fruits on the palate. The finish is animating, racy, and fresh. This is a gorgeous, not-fully dry-tasting Riesling. 2023-2033

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Auslese *	20 19	92
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The 2018er Trarbacher Hühnerberg Riesling Auslese was made from fruit with 20% botrytis harvested at a full 117° Oechsle, and was fermented down to noble-sweet levels of residual sugar (110 g/l). It offers a big and ample nose made of infused pear, grapefruit, a hint of licorice, and herbal elements, all wrapped into smoky slate. The wine is nicely complex on the not overly sweet palate, and leaves a slightly powerful feel of melon, herbs, minerals, and wet stone in the rich yet multi-layered finish. 2028-2058

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese Feinherb * 3te Terrassen	29 19	92
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The 2018er Trarbacher Hühnerberg Riesling Spätlese Feinherb \* 3te Terrassen was fermented down to off-dry levels of residual sugar (21 g/l). It offers a complex nose made of poached pear, fine herbs, and spices. The wine is still on the sweet and slightly rich side on the palate but makes up for this richness through superb elegance and finesse in the long finish. The after-taste is all about soft and creamy notes of pear, quince, melon, and ginger. 2023-2038

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Kabinett Trocken *	25 19	92
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The 2018er Trarbacher Hühnerberg Riesling Kabinett Trocken \* still proves on the backward side of things and does not offer much beyond some faint scents of smoke and almond from reduction at first. Then, gradually, some remarkably fresh scents of grapefruit, mango, white flowers, and fine spices join the party and add complexity. The wine is nicely long and playful in the remarkably racy finish. This beautiful dry Riesling reminds us more of 2015 than 2018, and is a huge success. 2023-2038

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese Trocken *	33 19	91+
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The 2018er Trarbacher Hühnerberg Riesling Spätlese Trocken \* was fermented and aged for 10 months without any sulfur added during the process before being bottled conventionally. It offers a ripe and ample but hugely complex nose made of pear, mirabelle, quince, yellow plum, licorice, ginger, and smoke. The wine is ripe and offers camphor and pear on the hugely smooth and soft palate. The finish is suave and ample. This is made for lovers of baroque-styled dry Riesling. 2023-2033

2018er	Martin Müllen	Trabener Würzgarten Riesling Kabinett Feinherb	05 19	91
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The 2018er Trabener Würzgarten Riesling Kabinett Feinherb comes from the prime Rickelsberg sector of the vineyard (classified as dark red on the old Prussian taxation maps), and was fermented down to off-dry levels of residual sugar (18 g/l). It offers a gorgeous nose made of pear, ginger, candied lemon, fine spices and herbs. The wine proves nicely playful and juicy on the palate, and leaves a mouth-watering and nicely zesty feel in the finish. A nice tartness adds freshness to the experience in the after-taste. 2023-2033



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2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Kabinett Feinherb	23 19	91
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The 2018er Trarbacher Hühnerberg Riesling Kabinett Feinherb was fermented down to fully off-dry levels of residual sugar (29 g/l). It offers a nice nose made of poached pear, fine herbs, and spices. The wine is soft and delicately ample on the palate, and leaves a slightly sweet feel in the long and complex finish. The after-taste is all about citrusy fruits, plum, fig, and some herbal elements. This slightly rounder expression of off-dry Riesling will need a few years to absorb its sweetness. 2023-2033

2018er	Martin Müllen	Kröver Letterlay Riesling Spätlese Feinherb	24 19	91
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The 2018er Kröver Letterlay Riesling Spätlese Feinherb comes from old un-grafted vines in the Leyen part of the vineyard, and was fermented down to fully off-dry levels of residual sugar (29 g/l). It offers a nice nose of poached pear, ginger, fine herbs, licorice, and smoky slate. The wine is on the sweet yet delicately zesty side on the palate, and leaves a slightly exotic feel of grapefruit, pear, plum, and apple in the long and juicy finish. The after-taste is more on the suave and round side. 2023-2033

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese	30 19	91
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The 2018er Trarbacher Hühnerberg Riesling Spätlese was made from fruit harvested at a massive 100° Oechsle, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a big nose of pear, melon, herbs, and spices. The wine proves not overly sweet on the nicely balanced palate, and leaves a nice feel of melon and spices in the soft yet powerful finish (the wine does have 10.5% of alcohol). The after-taste offers nice complex flavors of earthy spices, poached pear, and herbs. It has all the characteristic flavor profile and structure of a big but complex expression of off-dry Auslese. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

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## Weingut O. – Olaf Schneider

*(Traben-Trarbach – Middle Mosel)*

Olaf Schneider proves quite reflective on his 2018 vintage, also because it will be his last in the Ungsberg: "Over the last few years, it was more and more difficult to combine my hotel business and reacting with the required speed to the weather and vineyard requirements to produce quality wines. Things accelerated when Jakob Tennstedt showed interest to take over these steep vineyards [Note from the authors: we reviewed the first wine from Jakob Tennstedt, not from the Ungsberg, in the Mosel Fine Wines Issue No 46 of June 2019]. So instead of risking to getting frustrated at not being able to take the necessary steps in the vineyard for producing quality wines, I decided to lease them out to Jakob who has been doing a terrific job so far. I will continue to produce some wines, mostly Sekt in the future, but from purchased grapes. Regarding the 2018 vintage, let's not beat around the bush: It was too hot, too warm, and there was too little water. Fortunately, the Ungsberg is well provided with water and came through the summer comparatively unharmed. We harvested in the two first weeks of October, which is very early for me, but I was surprised by the ripeness of the grapes, their sugar content, and, ultimately, by the resulting alcohol levels. The style of my 2018 wines is therefore one of more presence than usual but I find that they still remain quite mineral and subtle."

The Estate was able to produce its basic collection of wines, composed of the Bikiniblick, the dry-tasting Ungsberg (still in cask) and a Kabinett. Olaf Schneider did not produce any sweet or noble-sweet wines: "There was simply not enough botrytis for such a wine."

The 2018 collection by Weingut O. is undoubtedly on the powerful and ripe side of things and will please lovers of ostentatious expressions of Mosel Riesling. The dry Ungsberg, while still in cask, is however quite promising and lovers of focused expression of Mosel Riesling should have an eye when it is going to be released, sometime next year. In the meantime, we cannot praise high enough the remarkable 2017er Ungsberg, which confirms our early high expectations and is easily among the finest dry Riesling of the vintage. It is with a sad eye that we witness the end of the adventure of Olaf Schneider in the raw and rather difficult Ungsberg. He put his heart into it and produced some remarkable wines over the years. We will now cherish the bottles we have in our cellars ... while looking forward to his Sekt projects!

<b>2017er</b>	<b>O.</b>	<b>Trarbacher Ungsberg Riesling</b>	<b>06 18</b>	<b>94</b>
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The 2017er Ungsberg, as it is referred to on the consumer label, is a legally dry Riesling (7 g/l of residual sugar) which comes mainly from the Estate's 100 year-old un-grafted vines. It was fermented in a mix of stainless steel and oak. The wine was left on its gross lees until August 2018, and was bottled in February 2019. It offers a stunning nose made of sage, minerals, pear, candied lemon, lemongrass, and fine spices. The wine is gorgeously delineated yet packed with flavors on the palate and leaves an amazingly long and multi-layered feel in the long finish. This wine amply confirms our high ratings from cask (see Issue No 43 – Oct 2018): What a great dry Riesling in the making! 2025-2037

<b>2018er</b>	<b>O.</b>	<b>Trarbacher Ungsberg Riesling</b>	<b>06 20</b>	<b>(90-93)</b>
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The 2018er Ungsberg, as it is referred to on the consumer label, is a dry to dry-tasting Riesling (with 9 g/l of residual sugar) which comes mainly from the Estate's 100 year-old un-grafted vines. It was fermented in a mix of stainless steel and oak. The wine is still on its gross lees and is earmarked to be bottled at the beginning of 2020 (hence the AP number). This cask sample offers a remarkably complex and elegant nose made of baked apple, aniseed herbs, whipped cream, fine spices, and herbal elements. The wine is beautifully smooth rather than bone-dry on the multi-layered palate and leaves a stunning feel of fresh fruits and spices in the long and engaging finish. The after-taste is delicately tickly, focused, and multi-layered. This is a hugely promising expression of off-dry Riesling in the making. 2023-2033

<b>2018er</b>	<b>O.</b>	<b>Trarbacher Ungsberg Riesling Kabinett</b>	<b>02 19</b>	<b>88</b>
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The 2018er Trarbacher Ungsberg Riesling Kabinett was harvested at 90° Oechsle, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a ripe nose made bitter lemon, camphor, herbs, and fine spices. The wine tastes more off-dry than fully sweet as a nice kick of acidity runs through the palate. The finish is direct, a tad squared but very satisfying. 2023-2033

<b>2018er</b>	<b>O.</b>	<b>Riesling Bikiniblick</b>	<b>01 19</b>	<b>85</b>
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The 2018er Riesling Bikiniblick is a legally dry wine (8 g/l of residual sugar) made from Estate holdings in the Trarbacher Ungsberg. It offers a rather ripe nose marked by camphor, pear, fig, dried earthy spices, and smoky elements. The wine is smooth and quite powerful on the herbal palate and leaves a hot feel reinforced by more camphor, sage, macerated pear, and herbs in the finish. The power drives the flavors in the after-taste. Now-2020

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



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## Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

Katharina Prüm is positively surprised at how elegant the 2018 vintage turned out to be: “The growing conditions were marked by heat and dryness, but without reaching the extremes experienced in 2003. However, it meant that flowering occurred very early and that we started our harvest at a record early date for our Estate, on September 19. Fortunately, the weather conditions were near perfect during the autumn, so we could carry out our harvest at our leisure, sometimes making a break for the grapes to gain more aromatic intensity. In the end, we only finished picking on October 20. These good conditions also allowed us to make some selections with highly-botrytized fruit. Given the summer, I was expecting our wines to be on the rich and exotic side. I was positively surprised that this is absolutely not the case: The wines have great inner elegance and are remarkably pure. The style of the different terroirs comes particularly well through in this vintage.”

The Estate was able to produce its usual portfolio of wines right up to BAs and TBAs (which ones is not yet finalized at this stage). It also brought its full portfolio of auction bottlings, including a Wehlener Sonnenuhr Auslese lange GK to this year’s VDP Trier Auction. In addition, it released its 2013er Graacher Himmelreich TBA via the same Auction. Finally, the Estate re-released a batch of 2011er Graacher Himmelreich Riesling Auslese.

The Estate produced a remarkable collection in 2018. The wines are somewhat bigger than in recent vintages. The Kabinett and Spätlese may have some Auslese character but, overall, the 2018 Joh. Jos. Prüm wines remain superbly elegant and multi-layered thanks to a discreet but very structuring acidity. The sweet spot of the collection clearly lies at Auslese and Auslese GK level. Also, the auction bottlings proved remarkably successful, whereby both the auction Spätlese and the auction Auslese lange GK both among the highlights in their respective category. The 2013er TBA is a monumental effort, which has this incredible finesse that the Joh. Jos. Prüm Estate can pack into its wines. We would not be surprised if this will eventually turn out to be a modern day classic, in a decade or two. Unsurprisingly, there is much to like at this fine address.

NB: The 2018er BAs and TBAs were not yet ready for tasting.

<b>2013er</b>	<b>Joh. Jos. Prüm</b>	<b>Graacher Himmelreich Riesling Trockenbeerenauslese lange GK</b>	<b>21 19</b>	<b>Auction</b>	<b>98+</b>
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The 2013er Graacher Himmelreich Riesling Trockenbeerenauslese lange GK come from fruit harvested at over 200° Oechsle, and was fermented and kept in tank until bottling in 2019 (hence the late AP number). The wine is still slightly under the spell of the sulfur but this blows away rather quickly to reveal a stunningly under-cooled and subtle nose of raisin, dried apricot, roasted pineapple, minty herbs, greengage, honeyed elements, almond cream, tea and fine spices. The wine lives from a superb sweet-zesty tension on the creamy but lively palate, and leaves an incredibly refreshing feel of minty elements and gooseberry in the long and beautifully focused and precise finish. While being made from highly botrytized fruit and great raisin driven liqueur, the wine remains seemingly light-footed and playful, and could even initially come out as a light and simple, which it is not. What a stunning success which could eventually reach perfection if it manages to blend its sweet and acidic components. This is a true showstopper! 2033-2063

<b>2018er</b>	<b>Joh. Jos. Prüm</b>	<b>Wehlener Sonnenuhr Riesling Auslese lange GK</b>	<b>20 19</b>	<b>Auction</b>	<b>98</b>
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The 2018er Wehlener Sonnenuhr Riesling Auslese lange GK (Auction) was made from partially botrytized fruit harvested at BA level, and was fermented down to fully noble-sweet levels of residual sugar. It initially proves very smoky and marked by residues from its spontaneous fermentation, before offering a stunning nose made of almond paste, apricot blossom, fig, pear, quince, lemongrass, and fine spices. The wine is gorgeously smooth yet incredibly focused on the palate, and leaves a completely irresistible feel of raisin, honeyed dried fruits, creamy almond, and fine spices in the long and lingering finish. This truly remarkable effort “only” needs two decades of patience for the sweetness to recede into the background and the complexity to emerge. 2038-2068

<b>2018er</b>	<b>Joh. Jos. Prüm</b>	<b>Wehlener Sonnenuhr Riesling Auslese GK</b>	<b>19 19</b>	<b>Auction</b>	<b>96</b>
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The 2018er Wehlener Sonnenuhr Riesling Auslese (Auction) was made with only a little bit of botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. It is still quite primary and almost non-saying at first, but offers with airing a stunningly elegant nose made of white peach, mango, coconut, almond, herbs, lemongrass, fine spices, and even floral elements. The wine is beautifully multi-layered on the suave and delicately almond-infused palate, and leaves a gorgeous feel of creaminess underpinned by some focused zesty acidity in the long and lingering finish. This classy effort is still on the sweet side at this stage but will prove remarkably irresistible after some extensive cellaring. 2033-2068

<b>2018er</b>	<b>Joh. Jos. Prüm</b>	<b>Wehlener Sonnenuhr Riesling Spätlese</b>	<b>17 19</b>	<b>Auction</b>	<b>96</b>
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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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese	18 19	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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese GK			95
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The 2018er Wehlener Sonnenuhr Riesling Auslese GK was made from shrivelled rather than botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose made of lemongrass, grapefruit zest, honeyed fig, fine spices, and herbal elements. This wine is still completely sweet and dominated by candy floss on the palate, but already hints at greatness to come in the incredibly juicy and suave finish. This great dessert wine has all the attributes of an Auslese lange GK and will prove irresistible at maturity. 2038-2068

2018er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Auslese GK			94
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The 2018er Graacher Himmelreich Riesling Auslese GK was made from shrivelled rather than botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. It offers a ripe but still rather backward nose made of honeyed fig, earthy spices, almond paste, and smoky elements. The wine proves gorgeously juicy and fruity on the still rather sweet palate, and leaves a superbly multi-layered feel of almond paste, fig, lemongrass, and spices. A touch of zest comes through in the after-taste and adds to the complex and layered sensation. This remarkably elegant wine only needs patience to absorb its sweetness and reveal its finesse. 2033-2058

2018er	Joh. Jos. Prüm	Zeltinger Sonnenuhr Riesling Auslese			94
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The 2018er Zeltinger Sonnenuhr Riesling Auslese offers a gorgeously complex nose made of white peach, melon, baked pineapple, coconut, cassis, and herbs. The wine is delicately vibrant and exotic in the creamy but superbly multi-layered palate, and proves juicy in the long and remarkably complex finish. A lingering feel of pure exotic fruits, almond cream, herbs, and smoky elements comes through in the after-taste. 2028-2048

2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese			93
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The 2018er Wehlener Sonnenuhr Riesling Auslese offers a nose of honeyed melon, lemongrass, apricot blossom, almond cream, and herbs. The wine is beautifully complex and subtle on the overall slightly round and ripe palate. A kick of zest adds structure to the finish of this Auslese GK styled wine. 2028-2053

2018er	Joh. Jos. Prüm	Zeltinger Sonnenuhr Riesling Auslese GK			92+
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The 2018er Zeltinger Sonnenuhr Riesling Auslese GK was made from shrivelled rather than botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. It offers an ample nose of almond paste, fig, melon, lemongrass, and herbs. The wine develops a beautifully creamy side on the multi-layered and still hugely sweet palate. The wine leaves a feel of candy floss, fig, and herbs in the long and round finish. This will need quite some time to absorb its sweetness. 2033-2058

2018er	Joh. Jos. Prüm	Bernkasteler Badstube Riesling Auslese			92
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The 2018er Bernkasteler Badstube Riesling Auslese offers an intense nose of white peach, melon, apricot, minerals, herbs, and spices. The wine is delicately juicy and playful on the apricot and melon-infused palate, and leaves a nice and playful feel in the long finish. The sweetness is already nicely integrated in the delicately zesty and structured finish. 2028-2048

2018er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Auslese			92
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The 2018er Graacher Himmelreich Riesling Auslese offers a ripe melon, apricot, herbs and fine spices. The wine proves delicately creamy and underpinned by some almond on the palate, and leaves a long and juicy feel in the grapefruit-driven zesty finish. A hint of melon supports the ripeness in the long and slightly ample after-taste. 2028-2048





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2018er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Spätlese	92
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The 2018er Graacher Himmelreich Riesling Spätlese offers a gorgeous nose made of passion fruit, melon, lemongrass, floral elements, and flint stone. The wine is nicely suave but also comparatively zesty on the palate, and leaves a juicy but ripe feel of apricot, melon, and herbs in the long and suave finish. The sweetness comes through in the after-taste which still needs to integrate. 2028-2048

2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Spätlese	92
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The 2018er Wehlener Sonnenuhr Riesling Spätlese is still slightly marked by reductive residues from its spontaneous fermentation and only gradually reveals its attractive scents of white melon, apricot blossom, herbs, and spices. The wine comes over as quite subtle on the creamy and suave palate, and develops more structure and cut as some zesty elements of grapefruit, fresh pineapple, and minty herbs come through in the slightly ample finish. This overall rather round expression of fruity-styled Riesling lives from its incredible complexity and subtlety. 2028-2048

2018er	Joh. Jos. Prüm	Bernkasteler Badstube Riesling Spätlese	91
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The 2018er Bernkasteler Badstube Riesling Spätlese offers a rather backward and delicate nose of melon, passion fruit, floral elements, whipped cream, and smoky elements. The wine comes over as suave and beautifully playful on the palate. While ripe, the wine remains complex and extremely subtle right into the long and suave finish. A touch of sweetness still needs to melt away in the refined and intense after-taste. 2028-2048

2018er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Kabinett	91
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The 2018er Graacher Himmelreich Riesling Kabinett offers an attractive nose of melon, apricot blossom, herbs, floral elements, and spices. The wine is nicely fruity and delicately juicy on the soft but delicately playful palate. It leaves a touch of grapefruit zest, apricot, and herbal elements in the long and creamy finish. The wine has the structure of a Spätlese but retains nicely playfulness in the finish. The sweetness is already nicely integrated. 2023-2033

2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Kabinett	91
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The 2018er Wehlener Sonnenuhr Riesling Kabinett offers a delicately creamy nose made of cassis, floral elements, apricot, and chalky minerals. The wine proves delicately tickly on the overall creamy and quite playful palate, and leaves a nice feel of passion fruit, melon, herbs, and a touch of cardamom in the long and superbly elegant finish. The sweetness is already nicely integrated. 2023-2033

2018er	Joh. Jos. Prüm	Zeltinger Sonnenuhr Riesling Spätlese	91
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese offers a gorgeous nose of melon, lemongrass, almond cream, caraway, and smoky elements. The wine has the delicately creamy presence of an Auslese on the playful and comparatively multi-layered palate, and leaves a nice feel of melon, earthy spices, and creamy elements. The after-taste is remarkably complex even if rather intense and creamy. 2028-2048

2018er	Joh. Jos. Prüm	Bernkasteler Badstube Riesling Kabinett	90
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The 2018er Bernkasteler Badstube Riesling Kabinett offers a nice nose made of melon, lemongrass, white peach, ripe apple, minerals, and fine spices. The wine proves on the ripe and earthy side on the light-weighted and round palate, and leaves a smooth and slightly creamy feel in the long finish. A hint of power underlines the overall very elegant finish (the wine does have 10% of alcohol). The sweetness is already nicely integrated. 2023-2033

## MATURE RIESLING COMMERCIALY AVAILABLE AT THE ESTATE

2011er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Auslese	17 12	91
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The 2011er Graacher Himmelreich Riesling Auslese AP 17 offers a rather intense nose made of lemon zest, petrol-infused elements, flint stone, and fine herbal elements. The wine is nicely playful and delicate on the still slightly sweet palate, and leaves a gorgeous feel of starfruit and melon in the long and layered finish. This slowly starts to open up and finish to absorb its rest of sweetness, and should be really fully there in a couple of years. 2023-2036

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

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## Wein-Erbhof Stein

(Bullay – Terrassenmosel)

Ulli Stein likes the openness and early appeal of his 2018 wines: "My customers love the vintage. It is open for business and quite easy to understand. 2018 was however far from an easy ride during the growing season. As everybody else, we also suffered from the dryness and the heat during the growing season. We started our harvest on September 14, as the sugar levels in the grapes were already quite high. Fortunately, the weather proved a dream during harvest, which allowed us to bring in some good quantities of wines until October 20, the last day of harvest. Alcohol levels are slightly higher than in recent vintages and acidity levels more moderate. But the consumers love the wines!"

The Estate was able to produce its full portfolio of wines except for a dry Kabinett: "The wine foreseen as dry Kabinett was, in the end, much more of a Spätlese type so we refrained from bottling it as Kabinett." The Estate is also about to release its 2017er Spätburgunder and Cabernet-Merlot bottlings, as well as its wine made along natural wines (the 2017er Riesling Trocken \*\*\*\* U3).

Ulli Stein's wines have more body than usual in 2018, but still retain great elegance and cut. In addition, they still remain comparatively true to the Prädikat indicated on the label. Lovers of the Hölle 1900 will find quite some presence but also finesse in its 2018 rendition. The success of Ulli Stein's 2018 collection should not make one oversee its gorgeous releases from the 2017 vintage. This includes the Riesling Trocken \*\*\* U1 (a wine made along natural lines), one of the finest of its kind. The 2017er Spätburgunder is one of the most elegant of the region and the Cabernet Sauvignon is simply gorgeously playful and animating.

<b>2018er</b>	<b>Stein</b>	<b>Alfer Hölle Riesling Spätlese 1900</b>	<b>15 19</b>	<b>92+</b>
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The 2018er Alfer Hölle 1900, as it is referred to on the consumer label, is an off-dry wine (with 14 g/l of residual sugar) made with grapes harvested at 95° Oechsle on vines planted in 1900 (hence the name) in a small east-facing parcel next to the original Alfer Hölle. It offers a rather ample but engaging nose made of pear, ginger, lemongrass, earthy spices, and lots of herbal elements. The wine is juicy and quite subtle on the palate but proves rather ample and big at this stage in the finish. There is quite some upside here, especially if the wine becomes more nuanced with age. 2023-2033

<b>2017er</b>	<b>Stein</b>	<b>Riesling Trocken *** U1</b>	<b>(No AP)</b>	<b>92</b>
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The 2017er Riesling Trocken \*\*\*, as it is referred to on the consumer label (the reference to U1 is left for the back label), with lot number 03 19 is a wine made along "natural" lines from fruit harvested in the Alfer Hölle. It was fermented and aged in traditional Fuder cask for 18 months without intervention before being bottled unfiltered and without any sulfur added. It offers a stunningly complex nose made of baked apple, ginger, lemongrass, herbs, and fine spices. The wine proves both fruity and mineral on the alluring and mouth-watering palate and leaves a gorgeous feel of almond, herbs, and smoke in the long finish. This wine made along "natural" principles is a huge success. Now-2023

<b>2018er</b>	<b>Stein</b>	<b>Alfer Hölle Riesling Trocken ***</b>	<b>13 19</b>	<b>90</b>
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The 2018er Alfer Hölle Riesling Trocken \*\*\* offers a broad nose made of pear, baked apple, ginger, herbs, and fine spices. The wine is nicely playful and subtle on the palate and leaves a beautifully airy feel in the long and mineral finish. 2023-2033

<b>2017er</b>	<b>Stein</b>	<b>Cabernet Sauvignon und Merlot Trocken</b>	<b>20 19</b>	<b>90</b>
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The 2017er Cabernet Sauvignon und Merlot Trocken is a blend of Cabernet Sauvignon (93%) and Merlot (7%) which was fermented and aged in barrique, of which two-third are new, for 22 months before being bottled unfiltered and with a low 30 mg/l of sulfur. It offers a gorgeously engaging nose made of cassis, prune, underbrush, and minty herbs. The wine proves nicely fresh and focused on the elegant palate, and leaves a remarkably element feel of cassis, tart mint, and some sweet spices in the long finish. The oak is beautifully integrated and only supports rather than dominates this lively red wine. 2021-2027

<b>2017er</b>	<b>Stein</b>	<b>Cabernet Sauvignon vom Berg</b>	<b>20 19</b>	<b>90</b>
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The 2017er Cabernet Sauvignon vom Berg is a Cabernet Sauvignon with a dash of Merlot (7%) which was fermented and aged in barrique, of which two-third are new, for 22 months before being bottled unfiltered and with a low 30 mg/l of sulfur. It offers a gorgeously engaging nose made of cassis, prune, underbrush, and minty herbs. The wine proves nicely fresh and focused on the elegant palate, and leaves a remarkably element feel of cassis, tart mint, and some sweet spices in the long finish. The oak is beautifully integrated and only supports rather than dominates this lively red wine. 2021-2027



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*(Bullay – Terrassenmosel)*

<b>2017er</b>	<b>Stein</b>	<b>Spätburgunder Trocken</b>	<b>23 18</b>	<b>90</b>
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The 2017er Spätburgunder Trocken, as it is referred to on the consumer label designed by Waechter, comes from over 30 year-old vines in the St. Aldegunder Himmelreich, and was fermented and aged in traditional Fuder cask for 11 months before being bottled unfiltered and with a low 30 mg/l of sulfur. It offers a beautiful nose made of strawberry, herbs, clove, minerals, and smoke. The wine is nicely playful and elegant on the palate, and leaves a gorgeously herbal and mineral feel in the long and fruit-driven finish. 2020-2028

<b>2018er</b>	<b>Stein</b>	<b>Spätburgunder Kabinett Trocken Red Light</b>	<b>22 19</b>	<b>90</b>
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The 2018er Spätburgunder Red Light, as it is referred to on the consumer label, comes from approx. 10 year-old vines in the St. Aldegunder Himmelreich, and was fermented and aged in traditional Fuder cask for 10 months before being bottled unfiltered and with a low 30 mg/l of added sulfur. It offers a beautiful nose of confectionery cherry, herbs, and spices. The wine is nicely playful and elegant playful on the palate, and leaves a gorgeous feel of cherry, spices, and mint in the engaging finish. This is an outstanding red wine in the making. 2021-2028

<b>2018er</b>	<b>Stein</b>	<b>Senheimer Vogteiberg Riesling Trocken *** Domwein</b>	<b>03 19</b>	<b>89</b>
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The 2018er Domwein, as it is referred on the consumer label, comes from the lesser-known Senheimer Vogteiberg vineyard which had belonged to the Domkirche until the secularization at the beginning of the 19th century (hence the name). It offers a rather herbal nose made of mirabelle, ginger, aniseed herbs, and spices. The wine proves smooth rather than bone-dry on the palate and leaves a juicy feel in the medium-long finish. 2023-2033

<b>2018er</b>	<b>Stein &amp; Lardot</b>	<b>Riesling Trocken Blauschiefer</b>	<b>05 19</b>	<b>89</b>
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The 2018er Riesling Trocken Blauschiefer AP 5 is an exclusive wine made for a Dutch importer from Estate holdings in the St. Aldegunder Himmelreich and Palmberg-Terrassen, and which was bottled without any sulfur added. It offers a gorgeous nose of white peach, whipped cream, some caramel and smoke. The wine is nicely open, playful and refined. It is superbly long and animating in the finish. This is a great dry Riesling with a refined added touch of complexity from the openness and hint of caramel. Now-2021+ (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

<b>2018er</b>	<b>Stein</b>	<b>St. Aldegunder Palmberg-Terrassen Riesling Feinherb *** Die Steinlaus</b>	<b>18 19</b>	<b>89</b>
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The 2018er St. Aldegunder Palmberg-Terrassen Riesling Feinherb \*\*\* Die Steinlaus comes from fruit harvested at a massive 102° Oechsle on old un-grafted vines, and was fermented down to off-dry levels of residual sugar (22 g/l). It offers a rather big nose made of pear, mirabelle, herbs and spices, as well as a hint of camphor. The wine is creamy and rather easy on the palate and leaves a suave and full-bodied feel in the still slightly sweet finish. 2023-2033

<b>2018er</b>	<b>Stein</b>	<b>St. Aldegunder Palmberg-Terrassen Riesling Trocken *** Die Steinlaus</b>	<b>17 19</b>	<b>89</b>
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The 2018er St. Aldegunder Palmberg-Terrassen Riesling Trocken \*\*\* Die Steinlaus comes from fruit harvested at a full 99° Oechsle on old un-grafted vines, and was fermented down to the upper limit to legal dry dryness. It proves still rather reduced and only gradually reveals some ripe scents of pear, cream, herbs, and licorice. The wine proves finely full-bodied on the palate and leaves a nice even if slightly assertive feel of spices and minerals in the long and suave finish. A touch of tartness comes through in the after-taste, which still needs to integrate. 2021-2028

<b>2017er</b>	<b>Stein</b>	<b>Riesling Trocken **** U3</b>	<b>(No AP)</b>	<b>88</b>
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The 2017er Riesling Trocken \*\*\*\*, as it is referred to on the consumer label (the reference to U3 is left for the back label), with the lot number 04 19 is a wine made along "natural" lines from fruit harvested in the Alfer Hölle. It was fermented and aged in traditional Fuder cask for 18 months without intervention before being bottled unfiltered and without any sulfur added. It offers a rather big nose made of mirabelle, pear, vanilla pod, violet, camphor, earthy spices, and herbs. The wine is on the powerful and smooth side on the quite ample and assertive palate, and leaves a long feel of floral and spicy elements in the slightly hot finish. We would opt to enjoy this over the next two years. Now-2021



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(Bullay – Terrassenmosel)

2018er	Stein	Riesling Trocken Blauschiefer	04 19	88
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The 2018er Riesling Trocken Blauschiefer AP 04 comes from Estate holdings in the St. Aldegunder Himmelreich and Palmberg-Terrassen. The wine offers a beautiful nose of pear, white peach, chalky minerals and a hint of whipped cream. It is superbly playful and light-footed on the palate and leaves a gorgeous feel of fruits and spices. The finish is mouth-watering, surprisingly zesty for 2018 and quite persistent. 2021-2028 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	Stein	Riesling Feinherb Blauschiefer	06 19	87
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The 2018er Riesling Feinherb Blauschiefer comes from Estate holdings in the St. Aldegunder Himmelreich and Palmberg-Terrassen and was fermented down to 14 g/l of residual sugar. It offers a delicate and ripe nose of pear, white peach, mirabelle and lemon peel. The wine is quite flowery and fruity on the tad smooth palate. A kick of acidity comes through in the surprising persistent finish. This will benefit from a few years of cellaring to integrate its residual sugar. 2021-2028 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	Stein	St. Aldegunder Himmelreich Riesling Kabinett Feinherb	11 19	87
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The 2018er St. Aldegunder Himmelreich Riesling Kabinett Feinherb comes from 75 year-old un-grafted vines and was fermented down to 18 g/l of residual sugar. It offers a rather ripe nose made of mirabelle, earthy spices, and some pear as well as some ginger elements. The wine proves easy and soft on the slightly light-bodied palate but makes up for this through nicely creamy and zesty elements in the finish. 2023-2033

2018er	Stein	Riesling Feinherb Weihwasser	12 19	85
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The 2018er Weihwasser, as it is referred to on the consumer label, is a tank-fermented off-dry Riesling (with 14 g/l of residual sugar) made with fruit purchased from befriended growers in St. Aldegund and Nehren. It offers a direct nose made of passion fruit, pear, herbs, and some strong earthy elements. The wine proves zesty and easy on the palate, and leaves a crisp and delicately tart feel in the rather short finish. Now-2023

2018er	Stein	Riesling Trocken Der Traubenflüsterer	(No AP)	85
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The 2018er Riesling Trocken Der Traubenflüsterer with lot number 02 19 comes from the pre-harvest from own vineyards and from grapes purchased from befriended growers in Nehren, Senheim and St. Aldegund. The wine is delicately ripe and appealing on the nose and proves nicely elegant and playful on the light-weighted palate. It rounds off by offering good freshness in the finish. This epitomizes the easy-drinking Estate wine. Now-2020 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	Stein	Rosé Trocken	01 19	85
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The 2018er Rosé Trocken is a tank-fermented wine made from purchased Spätburgunder (80%) from befriended growers in Nehren and Piesport and some own Cabernet Sauvignon and Merlot (20%). It proves still rather shy and reduced, and only hints at some subtle scents of cooked strawberry, fading roses, and violet as it gets more airing. The wine is crisp and direct on the palate and leaves a nicely mineral and floral feel in the slightly short finish. Now-2020

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



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## Weingut Wwe Dr. H. Thanisch – Erben Thanisch (Bernkastel-Kues – Middle Mosel)

Christina Thanisch, Sofia's daughter, has officially joined the Estate as of the 2018 vintage, and is really happy with the vintage's results: "Stylistically, 2018 is totally different from 2017. It turns out to be a very consumer friendly vintage, which brings a lot of joyful drinking fun, even at this early stage. We had a very hot and dry summer, with little rain. We therefore started our harvest early, on September 17, but it also proved one of the longest ever: We only finished it a month later! The weather during harvest proved beautiful which allowed us to take the time to do plenty of selections. The grapes were really superb, and showed good levels of ripeness and purity. But as we hardly defoliate our vines, the sugar levels were not very high, rarely exceeding 95° Oechsle, which is something which we particularly appreciate. Besides the general harvest we also selected the few botrytized grapes we could find in the Doctor, and eventually produced a BA at 158° Oechsle. All in all, I am really pleased with our 2018 collection."

The Estate was able to produce its regular portfolio of wines right up to a BA from its holdings in the Doktor (which may be sold via a future Auction). The line-up includes two GGs (Graben and Doctor), as well as a special cask of Doctor Spätlese which was sold via the Trier Auction last September. It added a new bottling to its portfolio, the Bernkastel-Kueser Riesling Alte Reben, a "village" wine made from 40-year old vines in prime sectors from the Kues part of the city.

The 2018 collection produced by Christina and Sofia Thanisch proves highly enjoyable, and the wines are already superbly approachable. This includes also the Doctor wines, which is something which rarely happens with the wines from this vineyard. This does not mean that they will not benefit from further aging, as our drinking windows clearly indicate, especially to integrate the residual sugar when they have some. The sweet spot of the collection clearly lie at the fruity-styled Spätlese and Auslese levels. But also the new Bernkastel-Kueser Riesling Alte Reben proves a hugely promising wine and underlines the potential of the Kueser hills. The collection is topped by a sublime Doctor BA, one of the greatest noble-sweet highlights from the vintage. Its only drawbacks are the quantities produced, a meager 80 liters. However, every effort should be done to get a bottle of this amazing sweet wine.

NB: The Bernkasteler Lay Riesling Spätlese was not yet ready for tasting.

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Beerenauslese	08 19	Auction?	98+
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The 2018er Berncasteler Doctor Riesling Beerenauslese, which is earmarked for a future Auction, was harvested at 158° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (248 g/l). It offers a mind-blowing and deeply complex nose of candied exotic fruits, honey, ginger cake, fig, plum, mirabelle and a hint of toffee as well as fresher scents including lime, tangerine, and minty herbs. The wine delivers the stunningly pure and intense flavors of a small TBA on the palate, including raisin, apricot, mango, honeyed fig, and almond cream as well as grapefruit, candy floss and candied guava. The finish is simply magnificent even if still, understandably, on the sweet side at this early stage. This little masterpiece of a juicy and fresh BA only now needs some cellaring to integrate its sweetness and develop its full complexity. It could then well be a candidate for noble-sweet perfection, especially if it manages to retain this stunning air of freshness. 2038-2098

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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Auslese	07 19		94+
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The 2018er Berncasteler Doctor Riesling Auslese was harvested at just below 100° Oechsle and was fermented down to fully sweet levels of residual sugar (95 g/l). It is still very primary and restrained on the nose, but makes up for this by revealing a deep and complex set of aromatics including grapefruit, lime, herbs, spices, fresh pineapple, smoke, and almond cream after some extensive airing. Gorgeously rich and ripe fruits are nicely wrapped into some layered and refreshing acidity on the intense and remarkably pure palate. Despite the underlying sense of sweetness, the wine proves still quite tight in the very long finish. As so often with Doctor wines, this Auslese offers huge upside potential. 2033-2058

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Spätlese	05 19		93
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The 2018er Berncasteler Doctor Riesling Spätlese AP 05 was harvested at just above 90° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It offers an attractive nose of almond cream, yellow peach, pear, white flowers, and some candied fruits. The wine is superbly juicy on the otherwise delicately creamy and smooth palate. The finish offers more grip and intensity, as well as some spices and zest. This sweet Auslese-styled wine only needs time, actually a lot of time, to integrate all its elements, but the underlying complexity is remarkable. 2033-2068



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Wwe Dr. H. Thanisch – Erben Thanisch (Bernkastel-Kues – Middle Mosel)

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Spätlese	17 19	(92-94)
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The 2018er Bernkasteler Badstube Riesling Spätlese was harvested at 91° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). This cask sample reveals a superbly fresh nose of minty herbs, grilled citrus, lime, fresh floral notes, and spices. The wine develops great presence on the palate and leaves the stunningly creamy feel of an Auslese in the delicately smooth finish packed with ripe fruits. This is a great Auslese-styled sweet wine in the making. 2033-2058

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Doctor Riesling Trocken GG	12 19	92
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The 2018er Bernkasteler Doctor Riesling Trocken GG is a legally dry wine (with 6 g/l of residual sugar). It delivers a beautifully restrained and refined nose of almond cream, smoke, aniseed herbs, pineapple, and spices. The wine really gains from airing. It starts on the delicate and light side on the palate before creamier flavors kick in and lead to an intense and focused finish. At no moment does one feel undue weight, despite the density of the experience. The after-taste is all about minerals, spices and zesty fruits. 2024-2033+

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Auslese	09 19	92
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The 2018er Bernkasteler Badstube Riesling Auslese was harvested at 93° Oechsle and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a superbly attractive and aromatically fresh nose of grapefruit, pineapple, aniseed herbs, incense, smoke, and a hint of melon. The wine is quite direct and driven by candied fruits on the palate but develops a sweeter side as flavors of ripe exotic fruits kick in. Some herbal elements add freshness to the delicately smooth and exotic finish. 2026-2048

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Doctor Riesling Kabinett	04 19	91
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The 2018er Bernkasteler Doctor Riesling Kabinett was harvested at approx. 88° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (58 g/l). It offers a superbly aromatic, open and refined nose of almond cream, vineyard peach, pear, and a hint of melon. The wine proves smooth and delicate on the palate, and leaves a gorgeously creamy feel enhanced by some juicy yellow fruits in the long yet smooth finish. 2024-2038

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Graben Riesling Trocken GG	11 19	90
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The 2018er Bernkasteler Graben Riesling Trocken GG is a legally dry wine (with 7 g/l of residual sugar). It offers a superbly aromatic nose of white mint, tangerine, pineapple, peach, lemon, and apple. Zesty acidity gives structure to the rather rich and opulent fruits on the palate. The finish is quite forceful and zesty, but also slightly powerful. This lean but quite intense expression of dry Riesling will need a couple of years to reach maturity. 2023-2028

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkastel-Kueser Riesling Alte Reben	10 19	90
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The 2018er Bernkastel-Kues Riesling Alte Reben comes from grapes harvested on 40 year-old vines in the Kueser part of the city, and was fermented down to just above legally dry levels of residual sugar (9.5 g/l). It offers a superbly refined and slightly floral nose of grapefruit, lime, fresh pineapple, and aniseed herbs, all wrapped into some nice smoky elements. The wine offers good grip and presence on the nicely juicy but also zesty and dynamic palate. It leaves a light feel of herbal and zest in the long, pure and dry-tasting finish. The after-taste is all about spices and minerals. This is a great success. 2022-2033

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Kabinett	14 19	89
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The 2018er Bernkasteler Badstube Riesling Kabinett was harvested early at approx. 86° Oechsle, and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers an already quite open nose of almond cream, canned yellow peach, grapefruit, apple, and smoke. The wine is nicely juicy and driven by ripe yellow fruits on the palate and leaves a feel of cream and ripeness in the long finish. 2024-2033

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Riesling	01 19	89
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The 2018er Riesling comes from grapes harvested in Kues and was fermented down to fully off-dry levels of residual sugar (35 g/l). It delivers a refreshing nose of freshly cut grapefruit, pineapple, lime, herbs, sage, smoke, and spices. The wine has the fruity presence of a Kabinett, packed into some creamy elements and spices, on the palate. The wine proves nicely structured and has a good underlying sense of freshness, even though the finish is currently on the smooth and fruity side. This will gain from a few years of bottle aging. 2024-2033





# Mosel Fine Wines

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## Weingut Wwe Dr. H. Thanisch – Erben Thanisch (Bernkastel-Kues – Middle Mosel)

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Kabinett Feinherb	03 19	88
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The 2018er Bernkasteler Badstube Riesling Kabinett Feinherb was fermented down to off-dry levels of residual sugar (23 g/l). It offers a rich and ripe nose of candied yellow fruits, almond cream, pineapple juice, laurel, tangerine, and a hint of melon. The wine proves quite creamy, juicy, and packed with fruits on the palate. Some creamy elements add a sense of smoothness to the wine right into the long and well-delineated finish. This off-dry Riesling simply needs a couple of years to integrate all its elements before true enjoyment. 2023-2033

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Riesling Trocken	13 19	88
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The 2018er Riesling Trocken comes mainly from vineyards in Kues, complemented by some in Bernkastel. It offers a nicely floral and zesty nose of lime, grapefruit, minty herbs, citrus, and smoke. The wine proves focused and light-bodied on the palate and leaves a comparatively lean but also slightly powerful feel in the long, bone-dry tasting and saline finish. A hint of tartness still needs to integrate in the after-taste, something which will have happened by sometime next year. 2020-2026

2018er	Wwe Dr. H. Thanisch-Erben Thanisch	Riesling Kabinett Feinherb	02 19	87
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The 2018er Kabinett Feinherb mainly comes from grapes harvested in Kues and was fermented down to off-dry levels of residual sugar (22 g/l). It offers a quite open nose of freshly cut pineapple, grapefruit, spices, orange zest, apple, and tangerine. The wine proves light-footed on the palate. A slightly creamy and sweet feel is nicely balanced out by some zesty acidity and herbal notes in the direct and barely off-dry tasting finish. Some tartness still needs to integrate in the after-taste, something which will have happened in a year or two. 2021-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

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## Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

Daniel Vollenweider finds much to like in his 2018 vintage, despite the difficulties in the summer: "The summer was very dry and we had very little rain. However, we were saved by a rainfall in early September. We started our harvest on September 21, focusing on bringing in grapes for our Kabinett wines, which we were able to do and with good quantities, before turning our attention to our Steffensberg and Goldgrube. We picked the fruit in our new vineyards in Trarbach in between, as they were still less ripe than in the other vineyards. We finished our harvest by mid-October, among others by picking our Schimbock. I like my 2018 vintage and not only because it brought me, at last, some good quantities. I remain surprised to see how the wines are fresh and playful, despite coming from a warm vintage."

The Estate produced a full range of wines right up to TBA. For the first time in years, it produced a Goldgrube Spätlese GK from a selection of ripe clean fruit. The good yields mean that there are healthy quantities behind the standard wines usually offered by the Estate. On top of its Riesling range, Daniel Vollenweider picked a Chardonnay and some Weissburgunder from holdings in Briedel in 2018, and plans to produce a Sekt from these grapes. It also released its 2017er Wolfer, Wolfer Goldgrube Aurum and Schimbock in September 2019.

Daniel Vollenweider managed to produce a gorgeous 2018 collection, which does reflect the warmth of the vintage but retains also good freshness and play. The Kabinett and the Spätlese bottlings are remarkably successful, especially also when one takes into account that there are some quantities behind each label. It will come to no surprise to anyone familiar with Vollenweider that the noble-sweet wines are complex, luscious and concentrated. However, the fact that the 2018 vintage is rather a success at this Estate should not diverge the attention of wine lovers from the stunning late-released 2017er bottlings. The 2017er Wolfer, Wolfer Goldgrube Aurum and Schimbock are each easily the best ever produced at this Estate and rank among the finest wines from the vintage.

*NB: The 2018er Wolfer, Wolfer Goldgrube, Wolfer Goldgrube Aurum, Schimbock, the two TBAs and the Sekt were not ready for tasting.*

<b>2018er</b>	<b>Vollenweider</b>	<b>Wolfer Goldgrube Riesling Beerenauslese</b>	<b>05 19</b>	<b>97+</b>
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The 2018er Wolfer Goldgrube Riesling Beerenauslese was harvested at a whopping 180° Oechsle, i.e. technically easily at TBA level and was fermented to fully noble-sweet levels of residual sugar. A whiff of volatile acidity gives way to gorgeously exotic scents of coconut, chalky minerals, dried fruits, honey and earthy spices. The wine is cloyingly sweet and oily at this stage but the finesse in the finish is already incredibly multi-layered and complex. This will develop positively but will test the patience. 2038-2118

<b>2017er</b>	<b>Vollenweider</b>	<b>Schimbock</b>	<b>14 19</b>	<b>95</b>
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The 2017er Schimbock is a legally dry wine (with 5 g/l of residual sugar) made from Riesling grapes harvested in a similarly-named sector of the Trabener Würzgarten situated in the continuation of the Wolfer Goldgrube. It did go through an extensive (3.5 days) pre-fermentation cold soak and was fermented and aged for 12 months and will only be commercially released in autumn 2019. It offers a gorgeous nose made of pear, grapefruit zest and fine spices. The wine is beautifully airy and elegant on the palate thanks to a low 12% alcohol and leaves an amazingly spicy feel in the long and lingering finish. This is a truly amazing wine which combines ripe spiciness with freshness and finesse. 2022-2037

<b>2018er</b>	<b>Vollenweider</b>	<b>Wolfer Goldgrube Riesling Auslese GK</b>	<b>04 19</b>	<b>95</b>
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The 2018er Wolfer Goldgrube Riesling Auslese GK comes from mostly botrytized grapes harvested at 130° Oechsle through the harvest, and was fermented down to fully noble-sweet levels of residual sugar. It offers a rather engaging nose made of passion fruit puree, bitter-grapefruit, lemongrass, melon and chalky minerals. The wine proves gorgeously unctuous on the palate, where melon interplays with passion fruit, herbs and fine spices as well as dried fruits in the long and suave finish. 2033-2068

<b>2017er</b>	<b>Vollenweider</b>	<b>Wolfer Goldgrube Riesling Aurum</b>	<b>10 18</b>	<b>94</b>
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The 2017er Wolfer Goldgrube Riesling Aurum is a legally dry wine (with 7 g/l of residual sugar) made from a selection of the golden berries picked in the oldest parcel of un-grafted vines in the vineyard. It was left on its fine lees for 12 months and will be released commercially in autumn 2019. It offers an attractive nose made of quince, greengage, aniseed herbs, creamy elements and refined spices. The wine is rather full-bodied but remains hugely playful and tactile on the fruity and mineral palate, and leaves a long feel of herbs and fine spices. Despite the intensity, the wine remains incredibly airy and elegant. 2024-2037



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

<b>2017er</b>	<b>Vollenweider</b>	<b>Wolfer Riesling</b>	<b>15 19</b>	<b>93</b>
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This 2017er Wolfer Riesling is an off-dry wine (with 11 g/l of residual sugar) made from holdings in the Wolfer Goldgrube which was left on its fine lees for 18 months before being bottled (hence the late AP number). It offers a rather backward nose made of lemongrass, pear, aniseed herbs and fine spices. The wine is still rather firm on the palate but already shows its upcoming balance in the beautifully focused and dry-tasting finish. The after-taste is airy and elegant. 2023-2038

<b>2018er</b>	<b>Vollenweider</b>	<b>Wolfer Goldgrube Riesling Spätlese</b>	<b>02 19</b>	<b>93</b>
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The 2018er Wolfer Goldgrube Riesling Spätlese was harvested at a full 96° Oechsle on old un-grafted vines in the Portz, Gelbe Weide, and Reiler sectors of the vineyard, and was fermented down to sweet levels of residual sugar (86 g/l). It offers a beautiful nose made of melon, starfruit, minty herbs, lemongrass and delicately creamy and smoky elements. The wine has the suave creaminess of a light Auslese on the rather pure and elegant palate. It leaves one with a delicately tickly feel of fresh fruits and aniseed herbs in the lingering finish. 2028-2048

<b>2018er</b>	<b>Vollenweider</b>	<b>Kröver Steffensberg Riesling</b>	<b>08 19</b>	<b>92</b>
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The 2018er Kröver Steffensberg Riesling is a dry-tasting wine (with 9 g/l of residual sugar) made from 40 year-old vines. It offers a ripe nose made of pear, quince, starfruit, ginger, sage and smoke. The wine is rather intense, deep and forceful on the palate and leaves an assertive but rather complex feel of spices and herbs in the long and lingering finish. Passion fruit adds a touch of freshness to the suave after-taste. 2023-2038

<b>2018er</b>	<b>Vollenweider</b>	<b>Wolfer Goldgrube Riesling Kabinett</b>	<b>01 19</b>	<b>92</b>
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The 2018er Wolfer Goldgrube Riesling Kabinett was harvested at 85° Oechsle in the Jon sector and was fermented down to fruity-styled levels of residual sugar (54 g/l). It offers a rather ample nose made of lemon, white flowers, smoke and whipped cream. The wine has a rather soft feel on the palate but proves fresher in the finish as some notes of bitter lemon make for an attractive after-taste. 2024-2038

<b>2018er</b>	<b>Vollenweider</b>	<b>Wolfer Goldgrube Riesling Spätlese GK</b>	<b>03 19</b>	<b>92</b>
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The 2018er Wolfer Goldgrube Riesling Spätlese was harvested at 98° Oechsle on the oldest vines in the Portz sector and was fermented down to sweet levels of residual sugar (92 g/l). The wine proves still somewhat reduced and only gradually reveals some elegant notes of melon, herbs, bitter-grapefruit, lemongrass and creamy elements. The wine is delicately juicy yet ample on the palate and leaves a slightly ripe but very pure feel of herbs and cream. 2028-2048

<b>2018er</b>	<b>Vollenweider</b>	<b>Kröver Steffensberg Riesling Spätlese</b>	<b>06 19</b>	<b>90</b>
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The 2018er Kröver Steffensberg Riesling Spätlese was harvested at 95° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It offers a ripe and round nose of melon, herbs and fine spices. The wine proves rather soft and delicately playful on the light-footed palate and leaves a direct feel of melon in the medium-long finish. 2028-2048

<b>2018er</b>	<b>Vollenweider</b>	<b>Riesling Felsenfest</b>	<b>07 19</b>	<b>89</b>
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The 2018er Riesling Felsenfest is a dry-tasting wine (with 9 g/l of residual sugar) made from the different holdings in the Trarbacher Schlossberg. It offers a delicately ample nose of pear, quince, starfruit, herbs and fine spices. The wine proves quite open for business already at this early stage and unloads great flavors of passion fruit, aniseed herbs and fine spices. Great zesty flavors add to the gorgeously drinking side of this completely dry-tasting wine. Now-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2018 Mosel Vintage – More Recommended Wines ( Part III )

This section includes noteworthy wines tasted over the last few months. We also include wines from older vintages when these had not been presented to us yet or are still available at the Estate.

### Bergretting (Der Klitzekleine Ring)

Jan-Philipp Bleeke

Richard Böcking

Breit

Peter Burens

Falkenstein (Complement)

Tobias Feiden

Dr. Frey

Geltz-Zilliken (Complement)

Grans-Fassian

Fritz Haag (Complement)

Hain

Markus Heeb

Heinrich (Complement)

von Hövel (Complement)

Karthäuserhof (Complement)

Keller (Complement)

Kilburg

Jan Matthias Klein

Gebrüder Knebel

Philip Lardot (Complement)

Peter Lauer (Complement)

Lehnert-Veit

Schloss Lieser (Complement)

Carl Loewen (Complement)

Gebrüder Ludwig (Complement)

Madame Flöck

Maximin Grünhaus (Complement)

Meierer

C. von Nell-Breuning

von Othegraven (Complement)

Pandamonium

Philipps-Eckstein (Complement)

S.A. Prüm (Complement)

Quint

Julien Renard

Rinke

Schloss Saarstein (Complement)

Willi Schaefer (Complement)

Richard Scheid

Selbach-Oster (Complement)

Sorentberg

Staffelter-Hof (Complement)

Günther Steinmetz (Complement)

Steinmetz und Gerlach (Complement)

Steinmetz und Hermann (Complement)

Stoffel

Wwe Dr. H. Thanisch – Müller-Burggraef (Complement)

K.J. Thul

Julius Treis

Trös-Heimes (Complement)

Vereinigte Hospitien

Dr. Wagner (Complement)

Wegeler

Nik Weis – St. Urbans-Hof (Complement)

Weiser-Künstler (Complement)

Weller-Lehnert

Willems-Willems

zur Römerkeller

Traben-Trarbach

Piesport

Traben-Trarbach

Piesport

Saarburg

Niedermendig

Winningen

Kanzem

Saarburg

Trittenheim

Brauneberg

Piesport

Traben-Trarbach

Zeltingen

Oberemmel

Eitelsbach

Flörsheim-Dalsheim

Wintrich

Kröv

Winningen

Bullay

Ayl

Piesport

Lieser

Leiwien

Thörnich

Winningen

Mertesdorf

Kesten

Kasel

Kanzem

Kröv

Zeltingen

Wehlen

Wintrich

Winningen

Mertesdorf

Serrig

Graach

Zell-Merl

Zeltingen

Reil

Kröv

Brauneberg

Brauneberg / Gondorf

Brauneberg / Erden

Leiwien

Bernkastel-Kues

Thörnich

Reil

Reil

Trier

Saarburg

Bernkastel-Kues

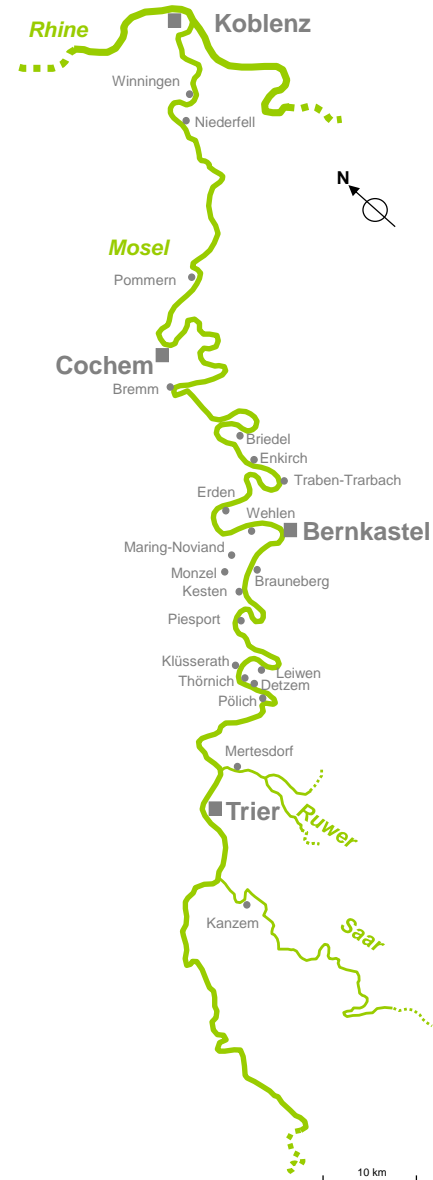
Leiwien

Traben-Trarbach

Piesport

Oberemmel

Maring-Noviant





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Bergrettung ( Der Klitzekleine Ring )

(Traben-Trarbach – Middle Mosel)

2018er	Bergrettung (Der klitzekleine Ring)	Riesling Trocken	11 19	89
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This 2018er Riesling Trocken comes from a south-east facing parcel rescued in the upper part of the Kröver Steffensberg, just next to the Wolfer Goldgrube made famous by Daniel Vollenweider, and from another parcel rescued in the Kröver Kirchlay. It proves still rather backward and only gradually reveals a delicately ample and ripe nose made of passion fruit, pear, mirabelle, ginger, lemongrass and fine spices. The wine is smooth, playful and nicely juicy on the ripe and delicately zesty palate. Some camphor, pear and spices underline the ripeness in the medium-long finish. Despite the ripeness, this wine remains beautifully balanced and elegant. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Jan-Philipp Bleeke Winemaking

(Piesport – Middle Mosel)

Jan-Philipp Bleeke was not born into a winemaking family but from Westphalia, in northern Germany. After marketing studies, he fell in love with wine while jobbing as a student in a wine shop. He eventually ended up in the Mosel, where he did an apprenticeship in the cellars of the Wwe Dr. H. Thanisch – Erben Müller-Burggraef. He worked for a while at Villa Huesgen (Traben-Trarbach) before joining the Staffelter-Hof in Kröv in 2019. In parallel, he started to produce his own wines following traditional principles, i.e. farmed organically (but without certification so far), crushed in the vineyard and pressed very slowly, fermented spontaneously and aged extensively before being bottled. While the operation has been tiny so far small (no more than a few hundred bottles per vintage), Jan-Philipp took on more vineyards in 2019, from which he plans to produce some Riesling and Spätburgunder. The wines by Jan-Philipp Bleeke will particularly appeal to lovers of elegant and playful expressions of dry and off-dry Mosel Riesling based on moderate alcohol levels.

