



## **Mosel Fine Wines**

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

# **Issue No 51**

## **2019 Vintage | Special Preview**

Vintage Overview

35 Estates

100 Wines





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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## Issue 51 – May 2020

### Mosel Fine Wines

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

Mosel Fine Wines appears on a regular basis and covers:

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

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

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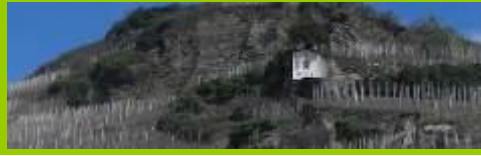
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### Contact Information

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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 cassia, herbs and spices is simply mind-boggling. The wine then delivers a gorgeous array of orchard and delicately exotic fruits on the zesty palate and leaves one with an explosion of minerals and herbs in a hauntingly deep and elegant finish. This is an epic effort on par with the best at this Estate. 2025-2055

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

- We stick to the traditional "Village + Vineyard" denomination even for wines from VDP classified vineyards (where only the vineyard name appears on the consumer side of the label).
- We provide the grape variety, except for the few cases of a blend, in which case the blend details will be given in the tasting note.
- No Prädikat in the name means that the wine was bottled as QbA.
- GG stands for "Grosses Gewächs" and EG for "Erstes Gewächs."

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

**2. AP NUMBER:** The AP Number is the unique number associated with any lot of German quality wine. We systematically provide this information (actually the last 4 or 5 "meaningful" digits of the AP) as wine growers sometimes differentiate between wines only through this AP Number. You can learn more about AP numbers [here](#). "N.A." means that the AP number was not yet available at the moment of publication and "(No AP)" means that the wine was not given an AP (because it is not bottled as QmP).

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

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

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

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

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

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

95-100	<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
Wines	Decipher the pre-1971 German Wine Label	Issue No 50 (Apr 2020)	-
Region	Mosel Visiting Guide	Mosel Visiting Guide 2020	
Wines	"Natural Wine"   Development in the Mosel	Issue No 49 (Jan 2020)	-
Winemaking	19th Century Winemaking   Mosel Wine Before the Modern Age	Issue No 49 (Jan 2020)	-
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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## A Special Issue for Exceptional Times



Covid-19 has seen Governments take precautionary measures to reduce the spreading of this virus, which included shutting down large parts of the economy. Not only did these measures hit the wine industry and restaurant trade hard, they also left the wine world in somewhat of a limbo as the usual "directional" events such as Prowein, the Mainzer Weinbörse, etc. could not take place and visiting the region is not possible given the travel restrictions.

As a result, the wine trade (importers, distributors, sommeliers, journalists, etc.) and wine lovers alike could simply not get to know the 2019 vintage as they usual would at this stage. We have stopped counting the number of readers (professionals as well as consuming wine lovers) who have contacted us in recent weeks to find out what to buy as the first offers of the 2019 vintage and the late-releases from 2018 hit the market.

This is a truly a shame because 2019 looks to be one of the finest vintages ever in the Mosel and, at the same time, quantities are low and some of the finest wines are simply rare. Also, growers are in dire need of support in order for them to be able to continue their work (2020 is already in full swing!) more serenely.

We therefore decided to stretch our resources and not wait for the end of June (the usual timeline for the first report on the latest vintage) but release now a

### **special and exceptional "Preview Issue" with a first set of 100 noteworthy wines**

based on a selection of wines from growers who had sent us samples (other wines from these Estates and wines from other Estates will then be reviewed in Part I of the Vintage Report due to be published in June).

We hope that this Issue will give readers a feel for the vintage, provide some orientation on what to buy or reserve with your favorite growers or importers, and thereby hopefully contribute, in a small way, to restoring some normal flow of trade. However, this special report makes no claim of completion. On the contrary, there are many more exciting wines that we are looking forward tasting from these and other Estates!

This special Issue was made possible thanks to growers sending us samples (we too cannot visit the region), a lot of special precautions regarding handling bottles to make them safe for tasting, and a few extra late-night sessions which we could free up, courtesy of the lockdown (remember, we cover wine to professional standards but we both have a day job!).

So, get out there, indulge in some absolutely stunning wines and support your favorite growers, while we are working full blast on our usual comprehensive coverage of the 2019 vintage with Part I to be released in June.

Jean and David



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## Table of Contents – Estates Covered in this Issue

An alphabetic overview (BASED ON LAST NAMES) of the Estates covered in this Issue:

Estate	Direct Link	Estate	Direct Link
Bollig	<a href="#">Link</a>	Carl Loewen	<a href="#">Link</a>
Jonas Dostert	<a href="#">Link</a>	Margarethenhof	<a href="#">Link</a>
Karl Erbes	<a href="#">Link</a>	Maximin Grünhaus	<a href="#">Link</a>
Falkenstein	<a href="#">Link</a>	Alfred Merkelbach	<a href="#">Link</a>
Fio	<a href="#">Link</a>	Egon Müller	<a href="#">Link</a>
Geltz-Zilliken	<a href="#">Link</a>	Stefan Müller	<a href="#">Link</a>
Fritz Haag	<a href="#">Link</a>	von Othegraven	<a href="#">Link</a>
Heinrichshof	<a href="#">Link</a>	Julien Renard	<a href="#">Link</a>
Dr. Hermann	<a href="#">Link</a>	Max Ferd. Richter	<a href="#">Link</a>
von Kesselstatt	<a href="#">Link</a>	Willi Schaefer	<a href="#">Link</a>
Gebrüder Knebel	<a href="#">Link</a>	Staffelter Hof	<a href="#">Link</a>
Lothar Kettern	<a href="#">Link</a>	Günther Steinmetz	<a href="#">Link</a>
Jan Matthias Klein	<a href="#">Link</a>	Tiny Winery	<a href="#">Link</a>
Klosterhof	<a href="#">Link</a>	Rita & Rudolf Trossen	<a href="#">Link</a>
Peter Lauer	<a href="#">Link</a>	Vollenweider	<a href="#">Link</a>
Le Gallais	<a href="#">Link</a>	Dr. Wagner	<a href="#">Link</a>
Schloss Lieser	<a href="#">Link</a>	Weiser-Künstler	<a href="#">Link</a>



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## 2019 Vintage – Epic at the Top

What does 2019 have in store? The growing conditions were pure drama: Late frosts, record heat wave, and rain during the harvest. And yet something truly remarkable seems to have emerged from this roller-coaster of a vintage. Here a sneak preview.



*The growing conditions were a roller-coaster ride of extremes.*

Spring proved a rather average affair, was it not for a spell of frost in early May. It almost passed unnoticed, even to growers, but had devastating effects, especially in the central part of the Saar. Flowering was comparatively late (around mid-June) and this was followed by quite some extreme weather in the summer. Heat waves (setting new temperature records through Germany) for days were often followed by spells of rain, putting quite some pressure on the growers.

*The harvest proved anything but easy ... but the growers did not seem to mind.*

Despite a comparatively late flowering, the summer and rain at the beginning of September led to sugar density levels to reach already 80-85° Oechsle by mid-September. Some growers started their harvest very early in 2019, sometimes as early as mid-September. Those included the growers who had also started early in 2018, but also other growers who "learned the lesson" (as one grower put it to us). The bulk of growers started picking around the end of the month, which is still remarkably early, given that flowering was comparatively late. The harvest was marked by quite some rain, which should have added to the high level of stress as rot (noble or not) was spreading. Growers we talk to during the harvest are often unhappy because they are perfectionists and see all the details that are not ideal (rain at the wrong moment, a harvest worker getting sick, etc.). But that was not the case in 2019, as they were brushing the setbacks from the weather aside. So far, there are no signs of any Eiswein being possible ... not that many growers took the risk back in October and gamble some of their meagre yields on an elusive Eiswein.

*And the reason why they did not mind has now become crystal clear: **At the top, 2019 is an epic vintage, possibly one of the finest in decades!***

We soon got wind of the reason why growers did not seem to mind the bad weather during harvest: "This could be quite a vintage" was a regular comment prudently made during harvest. So we were eager to put our nose into some casks at some of the finest growers and we can confirm the hunch of the growers: The wines have incredible precision, play, zest, and structure. At their best, they remind us of 2001, but subtler and deeper. Some Riesling are among the finest young wines we have ever tasted. However, 2019 is also a ripe vintage, and not all wines have the cut. But the potential is simply huge. The vintage has only one serious drawback: Its low yields. There will not be much wine to play with, courtesy of the frost, the scorching hot summer, and the need to discard lesser rain-affected grapes during harvest. The battle for the finest wines is likely to be as fierce as ever.





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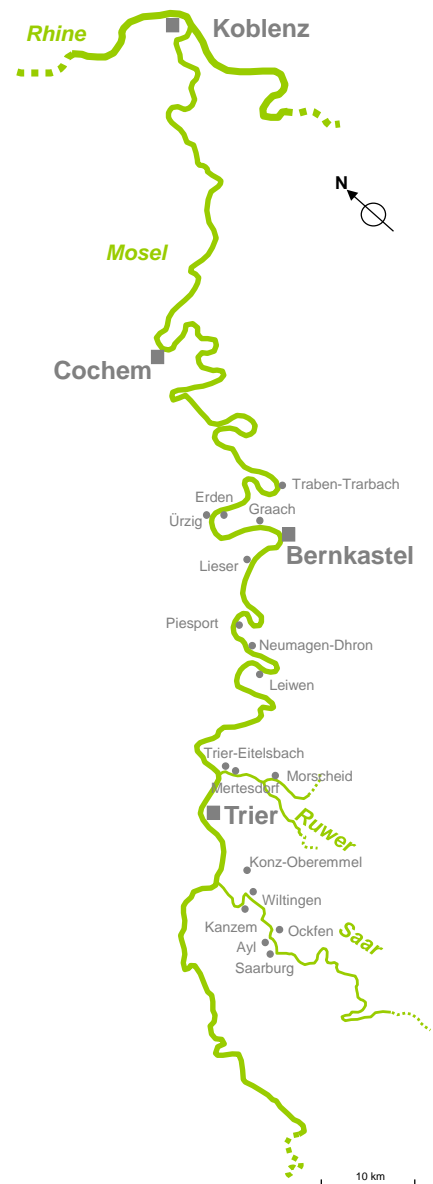
By Jean Fisch and David Rayer

## 2019 Vintage – First Set of Noteworthy Wines

We share here a **FIRST SET** of noteworthy wines from the 2019 vintage (as well as recent releases from older vintages) which we were already able to taste. The full vintage overview (growing conditions, the wines, buying guide, and vintage card), additional wines from the Estates listed here below, full Estate reviews, and more noteworthy wines will be published in the upcoming Issue No 52, which will be released end of June.