2015er	Jan-Philipp Bleeke	Burger Hahnenschrittchen Riesling Spätlese Trocken 23/7	03 17	92
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The 2015er Riesling 23/7, as it is referred to on the consumer label, is a bone-dry wine fermented spontaneously and aged in a stainless steel for 23 months before being bottled and being matured in the bottle for a further 7 months before being released commercially (hence the late AP number and the 23/7 name). The wine is fully in its closed phase and is driven by scents of wet stone, minerals, herbs and residual scents from its spontaneous fermentation on the nose. It proves nicely juicy on the smooth palate and leaves a vivid and precise feel of minty herbs and minerals enhanced by pear and candied grapefruit zest in the long and nicely tart finish. This will develop into a beautiful and playful expression of dry Riesling at maturity. 2023-2035

2017er	Jan-Philipp Bleeke	Kröver Letterlay Riesling Kabinett Feinherb	01 18	91
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The 2017er Riesling Kabinett Feinherb, as it is referred to on the consumer label, is an off-dry wine (with 20 g/l of residual sugar) which was fermented spontaneously and aged in a stainless steel. It offers a still slightly reduced nose made of herbs, vague scents of pear, some earthy spices and a delicate touch of smoke and whipped cream. The wine proves beautifully playful on the juicy and smooth palate, and leaves a slightly earthy feel in the otherwise nicely mineral, herbal and fruity finish. A gorgeously ripe sense of subtle tartness, mint and citrusy zest runs through the after-taste. This gorgeously light-footed off-dry Riesling only needs a few years to fully shine! 2022-2032

2018er	Jan-Philipp Bleeke	Riesling Trocken Turning Piece	01 19	91
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The 2018er Riesling Trocken und Leise Turning Piece, as it is referred to on the consumer label (Turning Piece being a wordplay on Wendelstück), is a bone-dry Riesling (with 3 g/l of residual sugar) which was fermented spontaneously and partially aged in a half-Fuder cask with fruit harvested in the lesser-known Burger Wendelstück. It offers a hugely aromatic nose made of lemongrass, mirabelle, yellow plum, brown sugar, delicate elements of cream and pungent smoke. The wine is firm and precise on the smooth and quite tart palate and leaves a nice and engaging feel of pear, earthy spices, camphor and chalky minerals in the light-footed and playful finish. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Richard Böcking

*(Traben-Trarbach – Middle Mosel)*

<b>2018er</b>	<b>Richard Böcking</b>	<b>Trarbacher Schlossberg Riesling</b>	<b>06 19</b>	<b>91</b>
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This 2018er Trarbacher Schlossberg Riesling was fermented down to off-dry levels of residual (15 g/l). It offers a beautiful nose of lemongrass, passion fruit, grapefruit puree, candied lemon, white peach, and dried herbs. The wine is delicately fruity yet very engaging on the juicy yet tart palate and leaves a delicately smooth feel in the racy and engaging finish. Zesty and tart flavors in the after-taste add to the pleasure of drinking this beautiful yet assertive off-dry Riesling, which will however need a couple of years to reach its best level. 2023-2033

<b>2018er</b>	<b>Richard Böcking</b>	<b>Trarbacher Burgberg Riesling Kabinett</b>	<b>04 19</b>	<b>90</b>
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This 2018er Trarbacher Burgberg Riesling Kabinett was harvested at 85° Oechsle, and fermented down to sweet level of residual sugar (77 g/l). The wine proves still rather backward and not very expressive as only vague scents of minerals, Provence herbs and mirabelle emerge from the glass. It proves slightly sweet and direct on the otherwise juicy palate and leaves a nice feel of citrusy fruits, pear, apricot and minerals in the long finish. This Kabinett has all the attributes of a light Spätlese and should, as such, offer much pleasure in a few years. 2026-2038

<b>2018er</b>	<b>Richard Böcking</b>	<b>Riesling Devon</b>	<b>03 19</b>	<b>88</b>
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This 2018er Riesling Devon comes from grapes harvested early in Estate's holdings in the Trarbacher Burgberg, Schlossberg and Ungsberg, and was fermented to legally dry levels of residual sugar (7.5 g/l). It offers an attractive nose made of gooseberry, lemongrass, pear, mirabelle, laurel, caraway and smoky elements. The wine is nicely firm on the mineral and tart palate and leaves a deliciously dry-tasting rather than bone-dry feel in the very engaging finish. This is a beautiful dry Riesling to enjoy over the coming decade. Now-2028

<b>2018er</b>	<b>Richard Böcking</b>	<b>Trarbacher Ungsberg Riesling</b>	<b>07 19</b>	<b>88</b>
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This 2018er Trarbacher Ungsberg Riesling was fermented down to bone-dry levels of residual sugar (3 g/l). It offers a surprisingly aromatic nose of yellow peach fruit gum, melon, chalky minerals, Provence herbs and fine spices. The wine is nicely fruity on the tart and powerful palate. Some creamy elements add roundness and presence in the finish. The after-taste is however on the hot side, which makes us recommend to enjoy this big expression of bone-dry Riesling in the early parts of its life. 2020-2023

<b>2018er</b>	<b>Richard Böcking</b>	<b>Trarbacher Burgberg Riesling</b>	<b>05 19</b>	<b>87</b>
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This 2018er Trarbacher Burgberg Riesling was fermented down to bone-dry levels of residual sugar (3 g/l). It proves still remarkably backward and only reveals some discreet and rather non-saying scents of minerals and herbs. The wine is almost bitter and sharp on the palate and it is only in the finish that a touch of mirabelle brings a hint of fruity charm to this austere expression of dry Riesling. The after-taste is however unfortunately somewhat on the hot side (the wine does have 13.5% of alcohol), which make us recommend to enjoy this wine in the early part of its life. 2021-2023

<b>2018er</b>	<b>Richard Böcking</b>	<b>Riesling Böcking</b>	<b>02 19</b>	<b>86</b>
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This 2018er Riesling Böcking comes from Estate holdings in the Trarbacher Taubenhau, and was fermented down to off-dry levels of residual sugar (20 g/l). It offers an enjoyable nose made of white peach, lemongrass, herbs and spices. The wine is nicely zesty and delicately playful on the light-footed palate. It leaves one with a nicely juicy feel in the crisp and direct finish. Delicately fruity elements underline the light off-dry side of this overall very enjoyable wine. Now-2023

<b>2018er</b>	<b>Richard Böcking</b>	<b>Spätburgunder Trocken Rosé Böcking</b>	<b>01 19</b>	<b>86</b>
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This 2018er Rosé Böcking, as it is referred to on the consumer label, comes from Estate holdings in the Trarbacher Taubenhau and Schlossberg. It offers an engaging nose of strawberry, mint, herbs and floral elements. The wine is delicately smooth rather than bone-dry on the palate and leaves a fruity and moderately zesty feel in the direct and easy finish. This Rosé is best enjoyed in its youth, on its primary fruit. Now-2020

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Breit

(Piesport – Middle Mosel)

<b>2015er</b>	<b>Breit</b>	<b>Piesporter Goldtröpfchen Riesling Auslese *** Selektion Elisabeth</b>	<b>03 16</b>	<b>91+</b>
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The 2015er Selektion Elisabeth, as it is referred to on the main part of the label (the reference to the vineyard and Prädikat are left for the side of the label), was made in honor of the birth of the daughter of the house from a selection of ripe and botrytized grapes harvested at 115° Oechsle throughout the vineyard, and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a rather exotic nose more akin of a BA than an Auslese as scents of baked pineapple, dried fig and date, honey, almond paste and apricot puree, all wrapped into a whiff of volatile acidity, emerge from the glass. An Eiswein-styled acidity dominates the flavors on the palate at this stage and gives a mouthwatering structure to the sweet and honeyed finish. The after-taste is all about slightly big flavors of apricot, honey, fig, date, almond and tea. This dessert wine is still very much in its closed phase and will certainly need more than a few years to come together. It should then offer much pleasure as a hearty expression of "Eiswein-BA." 2025-2045

<b>2015er</b>	<b>Breit</b>	<b>Piesporter Goldtröpfchen Riesling GG</b>	<b>06 17</b>	<b>91</b>
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The 2015er Piesporter Goldtröpfchen GG, as it is referred to on consumer label, is a bone-dry wine (with less than 4 g/l of residual sugar) which comes from the almost west-facing and steep Kähl part of the vineyard, and which was aged on its fine lees for over a year before being bottled (hence the late AP number). It proves rather closed at this stage and only offers shy scents of wet stone, a hint of petrol, grapefruit juice, fine aniseed herbs and spices. The wine is beautifully racy and focused on the palate, where a fresher and livelier side already hints at the beautiful wine waiting to emerge at maturity, which will happen sometime in the coming years. 2022-2030

<b>2018er</b>	<b>Breit</b>	<b>Piesporter Goldtröpfchen Riesling Spätlese</b>	<b>09 19</b>	<b>90</b>
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The 2018er Goldtröpfchen Spätlese, as it is referred to on consumer label, was harvested at a full 96° Oechsle high up the hill in the central part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a hugely aromatic, broad and slightly ripe nose made of pear puree, fig, greengage, brown sugar and smoky elements. The sweetness dominates the underlining flavors of melon and herbs on the smooth palate but gives way to a touch of zesty lemongrass and citric-styled acidity in the long, broad and creamy finish. Apricot and whipped cream come through in the after-taste. The low acidity paired with the high levels of residual sugar makes this wine behave like a full-on (even if quite enjoyable!) Auslese rather than a playful Spätlese. The after-taste is nicely direct, juicy and satisfying. 2028-2048

<b>2018er</b>	<b>Breit</b>	<b>Riesling Feinherb Alte Reben "1968"</b>	<b>06 19</b>	<b>90</b>
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The 2018er Riesling Feinherb Alte Reben comes from vines planted in 1968 (hence the name) in the steep, east-facing sector of the Piesporter Treppchen situated downriver from the village (known locally as Beet), and was fermented down to off-dry levels of residual sugar (21 g/l). It offers an attractive even if still slightly backward nose made of pear jam, melon, ginger, fine spices, a hint of camphor, and some smoky slate. The wine is driven by pungent flavors of pear, lemon zest and, above all, Provence herbs on the remarkably zesty and focused palate. It leaves one with a ripe but still mouthwatering feel in the long and engaging finish. Only the ripeness and the touch of camphor running through the back spine of this hearty, barely off-dry tasting Riesling kept our rating down at this stage. 2023-2038

<b>2018er</b>	<b>Breit</b>	<b>Piesporter Goldtröpfchen Riesling Spätlese Trocken</b>	<b>04 19</b>	<b>89</b>
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The 2018er Goldtröpfchen Trocken, as it is referred to on consumer label, comes from the almost west-facing and steep Kähl part of the vineyard. It offers a rather ample but engaging nose made of lemongrass, pear, melon, fig, licorice, Provence herbs and a hint of camphor. The wine offers some satisfying creamy over-ripe fruits and earthy spices on the smooth rather than bone-dry palate, and leaves a nice feel of camphor and pear pepped up by some juicy flavors of lemon and grapefruit zest. The after-taste is persistent and becomes ever more powerful with airing. This big and hearty expression of dry Riesling is already nicely present and will offer much pleasure over the coming years. Now-2023

<b>2018er</b>	<b>Breit</b>	<b>Piesporter Goldtröpfchen Riesling Spätlese Feinherb</b>	<b>16 19</b>	<b>88</b>
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The 2018er Goldtröpfchen Feinherb, as it is referred to on consumer label, comes from the almost west-facing and steep Kähl part of the vineyard, and was fermented and aged on its lees for 10 months down to off-dry levels of residual sugar (18 g/l). It offers a rather ample nose made of pungent herbal elements, quince, greengage, mirabelle, camphor and smoke. The wine is on the smooth and broad side on the palate and leaves a rather engaging feel of fine spices and a tail of sweetness in the long and intense finish. This bigger expression of off-dry Riesling needs a few years of bottle aging in order to absorb the sweetness and develop more precision. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Peter Burens

(Saarburg – Saar)

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

2018er	Peter Burens	Saarburger Auf Schonfels Riesling Trocken Alte Reben Unfiltriert	(No AP)	92
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The 2018er Saar Riesling Trocken Alte Reben Unfiltriert, as it is referred to on the consumer label (the reference to the vineyard is left for the back label), comes from the privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs and was bottled unfiltered. It proves still remarkably backward and only gradually reveals a lees-infused nose made of bitter lemon, mirabelle, dried herbs and fine spices. The wine is nicely balanced and elegant on the palate and leaves an intense yet superbly mouth-watering and elegant feel of bitter lemon, herbs and spices in the long finish. This gains significantly from extensive airing as it expands aromatically. This is a major success and a must-buy, especially for wine lovers partial to finesse and elegance. 2021-2033

2018er	Peter Burens	Saarburger Auf Schonfels Riesling Trocken Alte Reben Filtriert	02 19	91
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The 2018er Auf Schonfels Riesling Trocken Alte Reben Filtriert, as it is referred to on the consumer label, comes from the privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs. It is still marked by residual scents from its spontaneous fermentation and only delivers discreet elements of smoke, dried herbs and spices on the nose. The wine proves nicely juicy and full of grip on the dry-tasting yet focused palate, and leaves a rather impressive even if raw feel of herbs and spices in the long finish. The after-taste is persistent and comparatively complex. This serious yet nicely racy dry Riesling develops the cut and precision often found in the wines of Falkenstein and Stefan Müller. 2023-2033

2018er	Peter Burens	Saarburger Auf Schonfels Riesling Spätlese Alte Reben	04 19	91
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The 2018er Auf Schonfels Riesling Spätlese Alte Reben, as it is referred to on the consumer label, was made from fruit harvested at 94° Oechsle in this privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs, and was fermented down to sweet levels of residual sugar (70 g/l). It offers a nice nose made of white peach, grapefruit, flowers and above all slate and smoke. A good kick of zesty acidity and fresh fruits makes the wine nicely delineated on the palate. More bitter-sweet fruits come through in the finish. It is only in the after-taste of this nicely focused and delineated Spätlese that a touch of fruity and apricot-infused sweetness comes through. This proves remarkably zesty and not only by 2018 standards. 2028-2043

2018er	Peter Burens	Saarburger Auf Schonfels Riesling Kabinett Feinherb Alte Reben	03 19	91
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The 2018er Auf Schonfels Riesling Kabinett Feinherb Alte Reben, as it is referred to on the consumer label, was made from fruit harvested at a remarkably low 78° Oechsle in this privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs. It was fermented down to off-dry levels of residual sugar (28 g/l). The wine still proves quite backward and only gradually reveals some scents of white peach, pear, grapefruit sorbet, aniseed herbs, smoke and spices. The wine is nicely playful but also seemingly direct on the fruity yet zesty palate. The finish is sharp and tart, and makes one go for more. This remarkably racy expression of off-dry Kabinett will need a few years to settle down. It should then prove quite enjoyable! 2023-2033

2018er	Peter Burens	Grauburgunder Muschelkalk	05 19	84
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The 2018er Grauburgunder Muschelkalk is a tank-fermented dry wine from holdings on limestone in the village of Fellerich, which is situated in the Obermosel and was fermented down to just above legally dry levels of residual sugar (9 g/l). It offers a very enjoyable and directly fruity nose made of litchi, rose water, smoke and dried herbs as well as a hint of cream. The wine tastes sweeter at this stage than the 9 g/l on the creamy and round palate. It leaves a slightly ample and hot feel of herbs, pear, rose water and smoke in the otherwise satisfying finish. Now-2020

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

## Weingut Markus Busch

(Pünderich – Middle Mosel)

Markus Busch has been running his small family Estate with 4 ha spread over the different hills in Pünderich since 2005. The Estate produces Riesling but also some red wines, including from new disease-resistant grape varieties. Fermentations for white wines occur in stainless steel. NB: The Estate has been certified organic along ECOVIN guidelines since 2015.

2018er	Markus Busch	Riesling Pet Nat	(No AP)	87
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The 2018er Riesling “Pet Nat” with Lot Number L1/19 was made with fruit harvested in the flatter parts of the Pündericher Marienburg vineyard, and was bottled when the wine reached 19 g/l of residual sugar and came on the market with its yeasts. This delicately orange and subtly hazy wine offers an ample but satisfying nose made hay, tangerine, bitter almond, cardamom, pear tart, and some earthy spices. The wine comes over as round and only lightly fizzy on the palate, and leaves a big feel of earthy spices and pear puree in the direct and not fully dry-tasting finish. Now-2023

N.V.	Markus Busch	Pündericher Marienburg Riesling Trocken Barrique	09 19	86
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The N.V. Riesling Barrique, as it is referred to on the central part of the label, is a dry Riesling made from fruit out of the 2016 vintage (70%) harvested in the Pündericher Nonnengarten and in the Fahrlay sector of the Pündericher Marienburg, and was aged without any sulfur added in barrique for 18 months, and from fruit out of the 2018 vintage (30%) harvested in the Nonnengarten and was fermented in stainless steel for 8 months. It offers a rather engaging nose made of pear, grapefruit, fine spices, aniseed herbs, and some influences of the oak treatment. The wine comes over as fresh and not fully dry on the otherwise very engaging palate, and leaves a big but satisfying feel of sweet pear, bitter lemon, and herbal elements in the finish. Now-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Hofgut Falkenstein

(Konz-Niedermennig – Saar)

Complement

NB: The bulk of the 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019). A copy of this Issue is available to all subscribers upon simple email request.

2017er	Falkenstein	Niedermenniger Sonnenberg Rotwein Trocken	16 19	90
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The 2017er Niedermenniger Sonnenberg Rotwein Trocken is made from what was planted by the Webers as Spätburgunder 25 years ago but which the authorities now say is a mutation and not legally Spätburgunder, hence the fact that the wine is bottled simply as Rotwein, meaning red wine. It was fermented and aged for 18 months in traditional Fuder casks (hence the late AP number) without chaptalization and malolactic fermentation. It offers a beautiful nose made of cherry, mint, clove, herbs and a hint of soy sauce. The wine is beautifully light-footed and engaging on the silky and focused palate. The finish is still slightly hard, but nothing what a little bottle aging cannot wipe away. 2021-2027+

2018er	Falkenstein	Niedermenniger Herrenberg Weissburgunder Spätlese Trocken	02 19	88
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The 2018er Niedermenniger Herrenberg Weissburgunder Spätlese Trocken was fermented down to 6 g/l of residual sugar. It offers a rather engaging nose made of macerated fruits, pear, herbs, fine spices, ginger and smoky elements. The wine is mellow (and not bone dry) on the rather forceful and creamy palate, and leaves a surprisingly full-bodied and round feel in the otherwise delicately juicy finish. The after-taste is about lemon grass, infused pear and smoke. This Weissburgunder proves more forceful than usually by the standards of this Estate. Now-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

## Tobias Feiden

(Winningen – Terrassenmosel)

Tobias Feiden is the partner of Rebecca Materne (from the Weingut Materne & Schmitt) and works for the von Canal Sekt winery in Winningen. Besides his day job, he gradually took on parcels (totaling 0.4 ha) in steep parts of the Winninger Domgarten and in the little-known Moselsürscher Fahrberg planted with Spätburgunder to produce some individualistic red wines. Winemaking is done at the facilities of Materne & Schmitt and is based on partial de-stemming, little pumping and extended (approx. 18 months) aging in used barrique. Not having any reserve wines, he had to compensate the loss of volume from evaporation in his first wines by glass marbles, and twisted this word to give his wines a name: Marbleous. The style of the House is one of subtlety and silk, rather than power and intensity.

<b>2017er</b>	<b>Tobias Feiden</b>	<b>Winninger Spätburgunder Marbleous</b>	<b>09 19</b>	<b>89</b>
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The 2017er Winninger Spätburgunder Marbleous comes from a prime sector of the Winninger Domgarten (which was classified as dark red on the old taxation maps), and was aged in used (5 year-old) barrique for 17 months before being bottled unfiltered. It offers a delicately ample but very subtle nose made of ripe cooked raspberry, underbrush, and quite some minty herbs. The wine is still rather backward on the nicely silky palate, and leaves a delicately tart feel in the long and suave finish. Some slightly bitter elements of cherry pit and almond are floating on top of the otherwise nicely complex flavors that this wine leaves in the after-taste. 2022-2032

<b>2017er</b>	<b>Tobias Feiden</b>	<b>Spätburgunder Marbleous</b>	<b>08 19</b>	<b>88</b>
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The 2017er Spätburgunder Marbleous comes from an east-facing side in the Winninger Domgarten, and was aged in used (3-6 year-old) barrique for 17 months before being bottled unfiltered. This pale-colored wine offers a very subtle and light nose made of wild strawberry jam, cranberry, a hint of herbs, and some spices. The wine is rather subtle and silky on the mineral and delicately fruity palate, and leaves a nice feel of tart minerals, a hint of mint, and sweet red and black-berried fruits in the medium-long finish. This rather subtle expression of Spätburgunder is all about delicacy and finesse. 2021-2027

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Dr. Frey

(Kanzem – Saar)

This small Estate in the Saar that can look back on an illustrious past. It was set up by H. Jos. Patheiger, and was to be one of the founding members of the Grosser Ring back in 1909. Today, his descendant, Katharina Frey-Treseler and her husband Cord-Henrich Treseler tend 4 ha of vineyards which includes the solely-owned Wawerner Jesuitenberg as well as parcels in the Kanzemer Sonnenberg and the Schodener Saarfelser Marienberg. NB: The Estate has been certified organic along ECOVIN guidelines since 2006.

<b>2018er</b>	<b>Dr. Frey</b>	<b>Riesling Pétillant Naturel</b>	<b>(No AP)</b>	<b>90</b>
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The 2018er Riesling Pétillant Naturel with Lot Number 1812 was made from fruit harvested in the Estate solely-owned Wawerner Jesuitenberg, and was re-fermented in bottle without any additives and came onto the market with its yeasts. This hazy wine offers a gorgeous and hugely primary nose made of pear, almond, baked apple, a hint of citrusy fruits, and some superbly yeasty elements. The wine is packed with fruits, some creamy elements, and earthy spices on the off-dry and fizzy palate, and leaves a gorgeously fruity feel in the engaging and lively finish. The touch of sweetness adds a nicely smooth side and gives this beautiful “Pet-Nat” much early appeal. Now-2022

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Geltz-Zilliken

(Saarburg – Saar)

Complement

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2019). A copy of these Issues is available to all subscribers upon simple email request.

2018er	Geltz-Zilliken	Saarburger Rausch Riesling Trocken GG	19 19	92+
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The 2018er Rausch GG, as it is referred to on the consumer label, was made from clean fruit harvested at 95-96° Oechsle. It offers a highly aromatic, fruit-driven nose made of pear, orange blossom, tangerine and spices. The wine proves superbly playful and intensely zesty on the palate and leaves a firmly zesty feel in the very long and intense finish. There is quite some upside here if manages to further gain in presence and complexity over the coming years. 2023-2033

2018er	Geltz-Zilliken	Ockfener Bockstein Riesling Trocken GG	20 19	92
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The 2018er Bockstein GG, as it is referred to on the consumer label, was made from clean fruit harvested at 95-96° Oechsle. It offers a complex and beautifully expressive nose of vineyard peach, orange peel, a hint of apricot blossom, spices and minty herbs. Juicy fruits give a creamy side to the wine on the palate but this is nicely balanced out by a kick of acidity in the very long and slightly forceful finish. 2023-2033

2018er	Geltz-Zilliken	Ayler Kupp Riesling Trocken GG	21 19	91
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The 2018er Kupp GG, as it is referred to on the consumer label, was made from clean fruit harvested at 95-96° Oechsle on the original hill of the vineyard. It offers a superb nose of pear, white flowers, pepper, tar, smoke, and almond cream. The wine proves delicately juicy and elegant and leaves a beautifully long and refined feel in the well-delineated finish. 2022-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Grans-Fassian

(Trittenheim – Middle Mosel)

2018er	Grans-Fassian	Trittenheimer Apotheke Riesling Auslese GK	16 19	94
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The 2018er Trittenheimer Apotheke Riesling Auslese GK was made from 100% botrytized fruit harvested at 115° Oechsle in the Laurentiusberg part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (120 g/l). It offers a gorgeously engaging even if broad nose made of dried orchard fruits, grapefruit, licorice, raisin and smoky elements. Creamy almond, zesty grapefruit and exotic fruits make for a beautifully playful cocktail of flavors on the sweet and luscious palate. The finish is big and imposing, but also remarkably pure, playful and refined. Honeyed elements and apricot drive the after-taste of this gorgeous Auslese GK in the making. 2028-2048

2018er	Grans-Fassian	Trittenheimer Apotheke Riesling Auslese	10 19	92
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The 2018er Trittenheimer Apotheke Riesling Auslese was made from 50% botrytized fruit harvested at 97° Oechsle in the Laurentiusberg part of the vineyard, and was fermented down to fruity levels of residual sugar (90 g/l). It offers a rather luscious yet engaging nose made of grapefruit, pineapple, pear, cream, a hint licorice and smoky spices. The wine rewards one with beautifully creamy yet delicately zesty exotic fruits on the palate and leaves a nicely feel of bitter lemon, grapefruit, passion fruit and coconut in the long and mouthwatering finish. This gorgeous full-bodied expression of Auslese is quite impressive. 2028-2043

2018er	Grans-Fassian	Trittenheimer Apotheke Riesling Spätlese	09 19	92
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The 2018er Trittenheimer Apotheke Riesling Spätlese was harvested at 93° Oechsle in the Laurentiusberg part of the vineyard, and was fermented down to sweet levels of residual sugar (75 g/l). It offers a rather rich but engaging nose made of vineyard peach, pear, apricot, whipped cream, and fine smoky slate. The wine is sweet yet delicately zesty on the hugely creamy palate and leaves a feel of apricot, almond and cream, all pepped up by some grapefruit zest in the tart and mouthwatering finish. While this has the luscious creamy presence of an Auslese, it delivers this with great zest and juiciness. 2028-2048



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Grans-Fassian	Leiwener Laurentiuslay Riesling Trocken GG	03 19	91
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The 2018er Laurentiuslay Riesling GG, as it is referred to on the consumer label, comes from over 40 year-old vines in the original, south-west facing part of the vineyard. It offers a quite pungent and rich nose made of creamy fruits, dried herbs, vanilla, camphor and minty herbs. The wine proves quite powerful and assertive on the palate. This weighty side is nicely balanced out by the zesty acidity which runs through the wine. A smooth kick of fruits balances out the zesty and tartness feel in the long finish. This overall quite broad expression of dry Mosel Riesling proves quite enjoyable. 2022-2026

2018er	Grans-Fassian	Piesporter Goldtröpfchen Riesling Trocken GG	12 19	91
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The 2018er Goldtröpfchen Riesling GG, as it is referred to on the consumer label, comes from the Ames sector above the village of Ferres. It offers a rather engaging even if slightly broad made of grapefruit zest, poached pear, dried herbs and creamy elements, all wrapped into an elegant blanked of smoky slate. The wine is on the intense but also nicely complex side on the fruity and nicely tart palate. It leaves a beautiful feel of fresh herbs and fine spices in the long finish. The wine is powerful, but it is beautifully harnessed by bitter-tart and racy elements which still need to integrate. This dry Riesling will need some years to integrate its components. 2023-2033

2018er	Grans-Fassian	Trittenheimer Apotheke Riesling Trocken GG	04 19	91
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The 2018er Apotheke Riesling GG, as it is referred to on the consumer label, comes from the *Gewann* Auf'm Kaulsbohr and in den Sonnteilen, i.e. the central classical part of the vineyard. It proves quite smoky, herbal and mineral on the nose and only hints at some faint flavors of fruits wrapped into quite some camphor. A fruity and creamy side brings charm to the wine on the palate and makes for a comparatively light and smooth feel right up to the long and smoky finish. This will need a couple of years to find its balance and reveal its impressive complexity. 2023-2033

2018er	Grans-Fassian	Dhroner Hofberg Riesling Trocken GG	02 19	90+
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The 2018er Hofberg Riesling GG, as it is referred to on the consumer label, comes from over 40 year-old vines in the "dark red" Roterd sector of the vineyard. It delivers an attractive nose of pear, anise, yellow peach, herbs and smoke. The wine is rather smooth and creamy on the palate and leaves one with a smoky feel in the long finish. It is only in the after-taste that the underlying layers of yellow fruits, grapefruit and fine aniseed herbs come through. This wine gains significantly from airing and could therefore easily warrant a higher rating at maturity, once its components will have blended together. 2023-2033

2018er	Grans-Fassian	Trittenheimer Riesling Kabinett	08 19	90
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The 2018er Trittenheimer Riesling Kabinett was harvested at 85° Oechsle in the Falkenberg part of the Altärchen vineyard, and was fermented down to barely fruity-styled levels of residual sugar (35 g/l). It offers a rather backward but luscious nose made of grapefruit, apricot, whipped cream and spices. The wine is sweet and direct on the palate but leaves a nicely playful feel of creamy orchard fruits, a hint of pineapple and lots of lovely smoky flavors in the long and comparatively powerful but zesty finish (the wine does have 10% of alcohol). This wine will particularly appeal to lovers of bigger but still juicy expressions of fruity-styled Riesling. 2024-2033+

2018er	Grans-Fassian	Leiwener Riesling Trocken Alte Reben	11 19	88+
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The 2018er Leiwener Riesling Trocken Alte Reben comes from over 50 year-old vines in the Bubental part of the Laurentiuslay. It offers a slightly ample and ripe nose made of pear, mirabelle, camphor and smoky elements. The wine starts off on the ripe side and proves tart and structured. It leaves a powerful feel of barbeque herbs and spices in the long and bitter-tart finish. This assertive expression of dry Riesling has quite some upside, as the kick of freshness in the after-taste will provide cut to the wine at maturity. 2023-2033

2018er	Grans-Fassian	Riesling Trocken Mineral	15 19	87
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The 2018er Riesling Trocken Mineral comes from Estate holdings in the Leiwener Klostersgarten. It offers an attractive nose made of grapefruit zest, pear, green herbs and fine spices. The wine offers some refreshing flavors of orchard fruits and minerals on the juicy but not bone-dry palate and leaves a nice direct feel of bitter-tart minerals in the overall engaging but sharp finish. This is a nicely refreshing expression of dry Mosel Riesling. 2020-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Fritz Haag

*(Brauneberg – Middle Mosel)*

*Complement*

NB: The bulk of the 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	08 19	93
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The 2018er Brauneberg Juffer-Sonnenuhr Riesling Trocken GG, as it is referred to on the consumer label, was made with little pre-fermentation cold soak and aged for half in used wooden casks. It offers a superbly floral and spicy nose with quite some nice and juicy fruits in the background including pineapple, yellow peach and tangerine. A hint of camphor comes through after some airing. The wine develops nice fruity flavors joined by herbs and spices on the superbly structured palate. It leaves a slightly tart yet superb feel of minerals in the very long and smoky finish. The after-taste is soft and comes over as delicately fruity rather than bone dry. 2023-2033

2018er	Fritz Haag	Brauneberger Juffer Riesling Trocken GG	24 19	91+
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The 2018er Juffer Riesling Trocken GG, as it is referred to on the consumer label, was made with little pre-fermentation cold soak and saw 25% of aged wooden casks from fruit harvested early. It develops a nicely fruity nose of pineapple, yellow peach, citrusy fruits and spices, all wrapped into a touch of smoke and camphor. The wine is delicately smooth and fruity on the palate and leaves a nice creamy feel which adds charm and presence to the dry finish. The multi-layered after-taste, while being slightly powerful, is all about minerals and herbs. The tartness is already very nicely integrated. There is some upside here if the wine manages to harness its intensity at maturity. 2023-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Hain

*(Piesport – Middle Mosel)*

2018er	Hain	Piesporter Goldtröpfchen Riesling Beerenauslese	31 19	93+
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The 2018er Goldtröpfchen BA, as it is referred to on the consumer label, was made from botrytized fruit harvested at 170° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (240 g/l). It offers a rather rich and creamy nose made of dried fruits, baked pineapple, coconut cream, brown sugar, licorice, smoked herbs, and candy floss. The wine unfolds a saturating feel of sweetness on the round palate at this stage, and leaves one with some creamy melon, candy floss, licorice, and herbal elements in the rich and soft finish. This fully round and ample expression of TBA, which the wine is, will need quite some time to shed its sweetness and develop some nuances. 2038-2068

2018er	Hain	Piesporter Domherr Riesling Spätlese	17 19	92
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The 2018er Domherr Spätlese, as it is referred to on the consumer label, was made from fruit harvested at a rather full 92° Oechsle, and was fermented down to fully sweet levels of residual sugar (92 g/l). It offers an ample nose made of lemongrass, pear puree, almond cream, licorice, brown sugar, fig, and smoky elements. The wine develops the suave creaminess of an Auslese on the fruity and creamy palate, and leaves a gorgeously smooth feel of dried fruits, almond cream and brown sugar in the round, rich, and sweet finish. This sweet, "Auslese GK-styled" wine only needs a decade to absorb its richness. It should then offer much pleasure as a dessert wine. 2028-2048

2018er	Hain	Piesporter Goldtröpfchen Riesling Auslese	16 19	92
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The 2018er Goldtröpfchen Auslese, as it is referred to on the consumer label, was made from a selection of partially botrytized fruit harvested at 115° Oechsle, and was fermented down to noble-sweet levels of residual sugar (130 g/l). It still proves very much under the impact of its spontaneous fermentation and only gradually and reluctantly reveals some scents of lemongrass, melon puree, brown sugar, fig, and almond cream. The wine comes over as big and round on the very sweet palate, and leaves a round and soft feel of baked pineapple, melon, honey, licorice, apricot, and fine herbs in the finish. The after-taste is currently on the softly honeyed and sweet side, with the little acidity completely dominated by the broad and rich sweetness. This rather big expression of dessert wine will need quite some time to reveal its nuances. 2033-2058



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Hain	Piesporter Goldtröpfchen Riesling Spätlese Felsterrassen	14 19	92
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The 2018er Goldtröpfchen Spätlese Felsterrassen, as it is referred to on the consumer label, was made from fruit harvested at a full 97° Oechsle in the terraced part of the vineyard in the vicinity of the Schubertslay, and was fermented down to fully sweet levels of residual sugar (93 g/l). It offers a rather big and ample nose made of passion fruit puree, grapefruit, pear, melon, brown sugar, fig, a hint of licorice, and delicately creamy and almond-infused elements. The sweetness makes the wine come over as bold and round at this stage but the finish proves nicely complex and persistent. This big "Auslese-styled" wine only needs a decade to absorb the richness and develop its smooth nuances. 2028-2048

2018er	Hain	Piesporter Goldtröpfchen Riesling Kabinett	08 19	91+
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The 2018er Goldtröpfchen Kabinett, as it is referred to on the consumer label, was made from fruit harvested at 89° Oechsle in the upper part of the vineyard, and was fermented down to fully fruity-styled levels of residual sugar (55 g/l). It offers a rather ample but attractive nose made of bitter lemon, pear, passion fruit, and fine spices. The wine develops the full presence of a Spätlese on the rather structured and racy palate, and leaves one with a bold, slightly sharp but very enjoyable feel of grapefruit zest and fine chalky minerals in the long finish. A touch of green fern and mint make for a slightly harsh feel in the after-taste at this stage. While maybe a tad on the ample side for a true Kabinett, this fruity-styled wine nevertheless proves beautifully engaging and racy. It could easily exceed our high expectations as it gains in finesse and subtlety at maturity. 2028-2043

2018er	Hain	Piesporter Goldtröpfchen Riesling Spätlese	12 19	91
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The 2018er Goldtröpfchen Spätlese, as it is referred to on the consumer label, was made from fruit harvested at 95° Oechsle in the iron-rich, western part of the vineyard, and was fermented down to sweet levels of residual sugar (83 g/l). It offers a rather big and ample nose made of passion fruit, fern, Provence herbs, and delicately creamy smoke. The wine is quite vivid and slightly sharp on the palate, but leaves a very engaging feel of fruit acidity in the firm and structured finish. The after-taste reveals a ripe side as one is left with flavors of mirabelle, pear, licorice, fern, and spices. 2028-2048

2018er	Hain	Piesporter Goldtröpfchen Riesling Trocken GG	40 19	88+
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The 2018er Goldtröpfchen Trocken GG, as it is referred to on the consumer label, was fermented and aged in a new tonneau for 8 months. It proves still quite marked by some residual scents from its spontaneous fermentation and slightly coarse wood influence, and only gradually reveals some underlying elements of lemongrass, minty herbs, pear, citrusy fruits, and smoke. The wood gives a nice sense of tannic grip but also some herbal and bitter elements to this wine on the palate. The finish proves structured, assertive, and nicely tart. However, the wine does leave one with a slightly bitter and drying feel (from the oak), which covers the powerful structure of the after-taste. This wine will please lovers of oaked dry Riesling. It could possibly warrant a higher rating if it manages to absorb its oak elements. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Markus Heeb

(Traben-Trarbach – Middle Mosel)

Markus Heeb is a musician by profession with a passion for wine. In 2013, he did an internship with Daniel Vollenweider and, in his own words, "it was love at first sight." Daniel leased him a small parcel of vineyard (totaling ... 0.14 ha!) in the Wolfer Goldgrube. Markus does (most of) the vineyard work himself. The wines are fermented with ambient yeasts in stainless steel in a part of the cellar at Vollenweider's. 2015 was his first commercial vintage. Quantities are tiny and rarely exceed a few hundred bottles.

2018er	Markus Heeb	Wolfer Goldgrube Riesling Trocken	01 19	91
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The 2018er Wolfer Goldgrube Riesling Trocken comes from a parcel situated higher up the central part of the vineyard, and was fermented and aged on its fine lees in stainless steel for 10 months. It offers a rather backward nose made of wet stone, residual scents from its spontaneous fermentation, fine herbs, and spices. It is only after extensive airing (think days rather than hours at this stage) that subtle and remarkably engaging flavors of lemongrass, white peach, pear, and ginger join the party. The wine proves superbly suave yet engaging on the palate, and leaves a gorgeously intense feel of pear, ginger, and earthy spices in the warm and superbly layered finish. A touch of power adds presence to the long and slightly warm after-taste. While truly outstanding, we would opt to enjoy this dry Riesling on the younger side of its life. 2020-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Heinrichshof

(Zeltingen – Middle Mosel)

Complement

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Heinrichshof	Zeltinger Sonnenuhr Riesling Auslese	15 19	90
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The 2018er Zeltinger Sonnenuhr Riesling Auslese was harvested at a full 100° Oechsle and was fermented down to sweet levels of residual sugar (86 g/l). It delivers a quite rich, aromatic and fruit-driven nose of honeyed peach, pear, whipped cream, coconut, a hint of toffee and pepper. The wine coats the palate with ample creamy fruits as well as a good dash of honey. The smoothness of the acidity makes for a fully sweet and comparatively soft feel in the long and lingering finish. This charmer of an Auslese will require a solid decade to absorb its sweetness and develop more nuances. 2028-2048

2018er	Heinrichshof	Zeltinger Sonnenuhr Rotlay Riesling Trocken	29 19	90
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The 2018er Zeltinger Sonnenuhr Rotlay Riesling Trocken is a bone-dry wine (with 4 g/l of residual sugar) which was fermented and matured on its full lees in Fuder casks for 9 months. It offers a beautifully elegant and floral nose of anise, fresh pineapple, grapefruit, yellow peach, pear, smoke, mint and dried herbs. The wine is nicely balanced and offers good presence on the palate, and leaves a feel of power in the very long, comparatively lean and still slightly tart finish. This outstanding dry Riesling only needs a year or two to fully shine. 2021-2026

2018er	Heinrichshof	Riesling Trocken Tonneau No 5	27 19	89+
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The 2018er Riesling Trocken Tonneau No 5 is a bone-dry wine (with 4 g/l of residual sugar) which comes from the Estate's best parcels in the Zeltinger Himmelreich and which was matured on its full lees in used (2 to 5 times) 500-liter Tonneau for 9 months. The wood influence is the first element which defines the nose. But this note is not too imposing, as it is quickly joined by scents of yellow peach, honeyed pear, minty herbs, orange peel, and a hint of butter cream. The wine develops great presence and grip on the palate. Also here, the wood influence is noticeable but already nicely integrated. The finish proves focused, intense and zesty. The after-taste is all about tartness, delivered with quite some underlying power. This wine will particularly appeal to lovers of big, ostentatious, and oak-driven expressions of dry Riesling. 2021-2026

2018er	Heinrichshof	Zeltinger Sonnenuhr Riesling Auslese Feinherb	11 19	88
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The 2018er Zeltinger Sonnenuhr Riesling Auslese Feinherb was harvested at a full 100° Oechsle and was fermented down to off-dry levels of residual sugar (19 g/l). It offers an attractive even if quite rich nose of almond cream, pineapple juice, honeyed yellow peach, William's pear and anise. The wine coats the palate with ample and rich yellow fruits as well as a dash of honey and whipped cream. The first impression is that of a fruit-styled wine, yet a more powerful and forceful structure comes through in the long and fully off-dry tasting finish. Some tartness and smoky in the after-taste still need to mellow away in this quite bold expression of off-dry Riesling. 2022-2028

2018er	Heinrichshof	Zeltinger Schlossberg Riesling Trocken	05 19	87
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The 2018er Zeltinger Schlossberg Riesling Trocken is a bone-dry wine (with 4 g/l of residual sugar) which was fermented and matured on its full lees in Fuder casks for 9 months. It offers a quite intense, aromatic and rich nose of aniseed herbs, pear, grapefruit zest, macerated fruits, hot spices and a hint of camphor. The wine coats the palate with ample juicy fruits wrapped into a blanket of hot spices, smoke and zest. The finish is powerful, tight and tart. This ostentatious and aromatic dry Riesling needs a few years to integrate its elements. 2021-2025

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut von Hövel

(Oberemmel – Saar)

Complement

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2019). A copy of these Issues is available to all subscribers upon simple email request.

2018er	von Hövel	Scharzhofberger Riesling GG	14 19	91
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The 2018er Saar Riesling Scharzhofberg GG, as it is referred to on the consumer label, 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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

Complement

NB: The bulk of the 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Trocken GG	29 19	92
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The 2018er Karthäuserhofberg Riesling GG, as it is referred to on the consumer label, reveals a light touch of volatile acidity at first, which quickly gives way to creamy fruits including pear, yellow peach and a hint of apricot, as well as licorice and candy floss with airing. The wine develops an almost off-dry tasting creamy presence on the palate, yet superbly zesty and herbal elements cut through this and add depth and freshness to the very long, tart and fully dry-tasting finish. This may seem rather shy and easy, but make no mistake: This superbly elegant dry Riesling only needs a couple of years to find its balance. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Keller

(Flörsheim-Dalsheim – Rheinhessen)

Complement

NB: A cask sample of the Kabinett Alte Reben was reviewed in the Mosel Fine Wines Issues No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Keller	Piesporter Schubertslay Riesling Kabinett Alte Reben	40 19	Auction	96+
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The 2018er Schubertslay Kabinett Alte Reben, as it is referred to on the consumer label, 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). After an initial phase of smoky and reductive elements, this wine opens up to offer a multi-layered and impressively captivating nose of fresh minty herbs, grapefruit, lime, orange blossom and spices. Some delicate white fruits are wrapped into pure, zesty and animating flavors on the palate. The wine leaves one with a thrilling sense of airy finesse in the off-dry tasting finish. Far from being big, this stunning Kabinett remains true to its Prädikat. It is easily one of the finest young Kabinett we have ever tasted. And the upside is huge, as the wine fleshes out and develops more multi-layered depth. 2028-2048

2018er	Keller	Piesporter Schubertslay Riesling Trocken GG Alte Reben	37 19	95+
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The 2018er Schubertslay Alte Reben, as it is referred to on the consumer label, was made from 120 year-old un-grafted vines and aged in both used wood and stainless steel tanks before being bottled in July 2019 (it will be released commercially in April 2020). The wine proves quite closed and aromatically almost non-saying at first. It is only after some extensive airing that it reveals a most beautiful and refined nose as residual scents of spontaneous fermentation give way to orange blossom, smoke, herbs, grapefruit, cardamom and a hint of tangerine. The wine starts off by unfolding some creamy and almond-infused flavors on the palate, but these are quickly joined by some spicy elements and some zesty fruits, which provide an admirable frame and balance. This all leads to a very delicate and layered feel in the hugely long finish. This raw diamond will need quite some time to integrate its backward side and develop its flavors. The potential is immense here. 2033-2048



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Keller	Piesporter Schubertslay Riesling Auslese Alte Reben	41 19	94
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The 2018er Schubertslay Auslese Alte Reben, as it is referred to on the consumer label, was made from fruit harvested from almost only clean ripe fruit at 103° Oechsle on 120 year-old un-grafted vines. It offers a beautifully aromatic and direct nose of orange blossom, tangerine, yellow peach and candied grapefruit, soon joined by some vanilla and almond cream as well as fresher notes of smoke and mint. The wine proves still on the sweet side at this stage on the palate but already more than hints at some stunning underlying freshness, purity and zest in the long and suave finish. The after-taste is light and driven by candied fruits. This will need at least a decade to shed its sweetness and find its inner balance. 2028-2048

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Kilburg

(Wintrich – Middle Mosel)

After some winemaking studies and stints overseas as well as with Julian Haart, young Max Kilburg (winemaker in 20th generation) rejoined the family Geierslay Estate in Wintrich (one of the historic Estates of the region) in 2014 and took it formally over in 2016. In parallel, he acquired a parcel in the Wintricher Ohligsberg which was partially laying fallow and partially planted with 40 year-old vines; as well as a parcel in the Niederemmel part of the Piesporter Goldtröpfchen. From these parcels, he produces a series of wines using ambient yeasts and prolonged lees contact which he commercializes under the (stylish) Kilburg label.

2018er	Kilburg	Wintricher Ohligsberg Riesling Spätlese	31 19	93
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The 2018er Ohligsberg Riesling Spätlese, as it is referred to on the consumer label, was made from fruit harvested at 91° Oechsle on up to 40 year-old vines, and was fermented down to sweet levels of residual sugar (68 g/l). It offers a beautiful nose made of passion fruit, starfruit, ginger, fig, pear, floral elements and smoke. The wine is beautifully focused and lively on the zesty and delicately creamy and unctuous palate. It leaves a stunningly racy feel of grapefruit and lime in the long and engaging finish. While it has some creaminess, the racy side makes it very hard to resist. This completely defies the ripe nature of the vintage. 2028-2048

2018er	Kilburg	Wintricher Ohligsberg Riesling Kabinett	07 19	92
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The 2018er Ohligsberg Riesling Kabinett, as it is referred to on the consumer label, was made from fruit harvested early at 82° Oechsle on up to 40 year-old vines, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautifully juicy nose made of passion fruit, bitter-citrusy elements, herbs and still quite some residual scents from its spontaneous fermentation. The wine is beautifully racy and full of grip on the mouthwatering palate and leaves a big but gorgeous feel of zest, minerals and floral elements in the finish. Some spices and riper fruits add depth to the after-taste. This is a truly gorgeous Kabinett in the making which completely defies the ripe nature of the vintage. 2028-2048



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Kilburg	Wintricher Ohligsberg Riesling Trocken	38 19	92
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The 2018er Ohligsberg Riesling Trocken, as it is referred to on the consumer label, is a bone-dry Riesling (with 2 g/l of residual sugar) made from up to 40 year-old vines, and was fermented without any sulfur added except for botting. This offers a gorgeous nose of passion fruit, ginger and herbs, all wrapped into a fleeting sense of blood orange and mango. The wine is superbly focused and playful on the palate and leaves a mouthwatering feel in the intense but at no stage overpowering finish. Some camphor and earthy spices underline the ripeness of the vintage in the otherwise remarkably complex, engaging and refreshingly bitter-fruity after-taste. This superb effort underlines the talent of this young new grower. 2023-2033

2018er	Kilburg	Piesporter Goldtröpfchen Riesling Kabinett	08 19	91
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The 2018er Goldtröpfchen Riesling Kabinett, as it is referred to on the consumer label, was made from fruit harvested early at 85° Oechsle on up to 40 year-old vines in a parcel in the Niederemmel part of the vineyard which Max Kilburg acquired in 2018, and was fermented down to fruity-styled levels of residual sugar (43 g/l). It offers a rather backward and slightly ample nose made of passion fruit, pear, aniseed herbs and smoky elements. Creamy pear, succulent vineyard peach and some apricot blossom convey a Spätlese character to this wine on the juicy and still slightly sweet palate. Zesty citrusy fruits and apricot make for a juicy feel in the long finish. This beautiful wine just needs some time to absorb its slightly prominent sweetness. It will then prove remarkably enjoyable. 2028-2048

2018er	Kilburg	Piesporter Goldtröpfchen Riesling Spätlese	32 19	91
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The 2018er Goldtröpfchen Riesling Spätlese, as it is referred to on the consumer label, was made from fruit harvested at 94° Oechsle on up to 40 year-old vines in a parcel in the Niederemmel part of the vineyard which Max Kilburg acquired in 2018, and was fermented down to sweet levels of residual sugar (75 g/l). It offers a rather ample nose made of pear, fig, cream, dried herbs and fine spices. The wine develops the suave creaminess of an Auslese on the apricot-infused palate but leaves a nicely racy feel in the long and very pure finish. The after-taste is quite complex and persistent as more honeyed elements add to the luscious side of this nicely bitter-sweet wine. 2028-2048

2018er	Kilburg	Piesporter Goldtröpfchen Riesling Trocken	37 19	91
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The 2018er Goldtröpfchen Riesling Trocken, as it is referred to on the consumer label, is a bone-dry Riesling (with 3 g/l of residual sugar) made from up to 40 year-old vines in a parcel in the Niederemmel part of the vineyard which Max Kilburg acquired in 2018, and was fermented without any sulfur added except for some 40 mg/l at botting. It develops an ample but engaging nose made of passion fruit, delicately creamy pear, aniseed herbs and fine spices. The wine is big, assertive and delicately fruity on the palate but gains in focus and grip towards the long and nicely-fruit-infused finish. Herbal elements and spices add class in the after-taste. There is power and, despite boasting a full 13% of alcohol, this beautiful dry Riesling does not come over as hot. We would however opt to enjoy this in the coming years, just to be on the safe side. 2021-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Jan Matthias Klein

(Kröv – Middle Mosel)

*NB: The Estate is certified organic along ECOVIN guidelines. As of 2018, the wines from the Staffelter-Hof made along natural lines are bottled under the name of its owner, Jan Matthias Klein label, to differentiate them better from the wines made with sulfur by the Estate. These wines made along "natural" lines are marketed without any mention of a vintage on the label despite all wines being single-vintage and most resellers referring to the implicit vintage in their communication. Readers will find the reference to the vintage inside our tasting notes.*

N.V.	Jan Matthias Klein	Madcap Magnus Le Loup Fou	(No AP)	92+
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The Madcap Magnus Le Loup Fou with Lot Number 0119 is a 2018er bone-dry Riesling made along "natural" lines from fruit harvested in the Kröver Steffensberg (the vintage is not provided on the label). It was macerated for 72 hours and fermented in stainless steel before being aged in traditional Fuder cask for 10 months without any intervention and bottled unfiltered without any added SO<sub>2</sub>. This offers a superbly complex yet almost raw nose made of pear tatin tart, mirabelle, chalky minerals and citrusy elements, all wrapped into some smoke and spices. The wine is full-bodied without being overpowering on the racy yet delicately creamy palate and leaves an intense feel of minerals and cooked pear in the long and still assertively tart finish. This remarkably wine has even some upside if it manages to harness its natural powerful side (it does have 13% of alcohol). 2023-2028+





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Kiss Kiss Maddies Lips</b>	<b>(No AP)</b>	<b>92</b>
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The Kiss Kiss Maddies Lips with Lot Number 0119 is a 2018er bone-dry "Pet Nat" made from Frühburgunder harvested in the Kröver Paradies (the vintage is not provided on the label). It saw a skin-maceration of a few hours and a re-fermentation in bottle of 6 months before being disgorged without any dosage or SO<sub>2</sub> added. This gorgeously pink-colored fizzy wine offers an amazingly complex nose made of cooked strawberry, clove, herbs and spices. An active mousse enhances the gorgeously subtle and complex flavors of underbrush and cooked raspberry on the remarkably balanced palate and leaves an elegant feel of berried fruits and herbs in the subtle and very persistent finish. This amazing success proves very hard to resist and, at the same time, one can spend hours on its subtle details. What a wine! Now-2023

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Little Bastard</b>	<b>(No AP)</b>	<b>92</b>
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The Little Bastard with Lot Number 0119 is a 2018er bone-dry blend made along "natural" lines of Riesling from the Kröver Letterlay and Kirchlay (60%), Sauvignon Blanc from the Kinheimer Hubertuslay (25%), Müller-Thurgau (10%) and Muscat (5%) from the Kröver Paradies (the vintage is not provided on the label). These have seen various levels of skin-fermentation before being aged together in an old Fuder cask for a few months and bottled unfiltered, with a little CO<sub>2</sub> but no SO<sub>2</sub> added. This hazy and lightly foamy wine offers a superbly engaging nose made of baked apple, earthy spices, fine spices and some almond elements, all wrapped into beautifully citrusy elements. The wine is delicately fizzy on the fruity and almond-infused palate and leaves a gorgeously playful feel of citrusy fruits, herbal elements and earthy spices in the long and juicy finish. The bubbly side still dominates the after-taste at this stage, so this is best left alone for a year or two in order to fully benefit from the underlying complexity. 2021-2028

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Little Red Riding Wolf Pinot Nu Wilf Edition</b>	<b>(No AP)</b>	<b>91</b>
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The Little Red Riding Wolf Wilf Edition, as it is referred to on the main part of the label (whereby Wilf cheekily stands for "Wow, it's a lovely Frühburgunder"), with Lot Number 0119 is a 2016er Frühburgunder from the Kröver Paradies made along "natural" lines (the vintage is not provided on the label). It was aged in used barrique without any additive for 24 months before being bottled unfiltered without any added SO<sub>2</sub>. It starts off on the reduced side of things but gradually reveals a superb nose made of fresh blueberry, wild strawberry, cherry, herbs, and spices. The wine is gorgeously playful on the beautifully smooth and silky palate, where a touch of horse stable enhances the experience. A hint of spices from oak support the fruit flavors in the finish and adds complexity to the after-taste. Quite frankly, this wine is both delicious and deep. What a great positive surprise and easily the finest Frühburgunder we ever tasted from the Mosel! Now-2026+

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Kiss Kiss Maddies Lips Purple Rain</b>	<b>(No AP)</b>	<b>90</b>
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The Kiss Kiss Maddies Lips Purple Rain with Lot Number 0119 is a 2018er bone-dry "Pet Nat" made from Regent harvested in the Piesporter Treppchen (the vintage is not provided on the label). It saw a skin-maceration of seven days and a re-fermentation in bottle of 6 months before being disgorged without any dosage or SO<sub>2</sub> added. This pitch dark-red fizzy wine offers a big and bold nose made of cassis, blueberry and ink, all wrapped into a hint of green herbs. The wine proves gorgeously fruity and delicately herbal on the bone-dry and nicely fizzy palate. It leaves a great and big feel of blue-berried fruits in the long and joyful finish. The after-taste is complex and tart. This Mosel answer to the great but still so underrated Lambrusco is truly delicious and enjoyable. We would however opt to enjoy this in its youth and its primary fruit. Now-2021

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Little Red Riding Wolf Pinot Nu</b>	<b>(No AP)</b>	<b>89</b>
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The Little Red Riding Wolf, as it is referred to on the main part of the label, with Lot Number 0119 is a 2018er Spätburgunder from the Kröver Paradies made along "natural" lines (the vintage is not provided on the label) which was aged and fermented in a traditional Fuder cask without any additives for 10 months before being bottled unfiltered without any added SO<sub>2</sub>. It offers a rather engaging nose of cranberry, beetroot, cherry, red currant, and minty herbs. The wine is nicely fruity and playful on the sweet and juicy palate, and leaves a nice and appealing mineral side in the finish. The after-taste is beautifully airy and persistent. Now-2026

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Portu Geezer</b>	<b>(No AP)</b>	<b>89</b>
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The Portu Geezer with Lot Number 0119 is a 2018er bone-dry blend made along "natural" lines of Arinto and Fernão Pires (two Portuguese grape varieties) planted in the Kröver Paradies four years ago (the vintage is not provided on the label) and fermented and bottled unfiltered, with some residual CO<sub>2</sub> but without any added SO<sub>2</sub>. This slightly hazy white wine offers a rather engaging nose made of passion fruit, almond, cooked jam, candied grapefruit and herbal elements. The wine is rather vivid and almost sharp on the delicately fizzy palate and leaves a nice and subtle feel of racy minerals, pear, lime and herbs in the nicely long finish. The fizzy side still drives the after-taste so we would rather opt to leave this rest a year or more before cracking open a bottle of this wine. 2020-2025



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

N.V.	Jan Matthias Klein	Orange Utan	(No AP)	88
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The Orange Utan with Lot Number 0119 is a 2018er bone-dry blend made along "natural" lines of Riesling (65%) from the Kröver Steffensberg and Muskateller (35%) from the Kröver Paradies (the vintage is not provided on the label). It saw extensive skin-fermentation and was aged for 6 months in large casks before being bottled unfiltered without any added SO<sub>2</sub>. This hazy-orange-colored wine offers a beautiful and highly aromatic nose of made of pear, nut, laurel, orange peel and strong elements of camphor. The camphor side dominates the full-bodied feel on the palate and gives quite some power and a simple feel to the otherwise persistent even if quite bold finish. 2021-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Gebrüder Knebel

(Winningen – Terrassenmosel)

*Gebrüder Knebel is the brainchild of young Alex and Chris Knebel, the sons of Fred Knebel, owner of the Weingut Fred Knebel (they are cousins of Matthias Knebel). Both studied winemaking and got encouraged by the different aspect of "natural" winemaking, and decided to produce some of these wines at their parents' Estate as well. After several wines over the years, they launched the Gebrüder Knebel brand, named after their grandparents' Estate. They rely on 0.7 ha farmed as close to organic principles as possible to produce terroir-driven, minimal-intervention wines. 2018 is their first vintage under this label.*

2018er	Gebrüder Knebel	Winninger Spätburgunder	21 19	90
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The 2018er Winninger Spätburgunder comes from the upper part of the Winninger Röttgen and was made for parts with de-stemmed fruit, whole-bunch pressed fruit, and whole-bunch-fermented fruit. It was aged in a small 500 liter new wooden cask for 10 months before being bottled unfiltered. The wine offers a rather engaging nose made of strawberry, blueberry milkshake, minty herbs, and fine spices. It proves beautifully driven by fruity and subtly minty elements on the engaging and nicely silky palate, and leaves a gorgeous feel of fruits and herbs in the juicy finish. This gorgeous expression of Spätburgunder is both complex and very hard to resist, already at this early stage. Now-2026

2018er	Gebrüder Knebel	Riesling Unfiltered	(No AP)	89
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The 2018er Riesling unfiltered with lot number RÖTT63N-2 is a bone-dry wine made from fruit harvested in the upper part of the Winninger Röttgen and aged in a new Stockinger cask for 10 months before being bottled unfiltered. The wine offers subtle elements of wood which are nicely wrapped in some aniseed mirabelle, pear, herbs, and spices. The wine is delicately smooth and lively on the palate, and leaves a nicely refreshing feel of gooseberry in the juicy but quite powerful finish. Some oak elements still need to integrate in the after-taste. This will particularly appeal to lovers of oak-infused expressions of dry Riesling. 2020-2028

2018er	Gebrüder Knebel	Pet Nat Rosé Don't Be Afraid	(No AP)	88
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The 2018er Pet Nat Rosé Don't Be Afraid with lot number P1n0t was made from 100% Spätburgunder in the Winninger Röttgen which completed its fermentation in bottle before being disgorged at 9 g/l of residual sugar, without any dosage or sulfur at any stage. The wine offers an attractive and quite delicate nose made of fading rose, cooked strawberry, and chalky minerals. It is barely off-dry on the rather playful palate, and leaves a nicely long feel of minerals, underbrush, and berried fruits in the long and delicately fizzy finish. Now-2022

2018er	Gebrüder Knebel	Winninger Röttgen Riesling Kabinett	16 19	88
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The 2018er Winninger Röttgen Riesling Kabinett was made from fruit harvested at 87° Oechsle high up the hill, and was fermented down to barely fruity-styled levels of residual sugar (35 g/l). It offers a comparatively big nose of mirabelle, lemongrass, herbs, whipped cream, and a hint of cardamom. The wine is delicately round and soft on the palate, and leaves a nicely balanced even if slightly direct feel in the satisfying finish. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Philip Lardot

(Bullay – Terrassenmosel)

Complement

Philip Lardot is a "Quereinsteiger", i.e. he was not born into a winemaking family but came "from outside" who started to produce some natural wines since 2017. His fruit is essentially grown organically (without being certified) and the wines are fermented without any additive or extraction, except for a little bit of sulfur added (20mg/l) at bottling, at the cellar facilities of Wein-Erbhof Stein (Ulli Stein) in Bullay. NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Philip Lardot	Pinot Noir	(No AP)	89
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The 2018er Pinot Noir with lot number 1803 is a bone-dry wine made from fruit picked in Piesport which was de-stemmed by hand before being fermented and aged without intervention or sulfur in 5-10 year-old barrique for 10 months. It was bottled unfiltered and with minimal sulfur added (20 mg/l). It offers an engaging nose made of cherry, blueberry milkshake and fine spices. The wine proves playful and a touch direct on the palate but leaves an engaging yet subtle feel of fresh fruits and herbs in the long and quite subtle finish. This very good "natural" expression of Pinot Noir will offer much pleasure over the coming years. 2020-2024

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Peter Lauer

(Ayl – Saar)

Complement

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2019). A copy of these Issues is available to all subscribers upon simple email request.