**Bollig**  
**Jonas Dostert**  
**Karl Erbes**  
**Falkenstein**  
**Fio**  
**Geltz-Zilliken**  
**Fritz Haag**  
**Heinrichshof**  
**Dr. Hermann**  
**Gebrüder Knebel**  
**von Kesselstatt**  
**Lothar Kettern**  
**Jan Matthias Klein**  
**Klosterhof**  
**Peter Lauer**  
**Schloss Lieser**  
**Carl Loewen**  
**Margarethenhof**  
**Maximin Grünhaus**  
**Alfred Merkelbach**  
**Egon Müller / Le Gallais**  
**Stefan Müller**  
**von Othegraven**  
**Julien Renard**  
**Max Ferd. Richter**  
**Willi Schaefer**  
**Staffelter Hof**  
**Günther Steinmetz**  
**Tiny Winery**  
**Rudolf und Rita Trossen**  
**Vollenweider**  
**Dr. Wagner**  
**Weiser-Künstler**

*Wintrich*  
*Nittel*  
*Ürzig*  
*Niedermennig*  
*Piesport*  
*Saarburg*  
*Brauneberg*  
*Zeltingen*  
*Erden*  
*Winningen*  
*Morscheid*  
*Piesport*  
*Kröv*  
*Brauneberg*  
*Ayl*  
*Lieser*  
*Leiwen*  
*Ayl*  
*Mertesdorf*  
*Ürzig*  
*Wiltingen / Kanzem*  
*Krettnach*  
*Kanzem*  
*Winningen*  
*Mülheim*  
*Graach*  
*Kröv*  
*Brauneberg*  
*Piesport*  
*Kinheim*  
*Traben-Trarbach*  
*Saarburg*  
*Traben-Trarbach*



**NB: Our structured 2019 Vintage Reports will be released, as usual, as of June 2020**





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## Weingut Bollig

(Wintrich – Middle Mosel)

Lukas Bollig is the offspring of an old winemaking family in Wintrich. Although his father was not active in winemaking, he decided for a career as a winegrower and took over the family Estate (previously run by his uncle) in 2015. The Estate owns vineyards in Wintrich, including 0.5 ha in the prime Ohligsberg. Winemaking is done with ambient yeasts, mostly in stainless steel. The style is one of intensity, precision, and finesse not unlike the one pursued by Weingut Carl Loewen.

2019er	Bollig	Wintricher Ohligsberg Riesling Kabinett	07 20	93
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The 2019er Ohligsberg Kabinett, as it is referred to on the main part of the label, was made from fruit picked at 84° Oechsle in the Brauert part of the vineyard, and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a beautiful nose made of vineyard peach, orange peel, pear, laurel, whipped cream, and beautiful smoky elements. The wine unleashes some great flavors of pear, tangerine, and whipped cream wrapped into some herbs and fine spices on the palate. It leaves one with a vibrant feel of apricot, tangerine, grapefruit, and chalky minerals in the beautifully racy finish. The sweetness is already nicely integrated into the flavors in the aftertaste. This delicately exotic yet refreshing expression of fruity-styled Mosel Riesling is a huge success! 2026-2039

2019er	Bollig	Riesling Spätlese Feinherb Urgestein	06 20	92
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The 2019er Riesling Feinherb Urgestein, as it is referred to on the main part of the label, is a spontaneously tank-fermented off-dry wine (with 21 g/l of residual sugar) made from fruit picked on 40-50-year-old vines in both a steep west-facing part (Lucht) and a south-west-facing part (Pinnert) of the Wintricher Grosser Herrgott. It opens up to gorgeous scents of white peach, fine spices, herbs, and smoky slate. The wine is superbly balanced on the palate, where vibrant and precise flavors of white peach mingle with minerals, a hint of lemon zest and gorgeous herbal elements. This off-dry wine is a huge success! The quality of the balance in the after-taste makes this already very enjoyable now. But make no mistake: This smashing off-dry wine is made to last! Now-2034

2019er	Bollig	Riesling Spätlese Trocken Urgestein	05 20	92
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The 2019er Riesling Trocken Urgestein, as it is referred to on the main part of the label, comes from 50-year-old vines in a steep west-facing part (Lucht) of the Wintricher Grosser Herrgott, and was fermented spontaneously and aged in a mix of stainless-steel and fully aged (10+ years) barrique. It offers a gorgeous even if still rather reduced nose made of pear, vineyard peach, earthy spices, herbs, and smoky elements. The wine is full of presence yet remarkably balanced and subtle on the palate, and leaves a superbly complex feel of herbs, juicy orchard fruits, and minerals in the long and persistent finish. This dry wine is a huge success! 2021-2031

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## Winzer Jonas Dostert

(Nittel - Obermosel)

Jonas Dostert is the offspring of an old traditional winemaking family in Nittel, who got exposed to organic and minimal-intervention wines during his winemaking studies in Geisenheim. After finishing them, he worked for an organic Estate in Luxembourg and took some parcels from his family Estate in direct management, which he converted to organic vineyard management (which is certified along general EU guidelines). He produces some low-intervention, unfiltered wines (with minimal sulfuring at bottling) from Elbling, Spätburgunder, and Chardonnay grown on limestone soil. 2018 is his debut vintage.

2018er	Jonas Dostert	Pure Limestone	(No AP)	92
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The 2018er Pure Limestone with lot number 04-19 is a blend of organically-farmed Chardonnay (70%) and Elbling (30%) grown on limestone-infused soils in the Nitteler Rochusfels. It was fermented and aged without intervention in a 7-year-old Burgundy piece (228 liter) for 12 months before being bottled unfiltered and with a little sulfur added (total sulfites do not exceed 30 mg/l). This bright green-yellow colored wine offers a superb nose of pear, citrusy elements, red and black berried fruits, elderflower, floral notes, and a hint of volatile acidity. The wine is gorgeously animating and fresh on the slender and delicately zesty palate, and leaves a delicately smooth and slightly creamy feel in the racy and playful finish. The after-taste is animating and, despite the lightness of the body, quite persistent and remarkably multi-dimensional. This combination of raciness and delicate smoothness is a huge success! Now-2023 (Reprint from Mosel Fine Wines Issue No 50 – January 2020)



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<b>2018er</b>	<b>Jonas Dostert</b>	<b>Spätburgunder</b>	<b>03 19</b>	<b>92</b>
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The 2018er Spätburgunder comes from the south-west facing, limestone-based Nitteler Leiterchen in the Obermosel. The wine was made without intervention (except for a small chaptalization) from whole-bunch fermented grapes and aged in 4-year-old barrique for 10 months before being bottled unfiltered and with only a little sulfur added (total sulfur does not exceed 30 mg/l). This bright red colored wine offers an absolutely stunning nose made of cranberry, cherry, and strawberry, all enhanced by subtle elements coming from the oak aging. The wine proves precise, lively, fruit-driven, and spicy on the gorgeously silky palate, and leaves a superb feel of fresh red berried fruits and spices in the complex and delicately multi-layered finish. In his first vintage, this young talented grower immediately dished up one of the finest red wines which we have ever tasted from the Mosel. What an incredible success! Now-2028

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## Weingut Karl Erbes

(Ürzig – Middle Mosel)

<b>2019er</b>	<b>Karl Erbes</b>	<b>Erdener Prälät Riesling Auslese</b>	<b>15 20</b>	<b>94</b>
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The 2019er Erdener Prälät Riesling Auslese was harvested at 115° Oechsle, and was fermented down to noble-sweet levels of residual sugar (126 g/l). It offers a classy and rather reserved nose made of candied grapefruit, tangerine, candy floss, smoke, lead pencil, earthy spices, aniseed herbs, and white mint. The wine develops rich honeyed and exotic flavors of fruits packed into some zesty and pure acidity on the still quite sweet palate. It leaves one with a sensation of intensity and precision in the finish. This noble-sweet wine cut along the lines of a "juicy light BA" only needs a decade of patience to integrate its elements (including the sweetness) and deliver upon its superb potential. 2034-2049

<b>2019er</b>	<b>Karl Erbes</b>	<b>Ürziger Würzgarten Riesling Auslese</b>	<b>10 20</b>	<b>93</b>
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The 2019er Ürziger Würzgarten Riesling Auslese was harvested at 108° Oechsle, and was fermented down to noble-sweet levels of residual sugar (106 g/l). It offers a delicately ripe and refined nose of almond cream, mirabelle, coconut, honeyed peach, apricot, pineapple juice, pear, plum, and a refreshing touch of passion fruit. The wine proves full-on sweet as it coats the palate with juicy, honeyed, and exotic fruits at first, but then develops an energetic feel of rich and juicy flavors as some clean zesty acidity emerges in the finish. This gorgeous noble-sweet wine only needs a bit of patience for it to develop its nuances and integrated its primary sense of sweetness. 2034-2049

<b>2019er</b>	<b>Karl Erbes</b>	<b>Ürziger in der Kranklei Riesling Spätlese</b>	<b>09 20</b>	<b>91</b>
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The 2019er Ürziger in der Kranklei Riesling Spätlese was harvested at a whopping 100° Oechsle, and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a hugely aromatic and exotic nose made of apricot, pear puree, honeyed peach, tangerine, pineapple, mango, and minty spices come out of the glass. The wine proves rich, sweet, structured, and intense on the palate, and leaves a powerful sense of sweet-honey-sour tension in the finish (the label indicates 9% of alcohol). This sense of power drives also the luscious after-taste of this beautiful sweet Auslese-styled wine. 2024-2034

<b>2019er</b>	<b>Karl Erbes</b>	<b>Ürziger Würzgarten Riesling Kabinett</b>	<b>05 20</b>	<b>90</b>
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The 2019er Ürziger Würzgarten Riesling Kabinett was harvested at 86° Oechsle, and was fermented down to fully fruity-styled levels of residual sugar (63 g/l). It offers a quite direct and aromatic nose underpinned by notes of pear, apricot, smoke, greengage, grapefruit, and earthy spices. The wine develops the ample and sweet side of a Spätlese on the palate, where ripe yellow fruits and a touch of honey make for a comfortable and smooth feel. It leaves a nice sense of energy and ripe zesty acidity in the finish, which adds a playful side and quite some *joie de vivre*. This wine may break the mold of a Kabinett but it proves a nice luscious fruity-styled Riesling. 2027-2039

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By Jean Fisch and David Rayer

## Hofgut Falkenstein

(Niedermennig – Saar)

2019er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb Meyer Nepal	11 20	98
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The 2019er Niedermennig Herrenberg Riesling Spätlese Feinherb Meyer Nepal (the reference to this internal cask name is provided in small print on the label) comes from the upper part of the vineyard, and was fermented down to off-dry levels of residual sugar (27 g/l). This bright-white-colored wine offers a stunning nose of white peach, freshly cut garden apple, wet stone, delicate herbal elements, and a hint of whipped cream. The wine is simply stunningly intense and engaging on the palate, where the very subtle peachy elements are lifted up by some staggering ripe zesty fruits and minerals, as well as a subtle touch of lemony whipped cream. The finish is vibrating, smooth, racy, and, above all, incredibly persistent. This off-dry Riesling completely defies all the elements. In fact, it comes pretty close to off-dry Riesling perfection. What an incredible success!!! While enjoyable now, this will benefit from a few more years of bottle aging and allow the touch of sweetness to smoothen away. But we cannot blame anyone drinking this immediately. It is truly irresistible. 2024-2039