2018er	Peter Lauer	Ayler Schonfels Riesling Trocken Fass 11 GG	11 19	93+
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The 2018er Schonfels Fass 11 GG, as it is referred to on the consumer label, is slightly reductive at first yet develops a most fascinating nose of white peach, smoke, aniseed herbs, dried flowers and smoke. The wine immediately captures one's attention through its presence on the broad and opulent palate. Yet it proves remarkably focused and racy in the finish. Some herbal and tart notes in the after-taste still need to integrate. This impressive dry Riesling could easily exceed our high expectations at maturity if it manages to harness its rich and powerful side. 2024-2033+

2018er	Peter Lauer	Ayler Kupp Riesling Trocken Fass 18 GG	18 19	93
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The 2018er Kupp Fass 18 GG, as it is referred to on the consumer label, displays a superb nose of dried fruits, smoke, almond cream, candied citrus and a hint of camphor. The wine proves superbly playful on the palate where a light touch of creamy fruits is well wrapped and balanced by a nicely tickly acidity. It leaves one with a tart feel, which still needs to integrate in the very long finish. Beautifully smoky and herbal elements come through in the after-taste. Only an underlying feel of power has kept us from rating this superb dry Riesling higher. 2022-2028

2018er	Peter Lauer	Biebelhausener Feils Trocken Fass 13 GG	13 19	93
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The 2018er Feils Fass 13 GG, as it is referred to on the consumer label, offers a beautiful and complex nose of pineapple, citrus, grapefruit, tar, green herbs and smoke. The wine is packed with spicy, zesty and sharp elements on the quite tight and intense palate. It leaves a superb sensation of depth and presence in the big and hugely long finish. Herbal and minty flavors make for a great refreshing side in the ample and assertive after-taste of this remarkable dry Riesling. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Lehnert-Veit

(Piesport – Middle Mosel)

2018er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Auslese	03 19	91
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The 2018er Piesporter Goldtröpfchen Riesling Auslese was made from clean fruit harvested at 99° Oechsle and was fermented down to fully sweet levels of residual sugar (93 g/l). It offers a beautifully elegant, floral and fresh nose of grapefruit, lime, apricot, tangerine, minty herbs and smoke. The wine proves delicately smooth yet also dynamic and fresh, thanks to superb flavors of ripe citrusy fruits. It leaves one with an animating feel in the pure, light-footed and very persistent finish. This pure and racy expression of "drinking Auslese" impresses through its finesse. 2025-2038

2018er	Lehnert-Veit	Wintricher Grosser Herrgott Riesling Spätlese	02 19	90
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The 2018er Wintricher Grosser Herrgott Riesling Spätlese was harvest at 90° Oechsle in a parcel high up the hill, and was fermented down to sweet levels of residual sugar (76 g/l). It offers a superbly floral and minty nose of fresh white fruits, candied lemon, Limoncello, aniseed herbs and smoke. The wine starts of on the sweet and smooth side on the palate but some zesty acidity quickly lifts up the flavors. It leaves one with a nicely creamy and delicate feel in the refreshing and quite long finish. This Spätlese only needs a few years of patience in order for it to reveal its underlying complexity and its playful side. 2026-2038

2018er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Kabinett Alte Reben	04 19	89
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The 2018er Piesporter Goldtröpfchen Riesling Kabinett Alte Reben was harvested at 88° Oechsle on 65 year-old un-grafted vines, and fermented down to sweet levels of residual sugar (60 g/l). It proves rather restrained at first and only gradually reveals some attractive and quite aromatic scents of yellow peach, pear, almond cream, green apple, spices and smoke. The wine is finely aromatic on the palate. The fruit presence reminds one of a Spätlese but the ripe and zesty acidity running through the wine makes for good lightness and freshness. This fresher side is underlined by the racy and already off-dry (rather than fruity-styled) feel in the after-taste. 2023-2033

2018er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Spätlese	15 19	88+
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese was harvested at 95° Oechsle and was fermented down to fully sweet levels of residual sugar (91 g/l). This is still quite reductive and pretty much work in progress (there is still quite some CO<sub>2</sub> in the glass at first) as it only offers some vague and strong smoky notes as well as lime, grapefruit zest, yellow peach and pear. The wine is also still under the impact of the CO<sub>2</sub> on the palate which tightens the otherwise juicy and ripe flavors of pear and canned yellow peach. The finish proves long and tastes already more off-dry than fruity-sweet. This Spätlese could well exceed our expectations if it manages to open up and reveal more elegance at maturity. 2024-2033

2018er	Lehnert-Veit	Piesporter Pinot Noir Blanc Trocken	18 19	88+
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The 2018er Pinot Noir Blanc Trocken is made from Spätburgunder grapes harvested in the Piesporter Treppchen, and fermented "in white", with minimal skin contact. This light-colored white wine with very pale pink reflects offers a beautifully subtle and reductive nose of nettle, minty herbs, rose, grapefruit, fruit pit and smoke. The wine proves quite intense and driven by zest on the palate. Lime, grapefruit zest and yuzu flavors make for a sharp and straight feel in the very long and racy finish. A bitter-sweet tannic presence adds to the currently austere structure of this wine. The bone-dry and hugely racy after-taste is driven by hot spices. This needs a couple of years to settle down and could well prove to be a superb dry white wine if it manages to flesh out and integrate its components. 2023-2028

2016er	Lehnert-Veit	Piesporter Falkenberg Spätburgunder Trocken	25 18	87
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The 2016er Spätburgunder Falkenberg, as it is referred to on the consumer label, was made from de-stemmed grapes, and was matured for 30% in one-year old barrigue for 18 months before being bottled unfiltered. It proves slightly reductive and marked by a hint of SO<sub>2</sub> at first, but quickly reveals some attractive nose of Morello cherry, mashed strawberry, plum, chocolate, fig and smoke, all wrapped into a touch of grilled nut and nice vanilla elements. The wine offers some direct and simple flavors of red and dark fruits wrapped into some smoky and zesty elements on the palate and leaves a rather tart side in the long and focused finish. This is a well-made, slightly ripe but not oak-dominated Mosel Spätburgunder. 2021-2028

2018er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Feinherb Hohlweid	28 19	88
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The 2018er Piesporter Goldtröpfchen Riesling Feinherb Hohlweid comes from the prime similarly-named south-facing sector situated in the Niederemmel part of the vineyard, and was fermented down to off-dry levels of residual sugar (19 g/l). A hint of reduction quickly gives way to richer scents made of toffee, almond cream, yellow peach, aniseed herbs and earthy spices. The wine is nicely balanced on the palate where some light creamy fruits interplay with zesty fruits and spices. The wine leaves one with a great sense of ripe yet sharp grapefruit-driven acidity in the fully dry-tasting finish. A touch of opulence comes through in the otherwise nicely bitter-sweet after-taste. This dry-tasting Riesling only needs a few years to integrate its components. 2022-2028



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Lehnert-Veit</b>	<b>Piesporter Falkenberg Riesling Feinherb</b>	<b>26 19</b>	<b>87</b>
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The 2018er Falkenberg Riesling Feinherb, as it is referred to on the consumer label, comes from the central part of the vineyard, and was fermented down to off-dry levels of residual sugar (17 g/l). It offers a nicely refreshing and pure nose of lime tree, citrusy fruits, candied grapefruit, a hint of candy floss, and smoke. Ripe zesty fruits convey the wine an animating side on the palate. The wine leaves one with a nicely spicy and citrusy feel in the fully dry-tasting finish. This racy dry-tasting wine will particularly appeal to lovers of refreshing and lively expressions of Riesling. 2021-2028

<b>2018er</b>	<b>Lehnert-Veit</b>	<b>Piesporter Goldtröpfchen Riesling Feinherb Fahr</b>	<b>27 19</b>	<b>87</b>
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The 2018er Piesporter Goldtröpfchen Riesling Feinherb Fahr comes from the prime similarly-named south-west facing sector situated in the Niederemmel part of the vineyard, and was fermented down to off-dry levels of residual sugar (18 g/l). It offers a refreshing and zesty nose made of lime tree, lemon, grapefruit zest and tangerine, all wrapped into some smoke and hot spices. The wine proves nicely charming and attractive on the palate where juicy white fruits are packed into zest and spices. This zesty and spicy side then takes the lead in the long, broad yet dry-tasting finish, and leaves one with a sense of opulence and power in the after-taste. This opulent side makes us opt to be conservative on the rating and the drinking window. 2020-2026

<b>2018er</b>	<b>Lehnert-Veit</b>	<b>Piesporter Riesling Schiefer</b>	<b>13 19</b>	<b>86</b>
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The 2017er Riesling Schiefer, as it is referred to on the consumer label (the word Piesporter only appears on the back label), is made from grapes harvested in the Falkenberg (60%), Günterslay (20%) and the Goldtröpfchen (20%), and was fermented down to 11 g/l of residual sugar. It proves almost non-saying at first and needs quite some time in the glass to reveal its smoky nose of white mint, peach, grapefruit puree and pear. The wine proves nicely balanced on the palate where some juicy and fresh fruits are pepped up by ripe zesty acidity. The finish is clean, straight and tastes fully dry. This only needs a few years to develop aromatically. 2023-2033

<b>2018er</b>	<b>Lehnert-Veit</b>	<b>Piesporter Günterslay Riesling Trocken</b>	<b>25 19</b>	<b>84+</b>
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The 2018er Piesporter Günterslay Riesling Trocken comes from the Niederemmel part of the vineyard. It proves rather shy at first and requires a few minutes to reveal its nose made of grapefruit puree, mashed apple, quince, green herbs and smoke. Noticeable CO2 adds to the acidic feel on the palate. The wine remains comparatively lean and sharp right into the long, racy and spicy finish. This austere and backward beast will need at least two years to integrate all its elements and round the edges to its currently sharp side. 2021-2025

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Schloss Lieser

*(Lieser – Middle Mosel)*

*Complement*

*NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2017). A copy of these Issues is available to all subscribers upon simple email request.*

<b>2018er</b>	<b>Schloss Lieser</b>	<b>Bernkasteler Doctor Riesling Trocken GG</b>	<b>34 19</b>	<b>96</b>
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The 2018er Doctor Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). 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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

<b>2018er</b>	<b>Schloss Lieser</b>	<b>Wehlener Sonnenuhr Riesling Trocken GG</b>	<b>32 19</b>	<b>95</b>
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The 2018er Sonnenuhr Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). It comes over as steely and reductive at this early stage and only gradually reveals some deep and complex scents of smoked bacon, dried white flowers, spices and minty herbs. The wine starts off on the light and mineral side on the pure and zesty palate. It then develops great presence and a superbly zesty and smoky side, which carries over right into the immensely long, beautifully tart and superbly mouth-watering finish. The length is stunning and the after-taste, while powerful and assertive, shines through its aromatic precision and focus. This is a stunningly elegant expression of dry Mosel Riesling in the making. 2025-2038





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Schloss Lieser</b>	<b>Piesporter Goldtröpfchen Riesling Trocken GG</b>	<b>33 19</b>	<b>94+</b>
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The 2018er Goldtröpfchen Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). It displays a beautifully complex and attractive nose of smoke, dried white flowers, Indian spices, fresh herbs and a hint of nut cream. The wine proves very pure and develops great presence on the palate, where the highly focused and almost sharp side of the wine is nicely balanced out by some intense flavors. The wine leaves one with a great tart and bone-dry feel in the long and hugely precise finish. This raw diamond will need quite some patience to reveal its beauty. It could well eventually even exceed our high expectations, especially if it harnesses the touch of power in the after-taste. 2025-2038

<b>2018er</b>	<b>Schloss Lieser</b>	<b>Brauneberger Juffer-Sonnenuhr Riesling Trocken GG</b>	<b>31 19</b>	<b>94</b>
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The 2018er Juffer-Sonnenuhr Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). It offers a refined and rather delicate nose of white peach, herbs, sesame, whipped cream, pear and orange blossom. The wine proves very pure and superbly playful on the deep, complex yet also remarkably airy palate and leaves some stunning even if at this stage rather non-saying flavors of tar, dried herbs and licorice in the hugely smoky finish. This dry Riesling proves immensely impressive but it will require many years to blossom. 2024-2038

<b>2018er</b>	<b>Schloss Lieser</b>	<b>Brauneberger Juffer Riesling Trocken GG</b>	<b>28 19</b>	<b>93</b>
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The 2018er Juffer Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 2 g/l of residual sugar). It offers a beautiful nose made of cassis, pear, floral elements, spices, and herbs. The wine is full of grip and presence on the palate, but remains incredibly light-footed and playful right into the finish. Gooseberry, mirabelle, tart minerals, and minty herbs add to the juicy freshness of the experience. While already quite enjoyable now, this truly remarkably elegant dry Riesling will become more nuanced and elegant after a few years of bottle aging. 2023-2033

<b>2018er</b>	<b>Schloss Lieser</b>	<b>Lieserer Niederberg Helden Riesling Trocken GG</b>	<b>30 19</b>	<b>93</b>
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The 2018er Niederberg Helden Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). It delivers a quite intense and ripe nose of smoked bacon, pear, mirabelle, orange blossom and tangerine, as well as dried and earthy spices. The wine develops quite some presence and intensity on the palate, where ripe creamy fruits are joined by quite some spices and sharp zest. The finish is hugely long, yet there is still quite some tartness at play in need of integration. This big expression of GG will need some time to integrate its elements but will then be quite irresistible. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Carl Loewen

*(Leiwen – Middle Mosel)*

*Complement*

*NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2019). A copy of these Issues is available to all subscribers upon simple email request.*

<b>2018er</b>	<b>Carl Loewen</b>	<b>Thörnicher Ritsch Riesling Trocken GG</b>	<b>15 19</b>	<b>93</b>
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The 2018er Ritsch GG, as it is referred to on the consumer label, comes from old and partially still un-grafted vines and was fermented spontaneously and aged in traditional Fuder cask for 6 months. It offers a superb nose driven by candied lemon, chalky elements, Provence herbs, pear and smoky slate. The wine is still rather backward and driven by mineral and herbal elements on the palate. It leaves some bitter-fruity flavors of ginger and herbs in the long and quite intense finish. This wine proves powerful but never over-powering as it has a nice core structure. This impressive dry Riesling only need a few years of bottle aging to come together and shine. 2023-2033

<b>2018er</b>	<b>Carl Loewen</b>	<b>Longuicher Maximiner Herrenberg Riesling Trocken GG</b>	<b>16 19</b>	<b>92+</b>
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The 2018er Maximin Herrenberg GG, as it is referred to on the consumer label, comes from un-grafted vines planted in 1902 and was fermented spontaneously and aged in traditional Fuder cask for 6 months. It offers a delicately ripe yet zesty nose which lives from a tension between fresher elements including passion fruit, mint and smoke, and riper ones driven by pear, licorice and earthy spices. The wine is beautifully intense on the delicately smooth (rather than bone-dry) palate and leaves a gorgeously tart feel in the long and juicy finish. The after-taste is hugely persistent but also still quite primary and almost bitter. This gorgeous effort really needs a few years to come together. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Gebrüder Ludwig

(Thörnich – Middle Mosel)

Complement

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2019). A copy of these Issues is available to all subscribers upon simple email request.

2018er	Gebrüder Ludwig	Thörnicher Ritsch Riesling Trocken GG	29 19	90
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The 2018er Ritsch Riesling GG, as it is referred to on the consumer label, offers a ripe but engaging nose made of mirabelle, vineyard peach, dried herbs and fine spices. The wine is playful and nicely multi-layered on the not fully dry-tasting palate and leaves a tart feel of minerals and dried herbs in the long finish. A touch of camphor joins the juicy flavors of ripe fruits and spices in the lingering after-taste. 2021-2028

2018er	Gebrüder Ludwig	Sauvignon Blanc Im Barrique Gereift	27 19	88
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The 2018er Sauvignon Blanc Im Barrique Gereift comes from the Thörnicher Schiesslay and was aged in barrique for 8 months. It offers an engaging nose of gooseberry, peach, herbs, vanilla and lactic elements. The wine is nicely playful and balanced on the lively palate and leaves a juicy and engaging feel of orchard fruits, gooseberry and vanilla elements in the long and nicely dry finish. This will appeal to lovers of fresh but oak-aged Sauvignon Blanc. Now-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Madame Flöck Wines

(Winningen – Terrassenmosel)

Madame Flöck is the brainchild of Robert Kane (from the USA) and Derek-Paul Labelle (from Canada), both with a passion for wine, who met in the Barossa Valley in 2016. Robert Kane went on to marry Janina Schmitt (from Weingut Materne & Schmitt) and took the plunge with his old friend when they got the chance to buy a derelict vineyard in the Terrassenmosel, which they bought from a Mrs. Flöck, hence the name of their venture. Their operation is tiny: 0.4 ha planted with old vines in the terraced parts of the Lehmerer Ausoniusstein and the Winninger Domgarten (more vineyards have been added in 2019). They produce two wines named after some of their mentors. The vineyards are dry-farmed, without herbicides, and hand tended. The wines are fermented spontaneously and aged without any sulfur added or other additives on their gross lees with regular batonage, and are bottled unfiltered, unfiltered, and with little SO added (the wines have less than 50-60 mg/l of total SO<sub>2</sub>). They are vinified at the facilities of Weingut Materne & Schmitt.

2018er	Madame Flöck	Lehmerer Ausoniusstein Riesling Dewy's Drop	10 19	92
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The 2018er Dewy's Drop, as it is referred to on the label (named after Stephen Dew, the winemaker at Kaesler Estate and a mentor who inspired this project), is a bone-dry Riesling made along natural lines from old vines in the steep south-east facing Lehmerer Ausoniusstein. The wine was fermented and aged without any sulfur or additive on its gross lees with regular batonage in stainless steel for 10 months before being bottled unfiltered, unfiltered, and with little SO<sub>2</sub> added (30 mg/l). It offers a rather upfront fruity nose as scents of lemongrass, grapefruit zest, earthy spices, and chalky minerals emerge from the glass. The wine is beautifully playful on the fruit-driven palate and leaves an exquisitely feel of orchard fruits, chalky minerals, and fine spices in the long and gorgeously engaging and airy finish. This is a great dry Riesling. 2020-2033

2018er	Madame Flöck	Riesling Mad Dog Warwick	20 19	86+
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The 2018er Mad Dog Warwick, as it is referred to on the label (named after Warwick Bruce Murray, a viticulturist in the Barossa Valley and a mentor who inspired this project), is a bone-dry Riesling made along natural lines from 30-year-old vines in a terraced part of the Winninger Domgarten. The wine was fermented and aged without any sulfur or additive on its gross lees with regular batonage in a mix of an old barrique (30%) and stainless steel (70%) for 10 months before being bottled unfiltered, unfiltered, and with little SO<sub>2</sub> added (35 mg/l). It offers a rather ample and creamy nose of pear puree, white currant, minerals, and a hint of smoke, all wrapped into quite some volatile acidity. The wine comes over as satisfyingly smooth and silky on the round and fruit-driven palate. At this stage, it is only in the finish that some zesty elements, underlined by more hint of volatile acidity, give this slightly broad wine some cut and pep. The wine develops more structure and presence as it develops with air (and this over days) and also sheds some of the volatile elements, so we would rather opt to wait for next year before cracking open any bottle. It could then prove much finer and elegant. 2020-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

Complement

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2019). A copy of these Issues is available to all subscribers upon simple email request.

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Trocken GG	08 19	92+
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The 2018er Abtsberg Riesling GG, as it is referred to on the consumer label, only reveals some backward even if gorgeous notes of smoke, grapefruit and spices at first. With more airing, riper scents of yellow peach, pear and almond cream, as well as hints of cassis join the party. The wine offers ample flavors of spicy and zesty fruits underpinned by some intense herbal elements and red-berried fruits on the slightly powerful palate and leaves a firmly tart feel in the persistent finish. This proves a slightly bigger expression of Abtsberg GG than usual, but one with some upside potential if it manages to harness its powerful side with aging. 2022-2028+

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Trocken GG	07 19	92
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The 2018er Herrenberg Riesling GG, as it is referred to on the consumer label, 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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

2018er	Maximin Grünhaus	Maximin Grünhäuser Bruderberg Riesling Trocken GG	17 19	90
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The 2018er Bruderberg Riesling GG, as it is referred to on the consumer label, 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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Meierer

(Kesten – Middle Mosel)

2018er	Meierer	Kestener Paulinshofberg Riesling Auslese	09 19	91
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The 2018er Kestener Paulinshofberg Riesling Auslese was made from 50% botrytized fruit harvested at 110° Oechsle, and was fermented to noble-sweet levels of residual sugar (120 g/l). It offers a rather big nose made of apricot, melon, fig, honey, earthy elements of wild mushroom, spices, and herbs. The wine proves creamy, sweet, and honeyed on the broad and ample palate, and leaves a big feel of apricot, honey, and dried fruits wrapped into pungent herbal elements on the slightly direct finish. Honey but also a touch of zesty acidity bring some depth to the after-taste. This sweet wine will benefit from aging as it will develop more nuances and become less sweet. 2028-2048

2017er	Meierer	Kestener Paulinshofberg Riesling Auslese	09 18	91
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The 2017er Kestener Paulinshofberg Riesling Auslese was made from 70% botrytized fruit harvested at 110° Oechsle, and was fermented to noble-sweet levels of residual sugar (120 g/l). It offers a rather attractive nose made of candied grapefruit zest, fig, almond paste, honeyed elements, and quite some wet slate. The wine is beautifully playful and balanced on the zesty and superbly detailed palate, and leaves a nicely creamy, honeyed, and focused feel in the long finish. A touch of candy floss sweetness still saturates the flavors in the after-taste but this will nicely mellow away over the coming decade. One will then be able to appreciate a beautifully zesty and comparatively complex sweet wine. 2027-2047

2017er	Meierer	Riesling Pet Nat OMG!	(No AP)	91
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The 2017er Riesling OMG!, as it is referred to on the front label, with Lot Number 01/2018 was made with fruit harvested in Kestener Paulinshofberg, and completed its fermentation in the bottle and came on the market with its yeasts. One needs to be a bit cautious when opening the bottle as the juice bursts out under the carbonation. These cautionary measures are however rewarded by a beautiful nose of pear cider, aniseed herbs, a hint of spices, a touch of whipped cream, and smoky elements. It proves rather delicately fizzy on the palate (certainly after being so vivid upon opening). More creamy fruits add a delicately smooth and not fully dry feel right into the nicely playful and delicately tart finish. More minerals, herbs, and pear cider round off the pleasure of enjoying this superb, delicately off-dry tasting "Pet Nat" wine. Now-2022



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

<b>2017er</b>	<b>Meierer</b>	<b>Riesling WTF!?</b>	<b>10 18</b>	<b>91</b>
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The 2017er Riesling WTF!? Is a bone-dry "orange" wine from the Kestener Paulinsberg which was whole-bunch fermented for 8 weeks and aged without intervention before being bottled with only a minimal amount of SO<sub>2</sub> added (11 mg/l). This bronze-colored wine offers a rather elegant nose made of pear, orange blossom, a hint of whipped cream, some citrusy elements, almond, minty herbs and earthy spices. The wine is driven by baked pear, tangerine zest, aniseed herbs and fine spices on the palate and leaves a beautifully tart feel in the long and direct finish. Herbs, tart minerals, and fine spices emerge in the after-taste and add to the airy side of the wine. Now-2027

<b>2018er</b>	<b>Meierer</b>	<b>Riesling WTF!?</b>	<b>10 19</b>	<b>90+</b>
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The 2018er Riesling WTF!? Is a bone-dry "orange" wine from the Kestener Paulinsberg which was whole-bunch fermented for 8 weeks and aged without intervention before being bottled with only a minimal amount of SO<sub>2</sub> added (17 mg/l). It offers a rather ample nose made of pear puree, bergamot, ginger, citrusy elements, cardamom and smoke. The wine proves surprisingly smooth and almost off-dry on the palate, but leaves a big and rather satisfying feel of pear tatin tart, herbs, and minerals in the long and nicely tart but also somewhat powerful finish. This wine will need a year or two to fully develop and become more complex and nuanced. It could then easily exceed our high expectations. 2021-2028

<b>2018er</b>	<b>Meierer</b>	<b>Riesling Alte Reben</b>	<b>03 19</b>	<b>90</b>
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The 2018er Riesling Alte Reben is a legally dry wine (with 8 g/l of residual sugar) made from almost 60 year-old vines in the Kestener Paulinsberg. It offers a rather backward and deep nose made of lemongrass, pear, bergamot, dried herbs, a hint of licorice, and quite earthy spices. The wine is rather nicely precise and aromatically detailed on the dry but not bone-dry tasting palate, and leaves a slightly powerful but complex feel of minerals, dried herbs, some lemongrass, and a hint of melon in the finish. 2023-2033

<b>2018er</b>	<b>Meierer</b>	<b>Kestener Paulinsberg Riesling Spätlese</b>	<b>08 19</b>	<b>88</b>
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The 2018er Kestener Paulinsberg Riesling Spätlese was harvested at a full 97° Oechsle, and was fermented to fully sweet levels of residual sugar (95 g/l). It offers a rather big nose made of lemongrass, creamy melon, aniseed herbs, a hint of wild mushroom, earthy spices, and smoke. The wine has the full creamy roundness of an Auslese on the ripe but engaging palate, which does not taste as sweet as the naked figures would make one expect. The touch of zest on the palate gives way to a round and soft feel in the finish. The after-taste is all about broad but pure flavors of ripe pear and creamy apricot wrapped in earthy spices. 2028-2038

<b>2017er</b>	<b>Meierer</b>	<b>Kestener Paulinshofberg Riesling Feinherb</b>	<b>06 19</b>	<b>88</b>
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The 2017er Kestener Paulinshofberg Riesling Feinherb was fermented and aged in a Fuder cask for 18 months (hence the late AP number) down to 18 g/l of residual sugar. The wine offers a rather ripe nose made of pear, melon, saffron, wild mushroom, creamy elements, and dried herbs. It starts off by proving slightly broad and smooth on the delicately creamy palate, but firms up as it gains from airing. It leaves a feel of citrusy fruits, melon, dried herbs, and earthy spices in the long and slightly ample finish. The after-taste is all about ripe and creamy elements of fruits and a hint of herbs. This soft and ample wine will particularly please lovers of broader but no less complex expressions of off-dry Riesling. 2021-2027

<b>2018er</b>	<b>Meierer</b>	<b>Kestener Riesling Trocken</b>	<b>01 19</b>	<b>88</b>
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The 2018er Kestener Riesling Trocken comes from the Herrenberg, the Paulinsberg, and, to a small amount, the Paulinshofberg. It offers a rather discreet nose made of pear, melon, lemongrass, bergamot, and earthy spices. The wine comes over as smooth rather than bone-dry on the nicely playful and structured palate, and leaves a nice and direct feel of pear and melon wrapped into some strong herbal elements in the firmly tart finish. 2021-2028

<b>2018er</b>	<b>Meierer</b>	<b>Kestener Paulinsberg Riesling Trocken</b>	<b>02 19</b>	<b>87</b>
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The 2018er Paulinsberg Riesling Trocken, as it is referred to on the side of the consumer label, offers a rather backward nose made of pear, apricot blossom, saffron, licorice, herbs, and earthy spices. The wine offers ripe and round flavors of pear wrapped into herbs and spices on the smooth rather than bone-dry palate. It develops a more structured side, full of tartness, and grip, in the slightly big finish. The after-taste is intense and assertive, but at no point over-powering or hot. This wine will particularly appeal to lovers of bigger expression of dry Riesling. 2021-2028

<b>2018er</b>	<b>Meierer</b>	<b>Kestener Riesling Kabinett</b>	<b>07 19</b>	<b>87</b>
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The 2018er Kestener Riesling Kabinett was harvested at 83° Oechsle in the Herrenberg, the Paulinsberg, and, to a small amount, the Paulinshofberg, and was fermented to fully fruity-styled levels of residual sugar (55 g/l). It offers a rather discreet nose made of melon, pear, dried herbs, some licorice, and smoke. The wine is soft and slightly hollow on the round and comparatively sweet mid-palate. Creamy lemon then adds to the roundness of the wine in the finish. The ripeness of the flavors and the acidity makes the wine come over as a light and delicate Auslese rather than a vivid Kabinett. 2023-2033



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2018er	Meierer	Kestener Riesling Feinherb	05 19	86
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The 2018er Kestener Riesling Feinherb comes from the Herrenberg, the Paulinsberg, and, to a smaller amount, the Paulinshofberg, and was fermented to off-dry levels of residual sugar (18 g/l). It offers a rather inviting nose made of subtle flavors of fruits (passion fruit, pear, and apricot blossom) wrapped into some whipped cream, dried herbs, and spices. The wine proves nicely playful on the fruity and herbal palate, and leaves a direct and pleasing feel of pear and melon as well as earthy spices and a hint of licorice in the engaging finish. Now-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Dominikaner-Weingut C. von Nell-Breuning

*(Kasel – Trier-Ruwer)*

2018er	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Auslese	03 19	90
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The 2018er Kaseler Dominikanerberg Riesling Auslese was harvested at 90° Oechsle on 30 year-old vines, and was fermented in stainless steel down to sweet levels of residual sugar (84 g/l). It proves quite reductive and marked by sulfur at first, and only gradually reveals its minty and floral nose of smoke, gooseberry, white peach, green spices, apple, and wet leaves. Flavors of pear, honeyed peach, and almond cream wrapped into zesty candied fruits make for playful and delicately juicy feel on the palate. The finish is long, airy, and fresh. This very playful and delicate expression of Auslese only needs a decade of patience in order to benefit from its full finesse. 2028-2043

2018er	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Spätlese	02 19	90
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The 2018er Kaseler Dominikanerberg Riesling Spätlese was harvested at 89° Oechsle and fermented down to barely fruity-styled levels of residual sugar (40 g/l). It first shows a hint of smoke-infused reduction which quickly gives way to superb notes of dried flowers, vineyard peach, aniseed herbs, mint and elderberry. The wine coats the palate with nicely juicy fruits nicely wrapped into zesty and spicy acidity. The finish is long, fresh and racy. This playful Spätlese tastes more off-dry than fully fruity-styled. It offers great drinking pleasure even if a touch of intensity and power in the after-taste (the wine shows 10% of alcohol) limits our rating. 2022-2033

2018er	C. von Nell-Breuning	Kaseler Nies'chen Riesling Auslese	14 19	89
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The 2018er Kaseler Nies'chen Riesling Auslese was harvested at a full 103° Oechsle on 65 year-old vines, and fermented down to sweet levels of residual sugar (65 g/l). It shows a quite aromatic and ample nose of green apple, lime, apricot, almond, smoke, dill and thyme. More fruits (peach, apricot and pear) join the party on the light and smooth palate. There is also some freshness present, as notes of minty herbs and smoke run through the wine. The finish is rather smooth and broad, with a touch of power in the after-taste. This nice Auslese will develop its full potential after a few years of bottle aging. 2023-2033

2018er	C. von Nell-Breuning	Kaseler Kehrnagel Riesling Auslese Feinherb	12 19	88
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The 2018er Kaseler Kehrnagel Riesling Auslese Feinherb was made fruit harvested at 90° Oechsle on 40 year-old vines, and was fermented down to fully off-dry levels of residual sugar (37 g/l). It offers an attractive and refreshing nose of freshly cut pineapple, minty herbs, apple, white peach, almond and a hint of toffee. Some juicy fresh fruits interplay with candied grapefruit and citrus driven acidity on the palate and make for a refreshing feel in the long and juicy finish. This impressive off-dry Auslese retains good presence even if it is on the light side. 2020-2028

2018er	C. von Nell-Breuning	Kaseler Dominikanerberg Riesling Spätlese Trocken	10 19	85
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The 2018er Kaseler Dominikanerberg Riesling Spätlese Trocken offers a quite herbal nose with some flowery scents of gooseberry, green apple, lime and almond. The wine proves zesty and comparatively light weighted on the linear and fresh palate. The finish is tart, slightly powerful and broad. This nice dry Riesling is best left alone for a year or two in order to allow it integrate its elements. 2020-2024

2018er	C. von Nell-Breuning	Kaseler Nies'chen Riesling Spätlese Feinherb	11 19	84
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The 2018er Kaseler Nies'chen Riesling Spätlese Feinherb was made fruit harvested at 94° Oechsle on 40 year-old vines, and was fermented down to off-dry levels of residual sugar (25 g/l). It delivers a quite aromatic and intense nose of green apple, lime, white pepper, peach, mint and smoke, as well as a hint of camphor. The wine coats the palate with some fresh, slightly yet animating green fruits and herbs. It also shows forceful tartness and proves rather broad and slightly bitter in the long and powerful finish. This needs at least two more years to integrate its elements and will be at its best with some hearty food. 2021-2024

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

*“The Independent Review of Mosel Riesling”*

By Jean Fisch and David Rayer

## Weingut von Othegraven

(Kanzem – Saar)

Complement

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2017). A copy of these Issues is available to all subscribers upon simple email request.

2018er	von Othegraven	Ockfener Bockstein Riesling Trocken GG	18 19	93+
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The 2018er Bockstein GG, as it is referred to on the consumer label, is still hugely reductive and essentially driven at this stage by residual scents from its spontaneous fermentation at first. It is only after extensive airing that these give way to some superb herbal notes, gooseberry, cassis, intense smoke and spices, as well as a hint of camphor. The wine is tight and beautifully spicy at first on the palate, before it develops a smoother and fruitier side as flavors of almond cream, yellow peach and grapefruit emerge. It leaves one with a slightly herbal yet refreshing feel in the hugely long and bone-dry finish. The tartness in the after-taste and the huge level of reduction on the nose will require quite some aging to integrate into the wine. This hugely impressive dry Saar Riesling could then easily exceed our high expectations. 2025-2038

2018er	von Othegraven	Kanzemer Altenberg Riesling Trocken GG	19 19	92+
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The 2018er Altenberg GG, as it is referred to on the consumer label, offers a beautifully undercooled nose of grass, minty herbs, gooseberry, cassis and vineyard peach, all wrapped into some smoky residual scents from its spontaneous fermentation. The wine develops quite some presence and intensity on the racy and citrusy palate, and leaves a sharp and bone-dry tasting feel in the very long finish. Some tartness emerges in the after-taste and still needs to integrate. This sharp and racy expression of dry Riesling will need a couple of years to find its inner balance. It could then well exceed our expectations. 2025-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Pandamonium

(Kröv – Middle Mosel)

*Pandamonium is the new trading label under which Jan Matthias Klein, the owner of the Weingut Staffelter-Hof, sells project wines made together with other winemakers from purchased fruit or from own vineyards in the process of organic conversion.*

N.V.	Pandamonium	Papa Panda's Rising	(No AP)	88+
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The Papa Panda's Rising (made together with the Kröv-based grower Andrzej Greszta) with Lot Number 0119 is a 2018er bone-dry "Orange" wine made along "natural" lines from purchased Riesling fruit as well as own vineyards in organic conversion harvested in the Kröver Steffensberg and Letterlay (the vintage is not provided on the label). It saw extensive skin-fermentation and was bottled unfiltered without any added SO<sub>2</sub>. This delicately bronze-colored wine offers telltale scents of almond, baked apple and orange peel, all wrapped into some smoky and earthy elements. It proves delicately full-bodied on the still slightly bitter and harsh palate but shows already its beauty in the long and gorgeously suave yet racy finish. The balance in the after-taste is impeccable, as the mouthcoating flavors of nut and baked apple are beautifully wrapped into some tart and zesty minerals. This wine could easily turn out even better than expected as it fleshes out and gains finesse over the coming years. 2021-2028

2018er	Pandamonium	Riesling Sam Jan Guy	(No AP)	88
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The 2018er Mosel Riesling Sam Jan Guy (made together with Australian grower Sam Guy Renzaglia) with Lot Number 0119 is a bone-dry Riesling made along "natural" lines from fruit out of the Kröver Steffensberg. It was macerated for 72 hours whereby the sediments from the juice are fermented separately in a 50 liter glass bottle and later, after racking them off the rough lees, are added to the wine and bottled unfiltered without any added SO<sub>2</sub>. It offers a quite aromatic nose of pear puree, herbs, almond and fine spices. The wine is still quite wild on the palate as ripe and delicately creamy flavors of pear, earthy spices and Provence herbs are battling it a bit out with more classic Riesling elements including citrusy fruits and smoke. The wine shows its true potential in the remarkably lively and engaging finish and in the citrusy, mineral and delicately camphor-infused after-taste. This is a nicely animating wine made along natural principles in the making. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Philipps-Eckstein

(Graach – Middle Mosel)

Complement

NB: Further wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2019). A copy of these Issues is available to all subscribers on simple email request.

2018er	Philipps-Eckstein	Graacher Domprobst Riesling Trockenbeereauslese	29 19	Auction	97
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The 2018er Domprobst TBA, as it is referred to on the consumer label, is earmarked for a future Auction. It was made with botrytized fruit harvested at a full 212° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (360 g/l). It offers a superb nose made of baked pineapple, candied lemon, apricot puree, raisin, almond paste, honey and smoky slate. Despite the richness and oiliness on the sweet and round palate, the wine remains superbly multi-layered and complex right into the long and honeyed finish. A great kick of zest acidity already hints at the stunning balance that this wine will eventually achieve at maturity, once the sweetness will have receded into the background. This is a great TBA in the making but one which will test the patience of the wine lovers as it could well require 30 years (if not more!) to absorb its sweetness! 2048-2088

2018er	Philipps-Eckstein	Graacher Himmelreich Riesling Beereauslese	28 19	Auction	96
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The 2018er Himmelreich BA, as it is referred to on the consumer label, is earmarked for a future Auction. It comes from botrytized fruit harvested at a full 148° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (230 g/l). It proves nicely bright-colored and offers a beautifully creamy nose made of fig, pear, raisin, almond, herbs and smoky spices. The wine is still completely sweet, oily and round on the pear-puree and honey infused palate. Despite the currently saturating feel of sweetness, the flavors remain superbly precise and elegant right into the round and multi-layered finish. This beautiful BA will test the patience of wine lovers as we expect that this will take 20 years to reach maturity. 2038-2068

2018er	Philipps-Eckstein	Graacher Domprobst Riesling Spätlese *** Alte Reben	26 19		93
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The 2018er Domprobst Spätlese Alte Reben, as it is referred to on the consumer label, was harvested at a full 95° Oechsle on 80-100 year-old ungrafted vines, and was fermented down to fully sweet levels of residual sugar (87 g/l). It offers an attractive nose made of bitter lemon zest, vineyard peach, coconut and cassis, all blended into some riper elements including pear, herbs and spices. The wine proves beautifully creamy, fruity and zesty on the palate and leaves a comparatively juicy and lively feel in the mouthwatering finish. Creamy honey, apricot, coconut and pineapple all underline the Auslese GK style of this beautiful wine. 2028-2048

2018er	Philipps-Eckstein	Graacher Domprobst Riesling Auslese **	25 19		91+
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The 2018er Domprobst Auslese \*\*, as it is referred to on the consumer label, comes partially botrytized fruit harvested at a full 107° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (127 g/l). It offers a rather ample nose made of fig, pear puree, lemon and almond cream, as well as loads of smoky elements. The wine is driven by sweet candy floss on the round and slightly direct palate. More fig, coconut and fine spices emerge in the round and slightly imposing finish. There is some upside here as the sweetness recedes and the wine gains contour. 2033-2048

2018er	Philipps-Eckstein	Graacher Domprobst Riesling Spätlese Trocken	23 19		91
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The 2018er Domprobst Spätlese Trocken, as it is referred to on the consumer label, comes from the steep sector of the vineyard situated just beneath the Dompropst sign. It offers a rather attractive even if still backward nose made of bitter lemon, herbs, poached pear, smoke and spices. The wine proves rather well balanced on the spicy and playful palate and leaves a nicely tart but quite powerful and intense feel in the long finish. The after-taste is all about power and intensity, but also about nice flavors of ripe orchard fruits, earthy spices and minerals. This superb effort will appeal to lovers of bigger expressions of dry Mosel Riesling. 2023-2033

2018er	Philipps-Eckstein	Graacher Domprobst Riesling Spätlese ** Laurine	17 19		91
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The 2018er Domprobst Spätlese Laurine, as it is referred to on the consumer label (Laurine refers to Patrick's daughter) was harvested at a full 94° Oechsle, and was fermented down to fully sweet levels of residual sugar (87 g/l). It offers an attractive nose made of grapefruit, white peach, herbs and whipped cream. The wine develops the zesty presence of a "drinking Auslese" on the palate. Apricot, whipped cream and vineyard peach underline the Auslese style of the wine. The finish is nicely zesty and mouthwatering. 2028-2043





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Himmelreich Riesling Spätlese *** Gehr</b>	<b>22 19</b>	<b>91</b>
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The 2018er Himmelreich Spätlese Gehr, as it is referred to on the consumer label, was harvested at a full 98° Oechsle in the similarly named sector in the lower part of the vineyard and was fermented down to fully sweet levels of residual sugar (89 g/l). It offers a gorgeous nose made of grapefruit zest, pear, apricot, honey and herbs. The wine develops the full creamy side of an Auslese on the subtly zesty and comparatively playful palate. It leaves a nice feel of pear, starfruit and herbs in the long, juicy and delicately honeyed finish. 2028-2043

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Himmelreich Riesling Spätlese **</b>	<b>19 19</b>	<b>91</b>
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The 2018er Himmelreich Spätlese \*\*, as it is referred to on the consumer label, was harvested at 92° Oechsle, and was fermented down to fully sweet levels of residual sugar (83 g/l). It offers a rather discreet even if broad nose made of pineapple, pear, starfruit, Provence herbs, cream and fine spices. The wine offers nice direct flavors of fruits on the sweet and round palate and leaves a nice feel of ripe pear, almond, cream, apricot, and herbs in the long and suave finish. 2028-2043

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Bernkasteler Lay Riesling Spätlese Trocken</b>	<b>16 19</b>	<b>90</b>
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The 2018er Bernkasteler Lay Riesling Spätlese Trocken was made from fruit harvested at 93° Oechsle in the Haargarten part of the vineyard. It offers a rather attractive nose made of bitter lemon, grapefruit, pear, greengage, earthy herbs, spices and a hint of smoke. The wine unleashes big, bold but succulent flavors of bitter lemon, earthy spices, smoke and whipped cream on the powerful but still balanced palate. The finish is big and assertive, but nicely persistent. Some tartness adds to the pleasure to enjoy this powerful expression of dry Mosel Riesling. 2021-2033

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Himmelreich Riesling Auslese Feinherb</b>	<b>24 19</b>	<b>90</b>
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The 2018er Himmelreich Auslese Feinherb, as it is referred to on the consumer label, was harvested at a whopping 101° Oechsle, and was fermented down to fully off-dry levels of residual sugar (33 g/l). It offers a big nose made of a hint of bitter grapefruit, but above all ripe pear, Provence herbs and some camphor. The wine develops the full sweetness of a fruity-styled wine on the creamy and round palate. CO2 adds a touch of freshness to the experience right into the broad and quite powerful finish. This needs a couple of years to integrate all its elements. 2023-2033

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Domprobst Riesling Kabinett Alte Reben</b>	<b>15 19</b>	<b>90</b>
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The 2018er Domprobst Kabinett Alte Reben, as it is referred to on the consumer label, was harvested at a full 91° Oechsle on 80-100 year-old ungrafted vines, and was fermented down to sweet levels of residual sugar (73 g/l). It offers a rather ample nose made of baked pineapple, dried herbs, pear and fine smoky elements. The wine proves round and sweet on the otherwise nicely juicy and ripe palate. A touch of CO2 adds to the playful side of the wine in the long and smooth finish. This big expression of big fruity-styled Spätlese styled Riesling will need some time to integrate its sweetness. 2028-2048

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Himmelreich Riesling Kabinett</b>	<b>21 19</b>	<b>89</b>
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The 2018er Himmelreich Kabinett, as it is referred to on the consumer label, was harvested at a full 92° Oechsle, and was fermented down to sweet levels of residual sugar (64 g/l). It offers a ripe nose of pear puree, grapefruit, Provence herbs, laurel and other earthy elements. Cream, vineyard peach and slate elements convey the wine the sweet roundness of an Auslese on the palate. The finish is direct and satisfying in its soft and broad style. This wine will need quite some time to absorb its sweetness. 2028-2043

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Himmelreich Riesling Spätlese Feinherb Spontan</b>	<b>20 19</b>	<b>89</b>
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The 2018er Himmelreich Spätlese Feinherb Spontan, as it is referred to on the consumer label, was made with ambient yeasts from fruit harvested at 90° Oechsle, and was fermented down spontaneously to fully off-dry levels of residual sugar (27 g/l). It offers a rather attractive nose made of bitter grapefruit, whipped cream, pear and fig, as well as earthy herbs and spices. The wine is on the sweet and round side still on the otherwise rather playful palate. A combination of grapefruit and herbs leave a nice feel of intense presence in the long, imposing and still slightly fizzy finish. This will need some time to integrate and come together. 2023-2033

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Domprobst Riesling Kabinett Feinherb</b>	<b>14 19</b>	<b>89</b>
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The 2018er Domprobst Kabinett Feinherb, as it is referred to on the consumer label, was harvested at 89° Oechsle, and was fermented down to 20 g/l of residual sugar. It offers a rather broad and ripe nose of grapefruit, pear, starfruit, fig, herbs and earthy spices. The wine develops the full presence on an off-dry Auslese on the fruity and delicately fizzy palate. It leaves a nice feel of ripe fruits, a hint of camphor and herbs in the long and still slightly sweet finish. This will require some bottle aging to absorb its sweetness. 2023-2033



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Zeltinger Sonnenuhr Riesling GG</b>	<b>31 19</b>	<b>89</b>
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The 2018er Sonnenuhr Riesling GG, as it is referred to on the consumer label (the reference to the village is left for the back label), is a legally dry wine fermented for part in oak (25%) and in stainless steel (75%). It offers a backward nose made of mirabelle, bitter lemon, herbs and spices as well as a subtle hint of resin (from the wood). The wine is big but still nicely balanced on the palate, where bitter lemon interplays with riper elements including pear, herbs and fine spices. The finish is big and flirting with heat. This big and slightly baroque expression of dry Riesling should prove nicely enjoyable over the coming years. 2021-2028

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Domprobst Riesling Spätlese Feinherb</b>	<b>11 19</b>	<b>88</b>
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The 2018er Domprobst Spätlese Feinherb, as it is referred to on the consumer label, was harvested at 91° Oechsle, and was fermented down to off-dry levels of residual sugar (26 g/l). It offers a big and ripe nose of mirabelle, spices, earth and smoke. The wine is round and fruity on the still slightly sweet palate and leaves a delicately tart-bitter feel in the ripe and imposing finish. Poached pear and aniseed and dried herbs round off the slightly direct after-taste. This big expression of off-dry Riesling is best left alone for a few years for the sweetness to recede. 2023-2033

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Domprobst Riesling Spätlese Trocken *** Alte Reben</b>	<b>18 19</b>	<b>87</b>
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The 2018er Domprobst Trocken Alte Reben, as it is referred to on the consumer label, comes from 80-100 year-old un-grafted vines. It offers a rather big but backward nose made of herbs, poached pear, camphor and smoke. The wine coats the palate with big yet juicy flavors of candied lemon, pear, mirabelle, dried herbs and earthy spices, and leaves one with a big and imposing feel of fruits, minerals and spices in the long and slightly hot finish. There is a clear upside here if the intense inner core of the wine will take over at maturity. 2023-2033

<b>2018er</b>	<b>Philipps-Eckstein</b>	<b>Graacher Domprobst Riesling Kabinett Trocken</b>	<b>13 19</b>	<b>85</b>
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The 2018er Domprobst Kabinett Trocken, as it is referred to on the consumer label, was made from fruit harvested at 85° Oechsle. It offers a ripe and herbal nose made of mirabelle, pear puree, camphor, dried earth and smoke. The wine develops ripe and broad flavors of earth, herbs and spices on the rather intense palate. It leaves one with a powerful and slightly hot feel of herbs and spices in the long and broad finish. The intensity and power of this ripe and imposing dry-tasting wine are clearly that of an Auslese. Now-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut S.A. Prüm

*(Wehlen – Middle Mosel)*

*Complement*

*NB: The bulk of the 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.*

<b>2018er</b>	<b>S.A. Prüm</b>	<b>Bernkasteler Lay Riesling Trocken GG</b>	<b>26 19</b>	<b>91+</b>
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The 2018er Bernkasteler Lay Riesling Trocken GG comes from an old un-grafted parcel in the original part of the vineyard, and was fermented and aged in traditional Fuder cask for 10 months before being bottled. It delivers a superbly herbal and smoky feel of white mint, laurel, yellow peach, pear and a hint of camphor. The wine proves smoky, rather linear and mineral on the palate. The herbal and spicy side comes through in the very long, focused and zesty finish. There is some tartness and a touch of power in the after-taste which still needs to integrate. This impressive dry Riesling will need quite some time to find its balance but could ultimately prove even better than anticipated. 2024-2033

<b>2018er</b>	<b>S.A. Prüm</b>	<b>Wehlener Sonnenuhr Riesling Trocken GG</b>	<b>13 19</b>	<b>90</b>
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The 2018er Wehlener Sonnenuhr Riesling Trocken GG comes from the terraced part of the vineyard situated around the sundial, and was fermented and aged in traditional Fuder cask for 10 months before being bottled. It is initially quite reductive and almost non-saying at first and needs a few minutes to reveal its nicely fruity nose made of tangerine, pear, canned yellow peach, anise and ground spices. The wine proves quite linear and smoky on the palate, yet the finish is broader, smooth and more on the fruity side. This light-styled dry Riesling offers superb drinking pleasure. 2022-2028+



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	S.A. Prüm	Graacher Domprobst Riesling Trocken GG	18 19	90
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The 2018er Graacher Domprobst Riesling Trocken GG comes from the central part of the vineyard, and was fermented and aged in traditional Fuder cask for 10 months before being bottled. It offers a superbly attractive and nicely delicate nose of smoke, dried apricot, orange zest, yellow flowers and tangerine. The wine proves juicy and delicately creamy on the palate, and leads to a smooth and direct finish. The length is quite impressive, even if touch of power comes through in the after-taste. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Quint

(Wintrich – Middle Mosel)

Weingut Quint is a medium-sized Estate which the Quint family runs now in sixth generation. It includes 9 ha spread over Wintrich and the Filzen part of Brauneberg. Young Constantin Quint joined the family Estate after some stints in Germany and abroad and winemaking studies in Bad Kreuznach and drove a steady increase in quality. As of the 2018 vintage, all the single-vineyard wines as well as the Kabinett are fermented spontaneously.

2018er	Quint	Wintricher Grosser Herrgott Riesling Kabinett	15 19	89
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The 2018er Riesling Kabinett, as it is referred to on the consumer label, was harvested at 83° Oechsle in a north-west facing vineyard on a mix of gravel and slate high up the Wintricher Grosser Herrgott, and was fermented down to fully fruity-styled levels of residual sugar (57 g/l). It is still marked by some residual scents from its spontaneous fermentation and only gradually reveals some attractive notes of citrusy fruits, pear, earthy spices, ginger and floral elements. The wine is nicely fruity and lively on the palate, and leaves a beautifully engaging feel of fruits, chalky minerals and ginger in the long and mouth-watering finish. Zesty flavors as well as a hint of whipped cream add to the pleasure of drinking this very good Kabinett. 2026-2033

2018er	Quint	Wintricher Riesling Feinherb	22 19	87
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The 2018er Wintricher Riesling Feinherb comes from the medium-steep part of the Wintricher Grosser Herrgott, and was fermented down to off-dry levels of residual sugar (15 g/l). It offers an engaging nose made of mirabelle, passion fruit, herbs and floral elements. The wine is nicely juicy on the direct palate and leaves a satisfyingly mouth-watering feel in the long finish. While not hugely complex, this off-dry Riesling proves nevertheless nicely fresh and appealing. Now-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weinbau Julien Renard

(Winningen – Terrassenmosel)

Julien Renard is the offspring of a French-German couple and grew up in beer country, in northern Germany. After 10 years in theatrical arts, this passionate wine lover decided to give his career a change, and made his winemaking apprenticeship at Weingut Heymann-Löwenstein. He worked for a short period with Matthias Knebel (Weingut Knebel), before taking up a position at Matthias' uncle Estate, Weingut Fred Knebel, also in Winningen. Besides his day job, he took on 0.7 ha of vineyards and rented garages and cellars to make his own wines, following as close as possibly organic principles and "natural" lines in the cellar (i.e. without any intervention except for a little sulfur added at bottling). 2018 is his debut vintage.

2018er	Julien Renard	Riesling Trocken	(No AP)	92
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The 2018er Riesling Trocken with Lot Number 18mth comes from two steep part of the Winninger Domgarten, and was crafted along "natural wine" lines, i.e. fermented and aged without any intervention, in a mix of stainless steel and wooden casks for 10 months before being bottled unfiltered with minimal sulfur added (total SO<sub>2</sub> is less than 15 mg/l). It offers a gorgeous nose made of herbs, anise, a hint of volatile acidity which blows off rather rapidly, baked apple, floral elements, and fine spices. The wine is nicely lively and driven by beautiful flavors of a niseed herbs, ginger, grapefruit, pear, almond, and delicately earthy spices. It leaves a refreshing and nicely tart feel in the otherwise nicely complex finish. The after-taste is hugely long and multi-layered. This great dry Riesling combines immediate drinking fun with depth and layered complexity. What a debut effort by this new grower! Now-2023+



# Mosel Fine Wines

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By Jean Fisch and David Rayer

<b>2018er</b>	<b>Julien Renard</b>	<b>Müller-Thurgau Trocken</b>	<b>(No AP)</b>	<b>91</b>
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The 2018er Müller-Thurgau with Lot Number 18mth was picked on un-grafted vines in a steep part of the Winninger Domgarten, and was crafted along "natural wine" lines, i.e. fermented and aged, without any intervention, on its gross lees in a wooden cask for 11 months before being bottled unfiltered with minimal sulfur added (total SO<sub>2</sub> is less than 30 mg/l). It offers a gorgeous nose made of pear, coriander seed, whipped cream, floral elements, candied lime, and smoke. The wine is beautifully balanced on the palate, where a delicate touch of melon is wrapped into more aniseed elements. Everything is lifted up by some beautifully zesty and slightly minty elements. The finish is lively but also remarkably subtle and incredibly intense (especially given the low 10.4% of alcohol). This is easily the most convincing example of Müller-Thurgau we have ever tasted from the Mosel. In addition, this gorgeous dry wine will appeal to both lovers of "natural" wines and those with more conventional fruity freshness. Now-2025

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## **Dr. Marion & Alexander Rinke**

*(Mertesdorf – Trier-Ruwer)*

<b>2016er</b>	<b>Rinke</b>	<b>Riesling Sekt Extra Brut Saar Passion</b>	<b>04 19</b>	<b>92</b>
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The 2016er Passion Saar Extra Brut, as it is referred to on the main part of the label, comes from 50 year-old vines in the Oberemmel Altenberg and was left on its lees for 20 months before being disgorged with a dosage of 4 g/l in April 2019 (the disgorgement date is provided on the label). It offers a superb nose of pear, green apple, citrusy zest, aniseed herbs, and fine smoky elements. The Sekt is superbly elegant and yet also racy on the palate. The mousse has integrated beautifully well and carries the flavors right into the complex, nicely tart and long finish. This truly classy effort proves a huge success, and one of the finest Sekt we have tasted so far from the Mosel. It will offer much pleasure over the coming years. Now-2026

<b>2017er</b>	<b>Rinke</b>	<b>Langsurer Bruderberg Terrassen S</b>	<b>01 19</b>	<b>90+</b>
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The 2017er Langsurer Brüderberg Terrassen S is made from Chardonnay (90%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat and Traminer. The wine is aged in 3-4 year-old barrique and tonneau for 15 months. It offers a rather ample nose made of starfruit, pear and above all buttery elements. The ample and creamy side of the wine is nicely packed into some zesty fruits. It leaves a big and slightly round feel of fruits in the long, smoky and not fully dry finish. This rather backward effort will particularly appeal to lovers of rounder expressions of Chardonnay. It is easily the most convincing vintage we have tasted so far from this vineyard. As the wine gains in focus with airing, we would not be surprised if it could eventually warrant an even higher rating. 2021-2027

<b>2018er</b>	<b>Rinke</b>	<b>Langsurer Brüderberg Muschelkalk</b>	<b>10 19</b>	<b>89</b>
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The 2018er Langsurer Brüderberg Muschelkalk is made from Chardonnay (80-85%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat and Traminer. It was fermented and aged in a mix of used oak and stainless steel for 10 months before being bottled. It offers an aromatic nose made of pear, starfruit, aniseed herbs, creamy elements and smoke. The wine is nicely juicy and delicately tart on the palate and leaves an engaging feel of passion fruit, peach, mint and dried herbs in the long and juicy finish. Creamy fruits packed into zesty elements make for a superbly enjoyable even if ample after-taste. Now-2023

<b>2017er</b>	<b>Rinke</b>	<b>Pinot Noir Vom Schiefer Réserve Barrique Unfiltriert</b>	<b>02 19</b>	<b>87</b>
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The 2017er Pinot Noir Vom Schiefer Réserve Barrique Unfiltriert was fermented with ambient yeasts from Spätburgunder harvested in the Oberemmel Altenberg (85%) and Frühburgunder in the Wiltinger Braunfels (15%), and aged in used barrique with 25% new Caucasian oak for 15 months before being bottled unfiltered. This bright-colored wine offers a direct nose of frozen raspberry, mint, dried herbs and minerals. The wine is light-weighted on the palate and leaves a nicely delicate and playful feel in the slightly direct and medium-long finish. Now-2027

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Schloss Saarstein

(Serrig – Saar)

Complement

NB: The bulk of the 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Trocken GG	16 19	91
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The 2018er Schloss Saarsteiner Riesling GG, as it is referred to on the consumer label, is almost non-saying at first and only gradually reveals some superbly delicate scents of gooseberry, aniseed herbs, white peach, sea breeze, mint and a hint of camphor with airing. The wine proves superbly playful on the palate as a creamy and light texture is well balanced out by some tickly yet ripe acidity. The finish is well delineated and offers great length. This dry Riesling is quite expressive and even powerful but at no time loud. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Willi Schaefer

(Graach – Middle Mosel)

Complement

NB: The bulk of the 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Willi Schaefer	Graacher Himmelreich Riesling Trocken GG	12 19	94
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The 2018er Himmelreich GG, as it is written on the main part of the label, comes from fruit picked in the Himmelreich and Stablay parts of the vineyard, and was fermented spontaneously and aged on its gross lees in traditional Fuder cask until June 2019. It offers a stunningly complex nose made of lemongrass, mirabelle, grapefruit, herbs, wet stone, and delicately earthy spices. The wine proves stunningly playful and balanced on the light-footed but intense palate. It leaves a superbly engaging feel of fresh fruits, minerals, and herbs pepped up a most delicate touch of tickly acidity in the long and suave finish. The after-taste is all about airiness as more fruits, minerals, and refreshing elements add depth to the experience. This is a stunning expression of airy dry Mosel Riesling. What a huge success! 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Scheid Inh. Matthias und Julian Scheid

(Zell-Merl – Terrassenmosel)

The Scheids have been active in winemaking since generations and started bottling under their own label after World War II. Today, the family overlooks 7 ha of vineyards spread over the different hills of Merl. After young Julian Scheid indicated that he would follow a winemaking career, his father Matthias, who had always been interested in nature, decided to convert to organic principles. In the meantime, Julian has joined the family Estate after winemaking studies in Geisenheim and stints in Germany and abroad, and took over the cellar work. He is experimenting with natural wines. NB: The Estate is certified organic along ECOVIN guidelines.