2019er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese	14 20	97
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The 2019er Krettnacher Euchariusberg Riesling Spätlese AP 14 (known internally as "Fuder Ternes") comes from fruit harvested at a moderate 88° Oechsle on old vines in the prime Gross Schock sector of the vineyard, and was fermented down to fruity-styled levels of residual sugar (56 g/l). It offers a magnificent nose made of white peach, lemon zest, pear, wet stone, white flowers, and fine spices. The wine is delicately creamy on the zesty and refreshing palate, and leaves a stunningly playful feel of fine herbs and spices in the finish. The after-taste is just amazingly light and playful. This is all about juicy vibrancy! And guess what, if this holds all its promises, it could even warrant a higher rating at maturity. The potential is there: What a huge success! 2029-2059

2019er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Athuro	13 20	95
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The 2019er Euchariusberg Riesling Kabinett Athuro (the reference to this internal cask name is provided in small print on the label) was harvested at 83° Oechsle on 15 year-old vines in the prime Gross Schock sector of the vineyard which was classified in the highest category on the old taxation maps, and was fermented down to barely fruity-styled levels of residual sugar (approx. 40 g/l). It offers a stunning nose made of citrusy fruits, red berried fruits, herbs, spices, and wet stone. The wine proves superbly precise on the racy and focused palate as more orchard fruits mingle with minerals and some firm but ripe acidity. The finish is all about lemony raciness, subtle minerality and precision. This stunning Kabinett may prove already quite irresistible now, but it will only truly come into its own in a few years, after the flavors will have blossomed and blended together, and the sharpness receded: What a superb success! 2026-2049

2019er	Falkenstein	Niedermenniger Sonnenberg Riesling Kabinett Trocken Munny	09 20	92
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The 2019er Niedermenniger Sonnenberg Riesling Kabinett Trocken Munny (the reference to this internal cask name is provided in small print on the label) was harvested on 60-70-year-old vines in the Lieu-Dits Unter den Röderchen and Beim Hasenbirnbaum. This bright-white colored wine offers a rather discreet but subtly fragrant nose made of white peach, chalky minerals, citrusy fruits, and floral elements. It develops a great interplay of lemony acidity with minerals and juicy fresh orchard fruits on the beautifully light-footed palate and leaves a feather-light feel of fruits, minerals, and floral elements in the playful, elegant, and animating finish. Lemon, flowers, and chalky minerals define the airy aftertaste. If lightness is your thing, this dry Kabinett will simply prove irresistible! The wine is already very enjoyable now on its primary fruit, but it will offer its full lightness glory in a few years. 2022-2031

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## Fio Wines

(Piesport – Middle Mosel)

<b>2018er</b>	<b>Fio</b>	<b>Piesporter Riesling Kabinett Cabi Sehr Nett</b>	<b>05 19</b>	<b>94+</b>
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The 2018er Riesling Cabi Sehr Nett (a play on words on "Kabinett" and "Sehr Nett", which means "very pleasing" in German) was made from fruit harvested at a low 80° Oechsle in the higher parts of the Piesporter main hill, and was fermented down to barely fruity-styled levels of residual sugar (39 g/l). This wine proves still hugely marked by residual scents from its spontaneous fermentation. White peach, white flowers, and a hint of minerals make for an absolutely stunning feel of precision and depth on the tart and engaging palate. The finish is gorgeously precise and persistent, and the after-taste is all about zest, delicacy, and intensity. This true Kabinett is easily one of the finest of the vintage and there is even upside potential here. What a HUGE success! 2023-2038

<b>2015er</b>	<b>Fio</b>	<b>Piesporter Riesling Trocken Fio</b>	<b>05 17</b>	<b>94</b>
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The 2015er Piesporter Fio, as it is referred on the central part of the label, was made fruit harvested in the Piesporter Goldtröpfchen, was fermented and aged without any additive or other intervention in large casks for 24 months before being bottled unfiltered and with minimal sulfur added (30 mg/l). It will be released commercially at the end of 2020. This bright yellow-white colored wine offers a superb nose made of ripe herbs, fine spices, candied grapefruit, and chalky minerals, all wrapped into some slate-infused reduction. The wine proves packed with engagingly fresh and complex flavors on the beautifully light, tart and remarkably multi-layered palate (the wine only has 11.5% alcohol). The finish proves gorgeously long and beautifully refined. A touch of hard tartness still needs to integrate in the after-taste and does already recede after a day of airing. The potential here is immense, even if it will only fully blossom in a few years. But; lovers of light-footed and elegant dry Riesling should plunge upon this! 2023-2030+ (Reprint from Mosel Fine Wines Issue No 49 – January 2020)

<b>2018er</b>	<b>Fio</b>	<b>Piesporter Falkenberg Riesling Trocken</b>	<b>04 19</b>	<b>92+</b>
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The 2018er Riesling Falkenberg, as it is referred to on the main part of the label, was fermented and aged without any additive or their intervention in large cask for 12 months before being bottled filtered and with minimal sulfur added (30 mg/l). It will be commercially released at the end of 2020. This pale hey-yellow colored wine offers a beautifully aromatic nose made of pear, candied lemon zest, camphor, licorice, and pungent slate elements. The wine is aromatic but focused on the beautifully creamy and zesty palate. It becomes more focused and fresher as it develops in the glass. It then leaves a beautifully tart feel of ripe pear, melon, and star fruit in the long and rather engaging finish. A great sense of ripe fruits packed into fresher elements makes for an elegant after-taste. This is best left alone for another couple of years before true enjoyment. We would not be surprised if this will gain depth and ultimately warrant a higher rating at maturity. It is hugely impressive. 2023-2033 (Reprint from Mosel Fine Wines Issue No 49 – January 2020)

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## Weingut Geltz-Zilliken

(Saarburg – Saar)

<b>2018er</b>	<b>Geltz-Zilliken</b>	<b>Saarburger Auf der Rausch Riesling Trocken GG</b>	<b>15 20</b>	<b>95</b>
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The 2018er Saarburger Auf der Rausch Riesling Trocken GG comes from the Gewann "auf der Rausch" situated higher up in the front part of the Saarburger Rausch, and was fermented and aged in traditional Fuder for 18 months before being bottled. This new wine in the Zilliken portfolio is still remarkably reduced on the nose, which is marked by residual scents from its long spontaneous fermentation and some wet stone at first. These then give way to gorgeous scents of pear, cassis, gooseberry, and melon, all wrapped into subtle blanket of creaminess. The wine is incredibly intense on the palate, and yet only has 11% of alcohol! It leaves a stunningly pure and airy feel of grapefruit puree, melon, pear, and herbs in the long and hugely persistent finish. The after-taste is still quite firm at first but opens up after a few days. This stunning expression of dry Riesling mingles with the best in 2018! 2025-2033+

<b>2019er</b>	<b>Geltz-Zilliken</b>	<b>Saarburger Rausch Riesling Kabinett</b>	<b>05 20</b>	<b>95</b>
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The 2019er Saarburger Rausch Riesling Kabinett was made from fruit picked at 91° Oechsle, and was fermented to almost sweet levels of residual sugar. This wine offers a stunning and tell-tale nose made of white peach, a hint of mint, cucumber, some white flowers, and a touch of whipped cream, all beautifully integrated into some smoky reduction. It is breathtakingly well balanced on the peachy and floral palate, and leaves a gorgeously engaging feel in the long and juicy finish. A touch of cream and apricot blossom adds persistence and some Spätlese Schmelz to this absolutely gorgeous fruity-styled wine. What a great success! 2029-2049





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2019er	Geltz-Zilliken	Saarburger Rausch Riesling Spätlese	04 20	95
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The 2019er Saarburger Rausch Riesling Spätlese was made from fruit picked at 101° Oechsle, and was fermented to sweet levels of residual sugar. It offers a stunning nose made of yellow peach, grapefruit, lemon, apricot blossom, whipped cream, coconut, and fine spices. The develops the creamy side of a "feine Auslese" on the palate but the stunningly ripe and pure feel of zest adds incredible juiciness to the wine. Whipped cream, grapefruit vineyard peach and apricot make for a feast of the senses in the after-taste. This sweet wine is simply remarkable. While enjoyable on its primary fruit now, it will hugely benefit from further bottle aging as the touch of sweetness will recede. But the balance and tension are already remarkable now. 2029-2049

2019er	Geltz-Zilliken	Saarburger Riesling Feinherb	09 20	91
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The 2019er Saarburger Riesling Feinherb was made from grapes exclusively harvested in the Rausch, and was fermented down to off-dry levels of residual sugar (18 g/l of residual sugar). This wine offers a superb nose made of white peach, minty herbs, a hint of cucumber, herbs, and smoky slate. It dances on the palate, where flavors of gooseberry join the party. The finish is almost dry-tasting and superbly engaging. This wine oozes fragrance and finesse. This "village" bottling is a great success! 2024-2034

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## Weingut Fritz Haag

*(Brauneberg – Middle Mosel)*

2019er	Fritz Haag	Brauneberger Juffer Riesling Kabinett	03 20	95
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The 2019er Brauneberger Juffer Riesling Kabinett was made from fruit picked at moderate Oechsle degrees, and was fermented down to fruity-styled levels of residual sugar. It offers a gorgeous nose made of white peach, red berry fruits, herbs, and fine spices. The wine is beautifully lively and delicately fruity on the palate, where a hint of whipped cream adds class to this beautifully racy wine. The finish is all about multi-layered flavors of lemon, whipped cream, floral elements, and mouthwatering acidity. This Kabinett is a modern-day fruity-styled classic in the making and one which bears more than a hint of resemblance with the stunning fruity-styled wines dished up by the Fritz Haag in the 1990s: What a success! 2029-2049

2019er	Fritz Haag	Brauneberger Riesling Feinherb Tradition	04 20	92
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The 2019er Brauneberger Riesling Tradition (labelled as Feinherb on the back label) comes exclusively from the main Brauneberger hill (Juffer and Juffer-Sonnenuhr) and stopped its fermentation at 15 g/l of residual sugar. It offers a backward nose made of residual scents from its spontaneous fermentation, some minty herbs, a touch of smoke, and spices. The wine proves superbly juicy and intense on the palate, where fruits are joined by delicately tart elements. The finish is all about minerals, pear, white peach, and herbs, all lifted up by a great tension between zesty grapefruit and a touch of whipped cream. This off-dry Riesling is a huge success! It only needs a little bit of bottle aging to tame its youthful exuberance and round off a few rough edges. 2024-2034