2018er	Richard Scheid	Riesling Trocken Pur Unfiltriert	(No AP)	89
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The 2018er Riesling Trocken Pur, as it is referred to on the main part of the label, with the Lot Number 1840 is a bone-dry Riesling made along "natural" lines from Estate holdings in the east-facing part of the Merler Klosterberg. It saw no pre-fermentation cold soak, and was racked only once (in April 2019), before being bottled unfiltered and with a low 30 mg/l of SO2 in August. It offers a beautifully elegant nose made of mirabelle, pear, ginger, herbs and fine spices. A touch of CO2 makes for a delicately tickly side on the creamy yet light-bodied and playful palate. More power comes through in the still rather elegant and long finish. Pear, earthy herbs, a hint of citrusy fruits and smoky cream all round off the pleasure of enjoying this wine in the after-taste. Now-2028



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2018er	Richard Scheid	Merler Königslay-Terrassen Riesling Trocken	21 19	88
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The 2018er Königslay-Terrassen Riesling, as it is referred to on the main part of the label, is a bone dry Riesling (with 4 g/l of residual sugar) from partially 50 year-old vines, which was fermented and aged on its fine lees in traditional Fuder cask for 10 months. This offers a rather complex nose made of pear, grapefruit zest, Provence herbs and fine spices. The wine is light-footed and leaves a slightly fruity yet fully dry feel on the palate. The finish is playful and seemingly simple but it is not: There is quite some persistence here. A touch of bitter tartness still needs to integrate in the gorgeously herbal and spicy after-taste. 2022-2028

2018er	Richard Scheid	Riesling Trocken	04 19	87
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The 2018er Riesling Trocken comes from Estate holdings in the Merler Stephansberg (2/3) and the Merler Fettgarten (1/3). It offers an elegant even if overtly fruity nose made of starfruit, mirabelle, ginger, fresh pear and earthy spices, all wrapped into some delicately creamy and smoky elements. The wine proves nicely light-footed on the easy and softly fruity palate and leaves a nice feel of lemongrass, pear and a hint of cream in the long and impeccably balanced finish. The silky side adds quite an air of finesse to this beautiful Estate wine. This gorgeous effort proves already superbly approachable now. Now-2023+

2018er	Richard Scheid	Riesling Trocken – M –	22 19	86
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The 2018er Riesling Trocken – M –, where M is an homage to the village of Merl and the Mosel, comes from old un-grafted vines in the Merler Stephansberg. It offers a rather subdued nose made of macerated pear, Provence herbs, starfruit, ginger and earthy spices. The wine proves quite powerful and intense on the slightly hot palate (it does have 13.5% of alcohol) and this heat is also driving the otherwise quite elegant and deep finish. A fruity side in the after-taste brings some balance but this will always remain a powerful beast. We would opt to enjoy this on the young side of things to cover for the risk of the power to take over. Now-2022

2018er	Richard Scheid	Riesling Feinherb	05 19	85
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The 2018er Riesling Feinherb comes from Estate holdings in the Merler Stephansberg and was fermented down to off-dry levels of residual sugar (18 g/l). It offers a simple and easy nose made of starfruit, melon, grapefruit zest and fine spices. The wine is easy and slightly simple on the sweet-tart palate and leaves a direct feel of sweet ripe orchard fruits and minerals in the medium-persistent finish. Now-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Selbach-Oster

*(Zeltingen – Middle Mosel)*

*Complement*

*NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019). A copy of this Issue is available to all subscribers upon simple email request.*

2018er	Selbach-Oster	Zeltinger Schlossberg Riesling Beerenauslese	43 19	98
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The 2018er Zeltinger Schlossberg Riesling Beerenauslese was made from a very early selection of berries harvested at 132° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a beautiful and stunning nose of melon, white peach, gooseberry, aniseed herbs, whipped cream, and some dried fruits. The wine is gorgeously playful and possesses a suave feel of citrusy fruits, honeyed herbs, and fine spices in the long and elegant finish. The after-taste is delicately exotic, remarkably fresh, and elegant. This is a stunning BA in the making, and this with some serious zest and vibrancy in the finish: What a remarkable success! 2028-2058

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trockenbeerenauslese *	48 19	97
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The 2018er Zeltinger Sonnenuhr Riesling Trockenbeerenauslese \* was made from a selection of berries harvested at approx. 220° Oechsle, and was fermented and aged in stainless steel down to noble-sweet levels of residual sugar. This already golden-colored wine offers a telltale nose of baked pineapple, almond paste, brown sugar, earthy spices, and smoke. It is oily yet aromatically stunningly detailed on the multi-layered palate. It leaves a firework of exotic and fruits, honey, almond, and spices in the long and admirably zesty finish. The after-taste seems endless. This is a stunning TBA in the making. 2028-2068





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2018er	Selbach-Oster	Wehlener Sonnenuhr Riesling Trockenbeerenauslese	45 19	96
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The 2018er Wehlener Sonnenuhr Riesling Trockenbeerenauslese was made from a selection of berries harvested at 169° Oechsle, and was fermented and aged in stainless steel down to noble-sweet levels of residual sugar. An initial pungent touch of sulfur quickly gives way to stunning notes of pineapple, coconut, almond cream, honey, and dried fruits. The wine is gorgeously oily but also playful on the surprisingly fruit-driven palate. The finish is elegant, suave, and hugely persistent. 2033-2078

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trockenbeerenauslese Holz	44 19	96
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The 2018er Zeltinger Sonnenuhr Riesling Trockenbeerenauslese Holz was made from a selection of berries harvested at 169° Oechsle, and was fermented in stainless steel and aged in a small wooden cask down to noble-sweet levels of residual sugar. It offers a gorgeous nose made of quince, gooseberry, and delicately spicy scents (from the oak). The wine offers a delicately structured and surprisingly refreshing feel on the honeyed and elegant wine. The after-taste is rather multi-layered 2028-2068

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trockenbeerenauslese Stahl	46 19	96
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The 2018er Zeltinger Sonnenuhr Riesling Trockenbeerenauslese Stahl was made from a selection of berries harvested at 169° Oechsle, and was fermented and aged in stainless steel down to noble-sweet levels of residual sugar. A whiff of volatile gives quickly way to gorgeous scents of baked pineapple, date, fig, almond paste, and fine spices. The wine delivers stunning unctuous flavors of exotic honeyed fruits on the sweet and creamy palate but proves superbly vibrant in the long and delicately zesty finish. 2028-2068

2018er	Selbach-Oster	Graacher Domprobst Riesling Auslese ***	23 19	94
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The 2018er Graacher Domprobst Riesling Auslese \*\*\* was made from partially botrytized fruit harvested at 125° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a beautiful nose made of almond paste, brown sugar, lemongrass, aniseed herbs, and spices. The wine is delicately oily but nicely focused on the creamy and almond-infused palate. It leaves a beautiful feel of fig, date, almond, honey, and spices in the long and juicy finish. 2028-2048

2018er	Selbach-Oster	Zeltinger Himmelreich Riesling Auslese Anrecht	14 19	94
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The 2018er Anrecht, as it is referred to on the consumer label, was block-harvested at 105° Oechsle in the similarly named Lieu-Dit situated in a steep part of the vineyard (the reference to Zeltinger Himmelreich is only provided on the back label), and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a gorgeous nose made of pear, honeyed elements, pineapple, fine spices, and green herbs. The wine develops the beautifully playful and zesty side of an Auslese GK on the creamy palate, and leaves a nice tension between zesty elements and almond cream in the long and vibrating finish. This is a truly beautiful sweet wine! 2028-2048

2018er	Selbach-Oster	Zeltinger Schlossberg Riesling Auslese Schmitt	24 19	94
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The 2018er Schmitt, as it is referred to on the consumer label, was block-harvested at 110° Oechsle in the similarly named Lieu-Dit situated in a steep part of the vineyard (the reference to Zeltinger Schlossberg is only provided on the back label), and was fermented down to noble-sweet levels of residual sugar (125 g/l). A whiff of volatile acidity blows away rather quickly and gives way to gorgeous scents of pineapple, coconut, herbs, lemongrass, and fine spices. The wine proves gorgeously playful and structured on the comparatively racy palate and leaves a beautiful and deep feel of fig, citrusy fruits, pineapple, and almond paste. 2028-2048

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Auslese Rotlay	13 19	93
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The 2018er Rotlay, as it is referred to on the consumer label, was block-harvested at 107° Oechsle in this privileged sector of the vineyard situated near the border to Wehlen (the reference to Zeltinger Sonnenuhr is only provided on the back label), and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a nice nose made of melon, passion fruit, apricot, aniseed herbs, and smoke. The wine is beautifully elegant and superbly balanced on the palate, and leaves a delicately ample but subtly zesty feel in the creamy finish. A hint of citric zest provides quite some structure and power to the after-taste. 2028-2048

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Auslese **	39 19	93
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The 2018er Zeltinger Sonnenuhr Riesling Auslese \*\* was made from partially botrytized fruit harvested at 108° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a delicately exotic nose made of pineapple, coconut, and chalky minerals. The wine is gorgeously playful and zesty on the palate, and leaves a delicately citric feel in the long and still slightly harsh finish. This will need time to develop and integrate its elements. 2028-2048



# Mosel Fine Wines

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By Jean Fisch and David Rayer

2018er	Selbach-Oster	Zeltinger Schlossberg Riesling Bömer	19 19	92
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The 2018er Bömer, as it is referred to on the main label, is a legally dry Riesling made from fruit which was block-harvested in the similarly named Lieu-Dit situated in the steepest and best exposed part of the Schlossberg (the reference to Zeltinger Schlossberg is only mentioned on the back label). It offers a beautiful nose made of quince, melon, peach, lemongrass, earthy elements, aniseed herbs, and smoke. The wine is powerful and assertive (without being overpowering) on the palate and leaves a nice feel of minerals, herbs, and spices in the long finish. This is a gorgeous dry Riesling in the making. 2023-2033

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Spätlese Feinherb "Ur" Alte Reben	30 19	91
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese "Ur" Alte Reben is a barely off-dry wine (with 12 g/l of residual sugar) made from clean fruit harvested in a parcel planted with century-old un-grafted vines situated in the prime Class I Lieu-Dit Kackert, and which formerly belonged the von Schorlemer Estate. It offers a rather backward nose made of aniseed herbs, pear, caraway, creamy elements, and spices. The wine is on the bold side on the palate and leaves a rather hot feel in the intense and long finish. The after-taste is all about minerals, cream, and cardamom. This wine will appeal to lovers of bigger expressions of dry-tasting Riesling. 2023-2031

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trocken ***	41 19	91
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The 2018er Sonnenuhr Riesling \*\*\*, as it is referred to on the consumer label, comes from fruit mainly picked on mid-hill terraces planted with old un-grafted vines, and was fermented and aged in a 3 year-old Fuder cask for 10 months. It offers a gorgeous nose made of herbs, a hint of oak influence, spices, and smoke. The wine is delicately smooth but offers good grip on the palate, and leaves a nice and refined feel in the long and juicy finish. The influence of oak in the after-taste needs to integrate. 2023-2033

2018er	Selbach-Oster	Riesling Trocken	16 19	88
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The 2018er Riesling Trocken was made from fruit harvested in the Zeltinger Himmelreich. It offers a rather inviting nose made of gooseberry, minty herbs, melon, quince, and dried herbs. The wine is nicely smooth and playful on the palate, and leaves a nice feel of fresh fruits and a hint of acidic zest in the satisfying finish. Despite some ripeness underpinned by cardamom in the aftertaste, the liveliness of this Estate wine is remarkable for 2018! 2020-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Sorentberg

*(Reil – Middle Mosel)*

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

2018er	Sorentberg	Reiler Sorentberg Riesling Rotschiefer	01 19	92
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The 2018er Riesling Rotschiefer, as it is referred to on the consumer label, is an off-dry wine (with 13 g/l of residual sugar) made from younger vines in this single vineyard tucked away in a side valley. It offers a big and engaging nose made of strawberry, pear, yellow plum, star fruit and herbs. The wine is still quite hard and unyielding on the smooth rather than fully off-dry palate and leaves a gorgeously fiery but by no means powerful feel of brown sugar, blueberry, plum and herbs in the long and persistent finish. The after-taste is packed with deep and complex flavors. This is a superb off-dry Riesling which will however need quite a few years to fully shine. 2023-2033



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

<b>2017er</b>	<b>Sorentberg</b>	<b>Reiler Sorentberg Riesling Rotschiefer von 1000 alten Reben</b>	<b>02 18</b>	<b>91+</b>
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The 2017er Sorentberg Riesling Rotschiefer von 1000 alten Reben, as it is referred to on the consumer label, is made from the fruit of 1,000 very old un-grafted vines rescued in a sector situated high up the Sorentberg hill, and was fermented spontaneously and aged on its gross lees in tonneau for 10 months down to just off-dry levels of residual sugar (14 g/l). It offers a still rather reduced and slightly bold nose made of vanilla, Provence herbs, earthy elements, spices and smoky elements, as well as a hint of volatile acidity at first. It is only after extensive airing that the juicy, citrusy and red-berried side of the wine gradually comes through. It then proves stunningly focused and yet hugely intense on the delicately tannic palate and leaves a beautiful feel of herbs and citrusy fruits in the precise and long finish. The after-taste then turns back to small black and red berried fruits but is also still heavily impacted by tartness. This hugely impressive dry-tasting Riesling really needs to settle down for a few years. We would not be surprised if it then proves even finer than expected, especially as the touch of wood influence mellows away. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Staffelter-Hof

(Kröv – Middle Mosel)

*NB: The Estate is certified organic along ECOVIN guidelines. As of 2018, the wines made along natural lines are bottled under the Jan Matthias Klein label in order to better differentiate them better from the wines made with sulfur by the Staffelter-Hof. Pandamonium is the new trading label under which Jan Matthias Klein sells project wines made together other winemakers from purchased fruit or from vineyards in the process of organic conversion. For continuity reasons, we also include the tasting notes under the three labels here. The Estate's wines made along "natural" lines are marketed without any mention of a vintage on the label despite all wines being single-vintage and most resellers referring to the implicit vintage in their communication. Readers will find the reference to the vintage inside our tasting notes. Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019). A copy of this Issue is available to all subscribers upon simple email request.*

<b>N.V.</b>	<b>Staffelter-Hof</b>	<b>Madcap Magnus Le Loup Fou</b>	<b>(No AP)</b>	<b>93</b>
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The Madcap Magnus Le Loup Fou with Lot Number 0116 is a 2014er bone-dry Riesling made along "natural" lines from fruit harvested in the Kröver Steffensberg (the vintage is not provided on the label). It was macerated for 72 hours and fermented in stainless steel before being aged in traditional Fuder cask for 10 months without any intervention and bottled unfiltered without any added SO<sub>2</sub>. It offers a beautiful nose made of dried herbs, pear, citrusy elements, a hint of camphor and lots of minerals. The wine is beautifully engaging on the mango, pear and apple infused palate. It leaves one with a gorgeous and complex sensation of fresh herbs, spices, tea and pear. The overall balance of this dry Riesling is simply beautiful. What a great success! Now-2024

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Madcap Magnus Le Loup Fou</b>	<b>(No AP)</b>	<b>92+</b>
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The Madcap Magnus Le Loup Fou with Lot Number 0119 is a 2018er bone-dry Riesling made along "natural" lines from fruit harvested in the Kröver Steffensberg (the vintage is not provided on the label). It was macerated for 72 hours and fermented in stainless steel before being aged in traditional Fuder cask for 10 months without any intervention and bottled unfiltered without any added SO<sub>2</sub>. This offers a superbly complex yet almost raw nose made of pear tatin tart, mirabelle, chalky minerals and citrusy elements, all wrapped into some smoke and spices. The wine is full-bodied without being overpowering on the racy yet delicately creamy palate and leaves an intense feel of minerals and cooked pear in the long and still assertively tart finish. This remarkably wine has even some upside if it manages to harness its natural powerful side (it does have 13% of alcohol). 2023-2028+

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Kiss Kiss Maddies Lips</b>	<b>(No AP)</b>	<b>92</b>
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The Kiss Kiss Maddies Lips with Lot Number 0119 is a 2018er bone-dry "Pet Nat" made from Frühburgunder harvested in the Kröver Paradies (the vintage is not provided on the label). It saw a skin-maceration of a few hours and a re-fermentation in bottle of 6 months before being disgorged without any dosage or SO<sub>2</sub> added. This gorgeously pink-colored fizzy wine offers an amazingly complex nose made of cooked strawberry, clove, herbs and spices. An active mousse enhances the gorgeously subtle and complex flavors of underbrush and cooked raspberry on the remarkably balanced palate and leaves an elegant feel of berried fruits and herbs in the subtle and very persistent finish. This amazing success proves very hard to resist and, at the same time, one can spend hours on its subtle details. What a wine! Now-2023



# Mosel Fine Wines

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By Jean Fisch and David Rayer

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Little Bastard</b>	<b>(No AP)</b>	<b>92</b>
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The Little Bastard with Lot Number 0119 is a 2018er bone-dry blend made along "natural" lines of Riesling from the Kröver Letterlay and Kirchlay (60%), Sauvignon Blanc from the Kinheimer Hubertuslay (25%), Müller-Thurgau (10%) and Muscat (5%) from the Kröver Paradies (the vintage is not provided on the label). These have seen various levels of skin-fermentation before being aged together in an old Fuder cask for a few months and bottled unfiltered, with a little CO2 but no SO2 added. This hazy and lightly foamy wine offers a superbly engaging nose made of baked apple, earthy spices, fine spices and some almond elements, all wrapped into beautifully citrusy elements. The wine is delicately fizzy on the fruity and almond-infused palate and leaves a gorgeously playful feel of citrusy fruits, herbal elements and earthy spices in the long and juicy finish. The bubbly side still dominates the after-taste at this stage, so this is best left alone for a year or two in order to fully benefit from the underlying complexity. 2021-2028

<b>N.V.</b>	<b>Staffelter-Hof</b>	<b>Little Bastard</b>	<b>(No AP)</b>	<b>91</b>
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The Little Bastard with Lot Number 0117 is a 2016er bone-dry blend made along "natural" lines of Riesling from the Kröver Letterlay and Kirchlay (60%), Sauvignon Blanc from the Kinheimer Hubertuslay (25%), Müller-Thurgau (10%) and Muscat (5%) from the Kröver Paradies (the vintage is not provided on the label). These have seen various levels of skin-fermentation before being aged together in an old Fuder cask for a few months and bottled unfiltered, with a little CO2 but no SO2 added. It offers a beautifully engaging nose made of baked apple, lemon curd, herbs, almond and fine spices. The wine is nicely zesty and playful on the palate and leaves a gorgeously tart and complex feel in the long and citrusy finish. The feeling of fizz has completely melted into the background. This is so easy to drink and yet it is packed with great complex flavors. Now-2026

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Little Red Riding Wolf Pinot Nu Wilf Edition</b>	<b>(No AP)</b>	<b>91</b>
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The Little Red Riding Wolf Wilf Edition, as it is referred to on the main part of the label (whereby Wilf cheekily stands for "Wow, it's a lovely Frühburgunder"), with Lot Number 0119 is a 2016er Frühburgunder from the Kröver Paradies made along "natural" lines (the vintage is not provided on the label). It was aged in used barrique without any additive for 24 months before being bottled unfiltered without any added SO2. It starts off on the reduced side of things but gradually reveals a superb nose made of fresh blueberry, wild strawberry, cherry, herbs, and spices. The wine is gorgeously playful on the beautifully smooth and silky palate, where a touch of horse stable enhances the experience. A hint of spices from oak support the fruit flavors in the finish and adds complexity to the after-taste. Quite frankly, this wine is both delicious and deep. What a great positive surprise and easily the finest Frühburgunder we ever tasted from the Mosel! Now-2026+

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Kiss Kiss Maddies Lips Purple Rain</b>	<b>(No AP)</b>	<b>90</b>
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The Kiss Kiss Maddies Lips Purple Rain with Lot Number 0119 is a 2018er bone-dry "Pet Nat" made from Regent harvested in the Piesporter Treppchen (the vintage is not provided on the label). It saw a skin-maceration of seven days and a re-fermentation in bottle of 6 months before being disgorged without any dosage or SO2 added. This pitch dark-red fizzy wine offers a big and bold nose made of cassis, blueberry and ink, all wrapped into a hint of green herbs. The wine proves gorgeously fruity and delicately herbal on the bone-dry and nicely fizzy palate. It leaves a great and big feel of blue-berried fruits in the long and joyful finish. The after-taste is complex and tart. This Mosel answer to the great but still so underrated Lambrusco is truly delicious and enjoyable. We would however opt to enjoy this in its youth and its primary fruit. Now-2021

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Little Red Riding Wolf Pinot Nu</b>	<b>(No AP)</b>	<b>89</b>
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The Little Red Riding Wolf, as it is referred to on the main part of the label, with Lot Number 0119 is a 2018er Spätburgunder from the Kröver Paradies made along "natural" lines (the vintage is not provided on the label) which was aged and fermented in a traditional Fuder cask without any additives for 10 months before being bottled unfiltered without any added SO2. It offers a rather engaging nose of cranberry, beetroot, cherry, red currant, and minty herbs. The wine is nicely fruity and playful on the sweet and juicy palate, and leaves a nice and appealing mineral side in the finish. The after-taste is beautifully airy and persistent. Now-2026

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Portu Geezer</b>	<b>(No AP)</b>	<b>89</b>
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The Portu Geezer with Lot Number 0119 is a 2018er bone-dry blend made along "natural" lines of Arinto and Fernão Pires (two Portuguese grape varieties) planted in the Kröver Paradies four years ago (the vintage is not provided on the label) and fermented and bottled unfiltered, with some residual CO2 but without any added SO2. This slightly hazy white wine offers a rather engaging nose made of passion fruit, almond, cooked jam, candied grapefruit and herbal elements. The wine is rather vivid and almost sharp on the delicately fizzy palate and leaves a nice and subtle feel of racy minerals, pear, lime and herbs in the nicely long finish. The fizzy side still drives the after-taste so we would rather opt to leave this rest a year or more before cracking open a bottle of this wine. 2020-2025



# Mosel Fine Wines

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N.V.	Staffelter-Hof	Madcap Magnus Le Loup Fou	(No AP)	88+
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The Madcap Magnus Le Loup Fou with Lot Number 0118 is a 2016er bone-dry Riesling made along "natural" lines from fruit harvested in the Kröver Steffensberg (the vintage is not provided on the label). It was macerated for 72 hours and fermented in stainless steel before being aged in traditional Fuder cask for 10 months without any intervention and bottled unfiltered without any added SO<sub>2</sub>. The wine offers a rather oxidized nose made of funky elements reminiscent of Madeira, some pear, herbs and spices. It is however still remarkably vivid and loaded with fruits on the superbly balanced palate. More flavors of freshly macerated fruits, minerals and burnt wood emerge in the finish. It could well be that this is simply closed as the wine freshens up significantly after extensive airing. The upside could therefore be remarkable, and we would opt to rather wait for another year (or even two) before opening another bottle. 2020-2026

N.V.	Pandamonium	Papa Panda's Rising	(No AP)	88+
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The Papa Panda's Rising (made together with the Kröv-based grower Andrzej Greszta) with Lot Number 0119 is a 2018er bone-dry "Orange" wine made along "natural" lines from purchased Riesling fruit as well as own vineyards in organic conversion harvested in the Kröver Steffensberg and Letterlay (the vintage is not provided on the label). It saw extensive skin-fermentation and was bottled unfiltered without any added SO<sub>2</sub>. This delicately bronze-colored wine offers telltale scents of almond, baked apple and orange peel, all wrapped into some smoky and earthy elements. It proves delicately full-bodied on the still slightly bitter and harsh palate but shows already its beauty in the long and gorgeously suave yet racy finish. The balance in the after-taste is impeccable, as the mouthcoating flavors of nut and baked apple are beautifully wrapped into some tart and zesty minerals. This wine could easily turn out even better than expected as it fleshes out and gains finesse over the coming years. 2021-2028

N.V.	Jan Matthias Klein	Orange Utan	(No AP)	88
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The Orange Utan with Lot Number 0119 is a 2018er bone-dry blend made along "natural" lines of Riesling (65%) from the Kröver Steffensberg and Muskateller (35%) from the Kröver Paradies (the vintage is not provided on the label). It saw extensive skin-fermentation and was aged for 6 months in large casks before being bottled unfiltered without any added SO<sub>2</sub>. This hazy-orange-colored wine offers a beautiful and highly aromatic nose of made of pear, nut, laurel, orange peel and strong elements of camphor. The camphor side dominates the full-bodied feel on the palate and gives quite some power and a simple feel to the otherwise persistent even if quite bold finish. 2021-2026

2018er	Pandamonium	Riesling Sam Jan Guy	(No AP)	88
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The 2018er Mosel Riesling Sam Jan Guy (made together with Australian grower Sam Guy Renzaglia) with Lot Number 0119 is a bone-dry Riesling made along "natural" lines from fruit out of the Kröver Steffensberg. It was macerated for 72 hours whereby the sediments from the juice are fermented separately in a 50 liter glass bottle and later, after racking them off the rough lees, are added to the wine and bottled unfiltered without any added SO<sub>2</sub>. It offers a quite aromatic nose of pear puree, herbs, almond and fine spices. The wine is still quite wild on the palate as ripe and delicately creamy flavors of pear, earthy spices and Provence herbs are battling it a bit out with more classic Riesling elements including citrusy fruits and smoke. The wine shows its true potential in the remarkably lively and engaging finish and in the citrusy, mineral and delicately camphor-infused after-taste. This is a nicely animating wine made along natural principles in the making. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Günther Steinmetz

*(Brauneberg – Middle Mosel)*

*Complement*

*NB: Further 2018er wines from this Estate were reviewed in the Mosel Fine Wines Issue No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.*

2018er	Günther Steinmetz	Piesporter Treppchen Riesling von den Terrassen	48 19	92
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The 2018er Piesporter Treppchen Riesling von den Terrassen is a bone-dry Riesling (with less than 2 g/l of residual sugar) made from grapes harvested at a full 98° Oechsle from 90 year-old vines in the steep-hill "vor dem Berg" sector of the vineyard situated just next to the Wintricher hill. It proves still quite austere at this early stage and only offers some faint scents of ginger, dried herbs, a hint of grapefruit zest, spices, and smoky elements on the nose. The wine is still remarkably tart and full of grip on the bone-dry tasting palate, and leaves a superb feel of herbs in the long and firmly tart finish. This impressive dry Riesling only needs a few years of bottle aging to develop aromatically and shine. 2023-2033





# Mosel Fine Wines

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By Jean Fisch and David Rayer

<b>2018er</b>	<b>Steinmetz und Hermann</b>	<b>Ürziger Würzgarten Riesling Alte Reben</b>	<b>45 19</b>	<b>91+</b>
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The 2018er Ürziger Würzgarten Riesling Alte Reben is an off-dry wine (with 13 g/l of residual sugar) made from grapes harvested at a full 100° Oechsle in prime parcels owned by the Dr. Hermann Estate in the Würzgarten (namely Urglück, Welbersberg and original Würzgarten, all planted with un-grafted vines), and vinified at the facilities of Stefan Steinmetz. It offers a big nose made of pear puree, melon, fig, herbs, and camphor. A nearly fruity-styled sweetness still marks the palate of this round and creamy wine. The finish is suave, broad, and quite long. It is only in the after-taste of this ripe expression of fully off-dry Riesling that some subtler, more mineral and spicy elements come through. There is some upside if the wine becomes more nuanced as the sweetness recedes. 2028-2038

<b>2018er</b>	<b>Steinmetz und Gerlach</b>	<b>Katteneser Steinchen Riesling Liquid Fossil</b>	<b>46 19</b>	<b>91</b>
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The 2018er Katteneser Steinchen Riesling Liquid Fossil is an bone-dry wine (with less than 2 g/l of residual sugar) made from fruit harvested at 95° Oechsle from 40 year-old vines in this under-rated, south-east orientated terraced vineyard in the Terrassenmosel part of the region, just upriver of Winnigen and Kobern, and which is owned by Martin Gerlach (Weingut Gerlachs Mühle) in Kobern-Gondorf. The wine then underwent a long fermentation in stainless at the facilities of Stefan Steinmetz (Weingut Günther Steinmetz) in Brauneberg. It offers a rather complex and very herbal nose made of ginger, bitter grapefruit, sage, mint, earthy spices, and some faint scents of pear and mirabelle. The wine proves full of grip on the delicately creamy palate, and leaves a slightly intense feel in the powerful and quite structured finish. The bone-dry after-taste is, at this stage, all about herbs, spices, and a hint of camphor. This impressive even if slightly ripe expression of off-dry Riesling will need quite a few years to come together. 2023-2033

<b>2018er</b>	<b>Günther Steinmetz</b>	<b>Piesporter Goldtröpfchen Riesling GP</b>	<b>49 19</b>	<b>90</b>
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The 2018er Piesporter Goldtröpfchen Riesling GP (standing for Grosser Piesporter) is an off-dry wine (with 12 g/l of residual sugar) made from grapes harvested at a full 98° Oechsle from 30 year-old vines in the Niederemmeler part of the vineyard. It offers a rather attractive even if still quite backward nose made of passion fruit, ginger, mirabelle, earthy spices, and smoke. The wine proves full of grip on the fully dry-tasting palate and leaves a delicately smooth feel of passion fruit, pear, camphor, and herbs in the long finish. It is only in the after-taste that an off-dry side comes through. This outstanding off-dry Riesling is best left alone for another few years in order for the sweetness to integrate. 2023-2033

<b>2018er</b>	<b>Günther Steinmetz</b>	<b>Wintricher Geierslay Riesling Sur Lie</b>	<b>42 19</b>	<b>90</b>
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The 2018er Wintricher Geierslay Riesling Sur Lie is an off-dry wine (with 14 g/l of residual sugar) made from fruit harvested at 92° Oechsle on 60 year-old vines in the central part of the vineyard. It offers a rather backward nose made of lemongrass, ginger, pear, candied grapefruit, a hint of camphor, and earthy spices. The wine proves nicely lively and intense on the palate, where more ginger, lemongrass, and minty elements provide a great counterpoint to the underlying ripe and powerful flavors. The finish is intense, precise, and nicely balanced. 2023-2033

<b>2018er</b>	<b>Günther Steinmetz</b>	<b>Wintricher Geierslay Riesling GW</b>	<b>44 19</b>	<b>89</b>
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The 2018er Wintricher Geierslay Riesling GW (standing for Grosser Wintricher) is an off-dry wine (with 15 g/l of residual sugar) made from fruit harvested at a full 100° Oechsle on 60 year-old vines in the central part of the vineyard. It offers a rather engaging nose made of ginger, herbs, camphor, pear, and spices. The wine proves remarkably assertive but also packed with flavors on the fully off-dry tasting palate, and leaves a ripe feel of mirabelle, ginger, herbs, and spices in the powerful finish. Camphor and heat mingle with candied lemon zest and ginger in the full-blown and slightly hot after-taste. This off-dry Riesling will please lovers of the fuller-bodied expression of the genre. 2021-2028

<b>2018er</b>	<b>Günther Steinmetz</b>	<b>Riesling Basilisk</b>	<b>40 19</b>	<b>88</b>
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The 2018er Riesling Basilisk is a legally dry wine (with 8 g/l of residual sugar) made for the Estate's US importer from holdings in Mülheim, Veldenz, and Wintrich. It offers a rather delicate and racy nose made of mirabelle, lemongrass, fern, camphor, and minty herbs. The wine lives from an off-dry tension between ripe and earthy flavors and some attractive bitter-lemon, and leaves a nice feel of candied lemon, pear, sage, and earthy spices in the rather intense finish. The after-taste is still slightly on the soft side at this stage but offers good depth. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Steinmetz und Gerlach

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

Complement

NB: Further 2018er wines from this venture were reviewed in the Mosel Fine Wines Issue No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Steinmetz und Gerlach	Katteneser Steinchen Riesling Liquid Fossil	46 19	91
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The 2018er Katteneser Steinchen Riesling Liquid Fossil is an bone-dry wine (with less than 2 g/l of residual sugar) made from fruit harvested at 95° Oechsle from 40 year-old vines in this under-rated, south-east orientated terraced vineyard in the Terrassenmosel part of the region, just upriver of Winnigen and Kobern, and which is owned by Martin Gerlach (Weingut Gerlachs Mühle) in Kobern-Gondorf. The wine then underwent a long fermentation in stainless at the facilities of Stefan Steinmetz (Weingut Günther Steinmetz) in Brauneberg. It offers a rather complex and very herbal nose made of ginger, bitter grapefruit, sage, mint, earthy spices, and some faint scents of pear and mirabelle. The wine proves full of grip on the delicately creamy palate, and leaves a slightly intense feel in the powerful and quite structured finish. The bone-dry after-taste is, at this stage, all about herbs, spices, and a hint of camphor. This impressive even if slightly ripe expression of off-dry Riesling will need quite a few years to come together. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Steinmetz und Hermann

(Brauneberg / Erden – Middle Mosel)

Complement

NB: Further 2018er wines from this venture were reviewed in the Mosel Fine Wines Issue No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Steinmetz und Hermann	Ürziger Würzgarten Riesling Alte Reben	45 19	91+
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The 2018er Ürziger Würzgarten Riesling Alte Reben is an off-dry wine (with 13 g/l of residual sugar) made from grapes harvested at a full 100° Oechsle in prime parcels owned by the Dr. Hermann Estate in the Würzgarten (namely Urglück, Welbersberg and original Würzgarten, all planted with un-grafted vines), and vinified at the facilities of Stefan Steinmetz. It offers a big nose made of pear puree, melon, fig, herbs, and camphor. A nearly fruity-styled sweetness still marks the palate of this round and creamy wine. The finish is suave, broad, and quite long. It is only in the after-taste of this ripe expression of fully off-dry Riesling that some subtler, more mineral and spicy elements come through. There is some upside if the wine becomes more nuanced as the sweetness recedes. 2028-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Stoffel

(Leiwen – Middle Mosel)

The Stoffel have been active in winemaking in Leiwen since generations and have over 4 ha of vineyards, of which 1.6 ha in the steep hills of the Klüsserather Bruderschaft, Köwericher Laurentiuslay and Leiwener Laurentiuslay. Recently, the son of the house, Michael Stoffel, joined the family Estate. The style is one of comparative presence but also elegance.

2018er	Stoffel	Klüsserather Bruderschaft Riesling Beerenauslese	14 19	91+?
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The 2018er Klüsserather Bruderschaft Riesling BA was harvested at a massive 195° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers the full baroque scents of a TBA including dried date, raisin, fig, almond cream and dried herbs on the nose, but also quite some volatile acidity. This touch of volatile goes away slightly but carries over right onto the thick and oily palate. More remarkably pure flavors of raisin, almond paste and dried herbs come through in the long and round finish. This TBA in all-but-name proves remarkably elegant and intense but also a bit disconcerting because of its volatile elements. Will this come around? 2038-2088



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2018er	Stoffel	Klüsserather Bruderschaft Riesling Auslese Genius	11 19	90
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The 2018er Klüsserather Bruderschaft Riesling Auslese Genius comes from partially botrytized fruit (35%) harvested at 103° Oechsle and was fermented down to fully sweet levels of residual sugar (96 g/l). It offers an ample and delicately creamy nose made of pineapple, lemongrass, cream, apricot, fig and earthy elements. The wine is delicately oily on the sweet and fruit-driven palate. Apricot, raisin and almond underline the "Auslese GK" character of the wine. The finish is round, delicately zesty and medium intense. 2028-2048

2018er	Stoffel	Köwericher Laurentiuslay Riesling Spätlese Feinherb Symphonie	09 19	90
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The 2018er Köwericher Laurentiuslay Riesling Spätlese Feinherb Symphonie was fermented down to off-dry levels of residual sugar (26 g/l). It takes a while before the wine reveals its slightly bold but very engaging nose made of lemongrass, pear, candied grapefruit, ginger, herbs and fine spices. It is nicely juicy and playful on the palate, where a kick of zest brings freshness and focus. The finish is still a tad simply sweet at this stage but should develop nicely as the wine becomes more nuanced and less sweet at maturity. 2023-2033

2018er	Stoffel	Riesling Kabinett	12 19	89
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The 2018er Riesling Kabinett is made from grapes harvested before the main harvest at 84° Oechsle in a steep part of the Leiwener Klostergarten, Leiwener Laurentiuslay and Köwericher Laurentiuslay, and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers a beautifully engaging nose made of lemongrass, mirabelle, dried herbs, chalky minerals and smoky slate. The wine develops the presence of a light Spätlese on the nicely fruity and delicately zesty palate. A hint of apricot cream joins more zesty flavors in the finish and adds a slightly riper touch to this very engaging even if slightly direct fruity-styled Riesling. 2026-2038

2018er	Stoffel	Klüsserather Bruderschaft Riesling Spätlese Genius	10 19	88
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The 2018er Klüsserather Bruderschaft Riesling Spätlese Genius was harvested at 95° Oechsle and was fermented down to sweet levels of residual sugar (67 g/l). It offers an engaging nose made of whipped cream, lemongrass, a hint of pineapple, apricot blossom, and floral elements. The wine is nicely direct and delicately zesty on the nicely playful and light-footed palate and leaves a nice feel in the slightly earthy but juicy finish. Fruits and a hint of cream packed into zesty elements make for a satisfyingly direct feel in the after-taste. 2028-2043

2018er	Stoffel	Klüsserather Bruderschaft Riesling Spätlese Trocken Genius	08 19	88
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The 2018er Klüsserather Bruderschaft Riesling Spätlese Trocken Genius offers an engaging even if ample nose made of gooseberry, mirabelle, pear, Provence herbs, creamy elements and spices. The wine proves nicely playful and elegant on the smooth and soft palate and leaves an intense feel of herbs, ginger, pear puree, lemongrass and some camphor in the long finish. A touch of heat carries the flavors in the after-taste. 2021-2026

2018er	Stoffel	Köwericher Laurentiuslay Riesling Spätlese Trocken	07 19	87
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The 2018er Köwericher Laurentiuslay Riesling Spätlese Trocken offers an attractive nose made of lemongrass, mirabelle, whipped cream and dried herbs. The wine is nicely fruity and herbal on the focused and delicately zesty palate. It leaves an intense feel of herbs, pear puree and more lemongrass in the long and quite engaging finish. The after-taste is tart and dry (even if not bone-dry). This slightly powerful expression of dry Riesling will truly come into its own in a year or two. 2021-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

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

*(Bernkastel-Kues – Middle Mosel)*

*Complement*

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019) and No 47 (Aug 2019). A copy of these Issues is available to all subscribers upon simple email request.

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Auslese	25 19	92
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The 2018er Berncasteler Doctor Riesling Auslese was made from botrytized fruit harvested at 101° Oechsle, and was fermented down to almost noble-sweet levels of residual sugar (96 g/l). It offers a rather ample and still quite backward nose made of pear, melon, creamy almond, earthy spices, and herbs, all wrapped in some residual scents from the spontaneous fermentation. The wine is rather direct and non-saying on the palate, as young Doctor wines often can be. It is only in the suave and surprisingly citrusy finish that this wine reveals some of the underlying complexity waiting to come through. This sweet wine will need quite some time to emerge from its shell and show its full potential. 2033-2048



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Wwe Dr. H.Thanisch – Erben Müller-Burggraef</b>	<b>Berncasteler Doctor Riesling Spätlese</b>	<b>23 19</b>	<b>92</b>
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The 2018er Berncasteler Doctor Riesling Spätlese was made from fruit harvested at 96° Oechsle, and was fermented down to almost noble-sweet levels of residual sugar (99 g/l). It offers a big and quite complex nose akin to that of an Auslese GK as almond paste, dried herbs, lemongrass, apricot blossom, coconut, and smoky elements emerge from the glass. The wine unleashes tons of creamy flavors of almond, melon, pear, and a touch of fizz on the sweet but still playful palate. A zestier side comes through in the finish and adds to the juicy side of this big Auslese in all but name. As such, it proves truly remarkably engaging and enjoyable. 2033-2048

<b>2018er</b>	<b>Wwe Dr. H.Thanisch – Erben Müller-Burggraef</b>	<b>Bernkasteler Lay Riesling Auslese</b>	<b>26 19</b>	<b>91</b>
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The 2018er Bernkasteler Lay Riesling Auslese was made from botrytized fruit harvested at 97° Oechsle, and was fermented down to noble-sweet levels of residual sugar (102 g/l). It offers an ample and creamy nose made of lemongrass, melon, pear, candy floss, creamy elements, earthy spices, and some smoke. The wine delivers a sweet and suave feel of melon, apricot, and herbs, pepped up by a hint of grapefruit zest, on the palate. The finish is juicy and mouth-watering as some zesty elements of citrusy fruits and melon emerge in the finish. The after-taste underlines the ripe and soft nature of this sweet wine. 2033-2048

<b>2016er</b>	<b>Wwe Dr. H.Thanisch – Erben Müller-Burggraef</b>	<b>Pinot Noir</b>	<b>20 19</b>	<b>90</b>
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The 2016er Pinot Noir was made from fruit harvested in the Lieserer Niederberg Helden, which was de-stemmed and underwent a long maceration before being aged in 50% new barrique for 24 months and bottled unfiltered and unfiltered. This brick-red colored wine offers an expansive and rather classy nose made of cooked strawberry, blueberry, underbrush, herbs, fine spices, and smoky elements. The wine starts off on the rather firm and tannic side but becomes more refined as it is exposed to air. Then, the wine proves nicely juicy and fruit on the delicately minty and sweet palate, and leaves a big but quite layered feel of raspberry, cranberry and red currant in the spicy and lingering finish. Minerals drive the sweet and complex after-taste. The wine gains remarkably from airing and is really best opened hours in advance. 2021-2026 2021-2026

<b>2015er</b>	<b>Wwe Dr. H.Thanisch – Erben Müller-Burggraef</b>	<b>Riesling Orange White Thanisch</b>	<b>(No AP)</b>	<b>90</b>
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The 2015er White Thanisch, as it is referred to on the consumer label, with Lot Number 2017 comes from fruit harvested very late (in early November) in the Brauneberger Juffer and which was destemmed by hand, macerated for four weeks, and fermented and aged in a used barrique for 18 months before being bottled unfiltered and without any added SO<sub>2</sub>. This fully orange-colored wine offers a very engaging nose made of pear, citrusy zest, bitter apricot, orange peel, saddle leather, earthy spices, and fine smoky elements. The wine delivers plenty of ripe flavors of apricot-infused fruits, tannin and spices on the full-bodied but delineated palate, and leaves a nice feel of licorice, dried herbs, lemon zest, and fine spices in the long and intense finish. This has evolved beautifully well and will offer much pleasure for many years to come. Now-2025

<b>2017er</b>	<b>Wwe Dr. H.Thanisch – Erben Müller-Burggraef</b>	<b>Riesling Orange White Thanisch</b>	<b>(No AP)</b>	<b>88</b>
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The 2017er White Thanisch, as it is referred to on the consumer label, with Lot Number 3119 comes from fruit harvested very late (in early November) in the Brauneberger Juffer and which was destemmed by hand, macerated for four weeks, and fermented and aged in a used barrique for 24 months before being bottled unfiltered and without any added SO<sub>2</sub>. It offers a rather pungent nose made of licorice, camphor, baked apple, Madeira, pear, and dried herbs. The wine is smooth and big on the creamy and quite strongly herbal palate, and leaves a ripe and broad feel of barbeque ashes, macerated pear and Provence herbs in the long and lingering finish. The after-taste rather backward and oxidative expression of Orange wine is packed with flavors and quite elegant. 2022-2027

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## **Weingut K.J. Thul**

*(Thörnich – Middle Mosel)*

<b>2018er</b>	<b>K.J. Thul</b>	<b>Thörnicher Ritsch Riesling Auslese</b>	<b>14 19</b>	<b>91</b>
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The 2018er Thörnicher Ritsch Riesling Auslese is a "virgin wine" made from shriveled berries harvested at well over 100° Oechsle on 3 year-old vines in the upper part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a beautiful nose made of passion fruit, lemon curd, rose water, whipped cream, and fine herbal elements. The wine proves gorgeously weightless but intense on the playful palate, where a more luscious side underpinned by almond cream and apricot blossom gives depth to the experience. The finish is delicately airy, yet also very persistent and elegant. This is a beautifully luscious yet engaging expression of Mosel Auslese in the making. 2028-2048



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>K.J. Thul</b>	<b>Riesling Kabinett Alte Reben</b>	<b>04 19</b>	<b>89</b>
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The 2018er Riesling Kabinett Alte Reben was harvested at 82° Oechsle on 55 year-old un-grafted vines in the Schneidersberg part of the Thörnicher Ritsch, and was fermented down to barely fruity-styled levels of residual sugar (38 g/l). It offers a rather backward and slightly ripe nose made of mirabelle, herbs and earthy spices. The wine develops a beautiful zesty side on the slightly big and earthy palate, and leaves one with an attractive feel of bitter grapefruit and Provence herbs in the finish. The after-taste is big and quite mouth-watering. 2023-2033

<b>2018er</b>	<b>K.J. Thul</b>	<b>Thörnicher Ritsch Im Schneidersberg Riesling Trocken</b>	<b>13 19</b>	<b>88+</b>
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The 2018er Im Schneidersberg Riesling Trocken, as it is referred to on the main part of the label, comes from holdings in this steep, south-east facing part of the Thörnicher Ritsch, and was fermented in acacia and oak 500 liter casks for 8 months down to less than 5 g/l of residual sugar. The wine offers a slightly ripe nose made of pear, star fruit and brown sugar as well as a hint of wood influence, all wrapped into some delicately creamy elements. The wine develops an ample and complex feel of mirabelle, fig, earthy spices and a hint of tannin on the smooth rather than bone-dry palate. It leaves one with a quite complex and still hugely backward feel of herbs and spices in the quite persistent finish. This spicy and herbal wine will need a few years to develop its full potential. 2023-2033

<b>2018er</b>	<b>K.J. Thul</b>	<b>Riesling Feinherb Alte Reben</b>	<b>12 19</b>	<b>87</b>
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The 2018er Riesling Feinherb Alte Reben comes from un-grafted vines planted in the 1930s in the Thörnicher Enggass, and was fermented down to 19 g/l of residual sugar. It offers a rather reduced nose made of greengage, starfruit, brown sugar, a hint of cream and quite some earthy spices. The wine is nicely playful and packed with ripe yet juicy flavors on the off-dry palate and leaves a nicely mouth-watering but medium-persistent feel in the finish. This backward wine will need some years to find its balance and develop its full potential. 2023-2033

<b>2018er</b>	<b>K.J. Thul</b>	<b>Riesling Feinherb Schieferklang</b>	<b>09 19</b>	<b>86</b>
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The 2018er Riesling Feinherb Schieferklang is made from fruit harvested in the Detzemer Maximiner Klosterlay and the Thörnicher Enggass, and was fermented down to 17 g/l of residual sugar. It offers a rather enjoyable even if still backward nose made of pear, anise, star fruit, a hint of litchi and lots of earthy spices. The wine is delicately off-dry yet nicely tart on the ripe and zesty palate, and leaves a nice feel of herbs and minerals in the easy and direct finish. 2020-2023

<b>2018er</b>	<b>K.J. Thul</b>	<b>Riesling Trocken Schieferklang</b>	<b>11 19</b>	<b>86</b>
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The 2018er Riesling Trocken Schieferklang comes in equal parts from the Schneidersberg part of the Thörnicher Ritsch, the Thörnicher Enggass and the Detzemer Maximiner Klosterlay. It offers a rather backward nose made of pear, starfruit, dried herbs, camphor and smoky elements. The wine develops some easy flavors of earthy ripe fruits on the fully dry palate but proves nicely mouthwatering in the crisp and easy finish. This ticks all the boxes of an easy-drinking yet tasteful Estate wine. 2020-2023

<b>2018er</b>	<b>K.J. Thul</b>	<b>Riesling Trocken</b>	<b>08 19</b>	<b>85</b>
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The 2018er Riesling Trocken (bottled in liter) comes from the Rioler Römerberg and from the pre-harvest in the Klüsserather Bruderschaft. It offers a direct nose made of pear, starfruit, dried herbs and smoky slate. The wine is racy and full of grip on the delineated palate, and leaves a simple and satisfying feel of minerals and macerated pear in the crisp finish. Now-2021

<b>2018er</b>	<b>K.J. Thul</b>	<b>Für Dich</b>	<b>09 19</b>	<b>84</b>
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The 2018er Für Dich by K.J. Thul, as it is referred to on the consumer label, is a tank-fermented barely off-dry (with 11 g/l of residual sugar) blend of Müller-Thurgau (45%) and Kerner (45%) from Riol as well as Riesling (10%) from Detzem. It offers a rather subtle, almost non-saying nose made of fresh fern, hay, pear, mirabelle, yellow plum, and spicy elements. The wine is nicely juicy and playful on the rather light-weighted and just off-dry tasting palate and leaves a delicately off-dry feel of tartness in the short finish. This good uncomplicated terrace wine is best enjoyed within the coming year. Now-2020

<b>2018er</b>	<b>K.J. Thul</b>	<b>Weissburgunder Trocken von den Sedimentsterrassen</b>	<b>07 19</b>	<b>84</b>
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The 2018er Weissburgunder Trocken, as it is referred to on the main part of the label, is a 90% tank-fermented wine from fruit out of the Rioler Römerberg (60%) and the Thörnicher Enggass (40%). It offers a refreshing nose made of pear, lemon zest, starfruit, dried herbs and smoke. The wine proves nicely smooth and playful on the palate, and leaves a nice even if slightly forceful and hot feel of ripe fruits and herbs in the long finish. Now-2021

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Julius Treis

(Reil – Middle Mosel)

2018er	Julius Treis	Reiler Mullay-Hofberg Riesling Spätlese Terrassen	13 19	90
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The 2018er Riesling Mullay-Hofberg Terrassen, as it is referred to on the consumer label, comes from 30-60 year-old vines in the classical part of the vineyard, and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a fruit-driven nose made of pear, apricot, star fruit, ginger, aniseed herbs, whipped cream, and smoky slate. The wine feels fully off-dry on the creamy and fruity palate and leaves an engaging feel of minerals and juicy orchard fruits in the nicely persistent finish. This is a beautiful wine made to last. 2023-2038

2018er	Julius Treis	Reiler Goldlay Riesling Spätlese	17 19	89
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The 2018er Reiler Goldlay Riesling Spätlese was made from fruit harvested at a rather full 95° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a rather aromatic nose made of pear, apricot, aniseed herbs and creamy elements. The wine unleashes ripe flavors of apricot, honey and herbs on the round and creamy palate, and leaves a slightly direct and diffuse feel of sweetness in the medium persistent and structured finish. The after-taste is very engaging in its direct and easy style. 2023-2033

2018er	Julius Treis	Pündericher Marienburg Riesling Auslese GG	15 19	87
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The 2018er Pündericher Marienburg Riesling Auslese GG comes from fruit harvested in the eastern part of the original vineyard, and was fermented in tonneau down to barely off-dry levels of residual sugar (10 g/l). It develops a big and ample nose made of macerated plum, pear puree, brown sugar, aniseed herbs and some smoky elements. The wine proves remarkably suave on the herbal palate and leaves a big feel of macerated fruits in the powerful finish. A touch of heat comes through in the after-taste (the wine does boast 14% of alcohol), but is kept under control through the sweet and delicately zesty structure of the wine. We would opt to enjoy this quite big and bold expression of off-dry Riesling in its youth, before the heat takes over. Now-2023

2018er	Julius Treis	Riesling Trocken Alte Reben	12 19	87
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The 2018er Riesling Trocken Alte Reben comes from 30-60 year-old vines in the terraced part of the Reiler Mullay-Hofberg. It offers a hugely aromatic nose made of pear, ginger, starfruit, aniseed herbs, creamy element and smoke. The wine is medium-bodied on the nicely zesty and fruity palate and leaves a direct feel of fruits and minerals in the finish. The after-taste is direct, easy and quite satisfying. Now-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Trös-Heimes

(Reil – Middle Mosel)

Complement

NB: The Estate is certified organic along general EU guidelines. Further 2018er wines from this Estate were reviewed in the Mosel Fine Wines Issue N 46 (Jun 2018), a copy of which is available to subscribers upon simple email request.

2018er	Trös-Heimes	Riesling Spätlese Mullay	02 19	90
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The 2018er Riesling Spätlese Mullay comes from fruit harvest in the Reiler Mullay-Hofberg, and was fermented down to just above legally dry levels of residual sugar (9 g/l). It offers a rather discrete but classy nose made of pear, grapefruit zest, mirabelle, herbs, fine spices and a touch of cream. The wine proves beautifully balanced on the actually rather off-dry tasting palate and leaves a juicy feel of fresh fruits, cream and herbs in the lively and superbly playful finish. This beautiful off-dry Riesling will even prove more enjoyable in a few years, once the sensation of sweetness will have receded into the background. 2023-2038

2018er	Trös-Heimes	Riesling Pur	(No AP)	88
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The 2018er Riesling Pur (Lot 0118) is a bone-dry wine made along Vin Nature principles from grapes grown organically in the Reiler Mullay-Hofberg. The wine was fermented spontaneously and bottled unfiltered without any sulfur added during the whole process. It offers a complex nose made of grapefruit zest, lemon, pear, almond, a hint of whipped cream and some earthy spices. The wine is delicately tart but also surprisingly soft and round on the full-bodied palate but leaves a nice feel of dried herbs and spices in the long and juicy finish. Zest brings some cut to the slightly bitter-hot after-taste (the wine does have 13% of alcohol). Despite good delineation, this fascinating wine is not for the faint-hearted. Now-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Van Volxem

(Wiltingen – Saar)

2018er	Van Volxem	Ockfener Bockstein Riesling GG	35 19	93
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The 2018er Bockstein Riesling GG, as it is referred to on the main part of the label, is a legally dry wine which comes from the Herrenberg and the central parts of the vineyard. It delivers a beautiful fresh and pure nose of grapefruit, lime, spices and herbs. After some airing, richer scents of almond cream and mirabelle join the party. The wine delivers great complexity yet remains superbly refined and light-footed on the palate. It is only towards the finish that it reveals its full depth and intensity. The after-taste is all about smoke, spices and herbs. This is a great, refined yet intense expression of dry Riesling in the making. 2023-2033

2018er	Van Volxem	Wiltinger Gottesfuss Riesling Alte Reben GG	20 19	93
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The 2018er Gottesfuss Alte Reben GG, as it is referred to on the main part of the label, is a legally dry wine made from over 120 year-old, un-grafted vines. It offers a superbly primary nose still marked by some residual scents from its spontaneous fermentation but which also already reveals some gorgeous scents of vineyard peach, orange blossom, apricot, and smoke. The wine is delicately smooth and spicy on the palate, while the finish has great cut and depth. Some saline elements lift up the flavors in the hugely persistent, zesty, and pure after-taste. This gorgeous dry Riesling will age gracefully. 2024-2038

2018er	Van Volxem	Kanzemer Altenberg Riesling Alte Reben GG	19 19	92+
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The 2018er Altenberg Alte Reben GG, as it is referred to on the main part of the label, is a legally dry wine made from over 50 year-old vines in the historic part of the Altenberg hill. It offers a rather opulent nose of almond cream, herbs, camphor, smoke, grapefruit, and spices. The wine is superbly dynamic and herbal on the palate, and leaves a quite baroque and imposing side in the very long finish. Yet there is great finesse here as zesty and mineral elements come through in the after-taste. This makes us believe that this gorgeous dry Riesling could really gain from cellaring. 2023-2033+

2018er	Van Volxem	Ockfener Bockstein Riesling Spätlese	23 19	92
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The 2018er Bockstein Riesling Spätlese, as it is referred to on the main part of the label, is a sweet wine (with 73 g/l of residual sugar). It offers a beautiful even if ample nose of almond and vanilla cream, wet slate, vineyard peach, and aniseed herbs. Almond paste and candied fruits make for an appealing and complex feel on the delicately smooth and juicy palate. The finish is very long, superbly delineated and delicate. This is a great Spätlese in the making. 2028-2048

2018er	Van Volxem	Scharzhofberger Riesling GG	16 19	92
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The 2018er Scharzhofberger Riesling GG is a legally dry wine made from up to 50 year-old vines situated in the upper part of the vineyard. It offers a superbly refreshing and deep nose made of grapefruit, lime, spices, pear, and tangerine. The wine is nicely balanced on the palate, where juicy fruits are well wrapped into zesty acidity. The finish is slightly tart at this early stage but highly promising as there is great sense of freshness running through the wine. The after-taste is fully dry but also slightly on the powerful side. 2023-2033

2018er	Van Volxem	Scharzhofberger Pergentsknopp Riesling GG	21 19	91+
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The 2018er Scharzhofberger P, as it is referred to on the main part of the label (the reference to Pergentsknopp is left for the side part of the label), is a legally dry wine made from the similarly-named, fully south-facing sector situated high up the Scharzhofberger hill. It offers a rather ripe even if aromatic nose made of apricot, yellow peach, a hint of mango, herbs, and camphor. The wine is hugely smooth and juicy on the palate, and leaves a delicately soft feel driven by yellow fruits as well as a touch of alcoholic heat in the finish (and this despite a low 12%). This dry Riesling has quite some immediate appealing charm and plays on a rather easy-going and not fully bone-dry style at this stage. There is however some superb complexity lurking in the background, which could ultimately make us rate this wine higher at maturity. 2022-2028+

2018er	Van Volxem	Wiltinger Volz Riesling GG	17 19	91+
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The 2018er Volz Riesling GG, as it is referred to on the main part of the label, is a legally dry wine picked on 60 year-old vines in this prime sector (classified "dark red" on old Prussian maps) of the Wiltinger Braunfels vineyard. It offers a beautiful fresh nose of grapefruit, citrus, yellow peach, pineapple, pear and smoke as well as a hint of camphor and tar, after some airing. The wine proves rather slightly off-dry rather than fully bone-dry on the palate and leaves a creamy and soft feel right into the smooth and long finish. This dry Riesling has quite some immediate appeal but should gain in presence and complexity with age. 2023-2033





# Mosel Fine Wines

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2018er	Van Volxem	Wawerner Goldberg Riesling GG	18 19	91
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The 2018er Goldberg Riesling GG, as it is referred to on the main part of the label, is a legally dry wine which comes from the western part of the iron-rich vineyard. It still proves quite reduced at first and only gradually reveals some notes of grass, candied grapefruit, pear, almond cream, spices, and a hint of camphor. Ripe flavors of fruits give the wine a pleasing and easy side on the creamy and smooth palate. Some herbal and more powerful elements join the party as the wine expands in the glass. The wine leaves one with some zesty and (hot) spicy elements as well as quite some tart elements in the long and assertive finish. 2022-2028

2018er	Van Volxem	Kanzemer Altenberg Riesling Auslese	24 19	90
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The 2018er Altenberg Riesling Auslese, as it is referred to on the main part of the label, was made from clean but shriveled grapes harvested on over 50 year-old vines situated in the historic hill of the vineyard, and was fermented down to noble-sweet levels of residual sugar (134 g/l). This wine, sold only in half-bottles, It offers a highly aromatic and exotic fruit driven nose of passion fruit, mango, ripe gooseberry, guava, and pineapple, all wrapped into candied fruits and a hint of fresh date. The wine proves honeyed and aromatic on the smooth and juicy palate. It leaves a broad and sweet feel of fruits in the medium long finish. This dessert wine will need a few years to integrate its currently slightly dominating sweetness, and will then appeal to lovers of exuberant, fruit-driven dessert wines. 2026-2038

2018er	Van Volxem	Kanzemer Altenberg Riesling Auslese Alte Reben	24 19	90
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The 2018er Altenberg Riesling Auslese Alte Reben, as it is referred to on the main part of the label, was made from clean but shriveled grapes harvested on over 50 year-old vines situated in the historic hill of the vineyard, and was fermented down to noble-sweet levels of residual sugar (134 g/l). It offers a highly aromatic and exotic fruit driven nose of passion fruit, mango, ripe gooseberry, guava, and pineapple, all wrapped into candied fruits and a hint of fresh date. The wine proves honeyed and aromatic on the smooth and juicy palate. It leaves a broad and sweet feel of fruits in the medium long finish. This dessert wine will need a few years to integrate its currently slightly dominating sweetness, and will then appeal to lovers of exuberant, fruit-driven dessert wines. 2026-2038

2018er	Van Volxem	Ockfener Bockstein Riesling Kabinett	25 19	90
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The 2018er Bockstein Riesling Kabinett, as it is referred to on the main part of the label, is a fully fruity-styled wine (with 59 g/l of residual sugar) harvested on vines still trained on single pole in the central part of the vineyard. It offers a hugely aromatic and rather linear nose of elderberry, violet, mirabelle, almond cream, baked apple, and orange, which reminds one more of an Auslese than a light and fresh Kabinett. The wine carries over these flavors onto the well delineated and delicately smooth palate, and leaves a nice sense of focus and good presence in the rather sweet finish. This Auslese-styled wine simply needs a few years to integrate its upfront sweetness and fully shine. 2023-2033

2018er	Van Volxem	Riesling Kabinett Grand Opening	41 19	90
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The 2018er Riesling Kabinett Grand Opening, a special bottling produced for the opening of the Estate's impressive new winemaking and reception facilities, is a delicately fruity-styled Riesling (with 35 g/l of residual sugar) made from Estate holdings in the Saarburger Fuchs. It offers a nicely delicate and elegant nose of whipped almond cream, vineyard peach, thyme, minty herbs, and anise. The wine proves nicely light-footed and animating on the delicately smooth and juicy palate, and leaves a nicely joyful feel in the long finish. A touch of tartness emerges in the after-taste, which still needs to integrate. This classically balanced Kabinett is quite easy to drink yet proves also quite complex. It will benefit of a few years of bottle aging in order to absorb its tartness and fully shine. 2023-2033

2018er	Van Volxem	Wawerner Ritterpfad Riesling Kabinett	22 19	90
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The 2018er Ritterpfad Riesling Kabinett, as it is referred to on the main part of the label, is a fully fruity-styled wine (with 56 g/l of residual sugar). It offers a superbly reductive and herbal nose of mint, grapefruit, lemon, and green apple, all wrapped into some bacon elements resulting from the spontaneous fermentation. The wine proves superbly juicy and ripe on the palate as aromatics flavors of peach, apricot, and even some exotic fruits join the party. A nice kick of acidity comes through in the long and focused finish, which helps to balance the out the almost "Auslese styled" flavor profile of this fruity wine. The after-taste remains smooth and intensely fruity. 2024-2038

2018er	Van Volxem	Wiltinger Riesling	10 19	90
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The 2018er Wiltinger Riesling is a dry wine (with 6 g/l of residual sugar) made from Estate holdings in the Braunfels. It offers an elegantly smoky nose of almond cream, peach infused fruits, pear, mirabelle, and anise. The wine proves also delicately smooth and creamy on the palate, and only reveals a touch of acid zest and saline pep in the long and airy, but not fully dry tasting finish. A touch of tartness emerges in the after-taste, which still needs to integrate, something which should happen in the coming five years. 2023-2033



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2018er	Van Volxem	Riesling Alte Reben	13 19	89
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The 2018er Riesling Alte Reben is a dry-tasting wine made from very old (and often un-grafted) vines in lesser-known vineyards owned by the Estate, including in the Wiltinger Klosterberg (where it owns a parcel planted with 120 year-old vines), the Wawerner Ritterpfad and the Kanzemer Sonnenberg. It offers a nice nose of candied grapefruit, plum, smoke, pear, camphor, and ground spices. The wine coats the palate with delicately zesty and candied fruits as well as nice creamy flavors. A kick of zesty acidity adds an animating freshness as well as precision and focus to the finish. The after-taste delivers spices and smoke. 2020-2028

2018er	Van Volxem	Saar Riesling	02 19	89
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The 2018er Saar Riesling is a dry wine made from "younger" (i.e. less than 25 years old) vines from the various holdings of the Estate in the Saar. It offers a beautiful nose made of candied grapefruit, grilled citrus, green apple, white flowers, and minty herbs, even if it is still slightly reductive at this stage. The wine proves energetic and nicely balanced on the palate as the zesty side is nicely wrapped into a nice touch of creamy fruits. It leaves one with a nice sense of minerals, spices, and citrus in the fully dry-tasting finish. 2020-2028

2018er	Van Volxem	Weissburgunder Windvogt	28 19	88+
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The 2018er Windvogt, as it is referred to on the main part of the label, is made from fruit harvested in a privileged sector of the Wawerner Ritterpfad and was fermented in young oak barrique from the French region of Limousin. It offers a quite aromatic and ripe nose of pear puree, mirabelle, macerated fruits, coconut milk, nut paste, and dried herbs. The wood impact is also quite noticeable and currently at the forefront on the palate. More macerated red and yellow fruits are joined by a creamy and delicately opulent side in the long and broad finish. The after-taste is all about toffee and cooked fruits. This will need some time to integrate its oaky presence and could then well prove better than anticipated. 2021-2026

2018er	Van Volxem	Riesling Kabinett Rotschiefer	11 19	88
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The 2018er Riesling Kabinett Rotschiefer is an off-dry wine (with 23 g/l of residual sugar) made from Estate holdings in iron-rich sectors in Wawern and in the Wiltinger Kupp. It offers a quite aromatic and rich nose of pear, mirabelle, plum, a hint of toffee, and almond paste. The wine currently proves still on the smooth and sweet side of life on the palate, which conveys its weighty presence of a Spätlese. The finish is a touch broad and powerful (the wine has 10.5% of alcohol). 2020-2026

2018er	Van Volxem	Riesling VV	09 19	88
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The 2018er Riesling VV is a dry-tasting wine made from equal parts of Estate holdings (essentially in the Ockfener Bockstein) and of fruit sourced from Saar growers under long-term contract. It offers a still rather reductive but quite captivating nose of smoke, aniseed and minty herbs, citrusy fruits, candied grapefruit, and green apple. Ample flavors of creamy fruits make the wine come over as fruity and smooth on the palate at first. It is only after a while that some zesty acidity, helped by some CO<sub>2</sub>, comes through and lifts up the whole experience. The after-taste shows a superb saline touch. This slightly off-dry tasting wine only needs a couple of years to integrate all its elements and fully shine. 2022-2028

2018er	Van Volxem	Saarburger Riesling	34 19	88
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The 2018er Saarburger Riesling is a dry-tasting wine made from Estate holdings in the Saarburger Fuchs. At first, this wine only offers an almost non-saying and mineral driven nose of aniseed herbs, yellow peach, sage and dried flowers. It is only after some extensive airing that riper notes of pear and yellow apple come through. The wine proves quite juicy and driven by fruity flavors on the palate, which give it a comparatively smooth and aromatic side. The finish is long but also on the opulent and baroque side of things. A light feel of herbal and tart elements covers up a tail of sweetness in the after-taste. This rather opulent version of dry-tasting Riesling will need some food. 2020-2024

2018er	Van Volxem	Weissburgunder	14 19	88
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The 2018er Weissburgunder comes essentially from grapes harvested in Wawern and was fermented in used German oak casks. It offers a ripe and expressive smoky nose of pear, freshly cut pineapple, grapefruit zest, nut, and hot spices. The wine proves quite opulent and intense on the palate, but this structure is nicely framed by a most animating, racy, and spicy acidity. The finish is quite intensely tart and a just a touch hot for true greatness. This needs at least two years to settle down and prove more harmonious. 2021-2024

2018er	Van Volxem	Riesling Trocken Grand Opening	40 19	87+
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The 2018er Riesling Trocken Grand Opening, a special bottling produced for the opening of the Estate's impressive new winemaking and reception facilities, comes from Estate holdings in Saarburger Kupp. It offers a quite direct and highly aromatic nose driven by zesty fruits, orange peel, tangerine, minty herbs, and white pepper. The wine proves light bodied and rather zesty on the palate, which gives it a comparatively lean yet animating side. The finish is long, slightly powerful, and still quite tart. This zesty and fully dry tasting Riesling will gain from further bottle aging and could then easily exceed our expectations if it fleshes out. 2021-2025



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<b>2018er</b>	<b>Van Volxem</b>	<b>Riesling Schiefer</b>	<b>05 19</b>	<b>86</b>
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The 2018er Schiefer Riesling is a dry wine (with 6 g/l of residual sugar) made from younger vines from Estate holdings as well as from fruit sourced from local growers under long-term contract. It offers a refreshing nose of white peach, fruit pit, citrus, almond, dried spices, and some floral nuances. Citrusy acidity gives the wine a nice and refreshing sense of balance on the light-bodied palate. The finish is nicely herbal, tart, and animating, even if quite direct and lean. 2020-2024

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Stiftungsweingut Vereinigte Hospitien

(Trier – Trier-Ruwer)

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Piesporter Schubertslay Riesling Auslese GK</b>	<b>25 19</b>	<b>92</b>
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The 2018er Piesporter Schubertslay Riesling Auslese GK, only bottled in magnums, was made from partially botrytized fruit harvested at 107° Oechsle and was fermented down to noble-sweet levels of residual sugar (115 g/l). It offers an attractive but ripe nose of almond cream, ripe pineapple, apricot, mango and guava. The wine comes over as nicely fruity and ripe on the creamy and comparatively soft palate and proves superbly persistent and multi-layered in the finish, despite all the sweetness currently present. This noble-sweet Riesling will need more than a decade to integrate its sweetness and fully shine. 2033-2058

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Scharzhofberger Riesling Auslese GK</b>	<b>23 19</b>	<b>92</b>
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The 2018er Scharzhofberger Riesling Auslese GK was made from partially botrytized fruit harvested at 104° Oechsle and was fermented down to noble-sweet levels of residual sugar (112 g/l). It offers a great and superbly complex nose of pineapple, whipped cream, vineyard peach, grapefruit, candied citrus and a hint of minty herbs. The wine proves delicately smooth and quite sweet on the palate and leaves one with a feel of exotic fruits and spices in the long and soft finish. This noble-sweet Riesling will need at least a decade to integrate its sweetness and fully shine. 2028-2048

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Trierer Riesling Auslese</b>	<b>27 19</b>	<b>92</b>
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The 2018er Trierer Riesling Auslese is made from partially botrytized fruit harvested at 95° Oechsle in the Felsköpfchen part of the Thiergarten vineyard, and was fermented down to fully sweet levels of residual sugar (92 g/l). It offers a beautiful nose of grapefruit, lime, tangerine, citrusy fruits, smoke and minty herbs. The wine proves superbly balanced on the palate where some riper and exotic fruits interplay with great zesty tension. The finish is very pure, long and animating, and the after-taste adds a refreshing finishing touch. 2026-2038

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Scharzhofberger Riesling Spätlese</b>	<b>08 19</b>	<b>90</b>
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The 2018er Scharzhofberger Riesling Spätlese was harvested at 90° Oechsle and was fermented down to sweet levels of residual sugar (81 g/l). It offers a complex and refined nose of pineapple, grapefruit, yellow peach, almond cream, a hint of apricot and tangerine. The wine is on the sweet and creamy side on the palate but reveals a nice kick of zest in the long and refreshing finish. 2026-2038

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Scharzhofberger Riesling Trocken GG</b>	<b>31 19</b>	<b>90</b>
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The 2018er Scharzhofberger Riesling Trocken GG delivers some refined and refreshing scents of minty herbs, spices, yellow peach, apple, anise and smoke on the nose. The wine proves intensely zesty and rather linear at first but progressively gains in presence and smoothness on the palate. It leaves an attractive saline touch in the refined and delicate finish. 2020-2028

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Piesporter Goldtröpfchen Riesling Spätlese</b>	<b>21 19</b>	<b>89+</b>
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The 2018er Piesporter Goldtröpfchen Riesling Spätlese was harvested at 94° Oechsle and was fermented down to fully sweet levels of residual sugar (81 g/l). It proves still quite restrained and almost non-saying at first and only gradually reveals some rich and ample nose made of apricot, canned yellow peach, orange, tangerine and almond. The wine shows great presence and proves nicely playful even if still on the sweet side on the palate. It leaves a smooth and fruit-driven feel in the very long finish. This creamy sweet Auslese in all but name is quite impressive but will require some extensive aging to absorb its sweetness and fully blossom. 2028-2048



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<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Kanzemer Altenberg Riesling Trocken GG</b>	<b>32 19</b>	<b>89</b>
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The 2018er Kanzemer Altenberg Riesling Trocken GG offers a hugely aromatic and ripe nose of orange blossom, apricot, ripe candied fruits, a hint of mango and verbena. The wine proves structured and quite intense on the palate, where more citrusy fruits kick in and add to its liveliness. It leaves one with a nice tart and spicy feel in the slightly forceful and not fully dry-tasting finish. Creamy elements and toffee underline this presence of the wine in the after-taste. 2020-2026

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Piesporter Goldtröpfchen Riesling Kabinett</b>	<b>20 19</b>	<b>88</b>
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The 2018er Piesporter Goldtröpfchen Riesling Kabinett was harvested at 92° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a rich and ripe nose of baked apple, apricot, almond cream, minty herbs and spices. The wine coats the palate with juicy yellow fruits, mango and apricot and leaves one with a rather forceful feel (the wine does have 10% of alcohol) in the smooth and rather broad finish. The after-taste underlines a bog and broad structure more akin to that of an Auslese. 2024-2033+

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Piesporter Schubertslay Riesling Trocken GG</b>	<b>30 19</b>	<b>88</b>
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The 2018er Piesporter Schubertslay Riesling Trocken GG offers a rich and opulent nose made of spices, smoke, mirabelle and a hint of camphor. Ripe fruits add a touch of smoothness on the fully structured and rather opulent and forceful palate. The finish is tart, slightly broad and driven by macerated fruits. We would opt to drink this big and impressive GG in its youth before the heat takes over flavo-r-wise. 2020-2023

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Serriger Schloss Saarfeser Schlossberg Riesling Kabinett</b>	<b>09 19</b>	<b>88</b>
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The 2018er Schloss Saarfels Riesling Kabinett, as it is written on the front label (the reference to the solely-owned single vineyard is left for the back-label), was harvested at 88° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (59 g/l). It delivers a nice nose of canned yellow peach, almond, smoke, herbs and pear. The wine comes over as sweet and smooth on the palate and leaves an ample feel of cream and soft ripe fruits in the long and smooth finish. 2026-2038

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Wiltinger Riesling Trocken S</b>	<b>11 19</b>	<b>88</b>
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The 2018er Wiltinger Riesling Trocken S was made with fruit harvested in the Scharzhofberg (hence the S). It offers a smoky nose of dried herbs, spices, grapefruit, raspberry, a hint of candy floss and apricot. The wine proves nicely fruity and juicy with a good sense of acidity and freshness on the fully dry-tasting palate and leaves a nice feel of spices and zest in the long and quite pure finish. 2020-2028

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Grauer Burgunder Trocken Réserve</b>	<b>18 19</b>	<b>87</b>
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The 2018er Grauer Burgunder Trocken Réserve comes from 55 year-old vines in the Trier Augenscheiner and was fermented and matured in stainless steel. It offers a restrained yet opulent nose made of dried herbs, spices, camphor, pear, mirabelle and smoky elements. The wine coats the palate with an opulent, rich, and not fully dry feel of almond and toffee, and leaves a touch of caramel and alcohol in the long and slightly forceful finish. We would therefore opt to enjoy this impressive Grauer Burgunder over the coming few years, before the power takes over. Now-2022

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Kanzemer Altenberg Riesling Kabinett Feinherb</b>	<b>19 19</b>	<b>87</b>
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The 2018er Kanzemer Altenberg Riesling Kabinett Feinherb was fermented down to off-dry levels of residual sugar (23 g/l). It offers a delicately exotic nose of pineapple, canned yellow peach, apricot, plum and tar. The wine proves on the sweet yet delicately light and pure side on the palate and leaves a delicately spicy and juicy feel in the smooth and long finish. While being already quite enjoyable now, this nice off-dry Riesling will prove even finer in a few years, after it will have absorbed its touch of sweetness. 2021-2028

<b>2018er</b>	<b>Vereinigte Hospitien</b>	<b>Serriger Riesling Feinherb Schloss Saarfels S</b>	<b>12 19</b>	<b>85</b>
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The 2018er Schloss Saarfels -S- Riesling Feinherb, as it is referred to on the consumer label, is an off-dry Riesling from 45 year-old vines in the solely-owned Serriger Schloss Saarfeser Schlossberg, which was fermented down to off-dry levels of residual sugar (18 g/l). It proves quite closed and almost non-saying at first, and only slowly reveals subtle scents of pear, anise, herbs, thyme and smoke, as well as a touch of camphor. The wine proves delicately smooth and light-footed on the palate, and leaves a fruit-driven and smoky feel in the pure and medium-long finish. This pleasing off-dry Riesling will offer much immediate pleasure over the coming few years. 2020-2024



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## MATURE RIESLING COMMERCIALY AVAILABLE AT THE ESTATE

<b>1989er</b>	<b>Vereinigte Hospitien</b>	<b>Serriger Schloss Saarfelser Schlossberg Riesling Eiswein</b>	<b>38 90</b>	<b>98</b>
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The 1989er Serriger Schloss Saarfelser Schlossberg Riesling Eiswein was harvested at approx. 140° Oechsle and was fermented down to noble-sweet levels of residual sugar (178 g/l). It offers a stunning yet telltale nose of mature ripe Eiswein as accents of toffee, candied mango, tangerine, blood orange zest, lime, herbs, camphor, furniture polish, and acacia honey emerge from the glass. The wine captives through its intense, zesty and candied fruits interplay with some delicate toffee, orange zest and honey on the palate. It leaves an immense feel of presence and freshness in the remarkably pure and vibrating finish. This stunning mature Eiswein will wow any tasted for many years to come. What a wine! Now-2029

<b>2009er</b>	<b>Vereinigte Hospitien</b>	<b>Scharzhofberger Riesling Auslese GK</b>	<b>33 10</b>	<b>92</b>
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The 2009er Scharzhofberger Riesling Auslese GK was harvested at 101° Oechsle and was fermented down to fully sweet levels of residual sugar (97 g/l). It offers a captivating and mature nose of beeswax, nut paste, mirabelle, candied grapefruit, marzipan, acacia, blood orange and tar. The wine still proves on the rich and sweet side on the palate but these are nicely wrapped into some zesty candied fruit. Mature flavors of toffee, acacia and marzipan give way to an animating touch of zest in the long finish. This beautiful even if already surprisingly mature expression of noble-sweet Riesling will remain truly enjoyable for at least another decade. Now-2029+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

### Weingut Dr. Wagner

*(Saarburg – Saar)*

*Complement*

*NB: The bulk of the 2018er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 46 (Jun 2019). A copy of this Issue is available to all subscribers upon simple email request.*

<b>2018er</b>	<b>Dr. Wagner</b>	<b>Saarburger Rausch Riesling GG</b>	<b>13 19</b>	<b>91</b>
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The 2018er Saar Riesling Rausch GG, as it is referred to on the consumer label, is a legally dry wine which was fermented and aged in traditional Fuder cask. It offers an attractive nose made of pear, Provence herbs and fine spices. The wine is delicately playful on the somewhat direct palate and leaves a very enjoyable and engaging feel of pear, passion fruit, herbs and minerals in the long finish. A touch of power underlines the ripeness of the wine in the after-taste. 2023-2033

<b>2018er</b>	<b>Dr. Wagner</b>	<b>Ockfener Bockstein Riesling GG</b>	<b>14 19</b>	<b>90+</b>
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The 2018er Saar Riesling Bockstein GG, as it is referred to on the consumer label, is a legally dry wine which was fermented and aged in traditional Fuder cask. It offers a rather delicate nose made of pear, lemongrass, herbs and fine earthy spices. The wine is rather direct on the playful palate and leaves a nice and mineral-infused feel in the long and actually quite subtle finish. This still rather restrained expression of dry Saar Riesling could ultimately warrant a higher rating if it gains in aromatic presence and harnesses the feel of power coming through at this stage in the after-taste. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

### Weingüter Geheimrat J. Wegeler

*(Bernkastel-Kues – Middle Mosel)*

<b>2018er</b>	<b>Wegeler</b>	<b>Bernkasteler Doctor Riesling Trockenbeerenauslese</b>	<b>15 19</b>	<b>98</b>
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The 2018er Doctor Trockenbeerenauslese, as it is referred to on the consumer label, was made from a selection of grapes harvested during three days (October 10, 11 and 12) at 210° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (349 g/l). It offers an absolutely stunning and complex nose where one discerns scents of raisin, fig, honey, roasted pineapple, mango, dried apricot, baked apple, passion fruit, orange zest, hay, minty herbs, and much more. At this early stage, the wine is still hugely viscous, oily, and unctuous, and leaves an almost cloying feel in the intense finish. This overly rich and impressive dessert wine is still decades away from reaching its optimal drinking window. 2043-2118





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Wegeler</b>	<b>Bernkasteler Doctor Riesling Auslese</b>	<b>12 19</b>	<b>95</b>
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The 2018er Doctor Auslese, as it is referred to on the consumer label, was made from 50% botrytized grapes harvested at 116° Oechsle, and was fermented down to full sweet levels of residual sugar (129 g/l). It offers a great nose more akin to that of a BA, as complex scents of rich and ripe juicy yellow and exotic fruits (including mango, pineapple, and passion fruit), mirabelle, apricot, melon, rhubarb, and honey, as well as some superb fresh scents of herbs, anise, and smoke emerge from the glass. Despite the huge sense of sweetness, the wine proves refined, pure, and delicate on the palate, where more yellow and exotic fruits interplay with candied zesty fruits and fresher notes of herbs. The finish is incredibly long, comparatively light, and layered. This deep and pure "Auslese lange GK"-styled expression of Doctor is simply magnificent. 2028-2068

<b>2018er</b>	<b>Wegeler</b>	<b>Bernkasteler Doctor Riesling Spätlese</b>	<b>10 19</b>	<b>93</b>
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The 2018er Doctor Spätlese, as it is referred to on the consumer label, was made from grapes harvested at a full 98° Oechsle, and was fermented down to almost noble-sweet levels of residual sugar (97 g/l). It offers an aromatic and ripe nose of Conference pear, orange blossom, honeyed pineapple, almond cream, apricot, passion fruit, and minty herbs. The wine is intensely juicy and honeyed on the currently still firmly sweet palate. It leaves however a fresh and lingering feel of fresh fruits and even some tension in the finish. Forget the word Spätlese on the label, this is a rich and superbly complex Auslese in the making, and one which will require considerable patience for it to integrate its elements and sweetness. 2033-2058

<b>2018er</b>	<b>Wegeler</b>	<b>Wehlener Sonnenuhr Riesling Spätlese</b>	<b>09 19</b>	<b>92</b>
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The 2018er Sonnenuhr Spätlese, as it is referred to on the consumer label, was made from grapes harvested at 91° Oechsle, and was fermented down to sweet levels of residual sugar (84 g/l). It proves still quite restrained and shy at first, and only gradually reveals a great nose of yellow peach, pineapple, William's pear, honeyed almond, blueberry, and fine spices. The wine comes over as rather smooth and slightly bold on the currently still very sweet and round palate. The finish is juicy, herbal, and slightly tart. This richer Spätlese will need quite some time to integrate all its elements. 2028-2048

<b>2018er</b>	<b>Wegeler</b>	<b>Bernkasteler Doctor Riesling Trocken GG</b>	<b>11 19</b>	<b>90</b>
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The 2018er Doctor GG, as it is referred to on the consumer label, offers a quite powerful nose of ripe fruits (mango, strawberry and pear) as well as vanilla cream, smoke and candy floss. The wine proves structured and intense on the powerful yet also creamy and smooth palate driven by flavors of tangerine, orange and mango. The powerful side tends to have the upper hand over the fruity side in the impressive finish. 2020-2025

<b>2018er</b>	<b>Wegeler</b>	<b>Graacher Riesling Feinherb</b>	<b>05 19</b>	<b>90</b>
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The 2018er Graacher Feinherb, as it is referred to on the consumer label, was made from grapes harvested in the Himmelreich, and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a superbly refined and delicately flowery nose of whipped almond cream, vineyard peach, dried herbs, smoke, Conference pear, and candied grapefruit. The wine seems to dance on the very delicate and smooth palate, and leaves an almost soft and light feel in the finish at this stage, but there is however good presence coming through in the after-taste. This beautiful off-dry Riesling only needs a little bit of bottle aging in order to integrate its tail of sweetness and develop its full nuances. 2022-2033

<b>2018er</b>	<b>Wegeler</b>	<b>Wehlener Sonnenuhr Riesling Trocken GG</b>	<b>08 19</b>	<b>90</b>
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The 2018er Sonnenuhr GG, as it is referred to on the consumer label, offers a smoky nose of ripe fruits including apricot, orange zest and yellow peach as well as a hint of honey and a touch of sulfur-induced reduction. The wine proves delicately smooth and juicy on the fruit-driven palate and leaves a round and not fully bone-dry feel in the finish. This dry-tasting rather than bone dry Riesling retains however the charming and fruity side of Wehlener Sonnenuhr wines. 2023-2028

<b>2018er</b>	<b>Wegeler</b>	<b>Riesling Feinherb</b>	<b>02 19</b>	<b>89</b>
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The 2018er Riesling Feinherb was made from grapes harvested in Bernkastel (in the various vineyards in the Badstube and in the Johannisbrunnchen) and Kues, and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a beautifully fresh, aromatic, and minty nose of white peach, pear, Provence herbs, almond cream, pineapple, and anise. The wine proves nicely light and finely juicy and fruity on the zesty palate. The finish is clean, smoky, and long, and still slightly marked by some CO2 presence. This just off-dry tasting wine proves delicious and very easy to enjoy. 2020-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Nik Weis – St. Urbans-Hof

(Leiwen – Middle Mosel)

Complement

NB: Further 2018er wines of this Estate were reviewed in the Mosel Fine Wines No 47 (Aug 2019). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Nik Weis – St. Urbans-Hof	Leiwener Laurentiuslay Riesling Auslese	41 19	94
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The 2018er Laurentiuslay Auslese, as it is referred to in the central part of the consumer label, was made from ripe and slightly botrytis-affected fruit harvested at 104° Oechsle, and was fermented down to sweet levels of residual sugar. It exhibits a beautifully nuanced and deeply complex nose made of vineyard peach, honeyed pear, minty herbs, fresh almond, Cox orange, and tangerine, all wrapped into a superb blanket of smoke. The wine proves superbly refined and airy on the palate, where the sweetness is well balanced by some superb zesty fruits and flavors of orange blossom. The finish has great persistence and finesse. This impressive, "Auslese GK"-styled wine is a great success. 2028-2058

2018er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Auslese GK	64 19	94
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The 2018er Bockstein Auslese, as it is referred to in the central part of the consumer label (the capsule is golden and the reference to GK is written on the back label), was made from 1/3 of botrytized fruit harvested at 105° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It displays a reserved and very delicate nose of white pepper, ginger, minty herbs, vineyard peach, and smoke. Only extensive airing brings forward some exotic scents of coconut, pineapple, and apricot come through. The wine is delicate and quite velvety on the deliciously honeyed but also still remarkably sweet-tasting palate. A more energetic side compensates for the richness of this dessert wine in the finish. It will need at least a decade to integrate its sweetness. 2028-2048

2018er	Nik Weis – St. Urbans-Hof	Schodener Saarfelser Marienberg Riesling Auslese	52 19	93
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The 2018er Saarfelser Auslese, as it is referred to in the central part of the consumer label, was made from ripe and slightly botrytis-affected fruit harvested at 117° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully exotic and captivating nose of dried apricot, mango, pineapple, honey, candied grapefruit, minty herbs, and even a touch of white flowers. Flavors of honey, juicy apricot, sweet pineapple and coconut make for a very smooth and delicate feel on the superbly balanced, sweet and delicate palate. The finish proves hugely aromatic and almost opulent (the wine has 9.5% of alcohol), but conveys also a nice sense of freshness and purity. 2026-2043

2018er	Nik Weis – St. Urbans-Hof	Schodener Saarfelser Marienberg Riesling Auslese GK	50 19	92+
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The 2018er Saarfelser Auslese, as it is referred to in the central part of the consumer label (the capsule is golden and the reference to GK is written on the back label), was made from 1/3 of botrytized fruit harvested at 116° Oechsle, and was fermented down to noble-sweet levels of residual sugar. It offers a distinctly ripe and fruit-driven nose of mirabelle, plum, honey, sweet pineapple, strawberry, and apricot, all lifted up by a refreshing touch of minty herbs. The wine delivers quite some rich and honeyed flavors on the structured and almost powerful palate (it has 9.5% of alcohol). Sweetness dominates the flavors right into the long, well delineated, and imposing finish at this early stage. This structured and opulent Auslese GK will need some time to integrate its sweetness. It could then exceed our high expectations, especially if it becomes more nuanced and subtle. 2024-2033+

2018er	Nik Weis – St. Urbans-Hof	Mehring Layet Riesling GG	34 19	92
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The 2018er Layet GG, as it is referred to in the central part of the consumer label, is a legally dry wine from the similarly named and privileged class I Lieu-Dit in the Mehring Blattenberg. It delivers a superbly refined and delicately aromatic nose of candied grapefruit, almond cream, yellow peach, fresh grapefruit, dried flowers and a hint of smoke and dried spices. The wine starts off on the fruity side but quickly gains in focus and tension as quite some zesty fruits join the party. The finish is very long, but also quite powerful, herbal and loaded with hot spices. Only the light touch of power in the finish makes us opt to be rather conservative in the rating and drinking window of this truly impressive dry Riesling. 2022-2028+

2018er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Z Riesling GG	33 19	92
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The 2018er Bockstein Z GG, as it is referred to in the central part of the consumer label, is a legally dry wine made from fruit harvested in the privileged Zickelgarten sector situated towards the backend of the hill (hence the Z). It offers a beautifully expressive and aromatic nose of tangerine, candied grapefruit, candy floss, minty herbs, camphor and smoke. The wine is initially rather smooth and driven by fruity flavors, but it then becomes more focused and intense in the long and slightly powerful finish. This impressive dry Riesling will particularly appeal to lovers of bigger expression of the genre. 2022-2028



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2018er	Nik Weis – St. Urbans-Hof	Leiwener Laurentiuslay Riesling GG	32 19	91
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The 2018er Laurentiuslay GG, as it is referred to in the central part of the consumer label, is a legally dry wine made from very old vines in the steep, classical south-west facing part of the vineyard. It is still slightly reductive and only gradually reveals some nice floral, herbal and zesty notes. With airing, the wine develops a fruitier and bolder side as scents of mirabelle, pear, earthy spices and vanilla cream emerge from the glass. It proves smooth and creamy on the palate, and leaves one with a well-delineated but not fully dry feel in the finish. A hint of power comes through in the after-taste. 2023-2028

2018er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling GG	31 19	91
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The 2018er Goldtröpfchen GG, as it is referred to in the central part of the consumer label, is a legally dry wine made from a parcel of old vines situated above the village of Ferres. It offers a quite aromatic and ripe nose of orange blossom, apricot, plum, smoke, pear and a hint of camphor. The wine shows superb creamy presence on the concentrated and complex palate. The finish is intense and is very long. The after-taste shows quite some power and intensity. There is still some tartness in need of integration. 2022-2028

2018er	Nik Weis – St. Urbans-Hof	Schodener Saarfeliser Marienberg Riesling Spätlese	55 19	91
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The 2018er Saarfeliser Spätlese, as it is referred to in the central part of the consumer label, was made from fruit harvested at 89° Oechsle, and was fermented down to off-dry levels of residual sugar (the label indicates 11% of alcohol). It offers an imposing nose of honeyed pear, apricot, pineapple, spices, canned yellow peach, plum, and tar. The wine is driven by big juicy flavors of yellow and honeyed fruits on the ample palate, and leaves a nicely structured and even opulent feel of spices and zest in the imposing and quite tart finish. This more opulent and richer expression of off-dry Riesling will need a few years of bottle aging to integrate its elements and become more nuanced and refined. 2023-2033

2018er	Nik Weis – St. Urbans-Hof	Schodener Saarfeliser Marienberg Riesling GG	30 19	90+
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The 2018er Saarfeliser GG, as it is referred to in the central part of the consumer label, is a legally dry wine which offers a rich and ripe nose made of mirabelle, canned yellow peach, apricot, pineapple, butter cream and a hint of camphor. The wine unleashes ripe and creamy fruits on the smooth palate and leaves a nicely light feel in the not fully dry-tasting finish. A touch of tartness and earthy spices still need to integrate in the after-taste. 2023-2033

2018er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling GG	33 19	90
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The 2018er Bockstein GG, as it is referred to in the central part of the consumer label, is a legally dry wine which offers a nice and complex nose of anise, Limoncello, pear, mirabelle, earth spices and a hint of camphor. The wine combines great presence and juicy fruits with candied zesty and spices on the big and bold palate and leaves a feel of power in the intense and very long finish. This impressive, fully dry-tasting Riesling is however best enjoyed in its youth, as the power could well take over after a while. 2021-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Weiser-Künstler

*(Traben-Trarbach – Middle Mosel)*

*Complement*

*NB: The Estate is certified organic along general EU guidelines. The bulk of the 2018er wines of this Estate were reviewed in the Mosel Fine Wines No 46 (Jun 2019). A copy of this Issue is available to all subscribers upon simple email request.*

2018er	Weiser-Künstler	Trarbacher Gaispfad Riesling Trocken	07 19	93
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The 2018er Gaispfad, as it is referred to on the consumer label, is a bone-dry Riesling (with 4 g/l of residual sugar) which comes from 65 year-old un-grafted vines and was fermented with ambient yeasts in used tonneau for 10 months. It offers a gorgeous nose made of baked apple, pear, ginger, dried herbs and fine spices. The wine proves nicely juicy and playful on the palate, where it unfolds some beautiful notes of chalky minerals, fine spices and pear. The wine proves gorgeously structured in the finish and leaves an airy feel of aniseed herbs in the long and refined after-taste. 2023-2033



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Weiser-Künstler	Enkircher Ellergrub Riesling Trocken GE	06 19	92
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The 2018er Ellergrub, as it is referred to on the consumer label, is a bone-dry Riesling (with 4 g/l of residual sugar) which comes from 100 year-old un-grafted vines and was fermented with ambient yeasts in used tonneau for 10 months. It offers a delicately ample nose made of candied lemon, ginger, starfruit, aniseed herbs and fine smoky elements. The wine proves still rather tart and almost bitter on the palate but shows already some stunning complexity in the suave and long finish. Only the touch of power and heat which gradually comes through in the otherwise complex after-taste has kept us from rating this higher. 2023-2028

2017er	Weiser-Künstler	Enkircher Zeppwingert Riesling Sekt Brut	12 19	91
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The 2017er Enkircher Zeppwingert Riesling Sekt Brut comes a parcel still planted with 50 year-old un-grafted vines, and was aged on its lees for 15 months before being disgorged and bottled with a dosage of 6 g/l in July 2019 (the disgorgement date is not provided on the label but there is only one batch made of this Sekt). It offers a nicely complex nose made of yeasty elements, spices, herbs, a hint of baked apple, and a delicate touch of ginger. The Sekt is quite subtle and delicate on the palate and leaves a superbly engaging feel in the classy finish. This is a gorgeous Sekt which will offer much pleasure over the coming few years! Now-2025

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Weller-Lehnert

(Piesport – Middle Mosel)

2018er	Weller-Lehnert	Piesporter Goldtröpfchen Riesling Trocken GG	36 19	88
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The 2018er Piesporter Goldtröpfchen Riesling GG offers an attractive nose made of passion fruit, pear, mirabelle, herbs and smoky slate. The wine is nicely vivid and playful on the fruit-infused and not fully dry-tasting palate. The finish is on the powerful side but great raciness buffers off the touch of heat in the after-taste. We would opt to enjoy this light-weighted and fruit-driven wine in its youth, before the alcoholic structure takes over. 2020-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Willems-Willems

(Oberemmel – Saar)

2018er	Willems-Willems	Krettnacher Euchariusberg Riesling Auslese	16 19	90
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The 2018er Krettnacher Euchariusberg Riesling Auslese was harvested at 101° Oechsle from almost century-old un-grafted vines, and was fermented down to full sweet levels of residual sugar (91 g/l). It offers a quite rich and aromatic nose of pineapple, candied orange, honey, a hint of mango, minty spices and herbs, all whipped up by a small touch of volatile acidity. The wine develops the luscious style of an Auslese GK on the palate as it combines a creamy and intense fruity presence with quite some zesty fruits. The finish proves nicely persistent and infused with a mix of ripe fruits (pear, apricot and mango) and citrusy fruits. This dessert wine is quite impressive. 2025-2038

2018er	Willems-Willems	Oberemmeler Altenberg Riesling Kabinett	13 19	90
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The 2018er Oberemmeler Altenberg Riesling Kabinett was harvested at 84° Oechsle from vines planted in 1964-1965, and was fermented down to barely fruity-styled levels of residual sugar (43 g/l). A nicely touch of smoky reduction quickly blows off and gives way to a nice nose of canned yellow peach, orange zest, green apple and pear as well as a hint of gooseberry. The wine initially proves quite driven by fruits (pear and yellow peach), but some zesty acidity quickly joins the party and gives focus and precision to this dynamic expression of Kabinett. A touch of presence in the after-taste gives the wine a bit of weight. 2023-2033

2018er	Willems-Willems	Niedermenniger Herrenberg Riesling Spätlese	14 19	89
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The 2018er Niedermenniger Herrenberg Riesling Spätlese was harvested at 94° Oechsle from vines planted in 1987, and was fermented down to fruity-styled levels of residual sugar (73 g/l). It delivers a quite attractive and charming nose of almond cream, a hint of coconut, poached pear, white peach, and minty herbs. Juicy and creamy yellow fruits give the wine a quite smooth and elegant side and this right into the long finish. A touch of freshness and zesty fruits comes through in the after-taste. This Spätlese is best left alone for a couple of years to allow it to develop its full elegance. 2024-2038



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Willems-Willems</b>	<b>Riesling Kabinett Feinherb</b>	<b>06 19</b>	<b>89</b>
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The 2018er Riesling Kabinett Feinherb was harvested at 84° Oechsle in the Oberemmer Altenberg, and was fermented down to full off-dry levels of residual sugar (31 g/l). It proves quite reductive at first as only smoky notes of bacon and slate come through. It is only after some extensive airing that the quite delicate and flowery elements paired with hints of grapefruit, lime, tangerine and vineyard peach join the party. The wine is nicely playful on the light, fruity-styled and creamy palate. The wine shows real Kabinett lightness in the long but also quite tight and bitter-sweet finish. This acts more like a fruity-styled Kabinett than an off-dry version (it also only has 8.5% of alcohol), but as such will be a wonderful expression of the genre, once its components will have blended away at maturity, in a few years. 2023-2033+

<b>2018er</b>	<b>Willems-Willems</b>	<b>Oberemmer Riesling Feinherb Auf der Lauer</b>	<b>12 19</b>	<b>87</b>
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The 2018er Oberemmer Riesling Feinherb Auf der Lauer comes from grapes harvested at 90° Oechsle in the Oberemmer Rosenberg and Karlsberg, and was fermented down to 20 g/l of residual sugar. It offers an aromatic and nice nose of candied grapefruit, canned yellow peach, candy floss and spices. The wine is delicately smooth and fruity on the palate, and leaves a nice sense of freshness in the direct finish. This off-dry Riesling only needs a few years to integrate its touch of sweetness and reveal its true colors. 2021-2026

<b>2018er</b>	<b>Willems-Willems</b>	<b>Oberemmer Riesling Trocken Schiefer</b>	<b>07 19</b>	<b>87</b>
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The 2018er Oberemmer Riesling Trocken Schiefer comes from grapes harvested at 90° Oechsle in the Oberemmer Rosenberg and Karlsberg, and was fermented to legally dry levels of residual sugar (7 g/l). It offers a nicely fresh nose of herbs, spices, lime, grapefruit and vineyard peach, all wrapped into some reductive smoky and almond-infused elements. The wine proves elegantly fruity and light on the palate, and leaves a fresher feel of zest and herbs in the medium long finish. This is drinking well in a light and easy way (the wine only has 11.5% of alcohol). 2020-2024

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut zur Römerkeller – Timo Dienhart

(Maring-Noviant – Middle Mosel)

NB: The Estate is certified organic along ECOVIN guidelines.

<b>2014er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Trocken Selection Natural Steinzeug (No AP)</b>	<b>94</b>
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The 2014er Maringer Honigberg Riesling Trocken Selection Natural Steinzeug with Lot Number S0 14 was made along "natural" lines as it was (25% whole bunch) fermented in stoneware and was aged in stainless steel without intervention for 15 months before being bottled unfiltered without any SO<sub>2</sub> added. The wine offers a stunning nose made of mirabelle tart, a hint of Christmas spices, fine almond, and smoky elements. It is remarkably complex and fresh on the palate, where delicately creamy flavors of pear, grapefruit zest, cardamom, and fine herbal elements are wrapped into a beautiful kick of acidity. The finish is smooth, racy, detailed, and precise: Everything is here from what one expects from a great dry Riesling, which will also appeal to lovers of more classically defined Mosel Riesling. What a stunning success! Now-2024

<b>2015er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Selection Steinzeug</b>	<b>21 16</b>	<b>92</b>
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The 2015er Maringer Honigberg Riesling Selection Steinzeug is a legally dry wine (with 6 g/l of residual sugar), which was made along "natural" lines as it was (25% whole bunch) fermented in stoneware and was aged in stainless steel without intervention for 15 months before being bottled with some SO<sub>2</sub>. It offers a beautifully precise and complex nose made of orange peel, pear, starfruit, herbs, and fine spices. The wine is packed with fruity flavors and tart minerals on the delicately smooth rather than bone-dry palate, and leaves a long and complex feel of fruits, almond, spices, and herbs in the long and juicy finish. This gorgeous dry Riesling will offer much pleasure for the years to come. Now-2030

<b>2016er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Trocken Selection Natural Steinzeug (No AP)</b>	<b>92</b>
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The 2016er Maringer Honigberg Riesling Trocken Selection Natural Steinzeug with Lot Number S0 16 was made along "natural" lines as it was (25% whole bunch) fermented in stoneware and was aged in stainless steel without intervention for 15 months before bottled unfiltered without any SO<sub>2</sub> added. It proves still quite reduced and backward as only faint notes of earth, quince, mango, apple tart and herbs emerge from the glass. It is only on the palate that the wine shows its underlying juicy and fresh side. Grapefruit zest, green herbs, and ripe pear lead to a still rather tart feel in the finish. This is a beautiful dry Riesling in the making! 2021-2026



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

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<b>2016er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Selection Steinzeug</b>	<b>21 17</b>	<b>91</b>
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The 2016er Maringer Honigberg Riesling Selection Steinzeug is a legally dry wine (with 8 g/l of residual sugar) which was made along "natural" lines as it was (25% whole bunch) fermented in stoneware and was aged in stainless steel without intervention for 15 months before being bottled with some SO<sub>2</sub>. It offers a rather backward nose made of ripe pear, anise, mint, bitter grapefruit, smoke, and chalky minerals. The wine proves beautifully playful and elegant on the fruity and mineral palate, and leaves a dry-tasting feel of herbs, ripe fruits, and spices in the long and precise finish. A touch of bitter grapefruit still needs to integrate in the after-taste, something which should happen in the coming year or two. It will then prove a superb dry Riesling to enjoy over the following decade. 2021-2031

<b>2018er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Spätlese Fass 9 Timo Dienhart</b>	<b>04 19</b>	<b>91</b>
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This 2015er Maringer Sonnenuhr Riesling Spätlese Timo Dienhart was harvested at 92° Oechsle, and was fermented in a traditional Fuder cask down to fully sweet levels of residual sugar (88 g/l). It offers a rather broad but appealing nose made of lemongrass, herbs, honey, apricot, pear, and earthy spices. The wine is on the sweet and round side on the creamy palate, and leaves a suave feel of candy floss, honeyed fruits, earthy spices, and minerals in the suave and comparatively playful finish. This Auslese in all-but-name will appeal to lovers of the rounder expression of the genre. 2028-2048

<b>2018er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Auslese Timo Dienhart</b>	<b>10 19</b>	<b>90+</b>
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This 2018er Riesling Auslese Timo Dienhart, as it is referred to on the consumer label, was harvested both early and late on old vines at 100° Oechsle and fermented down to noble-sweet levels of residual sugar (110 g/l). It offers a big nose made of apricot puree, brown sugar, fig, earthy spices, a hint of mango, and lots of honeyed melon and pear. The wine is simply round and sweet at this stage on the rather broad palate, but leaves a quite suave and hugely creamy feel of apricot, date, fig, button mushroom, and herbs in the long and lingering finish. A zesty side brings some structure to the after-taste of this overall rather round expression of Auslese. This will develop more nuances, at maturity, in probably something like 15 years, once the upfront sweetness will have receded into the background. 2033-2048

<b>2015er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Spätlese Fass 9 Timo Dienhart</b>	<b>04 16</b>	<b>90+</b>
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This 2015er Maringer Sonnenuhr Riesling Spätlese Timo Dienhart was harvested at 96° Oechsle, and was fermented in a traditional Fuder cask down to fully sweet levels of residual sugar (88 g/l). It proves rather closed and does only reveal some subtle and slightly ample scents of slate, petrol, citrusy fruits, and herbal elements on the nose. A vivid touch of acidity whips up the citrusy and slate-infused flavors on the palate, and leaves a sharp feel of grapefruit zest in the slightly austere finish. This really needs another decade in order to come out of its shell and shine. It could then even exceed our high expectations, especially if it sheds the reductive, petrol-inspired scents, and flavors. 2025-2035

<b>2018er</b>	<b>zur Römerkeller</b>	<b>Maringer Sonnenuhr Riesling Kabinett Timo Dienhart</b>	<b>09 19</b>	<b>90</b>
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This 2018er Maringer Sonnenuhr Riesling Kabinett Timo Dienhart was harvested at 83° Oechsle, and was fermented down to sweet levels of residual sugar (65 g/l). It offers a rather sweet-smelling nose made of candy floss, pear, lemongrass, brown sugar, and creamy elements. The wine is on the full-on sweet side on the palate, and leaves a feel of creamy almond and fine spices in the long finish. It has some zest in the after-taste but, overall, behaves like a quite sweet Spätlese at this stage. It will need quite some bottle aging to develop more nuances. 2028-2038

<b>2017er</b>	<b>zur Römerkeller</b>	<b>Spätburgunder Trocken Timo Dienhart</b>	<b>22 19</b>	<b>89</b>
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The 2017er Spätburgunder Trocken was made from 80% de-stemmed fruit harvested in the Maringer Honigberg and Sonnenuhr. It was fermented in more than 10 year-old used barrique for 12 months before being bottled with little sulfur added (total sulfur is below 55 mg/l). It offers at first a big nose of blueberry, candied black cherry, a hint of strawberry milkshake, violet, and minty herbs. These scents become more subtle and refined with extensive airing. The wine is smooth, round and driven by blueberry, joined by strawberry and fine spices, on the palate. It leaves a slightly minty feel in the long and rather smooth finish. Succulently ripe notes of black cherries round off the pleasure to enjoy this very nice expression of Mosel Pinot Noir. Now-2027

<b>2015er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Trocken Selection Natural Steinzeug (No AP)</b>		<b>88+</b>
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The 2015er Maringer Honigberg Riesling Trocken Selection Natural Steinzeug with Lot Number S0 15 was made along "natural" lines as it was (25% whole bunch) fermented in stoneware and was aged in stainless steel without intervention for 15 months before being bottled unfiltered without any SO<sub>2</sub> added. It offers a rather assertive and already slightly oxidative nose as scents of grapefruit zest, baked apple, cardamom, fine spices, and smoke dominate the aromatics. The wine proves ripe and round on the cardamom and licorice-infused palate, and leaves one with a slightly ripe feel of herbs, fruits, and zest in the finish. This could well prove closed, as some of these natural wines can be, and develop more freshness as it evolves over the coming years. 2021-2025



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Trocken Kräuterwingert Edition Bee</b>	<b>18 19</b>	<b>88+</b>
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The 2018er Trocken Kräuterwingert Edition Bee, as it is referred to on the front label, was made with Kabinett-styled fruit harvested in this full-south orientated, mid-hill sector of the vineyard. It offers an ample and ripe nose of mirabelle, pear, bitter-grapefruit, dried herbs, earthy spices, and a hint of licorice. The wine gains hugely from airing as fresher scents come through. It is still slightly round on the creamy and intense palate, and leaves a big feel of melon, pear, and earthy spices in the finish. An herbal side brings some freshness in the after-taste of this currently slightly bold wine, which however becomes fresher and more focused by the hour. This could easily become more focused and complex at maturity. 2023-2033

<b>2018er</b>	<b>zur Römerkeller</b>	<b>Riesling Trocken Beetle Edition Bee</b>	<b>07 19</b>	<b>86</b>
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The 2018er Riesling Trocken Beetle Edition Bee comes mainly from the Maringer Honigberg, but also from the Maringer Sonnenuhr and the Maring-Novlander Römerpfad. It offers a rather direct and aromatic nose made of lemon grass, mirabelle, anise, almond, a hint of camphor, and creamy elements. The wine is rather round and feels almost off-dry on the fruit-loaded palate. It leaves a satisfying even if slightly broad and direct feel of dried herbs, earthy spices, melon, and pear in the suave finish. Now-2023

<b>2018er</b>	<b>zur Römerkeller</b>	<b>Pinot Noir Trocken Blanc de Noirs Timo Dienhart</b>	<b>16 19</b>	<b>84</b>
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The 2018er Pinot Noir Trocken Blanc de Noirs Timo Dienhart comes from Spätburgunder harvested in the Maringer Honigberg and vinified in white with however some skin contact. This pale orange-yellow colored wine offers a rather sweet-smelling nose of fading rose, strawberry gum, brown sugar, pear, and orchard fruits. The wine is fully smooth and creamy rather than bone-dry on the palate, and leaves a big suave feel of strawberry, honey, herbs, and spices in the finish. A touch of power underlines the creamy side of this direct and easy-drinking wine in the after-taste. Now-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2018 Dry German Riesling – Feeling The Heat



2018 was an extreme vintage and this led to some superb dry wines, but also many which are merely good, broad and sometimes hot. Here the key facts in a nutshell.

### 2018 DRY GERMAN RIESLING – THE GROWING SEASON

The growing season was marked by a cold winter which was followed by a very warm start in the year, which led to early bud break. The remainder of the spring also proved very sunny and warm, which meant that flowering was very early, under generally quite good conditions. Thankfully, 2018 spared the growers any major frost so that the prospects in June were one of a good and plentiful vintage.

The defining factor of the 2018 vintage was the seemingly never-ending summer. There were a staggering 80-100 days with temperatures above 25°C (77°F), a figure unseen since 2003. However, Germany saw much more rain than in 2003 and this helped the vines develop even if some (especially younger ones) suffered from water-stress.

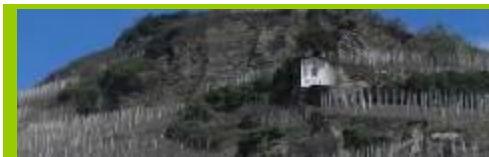
All this led to grapes accumulating sugar and losing acidity at a very high pace as early as mid-August in parts of the country. It is therefore no wonder that 2018 saw yet another record early harvest. The good weather meant that growers had the time to make their selections and this was necessary, as sugar levels were soaring and acidity levels tumbling. Overall, sugar levels in the grapes were a full 5° Oechsle higher than in 2017 and acidity levels 1-2 g/l lower.

### 2018 DRY GERMAN RIESLING – THE STYLE

The vintage proved anything but easy for producing quality dry Riesling and this reflects on the style of the wines. Growers who simply "followed the book" produced dry Riesling on the thin, hot and ripe side of things. Many of these wines do not taste fully dry (a result of the milder feel of acidity and from the fact that many growers kept a little residual sugar to avoid alcohol levels to shoot through the roof) and exhibit strong notes of camphor, which come from grapes being too exposed to the direct sunshine, something which happens easily in sunny vintages when vines are heavily defoliated around the grapes. These could easily lead to notes of petrol as the wines age, even on the short term.

These ripe and powerful wines make for the bulk of the wines which we tasted in 2018, especially at the high-end side of the genre. While such wines may impress through their force and lushness in their primary youth, past experience has shown that their aging ability is questionable.

However, some growers tried to work around the ripe and soft DNA of the 2018 vintage. They refrained heavy defoliation during the growing season, harvested slightly earlier to retain freshness and keep alcohol levels under control, and fractioned the pressing to retain acidity. Also, they controlled yields to give body to the wines and avoided too much pre-fermentation cold soak, which can reinforce the powerful and bitter side of the wines.



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

These Estates were able to produce some truly remarkably fresh and balanced wines. While the total acidity may be low, the pH levels are remarkably low as well, which convey the wines some nice juiciness on the mid-palate. But even these more successful dry Riesling remain very often bigger than their 2017 or 2016 siblings.

## 2018 DRY GERMAN RIESLING – THE BUYING GUIDE

Wine lovers need to be very cautious when diving into the 2018 dry German Riesling offerings: It is not the vintage of the century as was hailed by the mainly German press around vintage time last year. The old adage of "high sugar levels = great vintage" might contain some truth for noble-sweet wines, but modern German vintages are defined by the quality of their dry Riesling and the conditions were simply too challenging for ensuring a universally great vintage for dry Riesling.

It may not come as a huge surprise, but the cooler Mosel did outstandingly well in 2018. While the cooler Saar yielded plenty of gorgeous dry Riesling (for instance at the hands of Falkenstein, Peter Lauer, von Othegraven and Van Volxem), it is the Mosel which, maybe surprisingly, triumphed in this ripe vintage. In particular, some of the dry Riesling made by Keller, Knebel, and Schloss Lieser are among the finest to be found anywhere in Germany, and modern-day classics in the making. But also Julian Haart, Markus Molitor, Martin Müllen, and Willi Schaefer produced some world-class dry Riesling.

Also the Nahe showed strength and delivered some truly remarkable wines. Schäfer-Fröhlich hit the bull's eye in 2018 and produced a great array of stunning dry Riesling. The other usual suspects, especially Emrich-Schönleber, did well even if they did not reach the dazzling heights of the 2017, 2016 and 2015 vintages.

The situation in Rheinhessen, Pfalz and the Rheingau is more mixed. Keller, Rebholz, Koehler-Ruprecht and Georg Breuer underlined their exceptional talent in this challenging vintage. However, truth must be told: The wines produced in these regions are often bigger and ripper than usual.