2019er	Fritz Haag	Brauneberger Riesling Semi-Dry Tradition	04 20	92
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The 2019er Brauneberger Riesling Tradition (labelled as Semi-Dry on the back label) comes exclusively from the main Brauneberger hill (Juffer and Juffer-Sonnenuhr) and stopped its fermentation at 15 g/l of residual sugar. It offers a backward nose made of residual scents from its spontaneous fermentation, some minty herbs, a touch of smoke, and spices. The wine proves superbly juicy and intense on the palate, where fruits are joined by delicately tart elements. The finish is all about minerals, pear, white peach, and herbs, all lifted up by a great tension between zesty grapefruit and a touch of whipped cream. This off-dry Riesling is a huge success! It only needs a little bit of bottle aging to tame its youthful exuberance and round off a few rough edges. 2024-2034

2019er	Fritz Haag	Riesling	01 20	90
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The 2019er Riesling comes mainly from Estate's holdings in the Brauneberger Klostergarten, Burgener Römerberg, and Mülheimer Sonnenlay as well as from young vines from the Brauneberger Juffer, and was fermented down to off-dry levels of residual sugar (17 g/l). It offers a gorgeous even if hugely reduced nose made of mirabelle, herbs, spices, and smoke. After some airing, the wine develops a fresher side as lemon, red berry fruits, and floral elements join the party. The wine proves gorgeously elegant and fragrant on the juicy and zesty palate, and leaves a beautiful, mouthwatering feel of white peach, freshly cut apple, and herbs in the long and persistent finish. The presence in the after-taste is simply remarkable, certainly by "mere" Estate wine standards! The balance makes this wine already gorgeously approachable now, but it will offer much pleasure the best part of a decade, if not more. This is a huge success! Now-2029+



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<b>2019er</b>	<b>Fritz Haag</b>	<b>Riesling Trocken</b>	<b>02 20</b>	<b>90</b>
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The 2019er Riesling Trocken comes from Estate's holdings in the Brauneberger Klostergarten, Burgener Römerberg, and Mülheimer Sonnenlay as well as from young vines from the Brauneberger Juffer. This bright-white-yellow colored wine offers a gorgeous even if still rather backward nose made of gooseberry, mint, whipped cream, vineyard peach, and herbs. The wine develops unusual presence on the palate, but this intensity is nicely buffered off by some flavors of fruits and herbs. The finish is long, elegant, and hugely persistent. Some flavors of lemon and red berried fruit add to the experience in the aftertaste. This dry Riesling cruises far above the usual standards of a "mere" Estate wine and, accordingly, will benefit from a little bottle aging to integrate its elements and shed the reduction. 2021-2027

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## Weingut Heinrichshof

*(Zeltingen – Middle Mosel)*

<b>2019er</b>	<b>Heinrichshof</b>	<b>Zeltinger Sonnenuhr Riesling Beerenauslese</b>	<b>17 20</b>	<b>95</b>
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The 2019er Sonnenuhr Beerenauslese Riesling, as it is referred to on the front part of the label, was harvested at 140° Oechsle and was fermented down to noble-sweet levels of residual sugar. This very pale-colored wine proves still very tight and primary on the nose. It however slowly develops a quite breathtaking and ripe nose of rhubarb, honeyed peach, William's pear, lemon, verbena, aniseed herbs, and spices, all wrapped into a fine blanket of smoke. The wine reaches another dimension on the palate, where it offers classy supple, juicy, and pure flavors of yellow and exotic fruits, mixing both ripeness and honey with candied zesty fruits and even a touch of lime in the long and sweet finish. This juicy and aromatic dessert wine has everything to prove great at maturity. It will need however some time to absorb its currently noticeable sweetness and develop all its nuances. 2034-2069

<b>2018er</b>	<b>Heinrichshof</b>	<b>Weissburgunder Trocken Fass #73</b>	<b>28 19</b>	<b>92</b>
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The 2018er Weissburgunder Fass #73, as it is referred to on the front part of the label, was aged on its gross lees for one year in 500-liter tonneau before being bottled. It shows all the characteristics of a white Burgundy on the nose as elements from the oak influence, some aromatic and buttery scents of pineapple, grapefruit, marzipan, juniper, fresh herbs, coconut, and pear, emerge from the glass. The wine is flowery, delicately smooth, and at first light on the palate. It however quickly develops more depth and ripeness as well as power and intensity. And yet all components remain nicely wrapped into a fresh feel and spices right into the very long and dry finish. Any lover of oak-driven 1er Cru white Burgundy from the Côte de Beaune should try to taste this one. It is that impressive! 2023-2033+

<b>2018er</b>	<b>Heinrichshof</b>	<b>Zeltinger Sonnenuhr Riesling Trocken Zulast</b>	<b>06 19</b>	<b>90</b>
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The 2018er Sonnenuhr Zulast Riesling, as it is referred to on the front part of the label, was aged on its gross lees for one year in used 500-liter tonneau from Burgundy before being bottled. It offers a quite smoky yet restrained nose of zesty fruits, almond paste, earthy spices, lime, and minty herbs, all wrapped into a light blanket of oak influence and SO2. The wine proves rather supple and smooth. Rich and ripe notes of yellow fruits add to the creamy side of the mid-palate. Yet it develops more grip and presence, and even a touch of opulence and power, in the finish and leaves one with a nice feel of tartness, powerful salty elements, and earthy spices in the aftertaste. This wine has everything to impress as an oaked Riesling. It now only needs a little bit of patience for its components to blend into each other. 2023-2028+

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## Weingut Dr. Hermann

*(Erden – Middle Mosel)*

<b>2019er</b>	<b>Dr. Hermann</b>	<b>Erdener Prälat Riesling Auslese Alte Reben</b>	<b>10 20</b>	<b>95</b>
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The 2019er Erdener Prälat Riesling Auslese Alte Reben was made from fully clean grapes picked at 95° Oechsle on very old un-grafted vines higher up on the hill, and was fermented down to noble-sweet levels of residual sugar (105 g/l). The wine displays a magnificently restrained yet complex and deep nose of candied grapefruit, fine mango, honeyed vineyard peach, spices, herbs, dried apricot, tangerine, anise, and smoke. It proves beautifully balanced on the palate, where multi-layered flavors and sweetness are wrapped into a blanket of smoke and candied citrusy fruits. The superb finish is all about almond cream, coconut, honey, and grapefruit zest. This is a breathtaking Prälat Auslese in the making! 2029-2069



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<b>2019er</b>	<b>Dr. Hermann</b>	<b>Erdener Herzlei Riesling Spätlese Alte Reben GK</b>	<b>09 20</b>	<b>93+</b>
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The 2019er Erdener Herzlei Riesling Spätlese Alte Reben GK was made from fruit harvested at 96° Oechsle on very old un-grafted vines in this prime sector of the Treppchen, and was fermented down to fully sweet levels of residual sugar (95 g/l). It reveals a beautifully exotic and very ripe nose of mango, star fruit, apricot, fig, orange, and honeyed pear, all pepped up by great scents of white pepper, ginger, rosemary, and a hint of passion fruit. The wine coats the palate with supple, honeyed, and juicy exotic fruits delivered with the juicy richness of an Auslese GK. It is nicely juicy but also still on the sweet side at this stage in the delicately smoky and zesty aftertaste. This gorgeous sweet wine may well need more than a decade to integrate its sweetness, and could easily surpass our already remarkably high expectations as it develops nuances and play. 2034-2059

<b>2019er</b>	<b>Dr. Hermann</b>	<b>Erdener Treppchen Riesling Kabinett -6-</b>	<b>06 20</b>	<b>93</b>
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The 2019er Erdener Treppchen Riesling Kabinett -6- was made from fruit picked at 82° Oechsle on un-grafted vines in the prime Kammer part of the sector of the vineyard, and was fermented in a Fuder cask down to fruity-styled levels of residual sugar (48 g/l). The wine develops beautiful scents of fresh flowers, anise, and smoke at first. These are quickly joined by richer and riper elements including some pear, peach, and dried apricot, all wrapped into fresher notes of violet and cassia. The wine coats the palate with yellow and slightly honeyed fruits but they are lifted up by some gorgeous acidity in the finish. The wine then leaves one with a remarkable sense of intense freshness in the aftertaste. This fruity-styled wine is simply superb. 2029-2049

<b>2019er</b>	<b>Dr. Hermann</b>	<b>Riesling "H"</b>	<b>01 20</b>	<b>89</b>
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The 2019er Riesling "H" is a tank-fermented fruity-styled wine (with 48 g/l of residual sugar) made from Estate holdings on steep slopes in Erden, Lösnich, and Kinheim). It offers an attractive and quite aromatic nose made of pear, honeyed peach, a hint of apricot, Canary melon, and spices. The wine develops quite some presence and intensity on the delicately creamy and juicy palate, a feeling which is enhanced by the touch of honey running through the flavors. The wine leaves one with a hint of power (despite only showing 10.5% of alcohol) in the finish. Some earthy spices nicely balanced out the still sweet presence in the aftertaste. This richer and slightly fuller expression of Dr. Hermann's "H" than usual only needs a couple of years to integrate its components and fully shine. 2022-2029

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## Weingut Reichsgraf von Kesselstatt

*(Morscheid – Trier-Ruwer)*

<b>2019er</b>	<b>von Kesselstatt</b>	<b>Josephshöfer Riesling Kabinett Feinherb</b>	<b>09 20</b>	<b>91</b>
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The 2019er Josephshöfer Riesling Kabinett Feinherb was made from fruit harvested at 91° Oechsle, and was fermented down to off-dry levels of residual sugar (25 g/l). It opens up to some ripe scents of pear, vineyard peach, apricot, herbs, and spices. The wine is nicely playful on the comparatively intense palate, and leaves a powerful feel of pear puree, cream, minerals, earthy spices, and grapefruit in the long and almost powerful finish. A touch of zest brings some focus and vibrancy to the flavors in the aftertaste. This off-dry Riesling really needs some bottle age to integrate its elements. It will then reward one with fruits, balance, and complexity. 2024-2039

<b>2019er</b>	<b>von Kesselstatt</b>	<b>Scharzhofberger Riesling Kabinett Feinherb</b>	<b>08 20</b>	<b>90</b>
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The 2019er Scharzhofberger Riesling Kabinett Feinherb was made from fruit harvested at 85° Oechsle, and was fermented down to off-dry levels of residual sugar (26 g/l). It offers a rather backward and reduced feel of whipped cream, mirabelle, vineyard peach, dried flowers, and smoke. A subtle sense of creaminess is beautifully wrapped into some ripe but zesty acidity and flavors of ripe fruits on the palate. The finish is long and persistent, but also a tad linear at this early stage as pear, vineyard peach and a hint of cream drive the aftertaste. This off-dry wine will require a few years to develop aromatically and show its full potential. 2024-2039