So what should lovers of elegance and finesse in their dry German Riesling do? We can recommend three paths of actions:

- Focus on the very finest and do not buy anything without tasting or reading a relevant tasting note: The vintage is too heterogeneous for mass buying.
- Look beyond the top-end dry Riesling. At many Estates, lovers of raciness and elegance will actually prefer the basic or middle of the range wines than the top-end ones. In the Mosel, Schloss Saarstein, Dr. Wagner, and Nik Weis, among others, produced some stunning basic or middle of the range wines, which give many "GGs" a good run for their money.
- Consider back-buying the finest from the 2017-2016-2015 vintages. This trio yielded some stunning dry wines. We can only recommend that you check your markets to see if some of the finest are not lingering on some forgotten shelf. Also, a growing number of Estates rely on extended cask aging and release some of their finest dry wines from these three vintages only now (see here below).

## DRY GERMAN RIESLING – STUNNING LATE RELEASES FROM 2017-2016-2015-2014

This buying guide would not be complete without a word on the stunning late releases of dry Riesling which have happened recently, and are going to happen within the coming months and years. These late releases may be the result of a longer aging in oak or simply a delayed commercialization. Whichever way, let us repeat what we have been writing already for a few years now: Many of the finest dry Riesling from Germany are the late-released Riesling by the leading Estates. The best example is the amazing 2017er Bernkasteler Doctor Auslese \*\*\* (White Capsule) by Markus Molitor, easily one of the wines of the vintage!

While not everybody may be ready to dish the €1,100 plus commission, transport, duties and sales tax which the Molitor wine commanded at Auction, there have been plenty of stunning releases recently which, while not cheap, are still comparative bargains in an international context.

This includes the stunning 2015er Kallstadter Saumagen Spätlese Trocken R by Koehler-Ruprecht, 2015er Lentum by Melsheimer and 2014er Erdener Prälat GG Réserve by Dr. Loosen. All three are modern-day classics in the making. But also the other 2014er GG Réserve by Dr. Loosen, the 2017er Burgberg GG by Diel, the 2017er GGs by Peter Jakob Kühn, and the amazing 2017er late releases by Clemens Busch and Daniel Vollenweider are superb wines worthy of any cellar.

This part of the market is fast becoming the most exciting one: Happy hunting!



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## 2018 Dry German Riesling – Recommended Wines from Outside of the Mosel

We provide here tasting notes for noteworthy dry Riesling of outstanding quality from outside of the Mosel, which we had the chance to taste. The list is not intended to be fully comprehensive, as there are hundreds of grand dry Riesling (including GGs) produced in Germany. We also included wines from older vintages when these were only released this year.

*NB: The most stunning dry Riesling from the Mosel which were reviewed in our Mosel Vintage reports are summarized in the following section.*

<b>Battenfeld-Spanier</b>	<i>Hohen-Sülzen (Rheinhessen)</i>
<b>Georg Breuer</b>	<i>Rüdesheim (Rheingau)</i>
<b>A. Christmann</b>	<i>Neustadt (Pfalz)</i>
<b>Dr. Crusius</b>	<i>Traisen (Nahe)</i>
<b>Diel</b>	<i>Rümmelsheim (Nahe)</i>
<b>Dönnhoff</b>	<i>Oberhausen (Nahe)</i>
<b>Emrich-Schönleber</b>	<i>Monzingen (Nahe)</i>
<b>Gunderloch</b>	<i>Nackenheim (Rheinhessen)</i>
<b>Julian Haart</b>	<i>Piesport (Mosel)</i>
<b>Hermannsberg</b>	<i>Niederhausen (Nahe)</i>
<b>Keller</b>	<i>Flörsheim-Dalsheim (Rheinhessen)</i>
<b>Koehler-Ruprecht</b>	<i>Kallstadt (Pfalz)</i>
<b>Kühling-Gillot</b>	<i>Bodenheim (Rheinhessen)</i>
<b>Philip Kuhn</b>	<i>Laumersheim (Pfalz)</i>
<b>Peter Jakob Kühn</b>	<i>Oestrich-Winkel (Rheingau)</i>
<b>Künstler</b>	<i>Hochheim (Pfalz)</i>
<b>Leitz</b>	<i>Geisenheim (Rheingau)</i>
<b>Mosbacher</b>	<i>Forst (Pfalz)</i>
<b>Rebholz</b>	<i>Sieboldingen (Pfalz)</i>
<b>Saumagen Riesling (Bernd Philippi)</b>	<i>Kallstadt (Pfalz)</i>
<b>Schäfer-Fröhlich</b>	<i>Bockenu (Nahe)</i>
<b>Schätzel</b>	<i>Nierstein (Rheinhessen)</i>
<b>Wagner-Stempel</b>	<i>Siefersheim (Rheinhessen)</i>
<b>Robert Weil</b>	<i>Kiedrich (Rheingau)</i>
<b>Wittmann</b>	<i>Westhofen (Rheinhessen)</i>



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Battenfeld-Spanier

(Hohen-Sülzen – Rheinhessen)

2018er	Battenfeld-Spanier	Zellertaler Kreuzberg Riesling Trocken	49 19	Auction	93
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The 2018er Zellertal Kreuzberg, as it is referred to on the consumer label, is a bone-dry wine (with 3.4 g/l of residual sugar), which was fermented and aged in *Halbstückfass*, a 600 liter wooden cask. It proves rather primary and marked by residual scents from its spontaneous fermentation and only gradually opens up to reveal beautiful smoky and floral notes of pear, sage, herbs, mint, and vineyard peach. The wine is pure, airy, and zesty on the palate. It conveys a superb creamy touch, without any undue power, on the mid-palate. The finish is straight, delicate, and refined. This is a great and well-balanced dry Riesling. 2024-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Georg Breuer

(Rüdesheim – Rheingau)

2018er	Georg Breuer	Rauenthaler Nonnenberg Riesling	03 19		95
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The 2018er Rauenthaler Nonnenberg Riesling is a legally dry wine (with 6 g/l of residual sugar). It offers a beautiful and fragrant nose of elderflower, gooseberry, herbs, candied grapefruit, blueberry, and mint. The wine proves superbly structured, intense, and pure on the overall rather energetic palate, and leaves a superbly zesty feel in the extremely long and bone-dry finish. This wine is still very primary but already shows some stunning freshness and elegance. In other words: This is a (yet another) classic Nonnenberg in the making. 2026-2048

2018er	Georg Breuer	Rüdesheimer Berg Schlossberg Riesling	01 19		93+
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The 2018er Rüdesheimer Berg Schlossberg Riesling is a bone-dry wine (with less than 1 g/l of residual sugar). This still rather closed and unyielding wine needs quite some time in the glass to reveal a superbly aromatic and refined nose of pear, yellow peach, sage, candy floss, almond, nut, and a hint of coconut. The wine is straight, herbal, and pure on the palate. There is a light touch of smoothness and ripeness on the mid-palate, yet the wine leaves a nice feel of zesty fruits and lime in the finish. This gorgeous dry Riesling is still very much work in progress (as it should be), and will need quite a few years to blossom. It could then easily exceed our high expectations, especially as the wine develops more flesh and aromatic nuances. 2024-2038

2018er	Georg Breuer	Riesling Terra Montosa	02 19		92
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The 2018er Terra Montosa, as it is referred to on the consumer label, is a legally dry wine (with 5 g/l of residual sugar) made of declassified casks ear-marked for the single-vineyard Grand Cru bottlings of the Estate. It offers a gorgeously elegant and refined nose of floral elements, whipped cream, spices, smoke, white peach, and almond. The wine proves also very delicate on the palate, even if an animating acidity quickly kicks in and adds liveliness and energy to the structure. The finish is bone-dry, without any undue tartness, and is quite light-weighted yet intense. 2024-2038

2018er	Georg Breuer	Rauenthaler Riesling Estate Rauenthal	06 19		91+
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The 2018er Estate Rauenthal, as it is referred to on the consumer label, is a legally dry wine (with 6 g/l of residual sugar) made from fruit harvested in the Estate's Rauenthaler Nonnenberg. It offers a superbly expressive and aromatic nose of pineapple, lime, grapefruit, minty herbs, a hint of honeysuckle, dried apricot, and smoke. The wine coats the palate with captivating flavors of citrusy fruits, yuzu, and spices. The finish is driven by an animating and even intense tartness, which gives the wine an almost austere touch. This dry Riesling will need a few years in the bottle to mellow away, and the wine could well prove even better than initially anticipated. 2024-2038

2018er	Georg Breuer	Rüdesheimer Berg Rottland Riesling	05 19		91+
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The 2018er Berg Rottland, as it is referred to on the consumer label, is a bone-dry wine (with 4 g/l of residual sugar). It offers a quite aromatic, high-pitched, and primary nose of floral elements, pear, wet stone, mint, and sage, all wrapped into a hint of volatile acidity. Some juicy pear and yellow peach make for a smooth and nice feel on the rather light-weighted palate. The finish is tart and mineral, and reveals a good touch of energy. This will need some years to develop more complexity, and could well exceed our expectations as it gains in aromatic precision and fleshes out with age. 2023-2033



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Georg Breuer	Rüdesheimer Riesling Estate Rüdesheim	04 19	91
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The 2018er Estate Rüdesheim, as it is referred to on the consumer label, is a legally dry wine (with 7 g/l of residual sugar) made from fruit harvested in the Estate's secondary vineyards in Rüdesheim. It offers a superbly aromatic and fruit-driven nose of yellow peach, pear, grapefruit, citrus, bergamot, spices, minty herbs, and whipped cream. The wine reveals a fresher side as it develops in the glass, and minty herbs and caraway come through. The wine coats the palate with ripe zesty fruits, good structure and even grip in the finish. Some tartness in the after-taste still needs to integrate. Once this will have happened, wine lovers will get the pleasure to enjoy a refined and beautiful dry Riesling. 2023-2033

2018er	Georg Breuer	Riesling GB Sauvage	20 19	89
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The 2018er Riesling Sauvage is a legally dry wine (with 7 g/l of residual sugar) made from own vineyards in Rüdesheim and Rauenthal as well as purchased fruit from Mittelheim. It offers a beautifully fresh nose of Provence herbs, spices, mint, and fresh pineapple as well as riper scents of pear, yellow peach, and candied grapefruit. The wine is straight yet refined on the palate, and only reveals a fruitier and more delicate side in the long finish. A touch of tartness emerges in the after-taste and adds a animating side to this very good dry Riesling. 2021-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut A. Christmann

(Neustadt – Pfalz)

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

2018er	A. Christmann	Königsbacher Ölberg-Hart Kapelle Riesling Trocken GG	35 19	Auction	93
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The 2018er Königsbacher Ölberg-Hart Kapelle GG is still rather restrained and closed, and needs a few minutes to reveal a subtly floral set of aromatics including white peach, a touch of pear, tangerine, and orange blossom. The wine is superbly refined and elegant on the smooth, light-weighted, and pure palate, and leaves a mouthwatering and spicy feel in the long finish. This leads to some riper flavors of fruits and presence in the after-taste. 2022-2028

2018er	A. Christmann	Königsbacher Idig Riesling Trocken GG	33 19	90
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The 2018er Idig GG, as it is referred to on the consumer label, displays a quite rich and powerful nose of pineapple, pear, minty herbs and canned yellow peach, spices and a hint of camphor. The wine develops herbal elements, grapefruit driven flavors on the rich and tart palate and leaves a dense and slightly compact feel in the finish at this early stage. This will need some time to smoothen its rough edges and integrate its different elements. 2023-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Dr. Crusius

(Traisen – Nahe)

2018er	Dr. Crusius	Schlossböckelheimer Felsenberg Riesling Trocken GG	29 19	90
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The 2018er Felsenberg GG, as it is referred to on the consumer label, offers a rather delicate nose made of pear, fine spices, flint stone, and some herbs. The wine proves slightly broad and powerful on the palate but leaves a rather complex and persistent feel of ripe fruits and fine spices in the ample finish. 2022-2028

2018er	Dr. Crusius	Schlossböckelheimer Kupfergrube Riesling Trocken GG	30 19	89
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The 2018er Kupfergrube GG, as it is referred to on the consumer label, offers a comparatively fruity and aromatic nose of tangerine, orange zest and candied grapefruit. Richer scents of camphor and earthy spices join the party with airing. The wine is rather rich and bold on the forceful and zesty palate and leaves one with intense flavors of ripe macerated fruits in the long and slightly hot finish. This bold and fruit-driven dry Riesling will appeal to lovers of more ostentatious expressions of the genre. 2022-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Schlossgut Diel

(Rümmelsheim – Nahe)

2017er	Diel	Dorsheimer Burgberg Riesling Trocken GG	24 19	93+
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The 2017er Burgberg Riesling GG, as it is referred to on the consumer label (the reference to the vintage is left to the back label), was fermented and matured for one year in an used *Stückfass* (1,200 liter oak barrel) and then for another year with its lees in stainless steel, before being bottled (hence the late AP). It offers a beautifully refined and slightly creamy nose of spices, almond, vineyard peach, minty herbs and smoke as well as a hint of candy floss with airing. The wine develops great grip but also density and intensity, without any undue power on the palate. The finish is still primary and quite sharp, but hugely long and vibrating. This is a great dry Riesling in the making and one that could easily exceed our very high expectations, as the potential here is huge. 2025-2037

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Hermann Dönnhoff

(Oberhausen – Nahe)

2018er	Dönnhoff	Oberhäuser Brücke Riesling Trocken GG	31 19	Auction	93+
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The 2018er Brücke Riesling GG, as it is referred to on the consumer label, delivers a superbly smoky and restrained nose made of candied grapefruit, aniseed herbs, spices, a hint of almond cream, and minty herbs. The wine develops a fruity and smooth side at first on the herb and spice-infused palate but these are quickly whipped up an animating and intense kick of zesty acidity. It leaves a slightly sharp and powerful feel in the finish at this early stage. This impressive but rather backward dry Riesling will need some time to come together. It could then surprise us all, especially as it becomes more nuanced over time. 2024-2033+

2018er	Dönnhoff	Niederhäuser Hermannshöhle Riesling Trocken GG	30 19	93+
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The 2018er Hermannshöhle Riesling GG, as it is referred to on the consumer label, delivers a superbly refined and refreshing nose of zesty fruits (grapefruit, lime and lemon) as well as earthy spices, anise, laurel and jasmine. The wine proves full of grip as well as sharp and tight on the somewhat muted and quite tart and powerful palate. It leaves a very intense and razor-sharp feel of herbs in the finish. This impressive raw diamond could well turn out even better than initially expected at maturity, especially as it develops a more charming and nuanced side. 2026-2038

2018er	Dönnhoff	Norheimer Dellchen Riesling Trocken GG	29 19	92
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The 2018er Dellchen Riesling GG, as it is referred to on the consumer label, exhibits a quite aromatic nose made of pear, almond cream, canned yellow peach and candied pineapple as well as anise and butter. The wine conveys a great sense of fruity precision on the spicy and zesty palate and leaves a sharp feel full of tension in the finish. This fruit-driven yet racy expression of dry Riesling proves very enjoyable. 2022-2028

2018er	Dönnhoff	Schlossböckelheimer Felsenberg Riesling Trocken GG	28 19	90+
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The 2018er Felsenberg Riesling GG, as it is referred to on the consumer label, is also described internally at the Estate as Felsentürmchen (there is a tower depicted on the label). It proves quite herbal and powerful as notes of dried yellow peach, tar, smoke, earthy spices and camphor emerge from the glass. This rich and powerful side carries over onto the intense, slightly earthy and tart palate. A touch of alcoholic heat underlines the mighty structure of the wine in the finish. This big expression of dry Riesling is still in a pretty rough phase. It will need some extensive cellaring to reveal the goods and may then well prove better than expected, especially if it harnesses its powerful side. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Emrich-Schönleber

*(Monzingen – Nahe)*

2018er	Emrich-Schönleber	Monzinger Auf der Ley Riesling Trocken GG	14 19	Auction	95
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The 2018er Auf der Ley Riesling GG, as it is referred to on the front part of the label, offers an absolutely stunning nose of spices, minty herbs, minerals, grapefruit, lime, and white peach, all wrapped into some reductive elements. The wine develops a beautiful creamy and fruity side on the slightly ample palate, but it leaves one with gorgeous flavors of juniper, herbs, and lime in the long and focused finish. This dry Riesling may prove slightly broader and fruitier but it is no less admirable than in previous vintages. 2024-2038

2018er	Emrich-Schönleber	Monzinger Frühlingsplätzchen Riesling Trocken GG	12 19		94
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The 2018er Frühlingsplätzchen Riesling GG, as it is referred to on the consumer label, delivers a beautifully mineral and anise-driven nose of yellow peach, pear, dried herbs, smoke, a hint of gooseberry and mint. The wine develops great presence without any undue weight on the palate and leaves a wonderful sense of grip and density in the very long, zesty and even sharp finish. The after-taste is bone dry and full of energy. What a beautiful dry Riesling in the making! 2026-2038

2018er	Emrich-Schönleber	Monzinger Halenberg Riesling Trocken GG	13 19		92+
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The 2018er Halenberg Riesling GG, as it is referred to on the consumer label, offers a comparatively big and ripe nose of earthy spices, minty herbs, camphor, pear and pineapple. It proves quite powerful, intense yet also deep on the palate and leaves a great feel of zesty fruits in the tight and long finish. The after-taste is all about focus and tartness. This will need quite some years to integrate its elements and may then well turn even better than initially anticipated if it manages to harness the undercurrent of power running through the wine. 2026-2033+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Gunderloch

*(Nackenheim – Rheinhessen)*

2018er	Gunderloch	Nackheimer Rothenberg Riesling Trocken GG	13 19		90
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The 2018er Rothenberg Riesling Trocken GG, as it is referred to on the consumer label, proves rather backward and delicately herbal as faint scents of fruits and aniseed herbs emerge from the glass. The wine proves rather zesty but also slightly broad and ample on the palate, and leaves a nicely juicy but also slightly easy feel of ripe fruits in the slightly suave finish. 2023-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Julian Haart

*(Piesport – Middle Mosel)*

2018er	Julian Haart	Nieder-Flörsheimer Frauenberg	13 19		91+
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The 2018er Frauenberg, as it is referred to on the consumer label, comes from the Nieder-Flörsheimer Frauenberg, a well-known "Grand Cru" vineyard on limestone soil in Rheinhessen, where the Estate took over a parcel in 2018. The grapes were harvested at 92° Oechsle and brought to and fermented at the facilities in Piesport down to fully dry levels of residual sugar (4 g/l). The wine offers a quite aromatic and floral nose of white peach, lavender, mint, Provence herbs and smoke. It proves juicy and a touch creamy on the over-all dynamic and intense palate but leaves a slightly opulent and phenolic feel on the overall rather tart and herbal finish. This dry Riesling will need a couple of years to settle down and integrate. It could then easily exceed our high expectations, in particular if it gains in finesse. 2023-2033+ (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Gut Hermannsberg

(Niederhausen – Nahe)

2018er	Hermannsberg	Niederhäuser Steinberg Riesling Trocken GG	20 19	92
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The 2018er Niederhausen Steinberg GG, as it is referred to on the consumer label, proves quite restrained at first but only gradually reveals a beautiful nose made of Indian spices, yellow peach, a hint of mirabelle, candied grapefruit, minty herbs, and tar. The wine develops great presence on the juicy and initially slightly round palate. This roundness is however quickly wrapped into a great zesty and herbal side in the long and slightly powerful finish. 2022-2028

2018er	Hermannsberg	Altenbamberger Rotenberg Riesling Trocken GG	15 19	91
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The 2018er Altenbamberger Rotenberg GG, as it is referred to on the consumer label, delivers a quite rich and ripe nose of candied fruits, toffee, butter cream, apricot and spices. The wine proves ample and smooth on the creamy and zesty palate and leaves a rather pure and persistent feel in the long finish. This will develop positively over the coming years, once the current touch of tartness in the after-taste will have mellowed away. 2023-2033

2018er	Hermannsberg	Schlossböckelheimer Felsenberg Riesling Trocken GG	25 19	89+
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The 2018er Schlossböckelheim Felsenberg GG, as it is referred to on the consumer label, displays a quite ripe and creamy nose of cashew nut, camphor, earthy spices, sandalwood and smoke. The wine is nicely creamy and smooth on the palate, yet cannot hide a powerful side as cooked fruits come through in the intensely tart finish. This quite a bold and powerful expression of dry Riesling could possibly turn out better in a few years' time, if it develops more finesse. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Keller

(Flörsheim-Dalsheim – Rheinhessen)

2018er	Keller	Westhofener Brunnenhäuschen Abts E® Riesling Trocken GG	26 19	95+
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The 2018er Abts E®, as it is referred to on the consumer label, comes from the Abtserde (hence the "Abts E®" play on word), which is a prime sector of the Westhofener Brunnenhäuschen vineyard. It proves still on the reductive and primary side as scents of grilled citrus, grapefruit and herbs dominate the nose at first. After some airing, more refined and fruitier notes of orange blossom, lime, Indian spices, tangerine and yellow peach join the party. The wine still proves on the herbal and fresh side on the palate, and leaves a primary sense of tartness in the hugely long and herbal finish. The after-taste shows is both intense and sharp. This is clearly classic stuff in the making, but one that will need a solid decade to fully blossom. 2033-2048

2018er	Keller	Niersteiner Pettenthal Riesling Trocken GG	32 19	Auction 95
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The 2018er Niersteiner Pettenthal Riesling Trocken GG is still quite under the impact of its spontaneous fermentation and recent bottling, as it first only shows some smoky scents of bacon and whipped almond cream. It is only after some extensive airing that the wine reveals its subtle complexity but also its ripeness as scents of yellow fruits, pear, apple, malt, apple, lime, and mint emerge from the glass. It proves quite energetic and straight on the palate, and leaves a beautiful herbal and zesty feel in the very long and spicy finish. This gorgeous dry Riesling is still a baby, and will need quite some aging before true greatness. 2028-2048

2018er	Keller	Riesling Trocken von der Fels	13 19	92+
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The 2018er Riesling Trocken von der Fels comes only from Grand Cru sites, essentially from the Westhofener Kirchspiel and was fermented down to bone-dry levels (below 3 g/l of residual sugar). It is still very on the primary side on the nose, where residual scents from the spontaneous fermentation only gradually give way to almond cream, yellow peach, cassis, pear and spices. It proves nicely juicy and fruity on the palate, yet leaves a racy and vibrating feel in the bone-dry finish. A touch of tartness emerges in the after-taste which still needs to mellow away, something which will happen in a decade or so. It could then easily exceed our high expectations. 2028-2038+ (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Koehler-Ruprecht

*(Kallstadt – Pfalz)*

<b>2015er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Spätlese Trocken R</b>	<b>24 16</b>	<b>96+</b>
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The 2015er Kallstadter Saumagen Spätlese Trocken R, which was released in April 2019, proves very bright-colored and offers a fascinating and still quite primary nose of minty herbs, spices, white flowers, fresh almond and vineyard peach. The wine proves superbly spicy and driven by minerals without almost any noticeable fruit presence at this stage on the palate. It is beautifully airy, zesty and pure in the admirable long and focused finish. This wine has tremendously gained in finesse and purity since first tasted two years ago and is now clearly a modern day legend in the making, which completely transcends the usual ripeness of the 2015 vintage. It even has some upside potential if it continues to evolve this positively over the coming years. 2025-2045

<b>2017er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Spätlese Trocken R</b>	<b>12 18</b>	<b>94+</b>
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The 2017er Kallstadter Saumagen Riesling Spätlese Trocken R, which will only be released in 2021, is still quite restrained on the nose, and only gradually delivers a superbly elegant and refined expression of dried white flowers, candied grapefruit, ginger, fresh almond, herbs and smoke. The wine is also superbly refined and delicately creamy on the palate. Some zesty acidity is quick to join the party and give structure to the very long, spicy and salty finish. A hint of power comes through in the after-taste at this stage. This immensely promising dry Riesling could prove a modern day classic if it manages to harness its inherent power at maturity. 2025-2037

<b>2018er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Spätlese Trocken R</b>	<b>16 19</b>	<b>94</b>
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The 2018er Kallstadter Saumagen Riesling Spätlese Trocken R, which will only be released in 2022, offers a most beautiful, elegant and zest driven nose of lime, grapefruit, tangerine, freshly cut minty herbs and smoke. The wine proves quite intense as it coats the palate with juicy ripe yellow fruits. It starts on the smooth side yet reveals some zest and grip in the very long and persistent finish. The gorgeous dry Riesling defies the ripeness of the vintage. 2025-2038

<b>2018er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Auslese Trocken R</b>	<b>18 19</b>	<b>93+</b>
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The 2018er Kallstadter Saumagen Riesling Auslese Trocken R, which will only be released in 2024, is still quite restrained but already hints at a great refreshing and animating nose of candied grapefruit, tangerine, aniseed herbs, mint, spices and licorice. The wine is superbly playful on the palate as it combines a creamy and fruity side with some zesty fruits and quite some spices. The finish is all about grapefruit and white pepper. The after-taste is intense but at no point over-powering. This gorgeous dry Riesling is full of potential, especially if it manages to develop more finesse with aging. 2025-2038

<b>2017er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Auslese Trocken R</b>	<b>14 18</b>	<b>93+</b>
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The 2017er Kallstadter Saumagen Riesling Auslese Trocken R, which will only be released in 2023, offers a quite intense and complex nose of lead pencil, almond cream, dried spices, candied exotic fruits and herbs. The wine is driven by some ripe fruits on the superbly juicy palate and leaves one with a pure and balanced feel in the long finish. Zesty grapefruit and salty elements round off the pleasure to enjoy this wine in the after-taste. This bigger expression of dry Riesling has some upside if the freshness keeps the more opulent side of the wine in control at maturity. 2023-2032+

<b>2018er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Spätlese Trocken</b>	<b>15 19</b>	<b>92+</b>
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The 2018er Kallstadter Saumagen Riesling Spätlese Trocken, which will be released in May 2020, delivers a beautifully elegant and restrained nose with plenty of floral elements, fresh minty herbs, whipped almond cream and spices. Some nice scents of yellow peach, grapefruit and even a hint of cassis join the party after some airing. The wine proves superbly light-weighted and delicate on the palate, where its creamy side is well wrapped into the zesty acidity of candied grapefruit. There is just a hint of intensity and some tartness which still need to integrate in the after-taste. This is a remarkably elegant expression of dry Riesling. 2023-2033

<b>2018er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Auslese Trocken</b>	<b>17 19</b>	<b>92</b>
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The 2018er Kallstadter Saumagen Riesling Auslese Trocken, which will be released in September 2020, offers a superbly attractive and ripe nose of almond cream, pear, pineapple, yellow peach, anise and cardamom. The wine proves juicy and delicately creamy on the palate and leaves a sense of power in the otherwise impeccably balanced and persistent finish. The after taste is intense and full of racy flavors of spices. 2023-2033



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

<b>2017er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Auslese Trocken</b>	<b>13 18</b>	<b>92</b>
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The 2017er Kallstadter Saumagen Riesling Auslese Trocken, which was released in September 2019, offers a superb nose of candied yellow fruits, pear, quince, mirabelle, as well as some vanilla cream, strawberry and even a touch of exotic fruits and camphor. The wine offers great presence on the superbly creamy palate. A zesty acidity keeps the hint of power nicely under control in the hugely long finish. Despite the weight at play, the wine manages to remain nicely fresh. 2022-2032

<b>2017er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Kabinett Trocken</b>	<b>10 18</b>	<b>92</b>
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This 2017er Kallstadter Saumagen Riesling Kabinett Trocken delivers a beautifully refined and delicately creamy nose of almond, aniseed herbs, cardamom, lead pencil, candied pear, yellow peach and a hint of pineapple. The wine has intense grip and zesty presence on the palate, and shows quite remarkable depth and levels of dry extracts for a Kabinett. The finish is hugely long, intense and layered. There is still quite some tartness at play, which will need to integrate. The after-taste is all about salty elements and beautifully freshness. This impressive dry Riesling has the depth usually found in Spätlese or even Auslese bottlings from the Estate. It will however require quite some time to integrate all its elements. 2024-2037

<b>2017er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Spätlese Trocken</b>	<b>11 18</b>	<b>92</b>
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The 2017er Kallstadter Saumagen Riesling Spätlese Trocken delivers a quite rich and almost opulent nose of almond cream, roasted pineapple, a hint of toffee, earth spices and herbs. The wine proves intense and structured, but also delicately creamy and smooth on the palate. The very long and nicely focused finish proves lighter than one could expect from a Spätlese. This still needs a few years to come together despite the aromatics being already well present. 2022-2032

<b>2018er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Saumagen Riesling Kabinett Trocken</b>	<b>19 19</b>	<b>90</b>
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The 2018er Kallstadter Saumagen Riesling Kabinett Trocken, which will be released in December 2019, offers a superbly attractive and finely aromatic nose of orange, apricot flowers, yellow peach, aniseed herbs and spices. The wine proves coats the intensely juicy yet smooth palate with ample creamy fruits and leaves a nice feel of grip in the long finish. This is already showing very well but will need a few more years to fully blossom. 2023-2033

<b>2018er</b>	<b>Koehler-Ruprecht</b>	<b>Kallstadter Riesling Kabinett Trocken</b>	<b>06 19</b>	<b>88</b>
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The 2018er Kallstadter Riesling Kabinett Trocken, which was bottled in May 2019, delivers a superbly fruity and pure nose of yellow peach, pear, grapefruit, herbs and earthy spices. More ripe yellow fruits make for a smooth and light feel on the delicately palate. The finish is nicely long, fully dry and spicy. The wine gets fresher with more airing. The after-taste is all about herbs and peach, wrapped into a hint of licorice. 2020-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Kühling-Gillot

(Bodenheim – Rheinhessen)

<b>2018er</b>	<b>Kühling-Gillot</b>	<b>Nackensteiner Rothenberg Riesling Trocken Wurzelecht GG</b>	<b>53 19</b>	<b>91+</b>
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The 2018er Rothenberg Wurzelecht GG, as it is referred to on the consumer label, does only offer some reductive notes of herbal spices, popcorn and hay at first. These gradually give way to more charming and complex scents of grapefruit, candied lemon, mint and smoke. The wine is rather primary and packed with citrusy flavors on the tight and dense palate, and leaves a rather herbal and tart feel in the very long finish. This is still very much work in progress and will need quite some years to develop more finesse and charm. It could then well exceed our expectations. 2026-2038

<b>2018er</b>	<b>Kühling-Gillot</b>	<b>Niersteiner Pettenthal Riesling Trocken GG</b>	<b>52 19</b>	<b>91+</b>
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The 2018er Pettenthal GG, as it is referred to on the consumer label, is quite marked by pungent notes of wood, vanilla and coconut cream as one finds them in wines with exposure to oak during the *élevage*. It is only after some extensive airing that the wine reveals more complex scents of candied grapefruit, pear and honeysuckle. The wine develops more classic Riesling flavors on the tight, dense and slightly broad palate and leaves a rather pungent sensation of tartness in the long but also currently rather harsh finish. This big expression of dry Riesling will need extensive aging in order to integrate the wood-like flavors and harness its sharp tartness. It could then possibly turn out even better than anticipated. 2025-2033+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Philipp Kuhn

*(Laumersheim – Pfalz)*

<b>2018er</b>	<b>Philipp Kuhn</b>	<b>Zeller Philippsbrunnen Riesling Trocken GG</b>	<b>33 19</b>	<b>Auction</b>	<b>90</b>
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The 2018er Philippsbrunnen, as it is referred to on the consumer label, is the first wine bottled separately from these 40-45 year-old vines in the similarly-named Gewinn situated mid-hill in the Zellertaler Kreuzberg and next to the Schwarzer Herrgott. It offers an aromatic nose of candied grapefruit, pear, tangerine, and almond cream. The wine proves rather light at first on the delicately fruity, spicy, and herbal palate, and leaves a tart and slightly powerful feel in the long and spicy finish. This bigger expression of dry Riesling will need a few years in order to integrate its tartness. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Peter Jakob Kühn

*(Oestrich-Winkel – Rheingau)*

*NB: The Estate is certified organic along EU guidelines and biodynamic along DEMETER guidelines.*

<b>2017er</b>	<b>Peter Jakob Kühn</b>	<b>Oestricher Doosberg Riesling Trocken GG</b>	<b>08 19</b>		<b>94</b>
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The 2017er Doosberg Riesling Trocken, as it is referred to on the consumer label, is a bone-dry wine (with less than 4 g/l of residual sugar) which was fermented and aged on its lees in large used casks for 18 months before being bottled (hence the late AP number). It offers a beautifully reductive nose with quite some spicy elements. After some airing, complex scents of vineyard peach, candied grapefruit, whipped almond, and butter cream, as well as a touch of volatile acidity, join the party. The wine seems delicately smooth at first yet great zesty acidity add depth and liveliness to the palate. It leaves one with a smooth and refined feel in the rather spicy and almost harsh palate. The after-taste is all about grapefruit zest and even hints at some salty notes. This is a superb dry Riesling in the making. 2022-2037

<b>2017er</b>	<b>Peter Jakob Kühn</b>	<b>Mittelheimer St. Nikolaus Riesling Trocken GG</b>	<b>07 19</b>		<b>93+</b>
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The 2017er St. Nikolaus Riesling Trocken, as it is referred to on the consumer label, is a bone-dry wine (with less than 4 g/l of residual sugar) made from 60 year-old vines and was fermented and aged on its lees in large used casks for 18 months before being bottled (hence the late AP number). It displays a gorgeously aromatic nose of spices, coconut milk, yellow peach, fine spices, and candied grapefruit. The wine proves tight and quite tannic on the superbly elegant palate and leaves a gorgeously focused and almost sharp feel of zesty grapefruit and lime in the long finish. The after-taste is bone-dry and still almost painfully tight. This is still very much work in progress and should only emerge from this backward phase in a couple of years. There is huge potential, especially if the tannic elements fade into the background. 2025-2037

<b>2017er</b>	<b>Peter Jakob Kühn</b>	<b>Hallgartener Jungfer Riesling Trocken GG</b>	<b>24 19</b>		<b>92+</b>
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The 2017er Jungfer Riesling Trocken, as it is referred to on the consumer label, was fermented and aged on its lees in large used casks for 18 months before being bottled (hence the late AP number). It develops a rather opulent and rich nose of ground spices, minty herbs, apricot, yellow peach, a hint of camphor, licorice and baked apple, all wrapped in a hint of volatile acidity. The wine is tight yet juicy and intense on the palate, where rich flavors of ripe fruits are wrapped into some highly zesty elements. The finish has great length and the after-taste exhibits some flavors of beeswax and mango. This impressive dry Riesling seems somewhat more on the oxidative side at this stage but we would not be surprised if it freshens up with further bottle aging. 2022-2032+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Künstler

(Hochheim – Rheingau)

<b>2018er</b>	<b>Künstler</b>	<b>Hochheimer Kirchenstück Riesling Trocken GG</b>	<b>24 19</b>	<b>91</b>
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The 2018er Hochheim Kirchenstück GG, as it is referred to on the consumer label, offers a refined and delicate fruity nose made of white peach, canned pineapple, orange blossom, a hint of mango, and spices. The wine is delicately smooth and well balanced on the palate and leaves a tighter in the rich and slightly tannic finish. This dry Riesling will need a couple of years to integrate its structure and reveal its nuances. 2023-2033

<b>2018er</b>	<b>Künstler</b>	<b>Hochheimer Hölle Riesling Trocken GG</b>	<b>13 19</b>	<b>89</b>
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The 2018er Hochheim Hölle GG, as it is referred to on the consumer label, shows a rather big and powerful nose of earthy herbs, camphor, pear, almond, roasted pineapple and licorice, as well as some scents of banana flambé. The wine is creamy and smooth on the palate, yet reveals its underlying powerful side in the long and ostentatious finish. Some tartness and also herbal elements in the after-taste still need to integrate. 2022-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Leitz

(Geisenheim – Rheingau)

<b>2017er</b>	<b>Leitz</b>	<b>Rüdesheimer Berg Kaisersteinfels Riesling Trocken GG</b>	<b>57 19</b>	<b>91+</b>
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The 2017er Rüdesheim Berg Kaisersteinfels Riesling GG, as it is referred to on the consumer label, was fermented and aged on its gross lees for 17 months (hence the late AP number). It offers a nice and elegant nose made of pear, citrusy elements, aniseed herbs, and spices. The wine is still quite backward as it only delivers some faintly smoky elements and minerals on the palate, but already leaves a gorgeously playful feel in the long finish. There is quite some upside here if the wine retains this sense of focus at maturity. 2022-2032

<b>2017er</b>	<b>Leitz</b>	<b>Rüdesheimer Berg Schlossberg Riesling Trocken GG</b>	<b>54 19</b>	<b>91</b>
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The 2017er Rüdesheim Berg Schlossberg Riesling GG, as it is referred to on the consumer label, was fermented and aged on its gross lees for 17 months (hence the late AP number). It offers a rather backward nose made of pear, spices, lemony elements, and smoke. The wine proves ripe and delicately honeyed on the palate, and leaves a slightly powerful feel in the otherwise complex and deeply layered finish. 2022-2027

<b>2017er</b>	<b>Leitz</b>	<b>Rüdesheimer Rosengärtchen Riesling Trocken GG</b>	<b>53 19</b>	<b>90</b>
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The 2017er Rüdesheim Rosengärtchen Riesling GG, as it is referred to on the consumer label, was fermented and aged on its gross lees for 17 months (hence the late AP number). It offers an attractive even if slightly ripe nose made of pear, aniseed herbs, and smoky elements. The wine proves moderately intense but well balanced on the fruit-driven palate, and leaves a feel of herbs and spices in the ripe finish. 2022-2027

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Mosbacher

(Forst – Pfalz)

<b>2018er</b>	<b>Mosbacher</b>	<b>Deidesheimer Kieselberg Riesling Trocken GG</b>	<b>41 19</b>	<b>91+</b>
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The 2018er Kieselberg GG, as it is referred to on the consumer label, offers a beautiful nose made of lemongrass, grapefruit zest, pear, melon, laurel, and aniseed herbs. The wine offers some succulent and nicely detailed flavors of white peach, minerals, a hint of licorice, and fine spices. It leaves a playful and very elegant feel in the still slightly sweet-tasting but very classy finish. There is quite some upside here, especially as the feeling of smooth sweetness will recede with age. 2026-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

## Weingut Ökonomierat Rebholz

(Siebeldingen – Pfalz)

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

2018er	Rebholz	Birkweiler Kastanienbusch Riesling Trocken GG	21 19	93
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The 2018er Kastanienbusch GG, as it is referred to on the consumer label, delivers a superbly floral and ripe nose of yellow peach, aniseed herbs, spices, mint and pineapple. The wine is still compact at this stage yet shines through great presence and balance. While there is also quite some power at play here, it is pretty well integrated into the smooth and spicy structure. The finish is fresh, very intense and long. There is still quite some tartness in need of integration, but, once this will be done, this wine will be a truly superb even if slightly powerful expression of dry Riesling to enjoy in its youth. 2022-2028

2018er	Rebholz	Siebeldinger Im Sonnenschein Riesling Trocken GG	26 19	92
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The 2018er Im Sonnenschein GG, as it is referred to on the consumer label, is rather backward at this stage and only gradually reveals its superb nose of earthy spices, nut, almond paste, a hint of baked apple and herbs. The wine is structured and intense on the fleshy and rather full-bodied palate and leaves one with a sense of power in the long finish. The after-taste is still comparatively diffuse and tart. This dry Riesling will require some extensive aging before it will reveal its greatness. 2024-2033

2018er	Rebholz	Siebeldinger Im Sonnenschein Riesling Trocken GG Ganz Horn	19 19	91
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The 2018er Ganz Horn GG, as it is referred to on the consumer label, is driven by some milky scents of cream, coconut, yellow peach, mirabelle, herbs and a hint of camphor on the nose. The wine is on the powerful side on the tight and tannic palate and leaves one with some herbal notes as well as quite some tartness in the long, intense and line-infused finish. This bold expression of dry Riesling is quite impressive but will need some years to fully develop its flavors. 2023-2028+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Saumagen Riesling [ Bernd Philippi ]

(Kallstadt - Pfalz)

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

2014er	Saumagen Riesling	Kallstadter Saumagen Riesling Spätlese Trocken		93+
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The 2014er Kallstadter Saumagen, as it is referred to in design form on the consumer label, offers a ripe and gorgeously creamy nose of herbs and minerals, enhanced by some fleeting scents of ripe but juicy pear and mirabelle. The wine fills the mouth with some gorgeously creamy fruits and herbs, and leaves one with a beautifully focused and multi-layered feel of minerals, orchard fruits and herbs in the long and lingering finish. While already quite enjoyable on its richer side, this wine will gain in finesse over the coming years and could ultimately exceed our high expectation. 2024-2039 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Schäfer-Fröhlich

(Bockenau – Nahe)

2018er	Schäfer-Fröhlich	Bockenauer Felseneck Riesling Trocken GG	22 19	96
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The 2018er Felseneck Riesling GG, as it is referred to on the consumer label, delivers a gorgeous and refined nose of smoke, dried white flowers, minty herbs (sage, thyme), white peach, bacon and anise. Intense zesty flavors make for a comparatively linear yet focused and layered feel on the superbly zesty and pure palate. The finish is hugely long, still on the tight side but already full of finesse. This dry Riesling is an immense success. 2026-2043

2018er	Schäfer-Fröhlich	Monzinger Frühlingsplätzchen Riesling Trocken GG	19 19	94
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The 2018er Frühlingsplätzchen Riesling GG, as it is referred to on the consumer label, is initially on the reductive side yet quickly opens up to reveal attractive scents of candied grapefruit, orange, a hint of apricot cream, earthy spices and smoke. The wine is on the linear and focused side on the palate and leaves a salivating feel of lime-infused zest in the gorgeously bone-dry. This racy expression of Frühlingsplätzchen is full of finesse and lightness. 2025-2033+

2018er	Schäfer-Fröhlich	Bockenauer Stromberg Riesling Trocken GG	N.A.	(93-95)
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This cask sample of the 2018er Stromberg Riesling GG, as it is referred to on the consumer label, delivers a quite refined yet aromatic nose of candied grapefruit, orange blossom, a hint of apricot, yellow peach, herbs, spices, and smoke. The wine is rather on the bold and ostentatious side on the palate but gains in focus as a quite tight and driven by powerful acidity gives structure to the very long and intense finish. The after-taste is all about lime and smoke. 2024-2038

2018er	Schäfer-Fröhlich	Monzinger Halenberg Riesling Trocken GG	20 19	93
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The 2018er Halenberg Riesling GG, as it is referred to on the consumer label, develops a classy nose of smoke and aniseed herbs. With airing, riper scents of peach, pear and pineapple, as well as spices and smoke join the party. The wine proves quite ample and rich on the palate. Creamy flavors give way to intense notes of zesty fruits and minerals in the long and refined finish. 2024-2033

2018er	Schäfer-Fröhlich	Schlossböckelheimer Kupfergrube Riesling Trocken GG	N.A.	(92-94)
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This cask sample of 2018er Kupfergrube Riesling GG, as it is referred to on the consumer label, offers a delicately perfumed nose made of grapefruit blossom, tangerine zest, lime, smoke, herbs and residual scents from its spontaneous fermentation. The wine proves quite linear and precise on the superbly zesty and focused palate, and leaves a gorgeously tart feel at this early stage in the long and bone-dry finish. This superbly sharp and racy expression of dry Riesling will need quite some cellaring before revealing its nuances. 2028-2038

2018er	Schäfer-Fröhlich	Schlossböckelheimer Felsenberg Riesling Trocken GG	18 19	92
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The 2018er Felsenberg Riesling GG, as it is referred to on the consumer label, quickly gets rid of a whiff of volatile acidity to reveal beautifully refined scents of anise, stone fruits, almond cream, tar and smoke. The wine proves rather juicy and creamy on the palate, and only timidly shows more refinement and zest in the long finish. This will need a couple of years to reveal its full potential. 2022-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Schätzel

(Nierstein – Rheinhessen)

2018er	Schätzel	Niersteiner Pettenthal Riesling GG	10 19	92
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The 2018er Pettenthal Riesling, as it is referred to on the consumer label, is a legally dry wine. It still proves quite reductive and almost non-saying at this early stage and only gradually reveals some notes of lime, grapefruit, smoke, bacon, herbal spices and incense. The wine proves superbly sharp and zesty on the palate and leaves one with a feel of intensity in the very long and linear finish. This bone-dry Riesling will need quite some bottle aging to reveal its complexity and underlying terroir. 2028-2043

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Wagner-Stempel

(Siefersheim – Rheinhessen)

2018er	Wagner-Stempel	Riesling Trocken EMT	19 19	Auction	93
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The 2018er Riesling EMT comes from a parcel planted with 50 year-old vines in the original part of the Siefersheimer Heerkretz (EMT is not the name of a parcel but refers to the name of the previous owner of this particular parcel), and was fermented and aged in stainless steel. It delivers a beautiful refined, airy, and finely aromatic nose made of candied grapefruit, lime tree, floral elements, herbs, and some attractive reductive elements. The wine offers good grip and intensity on the focus and straight palate. The ripe and playful acidity makes for a focused and racy feel in the very long finish. There is still a hint of tartness which needs to smooth away in the currently rather assertive after-taste. 2024-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Robert Weil

(Kiedrich – Rheingau)

2018er	Robert Weil	Kiedricher Gräfenberg Riesling Trocken GG	57 19		93
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The 2018er Kiedricher Gräfenberg Riesling Trocken GG delivers a beautifully complex and layered of vineyard peach, candied grapefruit, cherry, cassis, anise, spices and smoke. The wine proves beautifully structured and still tight at this early stage on the energetic yet refined palate. It is only in the finish that some ripe and creamy fruits add some power to this remarkably enjoyable dry Riesling. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Wittmann

(Westhofen – Rheinhessen)

*NB: The Estate is certified organic along general EU guidelines and certified biodynamic along RESPEKT guidelines.*

2018er	Wittman	Riesling La Borne Alte Reben	24 19	Auction	92
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The 2018er La Borne Alte Reben comes from a parcel planted with old vines in the Westhofener Morstein. It offers a rather restrained and almost muted nose at first, and only gradually reveals scents of Provence herbs, candied lime, mint, ginger, and pear. The wine proves initially rather smooth, juicy, and fruity on the palate, yet it reveals more focus and freshness in the long and structured finish. A hint of power comes through in the background. While nicely under control, this sense of power makes us be cautious regarding the drinking window. 2022-2028

2018er	Wittmann	Westhofener Brunnenhäuschen Riesling Trocken GG	18 19		91
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The 2018er Brunnenhäuschen Riesling GG, as it is referred to on the consumer label, is marked by a whiff of volatile acidity at first. This quickly gives way to comparatively ripe and aromatic scents of apricot, tar, earthy spices, a hint of camphor and smoke. Juicy ripe fruits make for a rather bold and rich feel on the intense palate. Zesty fruits give some precision and cut to the finish but, overall, this wine remains however on the bold and slightly powerful side. 2022-2028

2018er	Wittmann	Westhofener Morstein Riesling Trocken GG	19 19		91
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The 2018er Morstein Riesling GG, as it is referred to on the consumer label, develops a quite intense and even slightly powerful nose of earthy spices, camphor, pear, thyme, mint, pineapple and grapefruit. Creamy and almost off-dry flavors help to buffer off the powerful side on the palate. The finish is very long, but also intense and slightly powerful. This feel of power is reinforced by the tartness, zest and spices. This wine will particularly appeal to lovers of bolder and richer expression of dry Riesling. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

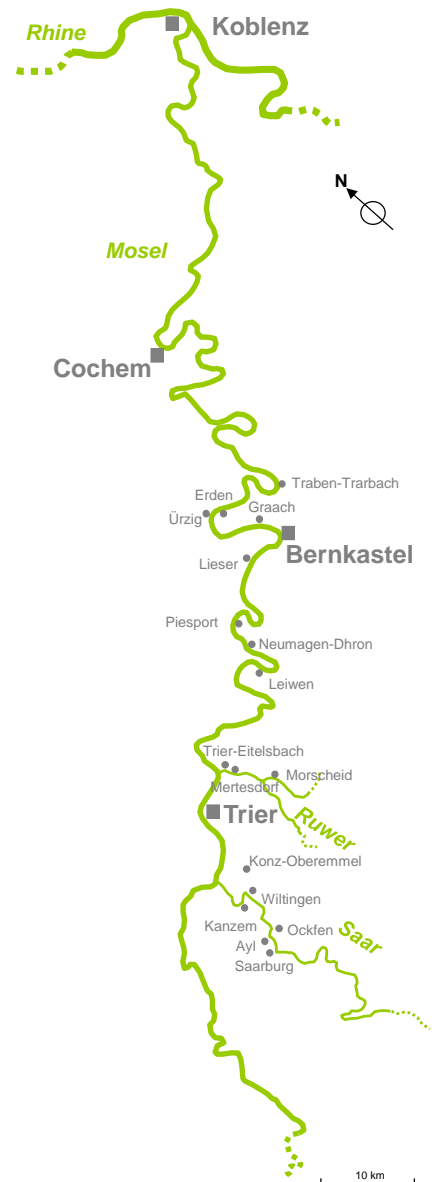
## 2018 Dry German Riesling: Highlights from the Mosel

For completion on our report on 2018 Dry German Riesling, we summarize here the tasting notes for the 2018 dry Riesling from the Mosel which prove of stunning quality. As for the wines outside the Mosel, we also added here late released wines (essentially from 2017 and 2016) which come on the market now or will be coming on the market soon.

These were reviewed in the current Part III of the 2018 Vintage Report (Issue No 48), or in Part I and II of the 2018 Vintage Report (Issues No 46 and No 47), in which case the information is provided at the end of the tasting note.

**A.J. Adam**  
**Peter Burens**  
**Clemens Busch**  
**Falkenstein**  
**Geltz-Zilliken**  
**Fritz Haag**  
**Julian Haart**  
**Reinhold Haart**  
**Heymann-Löwenstein**  
**Karthäuserhof**  
**Keller**  
**von Kesselstatt**  
**Knebel**  
**Peter Lauer**  
**Schloss Lieser**  
**Carl Loewen**  
**Dr. Loosen**  
**Madame Flöck**  
**Materne & Schmitt**  
**Maximin Grünhaus**  
**Melsheimer**  
**Markus Molitor**  
**Martin Müllen**  
**von Othegraven**  
**S.A. Prüm**  
**Julien Renard**  
**Max Ferd. Richter**  
**Schloss Saarstein**  
**Willi Schaefer**  
**Selbach-Oster**  
**Später-Veit**  
**Stein**  
**Günther Steinmetz**  
**Wwe Dr. H. Thanisch – Müller-Burggraef**  
**Wwe Dr. H. Thanisch – Erben Thanisch**  
**Rita & Rudolf Trossen**  
**Van Volxem**  
**Vollenweider**  
**Dr. Wagner**  
**Nik Weis – St. Urbans-Hof**  
**Weiser-Künstler**  
**zur Römerkeller**

*Neumagen-Dhron*  
*Saarburg*  
*Pünderich*  
*Niedermennig*  
*Saarburg*  
*Brauneberg*  
*Piesport*  
*Piesport*  
*Winningen*  
*Eitelsbach*  
*Dalsheim-Flörsheim*  
*Morscheid*  
*Winningen*  
*Ayl*  
*Lieser*  
*Leiwen*  
*Bernkastel-Kues*  
*Winningen*  
*Winningen*  
*Mertesdorf*  
*Reil*  
*Wehlen*  
*Traben-Trarbach*  
*Kanzem*  
*Wehlen*  
*Winningen*  
*Mülheim*  
*Serrig*  
*Graach*  
*Zeltingen*  
*Piesport*  
*Bullay*  
*Brauneberg*  
*Bernkastel-Kues*  
*Bernkastel-Kues*  
*Kinheim-Kindel*  
*Wiltigen*  
*Traben-Trarbach*  
*Saarburg*  
*Leiwen*  
*Traben-Trarbach*  
*Maring-Noviant*





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

2018er	A.J. Adam	Piesporter Goldtröpfchen Riesling Trocken	08 19	94
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The 2018er Goldtröpfchen, as it is referred to on the consumer label, was fermented in Fuder from holdings planted with over 100 year-old un-grafted vines in the sector situated above the village of Ferres. It offers a beautiful feel of grapefruit zest, herbs and fine spices. The wine is beautifully structured and filigreed on the palate and leaves a stunning feel of herbs and minerals in the long and delicately intense finish. This is a beautifully playful dry wine with great depth and finesse. 2023-2038 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	A.J. Adam	Dhroner Häs'chen Riesling Trocken	06 19	93
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The 2018er Häs'chen, as it is referred to on the consumer label, is a Fuder-fermented dry wine made from grapes harvested at 87° Oechsle from 80 year-old un-grafted vines. It offers a beautifully refreshing nose made of grapefruit, white peach, lemon zest and chalky minerals. The wine is superbly elegant and nicely racy on the palate and leaves a stunning feel of minerals and racy fruits in the long finish. The whole structure, balance and flavors of this terrific dry Riesling have more in common with a cool vintage than with a warm vintage. 2023-2033 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	A.J. Adam	Dhroner Hofberg Riesling Trocken	07 19	93
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The 2018er Hofberg, as it is referred to on the consumer label, was fermented in Fuder from holdings in the classical Hofberg vineyards planted with over 55 year-old vines. It proves aromatically quite present and displays notes of Lemoncello, mint and chalky minerals. The wine is intense and full of tension on the palate, and leaves a superb feel of fresh fruits and zest in the long finish. A touch of pear in the after-taste is the only reminder that this wine comes from a ripe vintage. This is a little beauty with only 12% of alcohol. 2023-2038 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	A.J. Adam	Dhroner Riesling Trocken	05 19	92
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The 2018er Dhroner, as it is referred to on the consumer label, was fermented in Fuder from holdings in the middle part (slightly less steep) part of the Hofberg vineyard and planted with 45 year-old vines. It offers a stunning nose of cassis, pineapple, juicy fruits, herbs and spices. The wine proves superbly filigreed and elegant on the light-footed palate and leaves a beautiful feel of flowers and minerals in the finish. This completely defies the vintage with its racy and filigreed finesse. 2023-2033 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Peter Burens

(Saarburg – Saar)

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

2018er	Peter Burens	Saarburger Auf Schonfels Riesling Trocken Alte Reben Unfiltriert (No AP)		92
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The 2018er Saar Riesling Trocken Alte Reben Unfiltriert, as it is referred to on the consumer label (the reference to the vineyard is left for the back label), comes from the privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs and was bottled unfiltered. It proves still remarkably backward and only gradually reveals a lees-infused nose made of bitter lemon, mirabelle, dried herbs and fine spices. The wine is nicely balanced and elegant on the palate and leaves an intense yet superbly mouth-watering and elegant feel of bitter lemon, herbs and spices in the long finish. This gains significantly from extensive airing as it expands aromatically. This is a major success and a must-buy, especially for wine lovers partial to finesse and elegance. 2021-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Clemens Busch

(Pünderich – Terrassenmosel)

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrlay-Terrassen Riesling Trocken GG</b>	<b>01 19</b>	<b>95</b>
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The 2017er Marienburg Fahrlay Terrassen GG, as it is referred to on the main part of the label, is made from late-harvested fruit in a prime terraced part of the blue-slate Fahrlay sector. It underwent an extended maturation on its lees (hence the late AP number) and was only commercially released in September 2019. It delivers a gorgeous nose of smoke, almond cream, pear, lemongrass, herbs, and mint. The wine is superbly playful and precise on the delicately juicy palate and leaves a superb feel of creamy fruits, minty herbs and fine mineral elements in the deep, multi-layered finish. The after-taste is intense and incredibly lingering. There is everything for a classic dry Riesling at maturity here. 2024-2037

<b>2016er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Rothenpfad Riesling Trocken Reserve</b>	<b>06 19</b>	<b>95</b>
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The 2016er Marienburg Rothenpfad Reserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number) and was only released in September 2019, i.e. three years after the vintage. It offers a beautiful nose made of mirabelle, fig, raspberry, brown sugar, fine herbs, and spices. The wine proves beautifully balanced on the palate, where creamy fruits are nicely wrapped into a touch of zest. The finish is suave and gorgeously playful. This is a great dry Riesling in the making. 2021-2036

<b>2016er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Fahrlay Riesling Trocken Reserve</b>	<b>07 19</b>	<b>94</b>
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The 2016er Marienburg Fahrlay Reserve, as it is referred to on the main part of the label, was left on its gross lees for 24 months before being bottled (hence the late AP number) and was only released in September 2019, i.e. three years after the vintage. It offers a gorgeous nose made of ripe pear, juicy apple, fine spices, and herbs. The wine is beautifully suave and complex on the palate and leaves a juicy and elegant feel of ripe fruits and fine spices in the long and lingering finish. 2021-2031

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Raffes Riesling Trocken</b>	<b>02 19</b>	<b>94</b>
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The 2017er Marienburg Raffes, as it is referred to on the main part of the label, is made from late-harvested fruit in a prime terraced part of the grey-slated Falkenlay sector. It underwent an extended maturation on its lees (hence the late AP number) and was only commercially in September 2019, i.e. two years after the harvest. It offers a beautiful nose of flint stone, gooseberry, melon, apple tart, minerals, and fine floral elements, all wrapped into some gorgeous scents of smoky slate. The wine develops a beautiful creamy-zesty tension on the slightly ample but gorgeously intense and refined palate, and leaves a stunning feel creamy pear, floral elements, lemongrass, and minty herbs in the long and beautifully multi-layered finish. This is a gorgeously intense expression of dry Riesling in the making. 2022-2032

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Rothenpfad Riesling Trocken GG</b>	<b>33 19</b>	<b>93+</b>
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The 2018er Marienburg Rothenpfad GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard. It offers a stunning nose of lemongrass, vineyard peach, chalk minerals, and fine spices on the nose. The wine proves beautifully creamy yet aromatically focused on the juicy palate and leaves a delicately powerful but quite subtle feel in the long finish. This superb dry Riesling displays quite some power but also hints at a lot of finesse. There is quite some upside here if the latter has the upper hand at maturity. 2023-2033

<b>2017er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Felsterrassen Riesling Trocken</b>	<b>03 19</b>	<b>92</b>
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The 2017er Marienburg Felsterrassen, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested late in a prime terraced part of the grey-slate Falkenlay sector. It underwent an extended maturation on its lees (hence the late AP number) and was only commercially released in September 2019, i.e. two years after the harvest. It offers an ample and delicately ripe nose made of poached pear, fine herbs, and spices. The wine proves seemingly broad at first on the palate but then some gorgeous zesty elements emerge and add cut to the underlying powerful feel of poached fruits, spices, and minerals. The finish is big and baroque. 2022-2032

<b>2018er</b>	<b>Clemens Busch</b>	<b>Pündericher Marienburg Riesling Trocken GG</b>	<b>32 19</b>	<b>92</b>
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The 2018er Marienburg GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks. It offers a ripe nose made of mirabelle tart, brown sugar, lemongrass, herbs, and fine spices. The wine is ample yet aromatically superbly precise on the palate and leaves a long and juicy feel of fresh herbs, creamy ripe fruits, and spices in the long and suave finish. A superb touch of ripe zest gives elegance to the long and slightly powerful after-taste. 2023-2033