<b>2019er</b>	<b>von Kesselstatt</b>	<b>Kaseler Kehrnagel Riesling Kabinett Feinherb</b>	<b>10 20</b>	<b>89</b>
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The 2019er Kaseler Kehrnagel Riesling Kabinett Feinherb was made from fruit harvested at 84° Oechsle, and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a subtle even if slightly reduced nose made of mirabelle, herbs, spices, and a hint of whipped cream, all wrapped into some fine smoky elements. The wine is nicely playful and balanced on the palate, where a slightly milder acidity still whips up the juicy underlying creaminess. The finish is direct easy and quite long. 2024-2034



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<b>2019er</b>	<b>von Kesselstatt</b>	<b>Spätburgunder Rosé RK</b>	<b>53 20</b>	<b>88</b>
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The 2019er Spätburgunder Rosé RK is a legally wine made from fruit sourced mainly in the Middle Mosel and partially in the Obermosel and the Saar. This pale partridge-eyed wine offers an attractive and direct nose of cranberry, confectionary cherry, a hint of herbs, and spices. It proves nicely chalky and fragrant on the palate, and leaves a crisp and zesty feel of cooked red berried fruits and floral elements in the finish. This is a nicely made Rosé! Now-2021

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## Weingut Lothar Ketterern

(Piesport – Middle Mosel)

<b>2018er</b>	<b>Lothar Ketterern</b>	<b>Piesporter Goldtröpfchen Riesling Stella</b>	<b>06 19</b>	<b>92+</b>
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The 2018er Stella, as it is referred to on the consumer label (and named after Philipp Ketterern's daughter), is a bone-dry wine (with less than 2 g/l of residual sugar) made from fruit harvested in the Niederemmel part of the vineyard, and was fermented and aged in large wooden casks for almost 12 months. It offers a superb nose made of grapefruit, melon, pear, vineyard peach, a hint of herbs, and lots of smoke. The wine is gorgeously playful and elegant on the light-bodied palate (no doubt also thanks to its moderate 11.5% of alcohol) and leaves a superb feel of fruits and herbs in the long and airy finish. This is a truly remarkably dry wine in this overall rather hot vintage. We would not be surprised if it even gains further nuances and finesse with age. 2023-2033

<b>2018er</b>	<b>Lothar Ketterern</b>	<b>Piesporter Goldtröpfchen Riesling Kabinett</b>	<b>07 19</b>	<b>92</b>
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The 2018er Goldtröpfchen Kabinett, as it is referred to on the consumer label, was harvested at 80° Oechsle in both the Müstert and the Ferres parts of the vineyard, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It is still very much under the impact of residual scents from its spontaneous fermentation on the nose and only gradually reveals some gorgeous flavors of pear, grapefruit, apricot blossom, and chalky minerals. The wine is beautifully balanced on the rather intense palate, and leaves a pure and clean feel of whipped cream, racy apple, pear, and grapefruit zest in the long and delicately herbal finish. The after-taste is gorgeously playful as the sweetness is already well integrated. This is a beautiful Kabinett, which remains fully within the canon of the genre. 2028-2048

<b>2018er</b>	<b>Lothar Ketterern</b>	<b>Piesporter Goldtröpfchen Riesling Trocken</b>	<b>05 19</b>	<b>90</b>
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The 2018er Piesporter Goldtröpfchen Riesling Trocken comes from the Müstert part of the vineyard, and was fermented and aged in large wooden casks for 10 months. It offers an inviting but still rather reduced nose made of pear, almond paste, melon, a hint of cardamom and laurel, smoke, and slate. The wine is beautifully complex and delicately suave on the palate, and leaves an intense and slightly powerful feel in the long and herbal finish. A gorgeous touch of zest emerges in the finish and adds structure to the experience. The wine gains significantly from airing, and is therefore best left alone for another few years. 2023-2033

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# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 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	Little Bastard	(No AP)	90
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The Little Bastard with Lot Number L-0120LB is a 2019er dry wine made along "natural" lines from Riesling from the Kröver Letterlay and Kirchlay (55%), Sauvignon Blanc from the Kinheimer Hubertuslay (30%), Müller-Thurgau (10%) and skin-fermented Muscat (5%) from the Kröver Paradies (the vintage is not provided on the label). All components were blended together in December and put back in old Fuder casks for a few more months (to complete their malolactic fermentation). The wine was bottled unfiltered, without any SO2 added. This yellow-orange-colored wine shows some CO2 upon opening (the wine is bottled with 3 g/l of residual sugar which leads to a tiny refermentation and adds a little fizziness). It offers an attractive, ripe, and aromatic nose of quince, William's pear, red fuji apple, macerated orange, plum, minty herbs, nut, and smoke. The wine develops quite some supple and juicy flavors of ripe fruits at first, before a touch of zest comes through and adds focus to the herbal, tart, and remarkably fresh finish. This natural wine will benefit from a further year in the bottle and integrate its tartness. 2022-2027

N.V.	Jan Matthias Klein	It's Müller Time Sandersstruck	(No AP)	89
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The It's Müller Time Sandersstruck with Lot Number L-0120 is a 2019er dry Müller-Thurgau made along "natural" lines from the Kröver Paradies (the vintage is not provided on the label). 30% of the grapes are destemmed and skin-fermented for 17 days before being blended with the rest in stainless steel tanks. The wine was bottled unfiltered without any SO2 added. This yellow-orange-colored wine reveals quite some CO2 upon opening before revealing some direct and very aromatic scents of dried flowers, candied citrus, minty tangerine, verbena, apple, and licorice, all wrapped into quite some spices. It proves is nicely perfumed and refreshing on the palate, as flavors of rose petal interplay with juicy apple and zest. The finish is quite tight, tannic, and tart. All these elements are pepped up by a good dollop of CO2 at first. After some extensive airing, the wine develops a smoother and more delicate side, with still some tickly and almost racy acidity in the background. The after-taste is long and aromatic. This natural Müller-Thurgau simply needs a few of patience to fully shine. 2022-2029

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## Weingut Klosterhof

(Brauneberg – Middle Mosel)

The Klosterhof is an old winemaking Estate which belonged to the Franciscan nuns until its secularization around 1800. It has belonged to the same family ever since, now called Thomas. Young Dominique Thomas (also vineyard manager at the well-known Max Ferd. Richter Estate) and his brother Benjamin joined their parents on the 9.5 ha family Estate (with holdings in prime vineyards in the Middle Mosel) four years ago and have gradually upped the quality. Next to their family Estate, the brothers also decided to launch their own separate label "Dominique Thomas & Benjamin Thomas" which focuses on the historic (and steep) part of the Brauneberger Klostersgarten, an under-rated vineyard which was already tended by the nuns.

2019er	Klosterhof	Piesporter Goldtröpfchen Riesling Beerenauslese	06 20	93
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The 2019er Piesporter Goldtröpfchen Riesling Beerenauslese was made from approx. 70% of botrytized fruit harvested at 125° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (128 g/l). It proves quite reductive and non-saying at first. After the sulfur blows off with air, the wine rewards one with ripe scents of roasted pineapple, almond, honey, guava, mirabelle, and plum, as well as a hint of toffee as it warms up in the glass. The wine is honeyed and still pretty much on the sweet side on the smooth, medium-weighted, and juicy palate. It is only in the finish that fresher flavors of candied citrusy fruits and herbs come through, and these add a real new dimension to this dessert wine. This sweet wine will need a good decade in order to integrate its richness, but it will then prove a superb juicy BA. 2029-2059

2019er	Dominique Thomas & Benjamin Thomas	Brauneberger Klostersgarten Riesling Auslese	12 20	92
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The 2019er Brauneberger Klostersgarten Riesling Auslese was harvested at 108° Oechsle with a hint of botrytis (20%), and was fermented down to sweet levels of residual sugar (90 g/l). It captures one's attention with aromatic and pure notes of passion fruit, before it unleashes complex scents of pink grapefruit, fresh pineapple, lime sorbet, tangerine, pear, and minty herbs. The wine proves highly juicy, honeyed, and exotic on the palate. It develops the presence of a (juicy) Auslese GK rather than that of a light drinking Auslese. The sweetness is nicely balanced by some acidity in the long and juicy finish. The after-taste proves light and a tad softer. This sweet wine will need a good decade to fully blossom and show its best. But the waiting will be worth it. 2029-2049



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By Jean Fisch and David Rayer

2019er	Dominique Thomas & Benjamin Thomas	Brauneberger Klostergarten Riesling Alte Reben	13 20	90
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The 2019er Brauneberger Klostergarten Riesling Alte Reben is a legally dry wine (with 7 g/l of residual sugar) made from fruit picked on 50-year-old vines still trained on single pole, in a south-south-east facing part of the Klostergarten. It offers a refreshing and spicy nose made of green herbs, anise, almond, white pepper, vineyard peach, greengage, lime, and granny smith apple. The wine proves quite ample and full of presence in the fruit-driven and nicely smooth palate, and leaves a nice and intense feel of grip, spice, salty and earthy elements. An underlying feel of tartness then comes through in the aftertaste which is still in need of integration. This serious dry wine only needs a bit of patience to shine. 2023-2029+

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## 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.*

2019er	Gebrüder Knebel	Pet Nat Don't be Afraid	(No AP)	91
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The 2019er Pet Nat Don't be Afraid with lot number P1n0txMth is a blend of Spätburgunder (90%) and Müller-Thurgau (10%) picked in the Winninger Röttgen, which completed its fermentation in bottle without any intervention during the process, and was disgorged without any dosage. This very pale pink-colored wine offers a backward nose made of green herbs, a hint of fading rose, some chalky minerals and, above all, floral elements. A subtle mousse underlines the beautiful elegance of this wine on the palate. It leaves a classy feel of cranberry, raspberry, and pear in the long and refined finish. This remarkable effort will offer much pleasure over the coming few summers! Now-2023

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## Weingut Peter Lauer

(Ayl - Saar)

2019er	Peter Lauer	Riesling Stirn Fass 15	15 20	94
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The 2019er Riesling Stirn Fass 15 comes from the prime south-west-facing, upper-front part of the original Ayler Kupp hill, and was fermented down to almost fruity-styled levels of residual sugar (38 g/l). This bright colored wine offers a stunning nose made of white peach, floral elements, smoke, freshly cut apple, fine herbs, white flowers, and a subtle touch of smoke. It proves gorgeously playful on the grapefruit and peach infused palate, and leaves a superb feel of orchard fruits sorbet, minerals, herbal elements, and lemony whipped cream in the vibrant and superbly complex finish. This is a remarkable piece of Saar Riesling in the making! 2024-2044