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2017er</b>	<b>Clemens Busch</b>	<b>Riesling Trocken (Alter) Native</b>	<b>(No AP)</b>	<b>92</b>
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The 2017er (Alter) Native Riesling with lot number 1732 is a bone-dry Riesling from grey-slate sectors of the Marienburg made along "natural" lines (i.e. without intervention during fermentation and aging) and was bottled unfiltered, with only minimal added SO<sub>2</sub> (23 mg/l). It offers an elegant and beautifully subdued nose made of baked apple, bitter-lemon, sage, a hint of buttery almond, fine spices, and a touch of cream. The wine is gorgeously intense and racy on the focused and light-footed palate, and leaves a beautiful feel of dried herbs, mirabelle, and apple pie, all pepped up by typically airy and refreshing Mosel flavors such as bitter-lemon, aniseed herbs, chalky minerals, and smoke. This delineated expression "natural" wine is truly irresistible. Now-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Hofgut Falkenstein

*(Niedermennig – Saar)*

<b>2018er</b>	<b>Falkenstein</b>	<b>Niedermenniger Sonnenberg Riesling Spätlese Trocken</b>	<b>09 19</b>	<b>93</b>
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The 2018er Niedermenniger Sonnenberg Kabinett Trocken (known internally as "Muny, Kleiner Klaus") was harvested early on 60-70 year-old vines in the Unter den Röderchen and Beim Hasenbirnbaum sectors of the vineyard. It delivers great fresh notes of almond, smoke, dried flowers and minty herbs on the nose. The wine starts off on the zesty and pure side before it develops more presence and intensity on the palate. The long and intense finish is superbly zesty, clean and precise. This beautiful dry Riesling is all about finesse and steely Saar. 2023-2033 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Goltz-Zilliken

*(Saarburg – Saar)*

<b>2018er</b>	<b>Goltz-Zilliken</b>	<b>Saarburger Rausch Riesling Trocken GG</b>	<b>19 19</b>	<b>92+</b>
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The 2018er Rausch GG, as it is referred to on the consumer label, was made from clean fruit harvested at 95-96° Oechsle. It offers a highly aromatic, fruit-driven nose made of pear, orange blossom, tangerine and spices. The wine proves superbly playful and intensely zesty on the palate and leaves a firmly zesty feel in the very long and intense finish. There is quite some upside here if manages to further gain in presence and complexity over the coming years. 2023-2033

<b>2018er</b>	<b>Goltz-Zilliken</b>	<b>Ockfener Bockstein Riesling Trocken GG</b>	<b>20 19</b>	<b>92</b>
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The 2018er Bockstein GG, as it is referred to on the consumer label, was made from clean fruit harvested at 95-96° Oechsle. It offers a complex and beautifully expressive nose of vineyard peach, orange peel, a hint of apricot blossom, spices and minty herbs. Juicy fruits give a creamy side to the wine on the palate but this is nicely balanced out by a kick of acidity in the very long and slightly forceful finish. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Fritz Haag

*(Brauneberg – Middle Mosel)*

<b>2018er</b>	<b>Fritz Haag</b>	<b>Brauneberger Juffer-Sonnenuhr Riesling Trocken GG</b>	<b>08 19</b>	<b>93</b>
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The 2018er Brauneberg Juffer-Sonnenuhr Riesling Trocken GG, as it is referred to on the consumer label, was made with little pre-fermentation cold soak and aged for half in used wooden casks. It offers a superbly floral and spicy nose with quite some nice and juicy fruits in the background including pineapple, yellow peach and tangerine. A hint of camphor comes through after some airing. The wine develops nice fruity flavors joined by herbs and spices on the superbly structured palate. It leaves a slightly tart yet superb feel of minerals in the very long and smoky finish. The after-taste is soft and comes over as delicately fruity rather than bone dry. 2023-2033



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

2018er	Fritz Haag	Brauneberger Juffer Riesling Trocken GG	24 19	91+
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The 2018er Juffer Riesling Trocken GG, as it is referred to on the consumer label, was made with little pre-fermentation cold soak and saw 25% of aged wooden casks from fruit harvested early. It develops a nicely fruity nose of pineapple, yellow peach, citrusy fruits and spices, all wrapped into a touch of smoke and camphor. The wine is delicately smooth and fruity on the palate and leaves a nice creamy feel which adds charm and presence to the dry finish. The multi-layered after-taste, while being slightly powerful, is all about minerals and herbs. The tartness is already very nicely integrated. There is some upside here if the wine manages to harness its intensity at maturity. 2023-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Julian Haart

*(Piesport – Middle Mosel)*

2018er	Julian Haart	Piesporter Goldtröpfchen Riesling	16 19	94
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The 2018er Goldtröpfchen, as it is referred to on the consumer label, was harvested at 93° Oechsle and the grapes were pressed with an old basket press. It was fermented in half-Fuder down to bone-dry levels of residual sugar (1 g/l). It offers a beautifully refined and delicate nose of yellow peach, candied grapefruit, orange blossom and whipped cream as well as spices, thyme and rosemary. The wine is also very delicate on the palate where some juicy yellow fruits are well wrapped into a smooth but also nicely zesty acidity. Some fresh notes add depth and intensity to the overall intense and energetic finish. This beautiful dry Riesling only needs a couple of years to fully integrate its elements and shine. 2025-2038 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	Julian Haart	Wintricher Ohligsberg Riesling	15 19	93+
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The 2018er Ohligsberg, as it is referred to on the consumer label, was harvested at 90° Oechsle from almost century-old vines and the grapes were pressed over 5 days. It was fermented in stainless steel down to dry legally levels of residual sugar (6 g/l). This is initially quite restrained and slightly reductive at first and only gradually opens up to reveal some beautifully fresh and smoky scents of white flowers, mint, vineyard peach, a hint of pear and aniseed herbs. The wine proves delicate, juicy, and refined on the palate. On the light side at first, the finish becomes superbly structured, zesty and long as the wine gains from airing. This superb dry Riesling could well exceed our high expectations, in particular if it develops its finesse with aging. 2024-2038 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	Julian Haart	Piesporter Riesling	17 19	93
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The 2018er Piesporter, as it is referred to on the consumer label, comes from grapes harvested in the Goldtröpfchen and was for half mash-fermented down to legally dry levels of residual sugar (6 g/l). It proves superbly open for business and delivers a gorgeous nose of almond cream, yellow peach, candied citrus, spices and minty herbs. Juicy fruits are nicely wrapped into smoky herbs and juicy acidity on the gorgeously focused and structured on the palate. The wine is still slightly tart in the delicately round finish at this early stage, but this tartness will melt into the flavors of this superb Riesling in a few years. What a huge success for a "mere" Village wine! 2023-2038 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Reinhold Haart

(Piesport – Middle Mosel)

<b>2016er</b>	<b>Reinhold Haart</b>	<b>Piesporter Kreuzwingert Riesling Trocken GG</b>	<b>50 18</b>	<b>Auction</b>	<b>93</b>
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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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

<b>2017er</b>	<b>Reinhold Haart</b>	<b>Piesporter Riesling Trocken Réserve</b>	<b>15 19</b>		<b>92</b>
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The 2017er Piesporter Réserve, as it is referred to on the consumer label, is a legally dry wine (with 7 g/l of residual sugar), which comes exclusively from fruit out of the Goldtröpfchen. It was fermented and aged in its lees in a one-year old *Stückfass* for a year, followed by another year in stainless steel, before being bottled in September 2019 (hence the late AP number). It offers a superbly complex nose of almond cream, aniseed herbs, yellow peach, a hint of toffee, ginger cream, and nut. The wine starts off on the zesty side but has the presence and structure to balance this out. The oaky presence comes then slowly through and leads to a smoky and almond-infused long finish. This nicely refined oak-infused dry Riesling is superbly well made. 2023-2032

<b>2018er</b>	<b>Reinhold Haart</b>	<b>Wintricher Ohligsberg Riesling Trocken GG</b>	<b>40 19</b>		<b>91+</b>
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The 2018er Ohligsberg GG, as it is referred to on the consumer label, is still hugely backward and restrained and only suggests its potential rather than showing it fully. Notes of smoke, almond cream, spices, and earthy spices, all underlined by some zesty and primary elements, make for an austere experience on the nose. The wine underlines its superb zest through a quite linear and hugely focused feel on the palate. This sharpness gives way to more intense and even powerful elements in the long and zesty finish. This outstanding but at-the-moment quite austere expression of dry Mosel Riesling could easily exceed our high expectations as it fleshes out and develops more charm and subtlety at maturity. 2025-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

<b>2017er</b>	<b>Heymann-Löwenstein</b>	<b>Winninger Uhlen R Riesling Trocken GG</b>	<b>01 19</b>		<b>93+</b>
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The 2017er Uhlen R (R stands for Rothlay, the iron rich sector of the vineyard), as it is referred to on the consumer label, was aged in casks for 18 months before being bottled (hence the late AP). It offers a gorgeous and refreshing nose of minty herbs, smoke, gooseberry, chamomile and anise. The wine comes over as superbly smooth and juicy on the palate, and proves gorgeously deep and intense in the very long and smoky finish. It leaves one with a fully dry, smoky, and zesty feel in the after-taste. This will need a couple of years to fully shine and could well exceed our high expectations, as there is quite some potential here. 2023-2033

<b>2018er</b>	<b>Heymann-Löwenstein</b>	<b>Winninger Uhlen L Riesling Trocken GG</b>	<b>10 19</b>		<b>93</b>
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The 2018er Uhlen Laubach, as it is referred to on the consumer label, comes from this newly created IGP, which represents the sector characterized by grey slate elements within the Winninger Uhlen vineyard. It offers a superbly aromatic and complex nose of minty herbs, white peach, grapefruit, juniper, fresh apple, and smoke. The wine coats the palate with ample juicy and creamy fruits, yet a zestier and spicier provides the right frame. The wine leaves a superbly light, fresh, and precise feel up to the very long, dry and spicy finish. There is a touch of opulence in the after-taste, which makes us be cautious regarding the drinking window of this quite impressive dry Riesling. 2022-2028+

<b>2018er</b>	<b>Heymann-Löwenstein</b>	<b>Winninger Röttgen Riesling Trocken GG</b>	<b>08 19</b>		<b>92</b>
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The 2018er Röttgen, as it is simply referred to on the consumer label, offers a great set of aromatics including blueberry, roasted pineapple, Provence herbs, smoke, licorice, apricot blossom, and spices. The wine coats the palate with juicy and ample fruits, yet remains refined and light-footed right into the long, elegant and spicy finish. The after-taste has stunning length. This has the usual aromatic richness of the Röttgen but delivers this with a delicate sensation of finesse and lightness on the palate. 2023-2033



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Heymann-Löwenstein	Winninger Uhlen B Riesling Trocken GG	09 19	91+
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The 2018er Uhlen Blaufüsser Lay, as it is referred to on the consumer label, comes from this newly created IGP which represents the sector characterized by blue slate elements within the Winninger Uhlen vineyard. 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

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Trocken GG	29 19	92
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The 2018er Karthäuserhofberg Riesling GG, as it is referred to on the consumer label, reveals a light touch of volatile acidity at first, which quickly gives way to creamy fruits including pear, yellow peach and a hint of apricot, as well as licorice and candy floss with airing. The wine develops an almost off-dry tasting creamy presence on the palate, yet superbly zesty and herbal elements cut through this and add depth and freshness to the very long, tart and fully dry-tasting finish. This may seem rather shy and easy, but make no mistake: This superbly elegant dry Riesling only needs a couple of years to find its balance. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Keller

(Flörsheim-Dalsheim – Rheinhessen)

2018er	Keller	Piesporter Schubertslay Riesling Trocken GG Alte Reben	37 19	95+
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The 2018er Schubertslay Alte Reben, as it is referred to on the consumer label, is made from 120 year-old un-grafted vines and aged in both used wood and stainless steel tanks before being bottled in July 2019 (it will be released commercially in April 2020). The wine proves quite closed and aromatically almost non-saying at first. It is only after some extensive airing that it reveals a most beautiful and refined nose as residual scents of spontaneous fermentation give way to orange blossom, smoke, herbs, grapefruit, cardamom and a hint of tangerine. The wine starts off by unfolding some creamy and almond-infused flavors on the palate, but these are quickly joined by some spicy elements and some zesty fruits, which provide an admirable frame and balance. This all leads to a very delicate and layered feel in the hugely long finish. This raw diamond will need quite some time to integrated its backward side and develop its flavors. The potential is immense here. 2033-2048

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2017er	von Kesselstatt	Kaseler Nies'chen Riesling Trocken GG	18 18	93
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The 2017er Kaseler Nies'chen Riesling Trocken GG was fermented down to 3 g/l of residual sugar. It displays a beautifully fragrant nose of white flowers, minty herbs, vineyard peach, grapefruit, spices and pear. Flavors of candied grapefruit, yellow peach and minty herbs make for a superbly complex and spicy feel on the airy and refined palate. The fully dry finish is all about focus. This is a great dry Riesling in the making. 2022-2032 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2017er</b>	<b>von Kesselstatt</b>	<b>Josephshöfer Riesling Trocken GG</b>	<b>16 18</b>	<b>92</b>
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The 2017er Josephshöfer Riesling Trocken GG was fermented down to 5 g/l of residual sugar. Slightly restrained at first, it gradually reveals a quite refined nose of candied grapefruit, fine apricot, butter cream, nut and smoke. The wine proves full of grip and energy, but also focus and precision, on the palate. A touch of wood adds depth and gives the wine a slight Burgundian touch in the delicately powerful and quite impressively long finish. 2021-2027 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Knebel

*(Winningen – Terrassenmosel)*

<b>2018er</b>	<b>Knebel</b>	<b>Winninger Uhlen Riesling GG</b>	<b>10 19</b>	<b>95+</b>
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The 2018er Uhlen Riesling GG, as it is referred on the main part of the label, is a legally dry wine which comes from old vines in the Laubach part of the vineyard and which was fermented and aged on its fine lees in stainless steel (2/3) and used small oak barrel (1/3) for 9 months. It offers an under-cooled and minty nose of dried white flowers, spices, candied citrus, grapefruit, smoke, and sea breeze, all wrapped into residual scents from its spontaneous fermentation. The wine proves very pure and vibrating on the smooth, tart, and mineral palate. Some bitter citrusy flavors add cut to the experience and give an additional dimension in the already extraordinarily complex and elegant finish. The wine proves assertive, but in no way over-powering as one is left with tart fruit zest, minerals, and a hint of earthy spices in the long and lingering after-taste. This stunning dry Riesling even has some upside, if it manages to develop further its aromatic precision at maturity. 2024-2038

<b>2018er</b>	<b>Knebel</b>	<b>Winninger Röttgen Riesling GG</b>	<b>09 19</b>	<b>93</b>
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The 2018er Röttgen Riesling GG, as it is referred on the main part of the label, is a legally dry wine which comes from old vines in the terraced part of the vineyard and which was fermented and aged on its fine lees in stainless steel (2/3) and used small oak barrel (1/3) for 9 months. It offers a beautifully smoky nose of dried herbs, flowers, candied grapefruit, and earthy spices. The wine proves superbly delicate and smooth on the palate, where more fruity flavors of yellow peach, pear, and, above all apricot come through. The finish is stunningly vibrant, and brings a lot of freshness to this overall intense but at no moment overpowering wine. Lovers of full-bodied but vibrant expressions of dry Riesling should plunge onto this gorgeous effort. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Peter Lauer

*(Ayl – Saar)*

<b>2018er</b>	<b>Peter Lauer</b>	<b>Ayler Schonfels Riesling Trocken Fass 11 GG</b>	<b>11 19</b>	<b>93+</b>
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The 2018er Schonfels Fass 11 GG, as it is referred to on the consumer label, is slightly reductive at first yet develops a most fascinating nose of white peach, smoke, aniseed herbs, dried flowers and smoke. The wine immediately captures one's attention through its presence on the broad and opulent palate. Yet it proves remarkably focused and racy in the finish. Some herbal and tart notes in the after-taste still need to integrate. This impressive dry Riesling could easily exceed our high expectations at maturity if it manages to harness its rich and powerful side. 2024-2033+

<b>2018er</b>	<b>Peter Lauer</b>	<b>Ayler Kupp Riesling Trocken Fass 18 GG</b>	<b>18 19</b>	<b>93</b>
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The 2018er Kupp Fass 18 GG, as it is referred to on the consumer label, displays a superb nose of dried fruits, smoke, almond cream, candied citrus and a hint of camphor. The wine proves superbly playful on the palate where a light touch of creamy fruits is well wrapped and balanced by a nicely tickly acidity. It leaves one with a tart feel, which still needs to integrate in the very long finish. Beautifully smoky and herbal elements come through in the after-taste. Only an underlying feel of power has kept us from rating this superb dry Riesling higher. 2022-2028



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2018er	Peter Lauer	Biebelhausener Feils Trocken Fass 13 GG	13 19	93
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The 2018er Feils Fass 13 GG, as it is referred to on the consumer label, offers a beautiful and complex nose of pineapple, citrus, grapefruit, tar, green herbs and smoke. The wine is packed with spicy, zesty and sharp elements on the quite tight and intense palate. It leaves a superb sensation of depth and presence in the big and hugely long finish. Herbal and minty flavors make for a great refreshing side in the ample and assertive after-taste of this remarkable dry Riesling. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Schloss Lieser

*(Lieser – Middle Mosel)*

2018er	Schloss Lieser	Bernkasteler Doctor Riesling Trocken GG	34 19	96
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The 2018er Doctor Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). 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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

2018er	Schloss Lieser	Wehlener Sonnenuhr Riesling Trocken GG	32 19	95
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The 2018er Sonnenuhr Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). It comes over as steely and reductive at this early stage and only gradually reveals some deep and complex scents of smoked bacon, dried white flowers, spices and minty herbs. The wine starts off on the light and mineral side on the pure and zesty palate. It then develops great presence and a superbly zesty and smoky side, which carries over right into the immensely long, beautifully tart and superbly mouth-watering finish. The length is stunning and the after-taste, while powerful and assertive, shines through its aromatic precision and focus. This is a stunningly elegant expression of dry Mosel Riesling in the making. 2025-2038

2018er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Trocken GG	33 19	94+
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The 2018er Goldtröpfchen Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). It displays a beautifully complex and attractive nose of smoke, dried white flowers, Indian spices, fresh herbs and a hint of nut cream. The wine proves very pure and develops great presence on the palate, where the highly focused and almost sharp side of the wine is nicely balanced out by some intense flavors. The wine leaves one with a great tart and bone-dry feel in the long and hugely precise finish. This raw diamond will need quite some patience to reveal its beauty. It could well eventually even exceed our high expectations, especially if it harnesses the touch of power in the after-taste. 2025-2038

2018er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	31 19	94
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The 2018er Juffer-Sonnenuhr Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). It offers a refined and rather delicate nose of white peach, herbs, sesame, whipped cream, pear and orange blossom. The wine proves very pure and superbly playful on the deep, complex yet also remarkably airy palate and leaves some stunning even if at this stage rather non-saying flavors of tar, dried herbs and licorice in the hugely smoky finish. This dry Riesling proves immensely impressive but it will require many years to blossom. 2024-2038

2018er	Schloss Lieser	Brauneberger Juffer Riesling Trocken GG	28 19	93
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The 2018er Juffer Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 2 g/l of residual sugar). It offers a beautiful nose made of cassis, pear, floral elements, spices, and herbs. The wine is full of grip and presence on the palate, but remains incredibly light-footed and playful right into the finish. Gooseberry, mirabelle, tart minerals, and minty herbs add to the juicy freshness of the experience. While already quite enjoyable now, this truly remarkably elegant dry Riesling will become more nuanced and elegant after a few years of bottle aging. 2023-2033





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2018er	Schloss Lieser	Lieserer Niederberg Helden Riesling Trocken GG	30 19	93
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The 2018er Niederberg Helden Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 3 g/l of residual sugar). It delivers a quite intense and ripe nose of smoked bacon, pear, mirabelle, orange blossom and tangerine, as well as dried and earthy spices. The wine develops quite some presence and intensity on the palate, where ripe creamy fruits are joined by quite some spices and sharp zest. The finish is hugely long, yet there is still quite some tartness at play in need of integration. This big expression of GG will need some time to integrate its elements but will then be quite irresistible. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Carl Loewen

*(Leiwen – Middle Mosel)*

2018er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Trocken "1896" Alte Reben	14 19	93
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The 2018er Longuicher Maximiner Herrenberg Riesling Trocken "1896" Alte Reben is a dry Riesling made from century-old un-grafted vines (planted in 1896) in a plot at the lower end of the vineyard. It is still quite backward and really only hints at herbal and spicy elements of ripe and delicately creamy orchard fruits on the nose. After a while, a fresher side with ginger, grapefruit and aniseed herbs brings some depth to the nose. The wine is all about greengage, whipped cream, mouthwatering minerals and a nice kick of zest (certainly by the standards of the vintage) on the palate. The finish is intense, ripe and rich but is lifted up by grapefruit and chalky minerals. There is clearly some upside, as the wine develops with age. 2023-2033 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

2018er	Carl Loewen	Thörnicher Ritsch Riesling Trocken GG	15 19	93
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The 2018er Ritsch GG, as it is referred to on the consumer label, comes from old and partially still un-grafted vines and was fermented spontaneously and aged in traditional Fuder cask for 6 months. It offers a superb nose driven by candied lemon, chalky elements, Provence herbs, pear and smoky slate. The wine is still rather backward and driven by mineral and herbal elements on the palate. It leaves some bitter-fruity flavors of ginger and herbs in the long and quite intense finish. This wine proves powerful but never over-powering as it has a nice core structure. This impressive dry Riesling only need a few years of bottle aging to come together and shine. 2023-2033

2018er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Trocken GG	16 19	92+
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The 2018er Maximin Herrenberg GG, as it is referred to on the consumer label, comes from un-grafted vines planted in 1902 and was fermented spontaneously and aged in traditional Fuder cask for 6 months. It offers a delicately ripe yet zesty nose which lives from a tension between fresher elements including passion fruit, mint and smoke, and riper ones driven by pear, licorice and earthy spices. The wine is beautifully intense on the delicately smooth (rather than bone-dry) palate and leaves a gorgeously tart feel in the long and juicy finish. The after-taste is hugely persistent but also still quite primary and almost bitter. This gorgeous effort really needs a few years to come together. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Dr. Loosen

*(Bernkastel-Kues – Middle Mosel)*

2014er	Dr. Loosen	Erdener Prälat Riesling Trocken Alte Reben Reserve GG	72 16	96
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The 2014er Erdener Prälat Reserve GG is made from very old un-grafted vines. It was fermented in oak with ambient yeasts and aged on its gross lees for 24 months before being bottled. The wine develops a stunning nose of grapefruit zest, passion fruit, star fruit, pear, tangerine and fine spices. The complexity of this wine is quite breathtaking. Layers upon layers of fine fruits and minerals hit one on the still rather suave palate. The finish is airy, long and stunningly multi-layered. What a great wine in the making! 2019-2034 (Reprint from the Mosel Fine Wines Issue No 38 – October 2017)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2014er</b>	<b>Dr. Loosen</b>	<b>Ürziger Würzgarten Riesling Trocken Alte Reben Reserve GG</b>	<b>73 16</b>	<b>94</b>
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The 2014er Ürziger Würzgarten Reserve GG is made from parcels of very old un-grafted vines in the prime Urglück, Maxberg, Layenhaus and original Würzgarten sectors. It was fermented in oak with ambient yeasts and aged on its gross lees for 24 months before being bottled. This offers a rather spicy feel of coconut, pineapple, candied grapefruit, pear, minty herbs and fine spices on the nose. The wine proves beautifully balanced on the palate and leaves some powerful flavors of herbs and spices in the tart and assertive finish. This is a great dry Riesling in the making! 2021-2034 (Reprint from the Mosel Fine Wines Issue No 38 – October 2017)

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Graacher Himmelreich Riesling Trocken Alte Reben GG</b>	<b>50 19</b>	<b>(92-95)</b>
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The 2018er Graacher Himmelreich Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Stablay, Tirley and Humbert sectors, and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers a superbly complex and deep nose of smoke, almond, grapefruit puree, lime, and anise. The wine proves still quite backward and delicately creamy on the palate but develops some subtle presence in the very long, smoky, and multi-layered finish. The after-taste of this hugely promising dry Riesling is packed with flavors without ever being overpowering. 2024-2038

<b>2014er</b>	<b>Dr. Loosen</b>	<b>Wehlener Sonnenuhr Riesling Trocken Alte Reben Reserve GG</b>	<b>01 17</b>	<b>92+</b>
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The 2014er Wehlener Sonnenuhr Reserve GG is made from very old un-grafted vines in the prime Laychen (central part) and Sandpichter (near Zeltingen) sectors. It was fermented in oak with ambient yeasts and aged on its gross lees for 24 months before being bottled. This offers an almost Chablis-like nose of almond, juniper berry, coconut, vanilla cream and spices on the nose. The wine delivers a great spicy feel of almond cream on the palate and leaves a gorgeously balanced feel in the still quite tart finish. 2019-2029 (Reprint from the Mosel Fine Wines Issue No 38 – October 2017)

<b>2016er</b>	<b>Dr. Loosen</b>	<b>Graacher Himmelreich Riesling Trocken Ernst Loosen &amp; Telmo Rodriguez</b>	<b>64 18</b>	<b>92</b>
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This 2015er Graacher Himmelreich Riesling, as it is referred to on the consumer label, is a common "orange" project between Ernst Loosen (Mosel / Germany) and Telmo Rodriguez (Rioja / Spain). It is based on fruit from Dr. Loosen holdings in the Abtsberg part of the vineyard, which was skin-macerated for several months before being pressed (using a basket press) and transferred into in 2,000 liter wooden casks which had previously seen some of the finest Rioja by Telmo Rodriguez. The wine, which will be released in 2020, was made without intervention except for a little sulfur (30 mg/l). It offers a superb nose made of mirabelle tart, pear, licorice, yellow plum, and smoky elements. The wine proves beautifully balanced on the still slightly tart and sharp feel of bitter-lemon, mirabelle, herbs, and spices on the nicely focused palate. It leaves a great juicy but also intense sense of minerals, herbs and spices in the long finish. A touch of bitterness still needs to integrate in the after-taste of this beautiful and delicately oxidative wine. 2021-2031

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Ürziger Würzgarten Riesling Trocken Alte Reben GG</b>	<b>47 19</b>	<b>(91-94)</b>
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The 2018er Ürziger Würzgarten Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from parcels of very old un-grafted vines in the prime Urglück, Maxberg and Layenhaus sectors, and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample proves still quite closed and driven by some almond cream and residual scents from its spontaneous fermentation. It is only after extensive airing that it reveals some elegantly floral scents of tangerine, vineyard peach, and spices. The wine is quite refined and delicate on the overall rather smooth and fruit-driven palate. Flavors of juicy yellow peach convey a not fully dry-tasting feel to the otherwise beautifully complex and lingering finish. 2025-2038

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Wehlener Sonnenuhr Riesling Trocken Alte Reben GG</b>	<b>49 19</b>	<b>(91-94)</b>
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The 2018er Wehlener Sonnenuhr Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Gewann Laychen (central part) and Sandpichter (near Zeltingen) sectors, and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers an elegant and quite refined nose of tangerine, candied grapefruit, floral elements, apricot blossom, almond cream, and a hint of smoke. A touch of cream and toffee underlines the fruity side of the wine on the palate. In complement, zesty flavors bring some freshness to the superb finish. This dry Riesling has quite some upside, especially if the fresher side takes over at maturity. 2024-2033+

<b>2018er</b>	<b>Dr. Loosen</b>	<b>Erdener Treppchen Riesling Trocken Alte Reben GG</b>	<b>48 19</b>	<b>(91-93)</b>
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The 2018er Erdener Treppchen Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Onnerts and Herzlay sectors (situated just above and next to the Prälat), and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers a superbly elegant and fruit-driven nose of pear, vineyard peach, and candied grapefruit as well as almond cream and flowers. The wine is delicately smooth and juicy on the comparatively light bodied but complex palate, and leaves a nicely refreshing and spicy feel in the long and quite pure finish. A great touch of minerals in the after-taste rounds off the pleasure of enjoying this dry Riesling. 2023-2033



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Dr. Loosen	Graacher Domprobst Riesling Trocken GG	51 19	(91-93)
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The 2018er Graacher Domprobst Riesling, as it is referred to on the main label (the reference to GG is left for the back label), comes from ungrafted vines in the prime Lilienpfad sector and was fermented with ambient yeasts and aged in oak for almost 12 months. This cask sample offers a superbly reductive and fresh nose of grapefruit zest, grilled pineapple, lime, smoke, and tangerine. The wine is very pure and vibrating on the palate where some ripe and zesty acidity interplays with mineral elements. The finish is smoother yet still juicy and, above all, very persistent. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Madame Flöck Wines

(Winningen – Terrassenmosel)

Madame Flöck is the brainchild of Robert Kane (from the USA) and Derek-Paul Labelle (from Canada), both with a passion for wine, who met in the Barossa Valley in 2016. Robert Kane went on to marry Janina Schmitt (from Weingut Materne & Schmitt) and took the plunge with his old friend when they got the chance to buy a derelict vineyard in the Terrassenmosel, which they bought from a Mrs. Flöck, hence the name of their venture. Their operation is tiny: 0.4 ha planted with old vines in the terraced parts of the Lehmener Ausoniusstein and the Winninger Domgarten (more vineyards have been added in 2019). They produce two wines named after some of their mentors. The vineyards are dry-farmed, without herbicides, and hand tended. The wines are fermented spontaneously and aged without any sulfur added or other additives on their gross lees with regular batonage, and are bottled unfiltered, unfiltered, and with little SO<sub>2</sub> added (the wines have less than 50-60 mg/l of total SO<sub>2</sub>). They are vinified at the facilities of Weingut Materne & Schmitt.

2018er	Madame Flöck	Lehmener Ausoniusstein Riesling Dewy's Drop	10 19	92
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The 2018er Dewy's Drop, as it is referred to on the label (named after Stephen Dew, the winemaker at Kaesler Estate and a mentor who inspired this project), is a bone-dry Riesling made along natural lines from old vines in the steep south-east facing Lehmener Ausoniusstein. The wine was fermented and aged without any sulfur or additive on its gross lees with regular batonage in stainless steel for 10 months before being bottled unfiltered, unfiltered, and with little SO<sub>2</sub> added (30 mg/l). It offers a rather upfront fruity nose as scents of lemongrass, grapefruit zest, earthy spices, and chalky minerals emerge from the glass. The wine is beautifully playful on the fruit-driven palate and leaves an exquisitely feel of orchard fruits, chalky minerals, and fine spices in the long and gorgeously engaging and airy finish. This is a great dry Riesling. 2020-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Materne & Schmitt

(Winningen – Terrassenmosel)

2017er	Materne & Schmitt	Lehmener Riesling Réserve Potion No. 1366	07 19	94
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The 2017er Potion No. 1366, as it is referred to on the central part of the label, is a bone-dry Riesling (with 2 g/l of residual sugar) picked in the Estate's finest parcels (Lay and the Ausoniusstein), which was partially whole-bunch fermented and pressed before being transferred for completing its fermentation and aging in a 600l acacia cask for 20 months (hence the late AP number) before being bottled unfiltered and with minimal added SO<sub>2</sub> (total SO<sub>2</sub> does hardly exceed 30 mg/l). This already hay-colored wine offers a rather complex and delicately oxidative nose made of almond, baked pear, subtle elements of ginger, and creamy smoke. It is superbly balanced on the fully dry palate, and leaves a most fascinating feel of almond, aniseed herbs, baked apple, and smoky elements in the long and beautifully engaging finish. It will particularly appeal to lovers of elegant and refreshing expressions of "natural-styled" wines. This Mosel answer to the great Rheingau wines from Peter-Jakob Kühn proves a massive success! 2022-2032

2018er	Materne & Schmitt	Koberner Riesling	04 19	92
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The 2018er Koberner Riesling is a legally dry wine made from the Estate's holdings in the steep hills of the Koberner Weissenberg and Fahrberg. It offers a rather backward nose made of residual scents from its spontaneous fermentation, starfruit, passion fruit, pear, Provence herbs, and smoky elements. The wine is beautifully mineral and herbal on the nicely smooth yet focused palate, and leaves a not fully dry but very nicely balanced feel in the complex and multi-layered finish. The herbal and delicately fruity after-taste has the intensity and complexity of a high-end dry Riesling. 2021-2033



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Materne & Schmitt	Lehmener Lay Riesling	06 19	92
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The 2018er Lehmener Lay Riesling is a bone-dry wine (with 3 g/l of residual sugar) picked in the finest terraced parts of the vineyard planted with over 40 year-old vines. It offers a rather herbal and mineral nose with little elements of fruits at this stage. Some lemongrass, grapefruit, pear, and licorice drive the flavors on the nicely firm palate. The wine then turns on a smoother yet fresher side in the long finish as one is left with nice flavors of passion fruit, ginger, Provence herbs, licorice, and grapefruit zest in the lingering and focused after-taste. This dry Riesling will need quite a few years to fully reveal its charm. 2023-2033

2018er	Materne & Schmitt	Winninger Hamm Riesling	05 19	92
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The 2018er Winninger Hamm Riesling is a bone-dry wine (with less than 3 g/l of residual sugar) made from over 50 year-old vines in the terraced parts of the vineyard. It offers a rather firm and backward nose made of residual scents from its spontaneous fermentation, ripe notes of fruits (pear, quince, and melon), and licorice, as well as some fresher notes of lemongrass, aniseed herbs, and smoky minerals. The wine proves still herbal and earthy on the fully dry palate but already hints at greatness to come in the long and complex finish. A few years of patience are needed. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Trocken GG	08 19	92+
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The 2018er Abtsberg Riesling GG, as it is referred to on the consumer label, only reveals some backward even if gorgeous notes of smoke, grapefruit and spices at first. With more airing, riper scents of yellow peach, pear and almond cream, as well as hints of cassis join the party. The wine offers ample flavors of spicy and zesty fruits underpinned by some intense herbal elements and red-berried fruits on the slightly powerful palate and leaves a firmly tart feel in the persistent finish. This proves a slightly bigger expression of Abtsberg GG than usual, but one with some upside potential if it manages to harness its powerful side with aging. 2022-2028+

2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Trocken GG	07 19	92
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The 2018er Herrenberg Riesling GG, as it is referred to on the consumer label, 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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Melsheimer

(Reil – Middle Mosel)

NB: The Estate is certified organic along ECOVIN guidelines and certified biodynamic along DEMETER guidelines.

2015er	Melsheimer	Riesling Trocken Lentum	18 18	95
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The 2015er Lentum, as it is referred to on the consumer label, comes to equal part from clean grapes harvested in the Reiler Mully-Hofberg and from partially botrytis-affected grapes in the Reiler Goldlay, and took a staggering three years to complete its fermentation in a mix of traditional Fuder cask and used Barrique down to legally dry levels of residual sugar (7 g/l). This hey-colored wine offers an intense nose made of cassis, passion fruit, white peach, pear, mirabelle and dried herbs, all wrapped into a blanket of wood influence (without new wood elements such as vanilla). The wine is gorgeously playful and beautifully delineated on the palate and leaves a stunning feel of fresh orchard and citrusy fruits, chalky minerals underpinned by a touch of wood influence in the long, smooth yet racy finish. This stunning dry Riesling proves both delicately creamy and yet so superbly focused and fresh. Now-2030 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

<b>2017er</b>	<b>Melsheimer</b>	<b>Reiler Mullay-Hofberg Riesling Trocken Kellerchen</b>	<b>19 18</b>	<b>93</b>
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The 2017er Reiler Mullay-Hofberg Riesling Kellerchen, as it is referred to on the consumer label, comes from grapes harvested in the south-east facing Schäf part of the vineyard (situated next to a small vineyard cellar – Keller – hence the name), and was fermented with ambient yeasts in traditional large casks for 12 months. It offers a stunning nose made of passion fruit, pear, white peach, cassis, mango and coconut. The wine delivers gorgeous flavors of citrusy fruits, whipped cream, minerals and herbs on the playful and nicely focused palate. The finish is deep, multi-layered and driven by fresher and creamier elements. The remarkable thing about this wine is the superb refinement of the structure. It is fresh, elegant and yet delineated. This huge success is among the finest dry Mosel Riesling of the vintage! 2022-2033 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

<b>2017er</b>	<b>Melsheimer</b>	<b>Riesling Trocken Vade Retro</b>	<b>(No AP)</b>	<b>93</b>
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The 2017er Riesling Trocken Vade Retro (a cheeky wordplay on everything lovers of fruity wines should hate from "vin nature") was made from grapes harvested in the Reiler Mullay-Hofberg, and was fermented with ambient yeasts in used Barrique for 12 months following *vin nature* principles, i.e. without added sulfur and bottled unfiltered. It offers a gorgeous nose of baked apple, mirabelle, tart Tatin and whipped cream as well as some classy herbal elements. With airing, fresher elements of mint, chalky minerals and fine spices join the party. The wine is gorgeously playful on the slightly fizzy palate and leaves a stunning feel of pear, almond, chalky minerals, grapefruit elements, and fine spices in the long and zesty finish. This is a stunning "vin nature" with delicately oxidative notes pepped up by fresh spices and zesty elements! Now-2021+ (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

<b>2017er</b>	<b>Melsheimer</b>	<b>Riesling Trocken Orange</b>	<b>(No AP)</b>	<b>92</b>
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The 2017er Riesling Trocken Orange comes from grapes harvested in the Reiler Mullay-Hofberg and was whole-bunch fermented with whole bunches in stainless steel for one month before being pressed. It completed its fermentation and aging without lees' steering and any sulfur added in used Barrique for 12 months. The wine was bottled unfiltered. This offers a stunning nose made of apricot, rhubarb and tangerine tart with a touch of funk (which may not be to everybody's taste but suits the wine perfectly). The feel on the palate is gorgeously playful, suave, zesty and multi-layered, without any harsh tannic structure. The finish is light and zesty. Obviously taste plays a major role here and lovers of fresh Mosel wine should stay well clear of this wine. But Orange wine lovers will have much fun with this Mosel answer (with less alcohol and more zest) to the great wines made by the Friuli masters! Now-2022+ (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## 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 (except for Eiswein, BA and TBA, where the style is unequivocal).*

<b>2017er</b>	<b>Markus Molitor</b>	<b>Bernkasteler Doctor Riesling Auslese *** (White Capsule)</b>	<b>02 18</b>	<b>Auction</b>	<b>98</b>
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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 (Reprint from Mosel Fine Wines Issue 47 – August 2019)

<b>2018er</b>	<b>Markus Molitor</b>	<b>Erdener Prälat Riesling Auslese *** (White Capsule)</b>	<b>06 19</b>	<b>94+</b>
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The 2018er Erdener Prälat Riesling Auslese \*\*\* (White Capsule) comes from very old un-grafted vines and saw some oak during winemaking. It offers a hugely impressive and delicately oak-infused nose made of lemongrass, toffee, apricot, roasted pineapple, butter cream, almond, herbs, and wet slate. The wine proves remarkably complex and driven by smooth and exotic flavors as well as some noticeable oak influence on the fully dry-tasting palate. The finish is however hugely precise, even if on the ripe and reduced side. This hugely impressive Riesling lives from its exotic presence. It could ultimately warrant an even higher rating as it absorbs the wood influence, opens up aromatically and absorbs its touch of mid-palate sweetness as it ages. 2028-2043





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2018er	Markus Molitor	Graacher Domprobst Riesling Auslese *** (White Capsule)	32 19	93
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The 2018er Graacher Domprobst Riesling Auslese \*\*\* (White Capsule) offers a beautifully smoky and finely aromatic nose of yellow peach, smoke, almond, spices, and minty herbs. The wine is superbly balanced on the palate, where some delicate creamy fruits are wrapped into candied and ripe acidity. The wine develops great grip, finesse and energy in the fully dry-tasting and beautifully airy finish. 2023-2038

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Auslese ** (White Capsule)	43 19	93
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The 2018er Zeltinger Sonnenuhr Riesling Auslese \*\* (White Capsule) shows a beautiful nose of smoke and anise, as well as candied grapefruit, tangerine, and fine spices. The wine comes over superbly juicy and creamy on the smooth and delicate palate and leaves an expansive feel of presence in the very long and smoky finish. A kick of freshness from zesty fruits and spices adds pep to the finish of this impressive dry Riesling. 2023-2038

2018er	Markus Molitor	Brauneberger Juffer-Sonnenuhr Riesling Auslese *** (White Capsule)	65 19	92
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Auslese \*\*\* (White Capsule) reveals some beautifully floral and fruity notes of apricot, yellow peach, and tangerine as well as tar, smoke and a hint of camphor on the nose. The wine is superbly balanced on the palate as the slightly opulent and fruity side is wrapped into some zesty fruits and smoke. It leaves an intense feel in the long and fully dry finish. This slightly bold expression of dry Riesling is quite impressive. 2022-2028

2018er	Markus Molitor	Bernkasteler Lay Riesling Auslese ** (White Capsule)	64 19	92
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The 2018er Bernkasteler Lay Riesling Auslese \*\* (White Capsule) offers a gorgeously fresh nose of minty herbs, white peach, almond, spices, and smoky elements. The wine is intense and full of grip on the palate and leaves one with an energetic and precise feel in the long and zesty finish. This is a beautiful dry Riesling in the making. 2023-2033

2018er	Markus Molitor	Ockfener Bockstein Riesling Auslese *** (White Capsule)	91 19	92
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The 2018er Ockfener Bockstein Riesling Auslese \*\*\* (White Capsule) delivers a beautiful nose of freshly cut apple, grapefruit, lime, herbs, mint, and spices. Zesty fruits and a kick of acidity give the wine a rather lean yet focused side on the light-footed and refined palate. The finish is focused, fresh and lively. This dry Riesling may prove already quite enjoyable now, but it will prove even more attractive in a few years, when it has developed presence. 2023-2038

2018er	Markus Molitor	Saarburger Rausch Riesling Auslese ** (White Capsule)	81 19	92
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The 2018er Saarburger Rausch Riesling Auslese \*\* (White Capsule) offers a complex and refreshing nose of minty herbs, spices, white peach, and green apple. The wine combines good grip with zesty notes of citrusy fruits on a superbly refined palate. While not a big Riesling, this wine lives up through its multi-layered complexity and finesse, which will be revealed in 4-5 years, once the touch of tartness emerging in the after-taste will have integrated. 2023-2033

2018er	Markus Molitor	Ürziger Würzgarten Riesling Auslese *** (White Capsule)	98 19	92
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The 2018er Ürziger Würzgarten Riesling Auslese \*\*\* (White Capsule) offers a fruity and aromatic nose of tangerine, candied grapefruit, plum, pineapple, almond cream, and a hint of honeyed pineapple. The wine develops good presence and proves nicely intense on the palate, and leaves a beautiful spicy and delicately salty feel in the long finish. 2023-2033

2018er	Markus Molitor	Wehlener Sonnenuhr Riesling Auslese *** (White Capsule)	52 19	92
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The 2018er Wehlener Sonnenuhr Riesling Auslese \*\*\* (White Capsule) delivers some beautifully floral elements enhanced by tangerine, yellow peach, pear, smoke, and anise on the nose. The fruity side makes for a slightly off-dry rather than fully dry feel on the palate. The finish is superbly smooth and spicy. This impresses currently through its fruitiness but we would opt to wait for quite some years in order to get more of the complexity and less of the fruity side. 2025-2038

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Auslese *** (White Capsule)	40 19	92
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The 2018er Zeltinger Sonnenuhr Riesling Auslese \*\*\* (White Capsule) offers a quite rich and aromatic nose of dried spices, herbs, pear, mint, and smoke, as well as a hint of camphor. The wine is delicately smooth and creamy on the not fully dry-tasting palate, and leaves a creamy feel in the long and delicately juicy finish. 2023-2033





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

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2018er	Markus Molitor	Bernkasteler Lay Riesling Spätlese (White Capsule)	50 19	91+
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The 2018er Bernkasteler Lay Riesling Spätlese (White Capsule) offers a cool and refreshing nose of herbs, smoke, mint, and minerals, with a hint of almond in the background. Almond cream and juicy vineyard peach make for a smooth and charming side on the superbly playful and delicate palate. The finish is long and intensely smoky. There is quite some upside here if the wine manages to absorb its smoothness without losing any of its freshness. 2023-2033

2018er	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (White Capsule)	19 19	91+
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The 2018er Zeltinger Sonnenuhr Riesling Spätlese (White Capsule) needs quite some time to reveal its comparatively refined and delicate nose of anise, herbs, pear, and smoke. The wine proves superbly dynamic and zesty on the medium-bodied palate leaves one with a refreshing and zesty feel in the long finish. The after-taste is all about spices wrapped into a touch of tartness. This will need a couple of years to fully show its complexity and finesse. It could then easily exceed our high expectations. 2024-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Martin Müllen

(Traben-Trarbach – Middle Mosel)

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese Trocken	32 19	94
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The 2018er Trarbacher Hühnerberg Riesling Spätlese Trocken proves already golden-colored and offers a rather reduced nose still slightly under the impact of sulfur (the wine was bottled recently). After some air, this gives way to pear, grapefruit, mango, starfruit, ginger, and smoke. The wine is beautifully salty and animating on the suave and multi-layered palate, and leaves a not fully bone dry feel in the long and animating finish. This is a superb dry Riesling in the making! 2023-2033

2018er	Martin Müllen	Kröver Paradies Riesling Spätlese Trocken **	06 19	93
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The 2018er Kröver Paradies Riesling Spätlese Trocken \*\* comes from the prime, west-facing and hugely steep part of the vineyard called Kähl. It offers a nice nose of made of grapefruit, mirabelle, licorice, pear, and smoke. The wine delivers a gorgeous feel of juicy orchard fruits with plum, fresh pear, grapefruit, and fine spices on the not fully dry-tasting palate. The wine proves nicely long and suave in the gorgeous finish. It is still somewhat reduced in the otherwise suave and elegant after-taste. It will only fully blossom in 5 years or more. 2023-2033

2018er	Martin Müllen	Kröver Paradies Riesling Spätlese Trocken ***	07 19	92
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The 2018er Kröver Paradies Riesling Spätlese Trocken \*\*\* comes from an iron-rich sector in the prime, west-facing and hugely steep part of the vineyard called Kähl. It offers a rather ample nose made of poached pear, plum, fig, brown sugar, creamy elements, and smoke and slate. The wine proves rather ample yet also nicely structured on the palate, and leaves a superb feel of grapefruit, earthy spices, and spices in the long and intense finish. While flirting with 13% of alcohol, this wine remains remarkably elegant in the finish. 2023-2033

2018er	Martin Müllen	Riesling Trocken Revival	26 19	92
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The 2018er Riesling Trocken Revival comes from the prime, west-facing and hugely steep part of the vineyard called Kähl (90%) and Kirchlay (10%), and was fermented in traditional Fuder casks for 9 months before being bottled. It offers a nice refreshing nose made of grapefruit, mirabelle, kumquat, and fine herbal elements. The wine offers a nice playful feel of zesty fruits on the palate. The finish is animating, racy, and fresh. This is a gorgeous, not-fully dry-tasting Riesling. 2023-2033

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Kabinett Trocken *	25 19	92
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The 2018er Trarbacher Hühnerberg Riesling Kabinett Trocken \* still proves on the backward side of things and does not offer much beyond some faint scents of smoke and almond from reduction at first. Then, gradually, some remarkably fresh scents of grapefruit, mango, white flowers, and fine spices join the party and add complexity. The wine is nicely long and playful in the remarkably racy finish. This beautiful dry Riesling reminds us more of 2015 than 2018, and is a huge success. 2023-2038



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Martin Müllen	Trarbacher Hühnerberg Riesling Spätlese Trocken *	33 19	91+
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The 2018er Trarbacher Hühnerberg Riesling Spätlese Trocken \* was fermented and aged for 10 months without any sulfur added during the process before being bottled conventionally. It offers a ripe and ample but hugely complex nose made of pear, mirabelle, quince, yellow plum, licorice, ginger, and smoke. The wine is ripe and offers camphor and pear on the hugely smooth and soft palate. The finish is suave and ample. This is made for lovers of baroque-styled dry Riesling. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut von Othegraven

(Kanzem – Saar)

2018er	von Othegraven	Ockfener Bockstein Riesling Trocken GG	18 19	93+
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The 2018er Bockstein GG, as it is referred to on the consumer label, is still hugely reductive and essentially driven at this stage by residual scents from its spontaneous fermentation at first. It is only after extensive airing that these give way to some superb herbal notes, gooseberry, cassis, intense smoke and spices, as well as a hint of camphor. The wine is tight and beautifully spicy at first on the palate, before it develops a smoother and fruitier side as flavors of almond cream, yellow peach and grapefruit emerge. It leaves one with a slightly herbal yet refreshing feel in the hugely long and bone-dry finish. The tartness in the after-taste and the huge level of reduction on the nose will require quite some aging to integrate into the wine. This hugely impressive dry Saar Riesling could then easily exceed our high expectations. 2025-2038

2018er	von Othegraven	Kanzemer Altenberg Riesling Trocken GG	19 19	92+
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The 2018er Altenberg GG, as it is referred to on the consumer label, offers a beautifully undercooled nose of grass, minty herbs, gooseberry, cassis and vineyard peach, all wrapped into some smoky residual scents from its spontaneous fermentation. The wine develops quite some presence and intensity on the racy and citrusy palate, and leaves a sharp and bone-dry tasting feel in the very long finish. Some tartness emerges in the after-taste and still needs to integrate. This sharp and racy expression of dry Riesling will need a couple of years to find its inner balance. It could then well exceed our expectations. 2025-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut S.A. Prüm

(Wehlen – Middle Mosel)

2018er	S.A. Prüm	Bernkasteler Lay Riesling Trocken GG	26 19	91+
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The 2018er Bernkasteler Lay Riesling Trocken GG comes from an old un-grafted parcel in the original part of the vineyard, and was fermented and aged in traditional Fuder cask for 10 months before being bottled. It delivers a superbly herbal and smoky feel of white mint, laurel, yellow peach, pear and a hint of camphor. The wine proves smoky, rather linear and mineral on the palate. The herbal and spicy side comes through in the very long, focused and zesty finish. There is some tartness and a touch of power in the after-taste which still needs to integrate. This impressive dry Riesling will need quite some time to find its balance but could ultimately prove even better than anticipated. 2024-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weinbau Julien Renard

(Winningen – Terrassenmosel)

Julien Renard is the offspring of a French-German couple and grew up in beer country, in northern Germany. After 10 years in theatrical arts, this passionate wine lover decided to give his career a change, and made his winemaking apprenticeship at Weingut Heymann-Löwenstein. He worked shortly with Matthias Knebel (Weingut Knebel), before taking up a position at Matthias' uncle Estate, Weingut Fred Knebel, also in Winnigen. Besides his day job, he took on 0.7 ha of vineyards and rented garages and cellars to make his own wines, following as close as possibly organic principles and "natural" lines in the cellar (i.e. without any intervention except for a little sulfur added at bottling). 2018 is his debut vintage.

2018er	Julien Renard	Riesling Trocken	(No AP)	92
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The 2018er Riesling Trocken with Lot Number 18mth comes from two steep part of the Winniger Domgarten, and was crafted along "natural wine" lines, i.e. fermented and aged without any intervention, in a mix of stainless steel and wooden casks for 10 months before being bottled unfiltered with minimal sulfur added (total SO<sub>2</sub> is less than 15 mg/l). It offers a gorgeous nose made of herbs, anise, a hint of volatile acidity which blows off rather rapidly, baked apple, floral elements, and fine spices. The wine is nicely lively and driven by beautiful flavors of a niseed herbs, ginger, grapefruit, pear, almond, and delicately earthy spices. It leaves a refreshing and nicely tart feel in the otherwise nicely complex finish. The after-taste is hugely long and multi-layered. This great dry Riesling combines immediate drinking fun with depth and layered complexity. What a debut effort by this new grower! Now-2023+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Schloss Saarstein

(Serrig – Saar)

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+ (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Willi Schaefer

(Graach – Middle Mosel)

2018er	Willi Schaefer	Graacher Himmelreich Riesling Trocken GG	12 19	94
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The 2018er Himmelreich GG, as it is written on the main part of the label, comes from fruit picked in the Himmelreich and Stablay parts of the vineyard, and was fermented spontaneously and aged on its gross lees in traditional Fuder cask until June 2019. It offers a stunningly complex nose made of lemongrass, mirabelle, grapefruit, herbs, wet stone, and delicately earthy spices. The wine proves stunningly playful and balanced on the light-footed but intense palate. It leaves a superbly engaging feel of fresh fruits, minerals, and herbs pepped up a most delicate touch of tickly acidity in the long and suave finish. The after-taste is all about airiness as more fruits, minerals, and refreshing elements add depth to the experience. This is a stunning expression of airy dry Mosel Riesling. What a huge success! 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

2018er	Selbach-Oster	Zeltinger Schlossberg Riesling Bömer	19 19	92
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The 2018er Bömer, as it is referred to on the main label, is a legally dry Riesling made from fruit which was block-harvested in the similarly named Lieu-Dit situated in the steepest and best exposed part of the Schlossberg (the reference to Zeltinger Schlossberg is only mentioned on the back label). It offers a beautiful nose made of quince, melon, peach, lemongrass, earthy elements, aniseed herbs, and smoke. The wine is powerful and assertive (without being overpowering) on the palate and leaves a nice feel of minerals, herbs, and spices in the long finish. This is a gorgeous dry Riesling in the making. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Später-Veit

(Piesport – Middle Mosel)

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 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Wein-Erbhof Stein

*(Bullay – Terrassenmosel)*

<b>2017er</b>	<b>Stein</b>	<b>Riesling Trocken *** U1</b>	<b>(No AP)</b>	<b>92</b>
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The 2017er Riesling Trocken \*\*\*, as it is referred to on the consumer label (the reference to U1 is left for the back label), with lot number 03 19 is a wine made along "natural" lines from fruit harvested in the Alfer Hölle. It was fermented and aged in traditional Fuder cask for 18 months without intervention before being bottled unfiltered and without any sulfur added. It offers a stunningly complex nose made of baked apple, ginger, lemongrass, herbs, and fine spices. The wine proves both fruity and mineral on the alluring and mouth-watering palate and leaves a gorgeous feel of almond, herbs, and smoke in the long finish. This wine made along "natural" principles is a huge success. Now-2023

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Günther Steinmetz

*(Brauneberg – Middle Mosel)*

<b>2018er</b>	<b>Günther Steinmetz</b>	<b>Piesporter Treppchen Riesling von den Terrassen</b>	<b>48 19</b>	<b>92</b>
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The 2018er Piesporter Treppchen Riesling von den Terrassen is a bone-dry Riesling (with less than 2 g/l of residual sugar) made from grapes harvested at a full 98° Oechsle from 90 year-old vines in the steep-hill "vor dem Berg" sector of the vineyard situated just next to the Wintricher hill. It proves still quite austere at this early stage and only offers some faint scents of ginger, dried herbs, a hint of grapefruit zest, spices, and smoky elements on the nose. The wine is still remarkably tart and full of grip on the bone-dry tasting palate, and leaves a superb feel of herbs in the long and firmly tart finish. This impressive dry Riesling only needs a few years of bottle aging to develop aromatically and shine. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

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

*(Bernkastel-Kues – Middle Mosel)*

<b>2017er</b>	<b>Wwe Dr. H. Thanisch – Erben Müller-Burggraef</b>	<b>Berncasteler Doctor Riesling Trocken GG</b>	<b>06 19</b>	<b>91+</b>
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The 2017er Berncasteler Doctor Riesling Trocken GG was fermented and aged in 3-year-old barrique for 15 months before being bottled on February 14, 2019 (hence the late AP number). The oak still marks the wine on the nose and wraps ripe scents of fruits and spices. It is quite broad and big on the palate but leaves a superbly long and complex feel in the finish. There is quite some upside here, especially as the wine integrates the flavors with age, but this is a dry Riesling made for lovers of bigger expressions of the style. 2022-2037 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Wwe Dr. H. Thanisch – Erben Thanisch

*(Bernkastel-Kues – Middle Mosel)*

<b>2018er</b>	<b>Wwe Dr. H. Thanisch-Erben Thanisch</b>	<b>Berncasteler Doctor Riesling Trocken GG</b>	<b>12 19</b>	<b>92</b>
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The 2018er Berncasteler Doctor Riesling Trocken GG is a legally dry wine (with 6 g/l of residual sugar). It delivers a beautifully restrained and refined nose of almond cream, smoke, aniseed herbs, pineapple, and spices. The wine really gains from airing. It starts on the delicate and light side on the palate before creamier flavors kick in and lead to an intense and focused finish. At no moment does one feel undue weight, despite the density of the experience. The after-taste is all about minerals, spices and zesty fruits. 2024-2033+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Ökoweingut Rita & Rudolf Trossen

(Kinheim – Middle Mosel)

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

<b>2017er</b>	<b>Rita &amp; Rudolf Trossen</b>	<b>Riesling Trocken Schiefergold Purus</b>	<b>(No AP)</b>	<b>92+</b>
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The 2017er Riesling Trocken Schiefergold Purus is a legally dry wine (with only a few g/l of residual sugar) made from a prime parcel still planted with very old un-grafted vines situated in the front and fully south-facing part of the Kinheimer Hubertuslay. The wine was fermented and bottled without any sulfur added. It offers a gorgeous nose of fresh almond, pear, baked apple, and spices, all wrapped into a hint of volatile acidity at this early stage. The wine is full of grip and spicy flavors of quince, almond wrapped into a delicate set of citrusy fruits on the palate and leaves a gorgeous feel of fresh herbs and spices in the long and hugely persistent finish. This remarkable wine could even exceed our high expectations as the volatile elements blend into the wine in a few years. 2021-2024+ (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

<b>2017er</b>	<b>Rita &amp; Rudolf Trossen</b>	<b>Riesling Trocken Lay Purus</b>	<b>(No AP)</b>	<b>92</b>
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The 2017er Riesling Trocken Lay Purus comes from 35 year-old vines in the Kinheimer Hubertuslay. It was fermented and bottled without any sulfur added. It offers a gorgeous nose of gooseberry, mirabelle, greengage, spices and herbs. The wine is superbly playful and elegant on the palate and leaves a beautiful feel of fresh herbs and spices in the long finish. A kick of acidity brings focus and length to this remarkably engaging wine. This truly remarkable "Vin Nature" will remain highly enjoyable for many more years. Now-2022+ (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

<b>2017er</b>	<b>Rita &amp; Rudolf Trossen</b>	<b>Riesling Trocken Madonna Purus</b>	<b>(No AP)</b>	<b>92</b>
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The 2017er Riesling Trocken Madonna Purus is a legally dry wine (with only a few g/l of residual sugar) made from a prime parcel in the front and fully south-facing part of the Kinheimer Hubertuslay. The wine was fermented and bottled without any sulfur added. It offers a gorgeous nose of mirabelle, greengage, tea, spices and herbs. These give way to a superb feel of fresh herbs, almond cream and herbs on the palate and in the remarkably persistent and nicely dry finish. What a beautiful "Vin Nature" wine! Now-2022+ (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Van Volxem

(Wiltingen – Saar)

<b>2018er</b>	<b>Van Volxem</b>	<b>Ockfener Bockstein Riesling GG</b>	<b>35 19</b>	<b>93</b>
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The 2018er Bockstein Riesling GG, as it is referred to on the main part of the label, is a legally dry wine which comes from the Herrenberg and the central parts of the vineyard. It delivers a beautiful fresh and pure nose of grapefruit, lime, spices and herbs. After some airing, richer scents of almond cream and mirabelle join the party. The wine delivers great complexity yet remains superbly refined and light-footed on the palate. It is only towards the finish that it reveals its full depth and intensity. The after-taste is all about smoke, spices and herbs. This is a great, refined yet intense expression of dry Riesling in the making. 2023-2033

<b>2018er</b>	<b>Van Volxem</b>	<b>Wiltinger Gottesfuss Riesling Alte Reben GG</b>	<b>20 19</b>	<b>93</b>
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The 2018er Gottesfuss Alte Reben GG, as it is referred to on the main part of the label, is a legally dry wine made from over 120 year-old, un-grafted vines. It offers a superbly primary nose still marked by some residual scents from its spontaneous fermentation but which also already reveals some gorgeous scents of vineyard peach, orange blossom, apricot, and smoke. The wine is delicately smooth and spicy on the palate, while the finish has great cut and depth. Some saline elements lift up the flavors in the hugely persistent, zesty, and pure after-taste. This gorgeous dry Riesling will age gracefully. 2024-2038





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Van Volxem</b>	<b>Kanzemer Altenberg Riesling Alte Reben GG</b>	<b>19 19</b>	<b>92+</b>
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The 2018er Altenberg Alte Reben GG, as it is referred to on the main part of the label, is a legally dry wine made from over 50 year-old vines in the historic part of the Altenberg hill. It offers a rather opulent nose of almond cream, herbs, camphor, smoke, grapefruit, and spices. The wine is superbly dynamic and herbal on the palate, and leaves a quite baroque and imposing side in the very long finish. Yet there is great finesse here as zesty and mineral elements come through in the after-taste. This makes us believe that this gorgeous dry Riesling could really gain from cellaring. 2023-2033+

<b>2018er</b>	<b>Van Volxem</b>	<b>Scharzhofberger Riesling GG</b>	<b>16 19</b>	<b>92</b>
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The 2018er Scharzhofberger Riesling GG is a legally dry wine made from up to 50 year-old vines situated in the upper part of the vineyard. It offers a superbly refreshing and deep nose made of grapefruit, lime, spices, pear, and tangerine. The wine is nicely balanced on the palate, where juicy fruits are well wrapped into zesty acidity. The finish is slightly tart at this early stage but highly promising as there is great sense of freshness running through the wine. The after-taste is fully dry but also slightly on the powerful side. 2023-2033

<b>2018er</b>	<b>Van Volxem</b>	<b>Scharzhofberger Pergentsknopp Riesling GG</b>	<b>21 19</b>	<b>91+</b>
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The 2018er Scharzhofberger P, as it is referred to on the main part of the label (the reference to Pergentsknopp is left for the side part of the label), is a legally dry wine made from the similarly-named, fully south-facing sector situated high up the Scharzhofberger hill. It offers a rather ripe even if aromatic nose made of apricot, yellow peach, a hint of mango, herbs, and camphor. The wine is hugely smooth and juicy on the palate, and leaves a delicately soft feel driven by yellow fruits as well as a touch of alcoholic heat in the finish (and this despite a low 12%). This dry Riesling has quite some immediate appealing charm and plays on a rather easy-going and not fully bone-dry style at this stage. There is however some superb complexity lurking in the background, which could ultimately make us rate this wine higher at maturity. 2022-2028+

<b>2018er</b>	<b>Van Volxem</b>	<b>Wiltinger Volz Riesling GG</b>	<b>17 19</b>	<b>91+</b>
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The 2018er Volz Riesling GG, as it is referred to on the main part of the label, is a legally dry wine picked on 60 year-old vines in this prime sector (classified "dark red" on old Prussian maps) of the Wiltinger Braunfels vineyard. It offers a beautiful fresh nose of grapefruit, citrus, yellow peach, pineapple, pear and smoke as well as a hint of camphor and tar, after some airing. The wine proves rather slightly off-dry rather than fully bone-dry on the palate and leaves a creamy and soft feel right into the smooth and long finish. This dry Riesling has quite some immediate appeal but should gain in presence and complexity with age. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

<b>2017er</b>	<b>Vollenweider</b>	<b>Schimbock</b>	<b>14 19</b>	<b>95</b>
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The 2017er Schimbock is a legally dry wine (with 5 g/l of residual sugar) made from Riesling grapes harvested in a similarly-named sector of the Traber Würzgarten situated in the continuation of the Wolfer Goldgrube. It did go through an extensive (3.5 days) pre-fermentation cold soak and was fermented and aged for 12 months and will only be commercially released in autumn 2019. It offers a gorgeous nose made of pear, grapefruit zest and fine spices. The wine is beautifully airy and elegant on the palate thanks to a low 12% alcohol and leaves an amazingly spicy feel in the long and lingering finish. This is a truly amazing wine which combines ripe spiciness with freshness and finesse. 2022-2037

<b>2017er</b>	<b>Vollenweider</b>	<b>Wolfer Goldgrube Riesling Aurum</b>	<b>10 18</b>	<b>94</b>
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The 2017er Wolfer Goldgrube Riesling Aurum is a legally dry wine (with 7 g/l of residual sugar) made from a selection of the golden berries picked in the oldest parcel of un-grafted vines in the vineyard. It was left on its fine lees for 12 months and will be released commercially in autumn 2019. It offers an attractive nose made of quince, greengage, aniseed herbs, creamy elements and refined spices. The wine is rather full-bodied but remains hugely playful and tactile on the fruity and mineral palate, and leaves a long feel of herbs and fine spices. Despite the intensity, the wine remains incredibly airy and elegant. 2024-2037

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## Weingut Dr. Wagner (Saarburg – Saar)

2018er	Dr. Wagner	Saarburger Riesling Laurentius	09 19	92
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The 2018er Saarburger Laurentius comes from 120 year-old un-grafted vines in the prime and under-rated Laurentiusberg vineyard which the Estate took over in sole ownership recently, and was fermented down to legally dry levels of residual sugar (8 g/l). It offers a still rather reduced nose marked by residual scents from the spontaneous fermentation. The wine shows gorgeous flavors of mirabelle, grapefruit, white peach, white flowers and dried herbs on the nicely creamy yet also zesty palate, and leaves a beautifully tart feel of herbs in the long, dry-tasting and quite complex finish. The combination of herbal, fruity and zesty elements is quite fascinating! This is a great dry Riesling in the making. 2022-2033 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

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

2018er	Nik Weis – St. Urbans-Hof	Mehringer Layet Riesling GG	34 19	92
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The 2018er Layet GG, as it is referred to in the central part of the consumer label, is a legally dry wine from the similarly named and privileged class I Lieu-Dit in the Mehninger Blattenberg. It delivers a superbly refined and delicately aromatic nose of candied grapefruit, almond cream, yellow peach, fresh grapefruit, dried flowers and a hint of smoke and dried spices. The wine starts off on the fruity side but quickly gains in focus and tension as quite some zesty fruits join the party. The finish is very long, but also quite powerful, herbal and loaded with hot spices. Only the light touch of power in the finish makes us opt to be rather conservative in the rating and drinking window of this truly impressive dry Riesling. 2022-2028+

2018er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Z Riesling GG	33 19	92
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The 2018er Bockstein Z GG, as it is referred to in the central part of the consumer label, is a legally dry wine made from fruit harvested in the privileged Zickelgarten sector situated towards the backend of the hill (hence the Z). It offers a beautifully expressive and aromatic nose of tangerine, candied grapefruit, candy floss, minty herbs, camphor and smoke. The wine is initially rather smooth and driven by fruity flavors, but it then becomes more focused and intense in the long and slightly powerful finish. This impressive dry Riesling will particularly appeal to lovers of bigger expression of the genre. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Weiser-Künstler (Traben-Trarbach – Middle Mosel)

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

2018er	Weiser-Künstler	Trarbacher Gaispfad Riesling Trocken	07 19	93
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The 2018er Gaispfad, as it is referred to on the consumer label, is a bone-dry Riesling (with 4 g/l of residual sugar) which comes from 65 year-old un-grafted vines and was fermented with ambient yeasts in used tonneau for 10 months. It offers a gorgeous nose made of baked apple, pear, ginger, dried herbs and fine spices. The wine proves nicely juicy and playful on the palate, where it unfolds some beautiful notes of chalky minerals, fine spices and pear. The wine proves gorgeously structured in the finish and leaves an airy feel of aniseed herbs in the long and refined after-taste. 2023-2033



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Weiser-Künstler</b>	<b>Enkircher Ellergrub Riesling Trocken GE</b>	<b>06 19</b>	<b>92</b>
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The 2018er Ellergrub, as it is referred to on the consumer label, is a bone-dry Riesling (with 4 g/l of residual sugar) which comes from 100 year-old un-grafted vines and was fermented with ambient yeasts in used tonneau for 10 months. It offers a delicately ample nose made of candied lemon, ginger, starfruit, aniseed herbs and fine smoky elements. The wine proves still rather tart and almost bitter on the palate but shows already some stunning complexity in the suave and long finish. Only the touch of power and heat which gradually comes through in the otherwise complex after-taste has kept us from rating this higher. 2023-2028

<b>2018er</b>	<b>Weiser-Künstler</b>	<b>Enkircher Steffensberg Riesling Trocken</b>	<b>08 19</b>	<b>92</b>
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This 2018er Steffensberg, as it referred to on the consumer label, has the telltale nose of peach, pear and tangerine. It saw some pre-fermentation cold soak (14 hours) and this comes through on the palate, where it still proves full of grip and structure. The wine is beautifully elegant and long, and leaves a gorgeously spicy feel in the finish. This needs a couple of years to fully integrate and will only start to shine after that. 2023-2038 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

<b>2018er</b>	<b>Weiser-Künstler</b>	<b>Trarbacher Riesling Trocken</b>	<b>10 19</b>	<b>92</b>
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The 2018er Trarbacher Riesling, as it is referred to on the commercial label, comes from the Schlossberg and Kräuterhaus. This offers a great nose of dried herbs, pear, citrusy fruits and a hint of residual scents from spontaneous fermentation. The wine is nicely playful and gorgeously smooth yet deep on the palate. Superb scents of spices and herbs emerge in the finish and give the wine a stunning multi-layered feel. This is a superb wine which combines presence and finesse. 2021-2033 (Reprint from Mosel Fine Wines Issue No 46 – June 2019)

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut zur Römerkeller – Timo Dienhart

*(Maring-Noviant – Middle Mosel)*

*NB: The Estate is certified organic along ECOVIN guidelines.*

<b>2014er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Trocken Selection Natural Steinzeug (No AP)</b>	<b>08 19</b>	<b>94</b>
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The 2014er Maringer Honigberg Riesling Trocken Selection Natural Steinzeug with Lot Number S0 14 was made along "natural" lines as it was (25% whole bunch) fermented in stoneware and was aged in stainless steel without intervention for 15 months before being bottled unfiltered without any SO2 added. The wine offers a stunning nose made of mirabelle tart, a hint of Christmas spices, fine almond, and smoky elements. It is remarkably complex and fresh on the palate, where delicately creamy flavors of pear, grapefruit zest, cardamom, and fine herbal elements are wrapped into a beautiful kick of acidity. The finish is smooth, racy, detailed, and precise: Everything is here from what one expects from a great dry Riesling, which will also appeal to lovers of more classically defined Mosel Riesling. What a stunning success! Now-2024

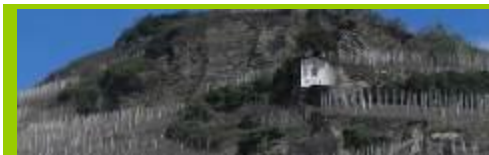
<b>2015er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Selection Steinzeug</b>	<b>21 16</b>	<b>92</b>
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The 2015er Maringer Honigberg Riesling Selection Steinzeug is a legally dry wine (with 6 g/l of residual sugar), which was made along "natural" lines as it was (25% whole bunch) fermented in stoneware and was aged in stainless steel without intervention for 15 months before being bottled with some SO2. It offers a beautifully precise and complex nose made of orange peel, pear, starfruit, herbs, and fine spices. The wine is packed with fruity flavors and tart minerals on the delicately smooth rather than bone-dry palate, and leaves a long and complex feel of fruits, almond, spices, and herbs in the long and juicy finish. This gorgeous dry Riesling will offer much pleasure for the years to come. Now-2030

<b>2016er</b>	<b>zur Römerkeller</b>	<b>Maringer Honigberg Riesling Trocken Selection Natural Steinzeug (No AP)</b>	<b>08 19</b>	<b>92</b>
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The 2016er Maringer Honigberg Riesling Trocken Selection Natural Steinzeug with Lot Number S0 16 was made along "natural" lines as it was (25% whole bunch) fermented in stoneware and was aged in stainless steel without intervention for 15 months before being bottled unfiltered without any SO2 added. It proves still quite reduced and backward as only faint notes of earth, quince, mango, apple tart and herbs emerge from the glass. It is only on the palate that the wine shows its underlying juicy and fresh side. Grapefruit zest, green herbs, and ripe pear lead to a still rather tart feel in the finish. This is a beautiful dry Riesling in the making! 2021-2026

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2019 Annual Auctions – Mosel Look-Back

The 2019 Mosel Auctions proved yet another tale of record prices, especially for the offerings by the most sought-after growers, next to some remarkable bargains from fine producers. We provide a full account here below.

*NB: All prices indicated in the articles here below refer to "hammer prices" per 75cl bottle. One needs to add the broker fees for the accredited commissioners, sales tax, shipping costs and possible import duties to these prices in order to come to the full retail cost.*

### The 2019 VDP Auction – In High Demand

The 2019 VDP Trier Auction was held on September 20, 2019 (in addition, one Mosel wine offered by Weingut Keller, a member of the VDP Rheinhessen, was sold via the VDP Bad Kreuznach Auction held on September 22, 2019). The Auction essentially saw the sale of top-end wines from the 2018 vintage as well as a few older rarities. Overall, prices remained at a high level, a tribute to the overall quality of the 2018 vintage in the sweet and noble-sweet categories.



The Kabinett offerings proved high in demand, and the prices achieved were slightly higher than in recent vintages. The ones by Peter Lauer, von Othegraven and, above all Clemens Busch and Karthäuserhof represented possibly the finest values of the Auction. These superb wines were respectively sold for a remarkably reasonable €32, €27, €25, and €19. The Juffer-Sonnenuhr Kabinett from Fritz Haag, the new Domprobst Kabinett from Schloss Lieser, and the Abtsberg Kabinett from Maximin Grünhaus all sold for approx. €40, which seems to have become their reference points in the last few years. The Kabinett by Egon Müller sold for €200, as it did last year.

However, the most astonishing result was the first release Schubertslay Kabinett Alte Reben by Keller. At the VDP Auction in Bad Kreuznach, this admittedly remarkable wine, one of the finest young Kabinett we have ever tasted, sold for a staggering €550 per bottle ... and a stratospheric €4,550 for one magnum of the same wine.

The sweet wines proved roughly to sell at the same price as in 2017, with a few major exceptions. The Domprobst Auslese by Willi Schaefer smashed all records for this wine, being hammered off at €305. Also the Scharzhofberger Auslese GK by Egon Müller went for an astronomical €1,950, i.e. 40% more than the hammer price of last year's version, which we rated as a perfect wine, and almost double the price of the spectacular 2016 version! Also the superb Sonnenuhr Auslese lange GK by Joh. Jos. Prüm proved more expensive than ever, at €790, which is even more than twice the price of the 2016er Graacher Himmelreich Auslese lange GK.





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

For the first time, the VDP Mosel also auctioned off some GG (i.e. dry Riesling) bottlings. Most of the wines on offer were magnum bottles of GG wines sold via regular channels in 75 cl. The prices achieved far exceeded those one would expect from "twice the price of the regular bottle." This clearly reflected the rarity of these wines. In particular, the magnums of the 2018er Schloss Lieser Doctor GG went for a staggering €700, reflecting the fact that quantities produced are minimal and that the regular sized bottles are only sold in a mixed case (including 6 bottles) of the Estate's GGs.

Finally, the 1959er Bernkasteler Doctor TBA Vintage collection, one of only four still owned by the Estate, sold for a remarkable €3,100.

## ***The 2019 Bernkasteler Ring Auction – A Tale of Records and Fair Prices***

The Auction of the Bernkasteler Ring took place on September 21, 2019. At this year's edition, a sizeable amount of wines were from the latest vintage (i.e. 2018) but also a few mature wines came under the hammer. Prices varied wildly between bargains and world records. While maybe no longer the treasure drive for bargains that it used to be, the 2019 edition of the Bernkasteler Ring Auction still gave the opportunity to snatch a few very fine wines at more than reasonable prices.



The dry and off-dry wines on offer sold at roughly their usual levels, though this section of the Auction was dominated by a new record price for a newly-released dry Riesling: The 2017er Bernkasteler Doktor Auslese \*\*\* (White Capsule) by Markus Molitor sold for a staggering €1,100, whereas the 2016 version went for 1,000€ last year. Also the other wines sold by Markus Molitor were not cheap but fully in line with the prices seen at the Auctions organized by the VDP.

The bargain of this year's Auction proved to be the few bottles of 1998er Wehlener Sonnenuhr Spätlese \* released by Kerpen. This beautifully mature and ready-to-drink wine went for a remarkably fair €25. One does not get often the opportunity to buy perfectly stored bottles from the 1990s at still quite reasonable prices. Such bottles remains one of the great attraction of the Bernkasteler Ring Auction.

Other comparatively reasonably priced wines included the Kaseler Nies'chen Auslese from von Beulwitz and the Zeltinger Sonnenuhr Auslese \*\*\* Alte Reben, which were hammered off at an unusually low respectively €27 and €32. The other sweet wines more or less sold at the prices of the previous vintages. The Trittenheimer Apotheke Spätlese GK from Clüsserath-Eifel proved, once again, comparatively expensive at €60.

The Eiswein and TBAs did not offer much headroom for a bargain. However, the 2010er Graacher Domprobst TBA, sold at €220 per half, still proved fairly priced given its extraordinary quality and the high prices top-end TBAs command nowadays.



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Tasting Notes Update

We add here tasting notes for auction wines, which we have not yet tasted or which were still cask samples at the moment of tasting for our Auction Guide (see Mosel Fine Wines Issue No 47 – August 2019).

### Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2018er	Dr. Loosen	Erdener Prälat Riesling Auslese lange GK	30 19	Auction	96
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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. It offers a rather baroque nose made of gooseberry, pineapple, raisin, fig, licorice, roasted pineapple, herbs, and fine spices. The wine is loaded with gorgeously exotic fruits, almond cream and fine spices on the multi-layered palate, and leaves a suave and smooth yet juicy feel in the richly honeyed and sweet finish. This little TBA will require quite some time to find its inner balance. 2038-2088

2018er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese GK	29 19	Auction	93
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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. It is still somewhat reduced at this stage and only gradually reveals some attractive scents of cassis, ginger, apricot blossom, whipped cream, spices, pear, minty herbs, and litchi. The wine develops the full-on presence of an Auslese GK on the creamy and apricot-infused palate. It leaves a big feel of ripe orchard fruits, apricot blossom, and herbal elements in the suave, rich and smooth 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

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

### Weingut Keller

(Flörsheim-Dalsheim – Rheinhessen)

2018er	Keller	Piesporter Schubertslay Riesling Kabinett Alte Reben	40 19	Auction	96+
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The 2018er Schubertslay Kabinett Alte Reben, as it is referred to on the consumer label, 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). After an initial phase of smoky and reductive elements, this wine opens up to offer a multi-layered and impressively captivating nose of fresh minty herbs, grapefruit, lime, orange blossom and spices. Some delicate white fruits are wrapped into pure, zesty and animating flavors on the palate. The wine leaves one with a thrilling sense of airy finesse in the off-dry tasting finish. Far from being big, this stunning Kabinett remains true to its Prädikat. It is easily one of the finest young Kabinett we have ever tasted. And the upside is huge, as the wine fleshes out and develops more multi-layered depth. 2028-2048

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

### Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

2013er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Trockenbeerenauslese lange GK	21 19	Auction	98+
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The 2013er Graacher Himmelreich Riesling Trockenbeerenauslese lange GK come from fruit harvested at over 200° Oechsle, and was fermented and kept in tank until bottling in 2019 (hence the late AP number). The wine is still slightly under the spell of the sulfur but this blows away rather quickly to reveal a stunningly under-cooled and subtle nose of raisin, dried apricot, roasted pineapple, minty herbs, greengage, honeyed elements, almond cream, tea and fine spices. The wine lives from a superb sweet-zesty tension on the creamy but lively palate, and leaves an incredibly refreshing feel of minty elements and gooseberry in the long and beautifully focused and precise finish. While being made from highly botrytized fruit and great raisin driven liqueur, the wine remains seemingly light-footed and playful, and could even initially come out as a light and simple, which it is not. What a stunning success which could eventually reach perfection if it manages to blend its sweet and acidic components. This is a true showstopper! 2033-2063





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Joh. Jos. Prüm</b>	<b>Wehlener Sonnenuhr Riesling Auslese lange GK</b>	<b>20 19</b>	<b>Auction</b>	<b>98</b>
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The 2018er Wehlener Sonnenuhr Riesling Auslese lange GK (Auction) was made from partially botrytized fruit harvested at BA level, and was fermented down to fully noble-sweet levels of residual sugar. It initially proves very smoky and marked by residues from its spontaneous fermentation, before offering a stunning nose made of almond paste, apricot blossom, fig, pear, quince, lemongrass, and fine spices. The wine is gorgeously smooth yet incredibly focused on the palate, and leaves a completely irresistible feel of raisin, honeyed dried fruits, creamy almond, and fine spices in the long and lingering finish. This truly remarkable effort "only" needs two decades of patience for the sweetness to recede into the background and the complexity to emerge. 2038-2068

<b>2018er</b>	<b>Joh. Jos. Prüm</b>	<b>Wehlener Sonnenuhr Riesling Auslese GK</b>	<b>19 19</b>	<b>Auction</b>	<b>96</b>
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The 2018er Wehlener Sonnenuhr Riesling Auslese (Auction) was made with only a little bit of botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. It is still quite primary and almost non-saying at first, but offers with airing a stunningly elegant nose made of white peach, mango, coconut, almond, herbs, lemongrass, fine spices, and even floral elements. The wine is beautifully multi-layered on the suave and delicately almond-infused palate, and leaves a gorgeous feel of creaminess underpinned by some focused zesty acidity in the long and lingering finish. This classy effort is still on the sweet side at this stage but will prove remarkably irresistible after some extensive cellaring. 2033-2068

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Weller-Lehnert

*(Piesport – Middle Mosel)*

<b>2017er</b>	<b>Weller-Lehnert</b>	<b>Piesporter Goldtröpfchen Riesling Feinherb lange GK</b>	<b>37 18</b>	<b>Auction</b>	<b>89</b>
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The 2018er Piesporter Goldtröpfchen Riesling Feinherb was fermented down to off-dry levels of residual sugar (23 g/l). It offers a rather inviting nose made of pear, grapefruit, spices and herbs. The wine comes over as full-bodied on the palate, where fruits and some nice zesty elements make for a juicy balance. The finish is direct, delicately complex and very engaging. 2022-2032

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2019 VDP Trier Auction – Results

Wine			Hammer Price *				
			37.5cl	75cl	150cl	300cl	600cl
2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Kabinett		42			
2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14		55	150		
2018er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK	165	270	710		
2018er	Knebel	Winner Röttgen Riesling Auslese	65	120			
2018er	Schloss Lieser	Graacher Domprobst Riesling Kabinett		39	86		
2018er	Schloss Lieser	Berncasteler Doctor Riesling Spätlese		92			1,740
2018er	Schloss Lieser	Wehlener Sonnenuhr Riesling Auslese lange GK		230		1,000	
2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Spätlese		92	163		
2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese		92	165		
2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese GK		270	500		
2018er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese lange GK		790	2,000		
2018er	Willi Schaefer	Graacher Domprobst Riesling Spätlese		71			
2018er	Willi Schaefer	Graacher Domprobst Riesling Auslese	95	305	1,310		
2018er	Wwe Dr. H. Thanisch – Thanisch	Berncasteler Doctor Riesling Spätlese		70	260		
2018er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese GK		50			
2018er	Dr. Loosen	Erdener Prälat Riesling Auslese lange GK		405			
2018er	Clemens Busch	Pündericher Marienburg Riesling Kabinett		25			
2018er	Clemens Busch	Pündericher Marienburg Riesling Auslese lange GK	60				
2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Kabinett Nr. 8		19			
2018er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 72 GK	41	90			
2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 25		40	121		
2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Auslese Nr. 91 GK		180	260		
2018er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 68 lange GK		210	500		
2018er	von Hövel	Scharzhofberger Riesling Kabinett		23	Unsold		
2018er	von Hövel	Kanzemer Hörecker Riesling Spätlese		30	65		
2018er	Peter Lauer	Ayler Kupp Riesling Kabinett Fass 5		32			
2018er	Peter Lauer	Ayler Kupp Riesling Spätlese Fass 23		38			
2018er	Peter Lauer	Biebelhausener Feils Riesling Spätlese Fass 24		41			
2018er	Peter Lauer	Ayler Kupp Riesling Auslese		60			
2018er	Peter Lauer	Ayler Kupp Riesling Auslese lange GK	101				
2018er	von Othegraven	Kanzemer Altenberg Riesling Kabinett		27			
2018er	von Othegraven	Kanzemer Altenberg Riesling Spätlese		40			1,300
2018er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Auslese GK	41		160		
2018er	Geltz-Zilliken	Saarburger Rausch Riesling Spätlese		48	100		
2018er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese		70			
2018er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese lange GK	105	240	500		
2018er	Egon Müller	Scharzhofberger Riesling Kabinett Alte Reben		200			4,200
2018er	Egon Müller	Scharzhofberger Riesling Auslese GK	752	1,950			

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# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2019 VDP Trier Auction – Results (Cont'd)

Wine			Hammer Price *				
			37.5cl	75cl	150cl	300cl	600cl
<u>2015er</u>	Reinhold Haart	Piesporter Goldtröpfchen Riesling Trockenbeereauslese	173	420			
<u>2013er</u>	Joh. Jos. Prüm	Graacher Himmelreich Riesling Trockenbeereauslese	3,500	7,200			
<u>1959er</u>	Wegeler	Bernkasteler Doctor Riesling Trockenbeereauslese		3,100			
2018er	Heymann-Löwenstein	Winninger Uhlen B Riesling GG		66			
<u>2011er</u>	Dr. Loosen	Erdener Prälat Riesling Trocken Réserve GG				2,900	
<u>2016er</u>	Reinhold Haart	Piesporter Kreuzwingert Riesling Trocken GG		35			
<u>2017er</u>	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG				90	
2018er	Schloss Lieser	Bernkasteler Doctor Riesling Trocken GG				700	
<u>2017er</u>	von Kesselstatt	Scharzhofberger Riesling Trocken GG				100	
2018er	Maximin Grünhaus	Maximin Grünhäuser Bruderberg Riesling Trocken GG				130	
2018er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Trocken GG				110	
2018er	von Hövel	Scharzhofberger Riesling Trocken GG				150	
2018er	Charity Wine Box	Charity Wine Box (1)		12,500			

\* Hammer prices are expressed in euros (€) and exclude any commissions, VAT, and shipping costs (except for the Charity box, which is sold direct).

(1) The Charity Wine Box is composed of the following wines from the 2018 vintage: Fritz Haag Brauneberger Juffer-Sonnenuhr Riesling Spätlese, Knebel Winninger Röttgen Riesling Auslese GK (37.5cl), Schloss Lieser Bernkasteler Doctor Riesling Spätlese, Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Auslese GK, Willi Schaefer Graacher Domprobst Riesling Spätlese, Wwe Dr. H. Thanisch (Erben Thanisch) Bernkasteler Doctor Riesling Spätlese, Dr. Loosen Ürziger Würzgarten Riesling Spätlese GK, Clemens Busch Pündericher Marienburg Riesling Kabinett, Karthäuserhof Eitelsbacher Karthäuserhofberg Riesling Auslese Nr. 72 GK, Maximin Grünhaus Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 25, von Hovel Scharzhofberger Riesling Kabinett, Peter Lauer Aylar Kupp Riesling Auslese lange GK (37.5cl), von Othegraven Kanzemer Altenberg Riesling Spätlese, Schloss Saarstein Serriger Schloss Saarsteiner Riesling Auslese GK (37.5cl), Geltz-Zilliken Saarburger Rausch Riesling Spätlese, Egon Müller Scharzhofberger Riesling Kabinett Alte Reben (all bottles 75cl unless indicated otherwise).



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2019 Bernkasteler Ring Auction – Results

Wine			Hammer Price *			
			37.5cl	50cl	75cl	150cl
2018er	Karp-Schreiber	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG				40
2018er	Kanzlerhof	Mehringer Blattenberg Riesling Trocken GG			19	38
2018er	Gebrüder Ludwig	Klüsserather Bruderschaft Riesling Trocken GG			20	
2018er	Philipps-Eckstein	Graacher Domprobst Riesling Trocken GG			23	
2017er	Markus Molitor	Bernkasteler Doctor Riesling Auslese *** (White Capsule)			1,100	
2017er	Weller-Lehnert	Piesporter Goldtröpfchen Riesling Feinherb lange GK			13	
2018er	F.J. Regnery	Klüsserather Bruderschaft Riesling Spätlese Feinherb			14.50	
2018er	Rebenhof	Ürziger Würzgarten Riesling Spätlese Feinherb von den Felsen			20	
2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Kabinett Nr. 7			15	
2018er	Peter Neu-Erben	Wiltinger Klosterberg Riesling Spätlese			15.50	
2018er	Dr. Pauly-Bergweiler	Bernkasteler Badstube am Doctorberg Riesling Spätlese			21	
2018er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *			13.50	
1998er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *			25	
2018er	Wwe Dr. H.Thanisch – Müller Burggraef	Bernkasteler Doctor Riesling Spätlese			36	72
2018er	Bastgen	Kestener Paulinshofberg Riesling Spätlese			14.50	
2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Nr. 6 Alte Reben			16	32
2018er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Spätlese GK			60	
2018er	Kees-Kieren	Erdener Treppchen Riesling Spätlese **			14.50	
2017er	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)			77	
2014er	Reverchon	Filzener Herrenberg Riesling Auslese			20	
2018er	Werner	Trittenheimer Apotheke Riesling Auslese Wurzelecht	17.50		35	
2018er	Kanzlerhof	Pölicher Held Riesling Auslese		16		
2018er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben	16		32	
2018er	Bauer	Brauneberger Juffer-Sonnenuhr Riesling Auslese			25	
2018er	Rebenhof	Ürziger Würzgarten Riesling Auslese Fass Nr. 11		20		
2018er	Carl Loewen	Longuicher Maximin Herrenberg Riesling Auslese GK			60	
2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese Fass 4 Alte Reben			27	
2018er	Philipps-Eckstein	Graacher Domprobst Riesling Auslese ***	20		40	80
2018er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Auslese GK			40	
2018er	Kees-Kieren	Graacher Domprobst Riesling Auslese ***	18		36	
2017er	Markus Molitor	Bernkasteler Doctor Riesling Auslese *** (Golden Capsule)			440	
2009er	Erben von Beulwitz	Kaseler Nies'chen Riesling Eiswein	125			
1997er	Dr. Pauly-Bergweiler	Ürziger Würzgarten Riesling Trockenbeerenauslese			500	
2010er	Philipps-Eckstein	Graacher Domprobst Riesling Trockenbeerenauslese	220			
2005er	Richard Richter	Winninger Brückstück Riesling Trockenbeerenauslese	225			

\* Hammer prices are expressed in euros (€) and exclude any commissions, VAT, and shipping costs, and converted to the bottle format sold. Please note that the **hammer prices at the Bernkasteler Ring are traditionally given for an equivalent 75cl bottle**, irrespectively of the size of the bottles being sold.



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

## 2019 Annual Auctions –Bad Kreuznach Highlights

Besides the Trier Auctions, the VDP also holds an Auction in Bad Kreuznach, where the producers from the Ahr, Nahe, Pfalz and Rheinhessen auction off some of their gems.



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The Independent Mosel Review

We provide here tasting notes for highlights of the Auction held in Bad Kreuznach on September 22, 2019. This includes wines from the following Estates:

**Battenfeld-Spanier**

**A. Christmann**

**Dr. Crusius**

**Diel**

**Dönnhoff**

**Emrich-Schönleber**

**K. F. Groebe**

**Hermannsberg**

**Keller**

**Kruger-Rumpf**

**Philip Kuhn**

**Prinz Salm**

**Joh. Bapt. Schäfer**

**Schäfer-Fröhlich**

**Schätzel**

**Wagner-Stempel**

**Wittmann**

*Hohen-Sülzen (Rheinhessen)*

*Neustadt (Pfalz)*

*Traisen (Nahe)*

*Rümmelsheim (Nahe)*

*Oberhausen (Nahe)*

*Monzingen (Nahe)*

*Westhofen (Rheinhessen)*

*Niederhausen (Nahe)*

*Flörsheim-Dalsheim (Rheinhessen)*

*Münster-Sarnsheim (Nahe)*

*Laumersheim (Pfalz)*

*Wallhausen (Nahe)*

*Rümmelsheim (Nahe)*

*Bockenua (Nahe)*

*Nierstein (Rheinhessen)*

*Siefersheim (Rheinhessen)*

*Westhofen (Rheinhessen)*



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2019 Bad Kreuznach Auction – Highlights

### Weingut Battenfeld-Spanier

(Hohen-Sülzen – Rheinhessen)

2018er	Battenfeld-Spanier	Zellertaler Kreuzberg Riesling Trocken	49 19	Auction	93
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The 2018er Zellertal Kreuzberg, as it is referred to on the consumer label, is a bone-dry wine (with 3.4 g/l of residual sugar), which was fermented and aged in *Halbstückfass*, a 600 liter wooden cask. It proves rather primary and marked by residual scents from its spontaneous fermentation and only gradually opens up to reveal beautiful smoky and floral notes of pear, sage, herbs, mint, and vineyard peach. The wine is pure, airy, and zesty on the palate. It conveys a superb creamy touch, without any undue power, on the mid-palate. The finish is straight, delicate, and refined. This is a great and well-balanced dry Riesling. 2024-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

### Weingut A. Christmann

(Neustadt – Pfalz)

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

2018er	A. Christmann	Königsbacher Ölberg-Hart Kapelle Riesling Trocken GG	35 19	Auction	93
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The 2018er Königsbacher Ölberg-Hart Kapelle GG is still rather restrained and closed, and needs a few minutes to reveal a subtly floral set of aromatics including white peach, a touch of pear, tangerine, and orange blossom. The wine is superbly refined and elegant on the smooth, light-weighted, and pure palate, and leaves a mouthwatering and spicy feel in the long finish. This leads to some riper flavors of fruits and presence in the after-taste. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

### Weingut Dr. Crusius

(Traisen – Nahe)

2018er	Dr. Crusius	Schlossböckelheimer Felsenberg Riesling Beerenauslese	40 19	Auction	95
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The 2018er Felsenberg Riesling Beerenauslese, as it is written on the consumer label, was harvested at 140° Oechsle, and was fermented down to noble-sweet levels of residual sugar (204 g/l). The nose offers a beautiful, concentrated, and layered set of aromatics including William's pear, grilled pineapple, honeyed peach, dried apricot, and orange peel. The wine develops beautifully viscous and concentrated flavors of honeyed flavors and sweet pineapple on the palate, and leaves a superbly exotic and fully sweet and exotic feel of mango and guava in the long and lingering finish. The wine is still on the rich side at this early stage and will require more than a decade of patience in order to reveal its greatness. 2033-2078

[Return to Table of Contents \(Alphabetic List of Estates\)](#)





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

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## Schlossgut Diel

(Rümmelsheim – Nahe)

2018er	Diel	Burg Layer Schlossberg Riesling Kabinett	07 19	Auction	93
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The 2018er Burg Layer Schlossberg Riesling Kabinett was harvested at 84-85° Oechsle, and was fermented down to fruity-styled levels of residual sugar (approx. 50 g/l). It offers a beautifully complex and layered nose made of whipped almond cream, floral elements, a hint of vanilla, and orange blossom. A ripe and smooth acidity makes for a delicately juicy and pure feel on the palate. The beautiful Kabinett then becomes tighter and more structured in the long, spicy, and assertive finish, and leaves a more off-dry rather than fully fruity-styled feel in the after-taste. 2024-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Hermann Dönnhoff

(Oberhausen – Nahe)

2015er	Dönnhoff	Niederhäuser Hermannshöhle Riesling Trockenbeerenauslese Freitag	25 16	Auction	100
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The 2015er Niederhäuser Hermannshöhle Riesling Trockenbeerenauslese Freitag (the term Freitag in written in small on the bottom right hand side of the label), was harvested on a Friday (there was also one harvested the previous day, but which has not yet been released) at approx. 210° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (350 g/l). It offers a magical and concentrated nose made of raisin, pineapple, honeyed exotic fruits, fig, date, acacia honey, and much more. The wine develops huge density and presence on the palate, but delivers all its multi-layered and complex flavors with a sublime sense of finesse and freshness as the acidity (which towers at a full 16 g/l) keeps the rich side of the wine well under control. Of course, the finish is still all about sweetness and exotic fruits, but this amazing dessert wine already more than hints at greatness to come as it lingers on for minutes. What a sublime effort! 2035-2085

2018er	Dönnhoff	Oberhäuser Brücke Riesling Trocken GG	31 19	Auction	93+
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The 2018er Brücke Riesling GG, as it is referred to on the consumer label, delivers a superbly smoky and restrained nose made of candied grapefruit, aniseed herbs, spices, a hint of almond cream, and minty herbs. The wine develops a fruity and smooth side at first on the herb and spice-infused palate but these are quickly whipped up an animating and intense kick of zesty acidity. It leaves a slightly sharp and powerful feel in the finish at this early stage. This impressive but rather backward dry Riesling will need some time to come together. It could then surprise us all, especially as it becomes more nuanced over time. 2024-2033+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Emrich-Schönleber

(Monzingen – Nahe)

2018er	Emrich-Schönleber	Monzinger Auf der Ley Riesling Trocken GG	14 19	Auction	95
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The 2018er Auf der Ley Riesling GG, as it is referred to on the front part of the label, offers an absolutely stunning nose of spices, minty herbs, minerals, grapefruit, lime, and white peach, all wrapped into some reductive elements. The wine develops a beautiful creamy and fruity side on the slightly ample palate, but it leaves one with gorgeous flavors of juniper, herbs, and lime in the long and focused finish. This dry Riesling may prove slightly broader and fruitier but it is no less admirable than in previous vintages. 2024-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut K. F. Groebe

(Westhofen – Rheinhessen)

<b>2013er</b>	<b>K. F. Groebe</b>	<b>Westhofener Kirchspiel Riesling Grande Réserve</b>	<b>19 14</b>	<b>Auction</b>	<b>90</b>
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The 2013er Westhofener Kirchspiel Riesling Grande Réserve is an off-dry Riesling (with 14 g/l of residual sugar) made which was aged in *Halbstückfass* (600 liter used wooden cask). It offers an aromatic nose of apricot, almond cream, tangerine, a touch of exotic fruits, and coconut. The wine develops quite some creamy flavors of sweet fruits (pineapple, peach, and even a touch of mango) on the off-dry rather than dry-tasting palate and leaves a comparatively soft feel in the persistent finish. This outstanding off-dry Riesling proves already quite enjoyable now. Now-2028

<b>2018er</b>	<b>K. F. Groebe</b>	<b>Westhofener Kirchspiel Riesling Kabinett</b>	<b>16 19</b>	<b>Auction</b>	<b>90</b>
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The 2018er Westhofener Kirchspiel Riesling Kabinett was fermented down to fruity-styled levels of residual sugar (just above 50 g/l). It offers an attractive nose of ripe scents of pineapple, apricot, yellow peach, and almond paste. The wine coats the palate with ample juicy and smooth fruits but develops more cut in the finish, where some zesty acidity and candied grapefruit add freshness to the overall rich and smooth experience. 2023-2033

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Gut Hermannsberg

(Niederhausen – Nahe)

<b>2013er</b>	<b>Hermannsberg</b>	<b>Schlossböckelheimer Kupfergrube Riesling Sekt Extra-Brut</b>	<b>200 19</b>	<b>Auction</b>	<b>91+</b>
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The 2013er Kupfergrube, as it is referred to on the copper-colored consumer label, was aged on its lees for 63 months before being disgorged with a dosage of 1.9 g/l on August 08, 2019 (the date is indicated in the back label). It offers a beautiful fresh and appealing nose of green herbs, spices, white fruits, and a nice touch of yeast autolysis. The mousse is still quite active and gives some presence to the smooth and rich palate. The wine then reveals some flavors of tangerine, candied lime, aniseed herbs, and mint in the very long and focused finish. This wine is still pretty much work in progress (which is hardly surprising as it had only been disgorged for a month and a half when presented at the Auction), but there is quite some upside potential here for anyone with the patience to wait another two years, or even more. 2021-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Keller

(Flörsheim-Dalsheim – Rheinhessen)

<b>2018er</b>	<b>Keller</b>	<b>Piesporter Schubertslay Riesling Kabinett Alte Reben</b>	<b>40 19</b>	<b>Auction</b>	<b>96+</b>
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The 2018er Schubertslay Kabinett Alte Reben, as it is referred to on the consumer label, 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). After an initial phase of smoky and reductive elements, this wine opens up to offer a multi-layered and impressively captivating nose of fresh minty herbs, grapefruit, lime, orange blossom and spices. Some delicate white fruits are wrapped into pure, zesty and animating flavors on the palate. The wine leaves one with a thrilling sense of airy finesse in the off-dry tasting finish. Far from being big, this stunning Kabinett remains true to its Prädikat. It is easily one of the finest young Kabinett we have ever tasted. And the upside is huge, as the wine fleshes out and develops more multi-layered depth. 2028-2048

<b>2018er</b>	<b>Keller</b>	<b>Niersteiner Pettenthal Riesling Trocken GG</b>	<b>32 19</b>	<b>Auction</b>	<b>95</b>
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The 2018er Niersteiner Pettenthal Riesling Trocken GG is still quite under the impact of its spontaneous fermentation and recent bottling, as it first only shows some smoky scents of bacon and whipped almond cream. It is only after some extensive airing that the wine reveals its subtle complexity but also its ripeness as scents of yellow fruits, pear, apple, malt, apple, lime, and mint emerge from the glass. It proves quite energetic and straight on the palate, and leaves a beautiful herbal and zesty feel in the very long and spicy finish. This gorgeous dry Riesling is still a baby, and will need quite some aging before true greatness. 2028-2048



# Mosel Fine Wines

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By Jean Fisch and David Rayer

<b>2016er</b>	<b>Keller</b>	<b>Westhofener Morstein Spätburgunder Trocken Felix GG</b>	<b>42 18</b>	<b>Auction</b>	<b>94+</b>
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The 2016er Westhofener Morstein Spätburgunder Trocken Felix GG offers a superbly pure, fresh, and complex nose made of Morello cherry, blueberry, peony, underbrush, and spices, as well as fine woody scents (from its *élevage*). The wine initially proves suave and velvety on the palate, as there is almost no noticeable tannin, and leaves a pure and refined feel of fresh red-berry fruits. The finish is however quite tight and nervy, but also show more tannins and presence. This is a very pure and refreshing expression of delicate Pinot Noir, which has even some upside potential if the wine becomes more nuanced with aging and manages to integrate its tannins and acidity structure. 2024-2036

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Kruger-Rumpf

(Münster-Sarmsheim – Nahe)

<b>2018er</b>	<b>Kruger-Rumpf</b>	<b>Bingerbrücker Abtei Rupertsberg Riesling Spätlese Abtei 1937</b>	<b>32 19</b>	<b>Auction</b>	<b>92</b>
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The 2018er Riesling Spätlese Abtei 1937, as it is referred to on the consumer label, comes from vines planted in 1937 in this south-east facing vineyard situated near the mouth of the River Nahe into the Rhein. It proves quite reserved and smoky at first, and only gradually reveals delicate yet complex scents of white flowers, spices, anise, and grapefruit. The wine is still on the sweet and smooth side on the quite intense and Auslese-styled palate. It leaves some juicy and rich flavors of ripe fruits in the long and smooth finish. This sweet wine will need a few years to settle down and integrate its different elements. 2026-2043

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Philipp Kuhn

(Laumersheim – Pfalz)

<b>2018er</b>	<b>Philipp Kuhn</b>	<b>Zeller Kreuzberg Philippsbrunnen Riesling Trocken GG</b>	<b>33 19</b>	<b>Auction</b>	<b>90</b>
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The 2018er Philippsbrunnen, as it is referred to on the consumer label, is the first wine bottled separately from these 40-45 year-old vines in the similarly-named Gewann situated mid-hill in the Zellertaler Kreuzberg vineyard, next to the Schwarzer Herrgott. It offers an aromatic nose of candied grapefruit, pear, tangerine, and almond cream. The wine proves rather light at first on the delicately fruity, spicy, and herbal palate, and leaves a tart and slightly powerful feel in the long and spicy finish. This bigger expression of dry Riesling will need a few years in order to integrate its tartness. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Prinz Salm

(Wallhausen – Nahe)

<b>2018er</b>	<b>Prinz Salm</b>	<b>Wallhäuser Felseneck Riesling Auslese</b>	<b>08 19</b>	<b>Auction</b>	<b>93</b>
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The 2018er Felseneck Riesling Auslese, as it is referred to on the main part of the label, was fermented down to fully sweet levels of residual sugar (approx. 100 g/l). It offers a hugely impressive, complex, and aromatic nose of pink grapefruit, tangerine, orange blossom, and whipped cream. The wine delivers gorgeous flavors of exotic fruits, toffee, and candied orange on the palate and leaves a beautiful noble-sweet, truly smooth, and delicate feel in the honeyed and ripe finish. This impressive, fully "Auslese GK"-styled, dessert wine will need quite some time to integrate its sweetness. 2028-2048

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Joh. Bapt. Schäfer

(Rümmelsheim – Nahe)

2018er	Joh. Bapt. Schäfer	Dorsheimer Goldloch Riesling Kabinett	10 19	Auction	91
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The 2018er Dorsheimer Goldloch Kabinett was harvested at 85° Oechsle, and was fermented down to fully fruity-styled levels of residual sugar (approx. 60 g/l). It proves slightly reductive at first, and only gradually reveals a refined and fresh nose of spices, lime, herbs, sage, and smoke. Zesty fruits and a nice acidic kick (the wine does have 9.5 g/l of acidity) give a gorgeous sense of tension to the underlying fruity sweetness of the wine on the palate. The finish is light and refreshing, even if slightly direct and easy. 2024-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Schäfer-Fröhlich

(Bockenau – Nahe)

2017er	Schäfer-Fröhlich	Bockenauer Felseneck Riesling Beerenauslese GK	31 18	Auction	96
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The 2017er Bockenauer Felseneck Riesling Beerenauslese GK was harvested at 130-135° Oechsle, and was fermented down to noble-sweet levels of residual sugar (177 g/l). It has already entered its muted phase and only timidly reveals some of the deep and complex scents to come after some extensive airing, as scents of almond paste, smoke, roasted pineapple, and even some floral nuances emerge from the glass. The wine proves hugely concentrated on the honeyed and beautifully pure palate and leaves a superbly fruity, juicy, and sweet feel in the long, honeyed, and smooth finish. The upfront sweetness completely dominates the underlying zesty elements. This magnificent noble-sweet wine may well need two decades to come together and shed its sweetness, but it will be well-worth waiting for! 2037-2067

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Schätzel

(Nierstein – Rheinhessen)

2018er	Schätzel	Niersteiner Pettenthal Riesling Kabinett	11 19	Auction	92
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The 2018er Niersteiner Pettenthal Kabinett AP 11 was harvested at 86° Oechsle in a very steep and north-east facing parcel of the vineyard, and was fermented down to barely fruity-styled levels of residual sugar (38 g/l). It proves quite reductive and needs a couple of minutes before it reveals a superbly smoky nose of herbs, hot spices, curry, pear, grapefruit, and lime. A racy acidity drives the aromatics and gives a straight and focused feel on the palate. Flavors of lemon, yuzu, and spices lead to a long, pure, and off-dry tasting finish. This racy and nervy Kabinett only will need a few years to fully shine. 2025-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

## Weingut Wagner-Stempel

(Siefersheim – Rheinhessen)

2018er	Wagner-Stempel	Riesling Trocken EMT	19 19	Auction	93
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The 2018er Riesling EMT comes from a parcel planted with 50 year-old vines in the original part of the Siefersheimer Heerkretz (EMT is not the name of a parcel but refers to the name of the previous owner of this particular parcel), and was fermented and aged in stainless steel. It delivers a beautiful refined, airy, and finely aromatic nose made of candied grapefruit, lime tree, floral elements, herbs, and some attractive reductive elements. The wine offers good grip and intensity on the focus and straight palate. The ripe and playful acidity makes for a focused and racy feel in the very long finish. There is still a hint of tartness which needs to smooth away in the currently rather assertive after-taste. 2024-2038

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Weingut Wittmann

(Westhofen – Rheinhessen)

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

2018er	Wittman	Riesling La Borne Alte Reben	24 19	Auction	92
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The 2018er La Borne Alte Reben comes from a parcel planted with old vines in the Westhofener Morstein. It offers a rather restrained and almost muted nose at first, and only gradually reveals scents of Provence herbs, candied lime, mint, ginger, and pear. The wine proves initially rather smooth, juicy, and fruity on the palate, yet it reveals more focus and freshness in the long and structured finish. A hint of power comes through in the background. While nicely under control, this sense of power makes us be cautious regarding the drinking window. 2022-2028

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2019 Bad Kreuznach Auction – Results

Wine			Hammer Price *				
			37.5cl	75cl	150cl	300cl	600cl
2016er	Deutzerhof	Spätburgunder Trocken Grand Duc Réserve		46			
2017er	Kreuzberg	Spätburgunder Trocken Devonschiefer Réserve		66			
2017er	Jean Stodden	Mayschossener Mönchberg Spätburgunder Trocken GG		180			
2013er	Hermannsberg	Schlossböckelheimer Kupfergrube Riesling Sekt Extra-Brut		50			
2018er	Wagner-Stempel	Riesling Trocken EMT		100			
2018er	Wittmann	Riesling Trocken Alte Reben La Borne		270			
2018er	Battenfeld-Spanier	Zellertaler Kreuzberg Riesling Trocken		210			
2018er	Philipp Kuhn	Zeller Kreuzberg Philippsbrunnen Riesling Trocken GG		105			
2018er	A. Christmann	Königsbacher Ölberg-Hart Kapelle Riesling Trocken GG		135			
2018er	Emrich-Schönleber	Monzinger Auf der Ley Riesling Trocken GG			270	720	
2018er	Dönnhoff	Oberhäuser Brücke Riesling Trocken GG		200	410		
2015er	Dönnhoff	Niederhäuser Hermannshöhle Riesling Trockenbeerenauslese Freitag	1,020	2,700	18,000		
2018er	K. F. Groebe	Westhofener Kirchspiel Riesling Kabinett		30	75	410	
2013er	K. F. Groebe	Westhofener Kirchspiel Riesling Grande Réserve		70	200		
2018er	Joh. Bapt. Schäfer	Dorsheimer Goldloch Riesling Kabinett		21			
2018er	Joh. Bapt. Schäfer	Dorsheimer Goldloch Riesling Auslese GK	55	110			
2018er	Diel	Burg Layer Schlossberg Riesling Kabinett		30	80	260	
2018er	Schätzel	Niersteiner Pettenthal Riesling Kabinett			190		
2016er	Keller	Westhofener Morstein Spätburgunder Trocken Felix GG		430			
2018er	Keller	Niersteiner Pettenthal Riesling Trocken GG		800			
2018er	Keller	Piesporter Schubertslay Riesling Kabinett Alte Reben		550	4,550		
2018er	Kruger-Rumpf	Bingerbrücker Abtei Rupertsberg Riesling Spätlese 1937		45			
2018er	Prinz Salm	Wallhäuser Felseneck Riesling Auslese		70			
2018er	Dr. Crusius	Schlossböckelheimer Felsenberg Riesling Beerenauslese	65				
2017er	Schäfer-Fröhlich	Bockenauer Felseneck Riesling Beerenauslese GK	260				
M.V.		Charity Case N°1 (1)		750			
M.V.		Charity Case N°2 (2)	1,500				
M.V.		Charity Case N°3 (3)			3,000		

\* Hammer prices are expressed in euros (€) and exclude any commissions, VAT, and shipping costs.

The Charity cases include the following wines:

(1) 2008er Kreuzberg Mönchberg Spätburgunder Trocken GG, 2014er Kreuzberg Spätburgunder Devonschiefer Réserve, 2008er Stodden Recher Herrenberg Spätburgunder Trocken GG, 2009er Christmann Königsbacher Idig Riesling Trocken GG, 2009er Emrich-Schönleber Monzinger Halenberg Riesling Trocken GG, 2018er Dr. Crusius Riesling Trocken Untitled III (all 75 cl bottles).

(2) 2011er Dönnhoff Niederhäuser Hermannshöhle Riesling Beerenauslese, 2011er Prinz Salm Wallhäuserer Johannisberg Riesling Trockenbeerenauslese, 2017er Schäfer-Fröhlich Bockenauer Felseneck Riesling Beerenauslese GK, 2015er Joh. Bapt. Schäfer Burg Layer Schlossberg Riesling Beerenauslese GK, 2013er Schlossböckelheimer Kupfergrube Auslese, 2015er Diel Burg Layer Johannisberg Riesling Trockenbeerenauslese (all 37.5 cl bottles).

(3) 2018er Battenfeld-Spanier Nieder-Flörsheimer Frauenberg Riesling Trocken GG, 2018er Kruger-Rumpf Bingerbrücker Abtei Rupertsberg Riesling Spätlese, 2018er Wagner-Stempel Riesling Trocken EMT, 2017er Schätzel Niersteiner Hipping Riesling Trocken GG, 2009er Groebe Westhofener Kirchspiel Riesling Trocken GG, 2016er Wittmann Riesling Trocken La Borne, 2018er Kuhn Zeller Kreuzberg Philippsbrunnen Riesling Trocken GG, 2018er Keller Westhofener Kirchspiel Riesling Trocken GG (all 150 cl).





# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Mature Riesling – Recent Releases

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.



We provide here the tasting notes of wines still commercially available at the Estates and which we published in this Issue. We encourage you to contact the Estates, their agents or importers in your country should you be interested.

*NB: Riesling needs time. Some of the mature Riesling featured here may still benefit from further aging. This will be reflected in the tasting note and the estimated drinking window.*

### Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

<b>2011er</b>	<b>Joh. Jos. Prüm</b>	<b>Graacher Himmelreich Riesling Auslese</b>	<b>17 12</b>	<b>91</b>
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The 2011er Graacher Himmelreich Riesling Auslese AP 17 offers a rather intense nose made of lemon zest, petrol-infused elements, flint stone, and fine herbal elements. The wine is nicely playful and delicate on the still slightly sweet palate, and leaves a gorgeous feel of starfruit and melon in the long and layered finish. This slowly starts to open up and finish to absorb its rest of sweetness, and should be really fully there in a couple of years. 2023-2036

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

### Stiftungsweingut Vereinigte Hospitien

(Trier – Trier-Ruwer)

<b>1989er</b>	<b>Vereinigte Hospitien</b>	<b>Serriger Schloss Saarfelser Schlossberg Riesling Eiswein</b>	<b>38 90</b>	<b>98</b>
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The 1989er Serriger Schloss Saarfelser Schlossberg Riesling Eiswein was harvested at approx. 140° Oechsle and was fermented down to noble-sweet levels of residual sugar (178 g/l). It offers a stunning yet telltale nose of mature ripe Eiswein as accents of toffee, candied mango, tangerine, blood orange zest, lime, herbs, camphor, furniture polish, and acacia honey emerge from the glass. The wine captives through its intense, zesty and candied fruits interplay with some delicate toffee, orange zest and honey on the palate. It leaves an immense feel of presence and freshness in the remarkably pure and vibrating finish. This stunning mature Eiswein will wow any tasted for many years to come. What a wine! Now-2029

<b>2009er</b>	<b>Vereinigte Hospitien</b>	<b>Scharzhofberger Riesling Auslese GK</b>	<b>33 10</b>	<b>92</b>
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The 2009er Scharzhofberger Riesling Auslese GK was harvested at 101° Oechsle and was fermented down to fully sweet levels of residual sugar (97 g/l). It offers a captivating and mature nose of beeswax, nut paste, mirabelle, candied grapefruit, marzipan, acacia, blood orange and tar. The wine still proves on the rich and sweet side on the palate but these are nicely wrapped into some zesty candied fruit. Mature flavors of toffee, acacia and marzipan give way to an animating touch of zest in the long finish. This beautiful even if already surprisingly mature expression of noble-sweet Riesling will remain truly enjoyable for at least another decade. Now-2029+

[Return to Table of Contents \(Alphabetic List of Estates\)](#)



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## Upcoming Mosel Fine Wines Issues: Topics to be Covered

Here is an *avant-goût* on what will be covered in the upcoming Issues:

<b>January</b> 2020	<b>Look-Back &amp; Background Stories</b> <ul style="list-style-type: none"><li>2018 Vintage Look-Back &amp; Highlights by Category</li><li>2019 Vintage – What is in Store?</li><li>Background Articles on Mosel and Riesling</li></ul>
<b>March-April</b> 2019	<b>Mature Riesling</b> <ul style="list-style-type: none"><li>2010 "10-Years-After Retrospective"</li><li>Notes from the Cellar</li><li>Other Articles on Maturing Riesling</li></ul>
<b>June-October</b> 2019	<b>2019 Vintage Report</b> <ul style="list-style-type: none"><li>Vintage Review</li><li>Detailed Estate Reviews &amp; Recommended Wines</li><li>Auctions coverage</li><li>Dry German Riesling</li></ul>
<b>In Parallel</b>	Regular Postings on our Website and <b>Social Media</b> , including: <ul style="list-style-type: none"><li>News</li><li>Wines of the Month</li><li>Vintage Highlights</li><li>2020 Growing Conditions</li><li>Updates of our TN database (via CellarTracker)</li><li>Interesting Articles from other Sources</li></ul> <p><i>Follow us on social Media (click on logo)</i></p> <div style="text-align: center;"></div>