2019er	Peter Lauer	Ayler Kupp Riesling Kabinett Fass 8	08 20	93
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The 2019er Ayler Kupp Riesling Kabinett Fass 8 was made from fruit harvested at a comparatively low 80° Oechsle on the original Kupp hill, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeous and remarkably subtle nose made of white peach, whipped cream, a hint of apricot blossom, floral elements, and smoke, all wrapped into some reductive scents from its spontaneous fermentation. The wine is nicely playful and beautifully light-footed on the zesty and minerals palate, and leaves a splendid feel of apricot, grapefruit vineyard peach, and pear sorbet in the floral and nicely vibrant finish. A very nicely ripe and juicy sense of zesty fruits adds to the pleasure of drinking this wine in the long aftertaste. This is a gorgeous Kabinett in the making! 2029-2049

2019er	Peter Lauer	Ayler Riesling Fass 1	01 20	90
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The 2019er Ayler Riesling Fass 1 comes from the front, east-facing part of the original Kupp hill, and was fermented down to barely off-dry levels of residual sugar (12 g/l). It offers a beautiful even if still rather reduced nose made of grapefruit, red berry fruits, white peach, lemon, floral elements, cardamom, and earthy spices as well as smoke (from the reduction). The wine proves on the powerful side on the palate, but this intensity is gorgeously buffered off by minerals and zest. The finish is nicely tart and taste almost dry. This wine really needs a year or two to develop aromatically and show its full beauty. 2021-2029



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

2019er	Peter Lauer	Riesling Feinherb Alt Scheidt	19 20	89
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The 2019er Riesling Feinherb Alt Scheidt comes for half from Estate vineyards and for half from purchased fruit, and was fermented down to off-dry levels of residual sugar (20 g/l). This bright-colored wine offers a stunning nose of white peach, apple, floral elements, and fine spices. The wine proves remarkably intense on the otherwise superbly lively and engaging palate, and leaves a terrific, mouthwatering feel in the light and elegant finish. The aftertaste is all about presence packed into lemony zest. This is easily the best Alt Scheidt we have ever tasted. What a success! 2021-2029

2019er	Peter Lauer	Riesling Feinherb Barrel X	19 20	89
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The 2019er Riesling Feinherb Barrel X comes for half from Estate vineyards and for half from purchased fruit, and was fermented down to off-dry levels of residual sugar (20 g/l). This bright-colored wine offers a stunning nose of white peach, apple, floral elements, and fine spices. The wine proves remarkably intense on the otherwise superbly lively and engaging palate, and leaves a terrific, mouthwatering feel in the light and elegant finish. The aftertaste is all about presence packed into lemony zest. This is easily the best Barrel X we have ever tasted. What a success! 2021-2029

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## Weingut Schloss Lieser

*(Lieser – Middle Mosel)*

2019er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Auslese	21 20	96
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The 2019er Goldtröpfchen Riesling Auslese, as it is referred to on the front part of the label, is still strongly marked by residual scents from its spontaneous fermentation at first, but these quickly give way to gorgeously complex scents of flowers, vineyard peach, tangerine, candied citron, minty herbs, smoke, and fine spices. While still naturally quite sweet at this early stage, the wine proves already incredibly balanced on the palate, as its ripe, exotic, and honeyed flavors are beautifully packed into a beautiful zesty and almost racy acidity. The finish is super long, focused, and vibrating. This stunning Auslese now only needs a bit of patience for it to fully shine. What a great success in the making! 2029-2049+

2019er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Auslese	19 20	94
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The 2019er Juffer-Sonnenuhr Riesling Auslese, as it is referred to on the front part of the label, offers a quite reductive nose at first, but this smoky, almond, and earthy side quickly gives way to rich and ripe scents of apricot, honeyed peach, candied grapefruit, ginger, and mirabelle. The wine proves luscious and sweet on the palate, and leaves a superbly creamy and smooth feel in the long finish. It then turns on some superb flavors of candied citrusy fruits packed into a bitter-sweet tension in the after-taste. This gorgeous "Auslese GK" styled dessert wine now only needs some patience for the sweetness to melt away and the elements to integrate. 2034-2059

2019er	Schloss Lieser	Lieserer Niederberg Helden Riesling Auslese	18 20	94
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The 2019er Niederberg Helden Riesling Auslese, as it is referred to on the front part of the label, offers a gorgeously aromatic nose driven by pure fruity scents of pineapple, canned yellow peach, apricot, tangerine, and greengage, all wrapped into some fresh earthy herbs and smoke. The wine coats the rich and luscious palate with beautifully pure and primary flavors of creamy, honeyed, and juicy fruits. The finish offers great zest and freshness, but the overall balance remains on the sweet, smooth, and rich side at this early stage. This sweet dessert wine will need more than a decade to fully integrate all its elements, but the patience is well worth the effort. 2034-2059

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By Jean Fisch and David Rayer

## Weingut Carl Loewen

(Leiwener – Middle Mosel)

2019er	Carl Loewen	Longuicher Herrenberg Riesling Kabinett	14 20	93
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The 2019er Longuicher Herrenberg Riesling Kabinett is made from grapes harvested at 83° Oechsle on over 100-year-old un-grafted vines situated high up the hill, and was fermented down to barely fruity-styled levels of residual sugar (42 g/l). This white-hay colored wine offers a deep and delicately broad nose made of white peach, gooseberry, smoky slate, and residual scents from its spontaneous fermentation. It proves superbly balanced on the palate, where gorgeous flavors of succulent white peach, minerals, and fine spices are delivered with Spätlese intensity and presence. The finish is beautifully balanced, vibrating and yet remarkably refined. While this gorgeous fruity-styled wine is dangerously easy to knock down now, it will only really reveal its full beauty in a decade or so. What a great success! 2029-2049

2019er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Trocken "1896" Alte Reben	10 20	93
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The 2019er 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. This bright green-white colored wine is still remarkably primary and does not reveal much beyond residual scents from its spontaneous fermentation at first. After extensive airing, some gorgeous notes of white peach, laurel, smoke, and fine herbs emerge from the glass. The wine proves intense, precise, and full of character on the racy and subtly tart palate, and leaves a powerful feel of minerals in the long and assertive finish. The 2019er rendition of this wine will need even more time than usual to fully open up and unfold its beauty. But the DNA is mightily impressive! 2024-2034

2019er	Carl Loewen	Detzemer Maximiner Klosterlay Riesling	08 20	92
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The 2019er Maximiner Klosterlay Riesling, as it is referred to on the commercial label, is a barely off-dry wine (11 g/l of residual sugar) made from 45-year-old vines in the central part of the vineyard. This bright-colored wine offers a nose of white peach, a hint of cassis and smoke, with a beautiful whiff of apricot blossom, pineapple, and coconut adding some depth to the aromatics. The wine is gorgeously precise and refined on the palate, where a still slightly firm acidity and tartness need to integrate. It leaves a gorgeously precise and layered feel of fresh fruits and herbs in the long finish and a delicately tart sensation in the after-taste. This is a great dry-tasting Riesling in the making! 2024-2034

2019er	Carl Loewen	Riesling Trocken Varidor	06 20	89
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The 2019er Riesling Trocken Varidor is made from grapes harvested in the steep part of the Leiwener Klostergarten and in the Thörnicher Schiesslay. This bright-colored wine offers a big and hugely inviting nose made of succulent white peach, a hint of cardamom and other earthy spices, smoke, and minerals. The wine is full of presence and remarkably subtle (certainly for a "mere" Estate wine) on the palate, where a good kick of ripe acidity brings the juicy flavors of peach and minerals to life. The finish is still a bit robust and tart but, not to worry: This will have blended away in a few months, leaving one with a heck of a piece of dry Riesling. 2021-2029

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## Margarethenhof – Weingut Weber

(Ayl - Saar)

*The Margarethenhof is a comparatively large operation as it oversees 20 ha of vineyards spread over the Obermosel (where its owners, the Weber family, originates from) and the Saar, where the Webers took over the facilities and a large part of the vineyards of the Winzerverein Ayl in 2000. Given its size, the Estate produces, quite understandably, a wide range of wines, which includes a low-intervention skin-fermented Riesling in 2018.*

2018er	Margarethenhof	Riesling Trocken R.Pure Natural	39 19	89
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The 2018er R.Pure Natural, as it is referred to on the consumer label, is made from fruit picked on the original hill of the Ayler Kupp, which was skin-fermented for three weeks before being pressed. It completed its fermentation and aging without any intervention in used oak until October 2019, when the resulting wine was bottled filtered and with moderate levels of sulfur added (total sulfur is about 80 mg/l). This deep golden-colored wine offers a ripe and hugely aromatic nose made of quince, honey, cardamom, apricot, and infused mango, all lifted up by some lemon, apple, and grapefruit zest. The wine proves delicately tannic on the palate. Fruits and spices convey a sense of opulence but these are quickly framed by some tart and delicately racy elements in the long finish. The wine still needs a year or two (or being opened one or several days in advance) in order to integrate its tannins. It should then prove a very satisfying and opulent expression of skin-macerated wines. 2021-2028

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By Jean Fisch and David Rayer

## Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf – Trier-Ruwer)

2019er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Kabinett	06 20	94
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The 2019er Maximin Grünhäuser Herrenberg Riesling Kabinett was fermented down to sweet levels of residual sugar. It offers a delicately creamy nose made of yellow peach, white peach, mango, apricot blossom, cream, and spices. The wine starts off with the creamy presence of a Spätlese on the palate but reveals a gorgeously zesty character in the long and vibrant finish. A touch of sweetness still needs to integrate in the aftertaste, something which will happen easily after a decade of maturation. One will then be rewarded with mouthwatering Maximin Grünhaus minty fruitiness! 2029-2049

2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Spätlese	05 20	93+
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The 2019er Maximin Grünhäuser Abtsberg Riesling Spätlese was fermented down to fully sweet levels of residual sugar. This yellow-colored wine offers a backward nose made of apricot, lemon, grapefruit, pear, and vineyard peach, all wrapped into some reductive notes of wet stone, slate, and smoke. It is delicately creamy and superbly finely sizzled on the palate, and leaves a multi-layered feel of ripe yellow orchard fruits in the long and suave and delicately fruity-sweet finish. This combines the intensity of a light Auslese with the juicy drinking abilities of a gorgeous Spätlese. There is quite some upside here as the sweetness will recede and the wine will develop its multi-layered nuances. 2029-2049

2019er	Maximin Grünhaus	Maximin Grünhäuser Bruderberg Riesling Kabinett	04 20	93
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The 2019er Maximin Grünhäuser Bruderberg Riesling Kabinett was fermented down to sweet levels of residual sugar. This bright-yellow colored wine offers a seemingly inviting but actually still rather reduced nose made of mirabelle, lemon, wet stone, floral elements, and smoky slate (the wine takes two days to reveal its flavors at this stage). But then, this wine develops a gorgeously playful side on the mouthwatering palate, and leaves a stunning feel of cassis, minty herbs, apricot blossom, and minerals in the long and lingering finish. A hint of cream adds Schmelz and a flair of Spätlese to the great lemon and grapefruit-infused tension in the after-taste. This huge success may well prove the finest light fruity-styled wine we have ever tasted from this vineyard! 2029-2049

2019er	Maximin Grünhaus	Maximin Grünhäuser Riesling Trocken Alte Reben	02 20	91
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The 2019er Maximin Grünhäuser Riesling Alte Reben, as it is written on the consumer label, proves still rather reduced and backward, and only gradually opens up to offers some notes of pear, lemon, cassis, cardamom, minty herbs, and fine spices. The wine is fully dry on the palate, and leaves a crisp and complex feel of orchard fruits, earthy spices, and tart minerals in the long and juicy finish. A hint of yellow fruit adds to the classy experience in the aftertaste. This gorgeous dry Riesling cut along the canon of the grand classic examples from this Estate, will require a little patience in order for the tartness and slightly rough edges to melt away. 2024-2034

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## Weingut Alfred Merkelbach

(Ürzig – Middle Mosel)

2019er	Alfred Merkelbach	Ürziger Würzgarten Riesling Auslese Urglück	10 20	95
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The 2019er Ürziger Würzgarten Riesling Auslese Urglück was harvested in this prime part of the central part of the vineyard still planted with old un-grafted vines. It offers a gorgeously refreshing yet deep nose of grapefruit, lime, mint, spices, smoke, green apple, pear, orange blossom, and vineyard peach. The wine proves stunningly playful and delicate on the palate as its sweet richness underlined by almond cream, honeyed peach, and pineapple and magnificently wrapped into some energetic and lively acidity. The finish is hugely long and intense. This stunning Auslese is a modern-day classic in the making! 2029-2049

2019er	Alfred Merkelbach	Ürziger Würzgarten Riesling Auslese	08 20	94
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The 2019er Ürziger Würzgarten Riesling Auslese AP 08 was harvested in the sector next to the Sonnenuhr. It offers a hugely attractive nose of vineyard peach, whipped almond cream, minty herbs, spices, William's pear, and candied grapefruit. The wine is still on the sweet side on the palate, but its refined fruity and creamy side are superbly appealing. Add to this a great zest and a sense of purity side in the long and animating finish, and you have all the elements for a great playful Auslese in a decade and more. 2029-2059



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2019er	Alfred Merkelbach	Ürziger Würzgarten Riesling Spätlese	06 20	91
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The 2019er Ürziger Würzgarten Riesling Spätlese AP 06 was harvested in the Fischerei part of the vineyard. It offers a quite aromatic and delicately exotic nose of pineapple, grapefruit, orange blossom, smoke, and raspberry. The wine is beautifully fruity and juicy on the palate, and leaves a satisfyingly assertive and focused feel in the zesty finish. This Spätlese is already quite open for business but will only reveal its full complexity in a few years. 2027-2039

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## Weingut Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem - Saar)

2019er	Egon Müller	Scharzhofberger Riesling Kabinett	03 20	96+
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The 2019er Scharzhofberger Riesling Kabinett was fermented down to barely fruity-styled levels of residual sugar. This bright-white colored wine offers a rather subtle and, at the beginning, even shy nose driven by reduction. After a little airing, absolutely textbook flavors of white peach, white flowers, and slate emerge from the glass. These classic flavors of a Scharzhofberger carry over onto the palate, where they are joined by some zesty acidity and a gorgeous touch of whipped cream. Everything is simply in balance and this sense of completeness also drives the gorgeous finish and after-taste. This hugely impressive Kabinett is without doubt one of the finest at this Estate over the last few years! 2029-2044

2019er	Le Gallais	Wiltinger braune Kupp Riesling Spätlese	05 20	95
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The 2019er Wiltinger braune Kupp Riesling Spätlese AP 05 was fermented down to sweet levels of residual sugar. This bright yellow-white-colored wine offers a superb nose made of white peach, a hint of apricot blossom, aniseed herbs, ginger, whipped cream, and smoky elements. The wine is superbly playful and precise on the palate, where apricot-driven elements become slightly more apparent. The finish is precise, long, and elegant. The wine then leaves one with an animating feel of zest, a hint of exotic fruits, and plenty of whipped cream and white peach in the lingering after-taste. This superb fruity-styled wine will offer much pleasure already a bit earlier in its life as the sweetness is nicely integrated. 2024-2044

2019er	Le Gallais	Wiltinger braune Kupp Riesling Kabinett	02 20	94
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The 2019er Wiltinger braune Kupp Riesling Kabinett was fermented down to barely fruity-styled levels of residual sugar. It offers a superb nose made of cassis, gooseberry, white peach, smoke, and a hint of aniseed herbs, all wrapped into quite a blanket of smoke at this early stage. The wine is beautifully subtle, playful, and elegant on the palate, where racy acidity adds to the precision and nuances of the wine. The after-taste is beautifully balanced and subtle, and proves very engaging as the sweetness is already nicely integrated. This may well be the finest Kabinett ever out of the braune Kupp! 2024-2044

2019er	Egon Müller	Riesling Scharzhof	01 20	92
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The 2019er Riesling Scharzhof is an off-dry wine made from Estate holdings in the Wiltinger Braunfels, Oberemmel Rosenber, and Saarbuerger Rausch. This bright white-colored wine offers a gorgeous nose made of white peach, apricot blossom, a hint of cream, smoke, slate, and still quite some residual scents from its spontaneous fermentation. The wine proves gorgeously intense and even almost powerful on the palate at first, but then develops great finesse in the long and subtle finish. Some minty herbs join the gorgeous flavors of white peach, chalky minerals, and a hint of whipped cream in the delicately airy and off-dry tasting after-taste. This wine proves a huge success but one which will benefit from a few years of bottle aging to develop its full aromatic finesse. 2024-2039

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## Weingut Stefan Müller

(Krettnach - Saar)

2019er	Stefan Müller	Niedermenniger Sonnenberg Riesling Kabinett Alte Reben	10 20	94
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The 2019er Niedermenniger Sonnenberg Kabinett Alte Reben was harvested at 84° Oechsle on 60-year-old vines in a south-facing part of the vineyard higher up the hill, and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a gorgeous nose made of residual scents from its spontaneous fermentation, cassis and lemon sorbet, some vineyard peach, a hint of pear and mirabelle, and gorgeously minty herbs. The wine is delicately racy but also on the intense side by Kabinett standards (no doubt due to the remarkably high levels of dry extracts), but proves gorgeously playful in the mouthwatering and hugely racy finish. This is a superb fruity-styled wine in the making! 2029-2049



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling"*

By Jean Fisch and David Rayer

<b>2019er</b>	<b>Stefan Müller</b>	<b>Niedermenniger Sonnenberg Riesling Spätlese Alte Reben</b>	<b>11 20</b>	<b>94</b>
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The 2019er Niedermenniger Sonnenberg Spätlese Riesling Alte Reben was harvested at 88° Oechsle on 50-year-old vines in a south-facing part of the prime Kleinschock part of the vineyard, and was fermented down to fully fruity-styled levels of residual sugar (59 g/l). It offers a stunning nose made of white peach, chalky minerals, floral elements, a hint of whipped cream, and some subtle smoky elements. The wine is gorgeously playful and refreshing on the slender yet multi-layered palate, and leaves a complex and subtle feel of white peach, apple, some laurel, a hint of apricot blossom, and fine mineral and floral elements in the long and juicy finish. This is a gorgeous "old-styled" Auslese in the making! 2029-2049

<b>2019er</b>	<b>Stefan Müller</b>	<b>Niedermenniger Sonnenberg Riesling Feinherb Alte Reben</b>	<b>19 20</b>	<b>93</b>
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The 2019er Niedermenniger Sonnenberg Riesling Feinherb Alte Reben is an off-dry wine (with 28 g/l of residual sugar) made from 100-year-old ungrafted vines in a south-facing part of the vineyard (Röderchen). It offers a gorgeous nose made of white peach, mirabelle, a hint of laurel, and lots of freshly cut apple. The wine is gorgeously tight and precise on the palate, where apple, cassis, lemon zest, and chalky elements are beautifully wrapped into some zesty acidity and a hint of cream. The finish is almost dry-tasting and remarkably vibrant. This superbly vibrant expression of off-dry Riesling only needs a few years of patience to smoothen its edges. 2024-2034

<b>2019er</b>	<b>Stefan Müller</b>	<b>Krettnacher Altenberg Riesling Trocken</b>	<b>03 20</b>	<b>92</b>
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The 2019er Krettnacher Altenberg Riesling Trocken comes from the Estate's parcel in the prime, Diabas-infused, Ober Schäfershaus part of the vineyard. It offers a gorgeous nose made of white peach, smoky slate, a hint of laurel, white apple, Conference pear, and some floral elements. The wine is still rather firm at first on the palate but some gloriously fresh juicy peach and a hint of whipped cream as well as loads of chalky minerals all add depth to the experience. The finish is still on the tart side at this early stage, but the aftertaste underlines the wine's finesse and intense lightness. This great dry Riesling will really shine in a couple of years. 2024-2034

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## Weingut von Othegraven

*(Kanzem – Saar)*

<b>2019er</b>	<b>von Othegraven</b>	<b>Kanzemer Altenberg Riesling Kabinett</b>	<b>06 20</b>	<b>94</b>
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The 2019er Kanzemer Altenberg Riesling Kabinett AP 06 was made from fruit harvested at 82° Oechsle, and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). It offers a superbly complex nose made of mirabelle, pear, a hint of whipped cream, and earthy spices, all wrapped into some residual scents from the spontaneous fermentation at this early stage. The wine proves delicately intense and fruity on the palate, where a touch of Spätlese-styled creaminess is beautifully wrapped into some citrusy acidity. This citrusy side also lends the delicately smooth finish great focus and vibrancy. This gorgeous fruity-styled wine only needs a few years of patience to fully shine! 2029-2049

<b>2019er</b>	<b>von Othegraven</b>	<b>Wiltinger Kupp Riesling Kabinett</b>	<b>03 20</b>	<b>94</b>
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The 2019er Wiltinger Kupp Riesling Kabinett was made from fruit harvested at 79° Oechsle, and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a gorgeous nose made of yellow peach, mirabelle, herbs, spices, and smoke, all wrapped in a blanket of residual scents from the spontaneous fermentation. The wine is gorgeously racy and appealing on the palate, where pear, lemon, and minerals are whipped up by some quite racy acidity. The finish is all about playful intensity wrapped into a stunning sense of lightness, minerals, and off-dry lemony flavors. This is an absolutely fabulous, old fashioned Kabinett in the making! 2027-2049

<b>2019er</b>	<b>von Othegraven</b>	<b>Kanzemer Altenberg Riesling Spätlese</b>	<b>09 20</b>	<b>93</b>
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The 2019er Kanzemer Altenberg Riesling Spätlese AP 09 was made from fruit harvested at 93° Oechsle, and was fermented down to sweet levels of residual sugar (80 g/l). It offers a gorgeous even if still rather reduced nose made of pear, white peach, cassis, honey, apricot, flint stone, smoke, and residual scents from its spontaneous fermentation. The wine is beautifully balanced and playful on the finely sizzled palate, and leaves precise yet subtly vibrant flavors of apricot, honey, whipped cream, and smoke in the long and focused finish. A more honeyed side in the aftertaste adds a delicately exotic side to this beautiful sweet wine. 2029-2049



# Mosel Fine Wines

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By Jean Fisch and David Rayer

2019er	von Othegraven	Ockfener Bockstein Riesling Kabinett	04 20	92+
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The 2019er Ockfener Bockstein Riesling Kabinett was made from fruit harvested at 80° Oechsle, and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). It offers a superb and remarkably subtle nose made of mirabelle, white peach, apple, pear, earthy spices, and residual scents from its spontaneous fermentation. The wine is beautifully vibrant on the finely sizzled and light-footed palate, and leaves a nice feel of fresh fruits and tart minerals in the long and engaging finish. A touch of harshness comes through in the aftertaste which will go away after a few years of bottle aging. What a great Kabinett in the making! 2027-2039

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## 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 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.

2019er	Julien Renard	Müller-Thurgau Trocken Pétillant Naturel	(No AP)	92
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The 2019er Müller-Thurgau Trocken Pétillant Naturel with lot number 02022020P3TMTH is a Perlwein made from fruit harvested in the Winniger Domgarten, which was fermented without intervention and finished its fermentation in bottle. It will come onto the market after a flying disgorgement. This bright colored wine offers a stunning nose made of cassis, elderflower, chalky minerals, a hint of spices, and herbs. It is beautifully playful and elegant on the palate, where a nice and very subtle mousse adds depth and zest to the experience. This is a remarkably engaging wine to enjoy over the coming summers. Now-2023

2019er	Julien Renard	Riesling Trocken Pétillant Naturel	(No AP)	90
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The 2019er Riesling Trocken Pétillant Naturel with lot number 02022020P3TR13 is a Perlwein made from fruit harvested in the Winniger Domgarten, which was fermented without intervention and finished its fermentation in bottle. It will come onto the market after a flying disgorgement. This hay-colored wine offers an inviting nose made of pear, quince, apricot blossom, whipped cream, cardamom, and other fine spices. The wine is nicely balanced and delicately smooth at first the palate before a gorgeously active mousse lifts up the flavors in the long and rich finish. This is a beautiful even if slightly bigger version of Pet Nat! Now-2023

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## Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2019er	Max Ferd. Richter	Veldenzer Eisenberg Riesling Kabinett	12 20	95
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The 2019er Eisenberger Riesling Kabinett, as it is referred to on the consumer label, was made from fruit picked at 84° Oechsle, and was fermented down to fruity-styled levels of residual sugar (53 g/l). It offers a stunning nose made of white peach, flowers, ginger, smoke, and cassis. The wine is superbly engaging on the palate, where a juicy sense of acidity lifts up the flavors. The wine is gorgeously light-footed and yet so vibrant and full of flavors. The finish is simply stunning. What a huge success made in a classic Kabinett style! 2029-2049

2019er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett Fuder 4	14 20	94
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The 2019er Brauneberger Juffer Riesling Kabinett -4-, as it is referred to on the consumer label, was made from fruit picked at a low 78° Oechsle on over 80-year-old un-grafted vines, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers stunning even if slightly reduced scents of white flowers, white peach, pear, apricot blossom, cassis, minerals, and smoke. The wine proves featherlight yet packed with gorgeous flavors on the palate and leaves a remarkable feel of fresh vibrant fruits, zest, and delicate herbal elements in the impeccably balanced finish. The finesse coupled with the lightness are simply awe-inspiring. What a stunning success! 2029-2049



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<b>2019er</b>	<b>Max Ferd. Richter</b>	<b>Wehlener Sonnenuhr Riesling Kabinett</b>	<b>10 20</b>	<b>94</b>
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 84° Oechsle in the area around the sundial and in the upper part of the vineyard, and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers a superb nose made of white peach, freshly cut apple, flowers, and smoky elements. The wine is incredibly subtle and playful on the palate, and leaves a superb feel of white flowers, pear, and apricot blossom in the light-footed and finely sizzled finish. A touch of beautifully integrated sweetness just underlines the greatness of this wine in the finish. This is text-book stuff! 2029-2049

<b>2018er</b>	<b>Max Ferd. Richter</b>	<b>Spätburgunder Trocken Pinot Noir</b>	<b>55 19</b>	<b>91</b>
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The 2018er Pinot Noir, as it is referred to on the consumer label, comes made from largely de-stemmed fruit picked in the Mülheimer Sonnenlay, and was fermented and aged in used 2-3-year-old barrique for 16 months before being bottled unfiltered. This bright red-colored wine opens up to gorgeously deep scents of cherry, clove, some spices, and chalky elements. The wine is beautifully playful on the palate, where more silky flavors of cherry, cranberry, and fine spices make for a gorgeous experience. A touch of zest adds structure to the gorgeous finish. The after-taste is all about deep and comparatively complex fruits enhanced by some subtle spicy elements. This debut red wine at the Max Ferd. Richter Estate is a resounding success! Now-2028

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## Weingut Willi Schaefer

*(Graach – Middle Mosel)*

<b>2019er</b>	<b>Willi Schaefer</b>	<b>Graacher Domprobst Riesling Kabinett</b>	<b>03 20</b>	<b>96</b>
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The 2019er Graacher Domprobst Riesling Kabinett was fermented down to fruity-styled levels of residual sugar. It offers an absolutely tantalizing and hugely complex nose made of yellow peach, minty herbs, grapefruit, lime peel, a hint of whipped cream, and fresh lily flowers, all wrapped into fine residual scents from the spontaneous fermentation. The wine has grip, energy, and great focus on the palate, yet remains at all moment extremely light and balanced. A bracing and spicy touch of acidity then kicks in, giving the wine structure and blending the flavors together as well as whipping them up right into the tight and hugely long finish. This remarkable Kabinett in the making is set to become a modern-day legend! 2027-2043

<b>2019er</b>	<b>Willi Schaefer</b>	<b>Graacher Domprobst Riesling Spätlese</b>	<b>10 20</b>	<b>94</b>
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The 2019er Graacher Domprobst Riesling Spätlese AP 10 was harvested mainly in the Fergert sector of the vineyard, and was fermented down to sweet levels of residual sugar. It offers a most beautiful nose of vineyard peach, spices, almond cream, smoke, anise, and herbs. The wine is magnificently creamy, delicate, and smooth on the intense palate and leaves some subtle and fresh notes of candied zesty fruits in the long and lingering finish. This fruity-styled wine develops some Auslese presence in the after-taste, certainly for the Estate's standards, but, as such, it is a superb fruity-styled wine in the making. 2029-2049

<b>2019er</b>	<b>Willi Schaefer</b>	<b>Graacher Himmelreich Riesling Spätlese</b>	<b>08 20</b>	<b>94</b>
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The 2019er Graacher Himmelreich Riesling Spätlese was fermented down to sweet levels of residual sugar. It captures one's attention with a quite primary, smoky, and floral nose of white peach, herbs, grapefruit, citrus, and lots of spices. The wine develops some succulent yellow and canned fruits as well as a hint of apricot cream on the direct palate. All these elements are well wrapped into a dynamic and focused acidity, which whips up the flavors in the long and delicately fruity and honeyed finish. This wine needs a good decade to integrate its touch of upfront richness and sweetness on the palate, but everything is present for a great Spätlese at maturity. 2029-2049

<b>2019er</b>	<b>Willi Schaefer</b>	<b>Graacher Himmelreich Riesling Kabinett</b>	<b>02 20</b>	<b>93</b>
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The 2019er Graacher Himmelreich Riesling Kabinett was fermented down to fruity-styled levels of residual sugar. It offers a beautifully aromatic and elegantly ripe nose of yellow peach, orange blossom, tangerine, mint, smoke, and a hint of apricot. The wine proves delicately creamy and superbly juicy on the palate, driven by fruity flavors of peach, apple, and pear. While intense, the wine proves refreshing and animating in the beautifully balanced finish. It leaves a stunning long, chiseled, and animating feel in the aftertaste. This wine may develop some Spätlese flair, but it is a truly remarkable one! 2027-2039

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## 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 (see these wines in a separate entry) in order to better differentiate them from the wines made with sulfur by the Staffelter Hof.

2019er	Staffelter Hof	Kröver Steffensberg Riesling Spätlese	17 20	93
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The 2019er Kröver Steffensberg Riesling Spätlese was made with a hint of botrytis (10%), and was fermented down to sweet levels of residual sugar (82 g/l). The wine offers a beautifully complex, floral, and fresh nose of yellow peach, candied grapefruit, almond cream, pear, mint, and spices, all wrapped into some residues from its spontaneous fermentation. It proves superbly balanced on the palate, where some creamy and juicy fruits interplay with zesty and spicy elements. There is great presence and depth, and the length is stunning. It has actually more of the character of an Auslese than a true light Spätlese. This gorgeous success only needs a couple of years of patience for the touch of "baby fat" to blend away in the aftertaste. 2027-2049

2019er	Staffelter Hof	Kröver Paradies Riesling Feinherb	04 20	92
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The 2019er Riesling Paradies Feinherb, as it is referred to on the front part of the label, and was fermented down to off-dry levels of residual sugar (19 g/l). It offers a very flowery, elegant, and minty nose of tangerine, green apple, lime, sage, spices, and white peach, all wrapped into residual scents from its spontaneous fermentation. The wine is delicately juicy and fruity on the palate and keeps this freshness and liveliness up to the zesty and pure finish. The length is impeccable, and the aftertaste is already almost tasting dry. This refreshing and delicately zesty dry-tasting Riesling is a great success. Now-2034

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## Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

2019er	Günther Steinmetz	Wehlener Sonnenuhr Riesling Kabinett	03 20	94
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was made from fruit harvested at 84° Oechsle, and was fermented down to fruity-styled levels of residual sugar (48 g/l). This bright-colored wine offers a superb nose made of juicy white peach, white flowers, a hint of apricot blossom, and plenty of lemon and grapefruit infused zest. The wine is gorgeously playful on the palate, and leaves a stunningly complex and subtle feel of flowers, herbs, and fine spices, all wrapped into a touch of citrusy whipped cream in the long and gorgeously elegant finish. A hint of apricot blossom adds Schmelz, class, and presence to the airy aftertaste. This superb fruity-styled wine combines great intensity and depth with gorgeous lightness and zest. What a huge success! 2029-2049

2019er	Günther Steinmetz	Mülheimer Sonnenlay Riesling Kabinett	04 20	93
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The 2019er Mülheimer Sonnenlay Riesling Kabinett was made from fruit harvested at 88° Oechsle, and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a beautifully fragrant nose made of yellow peach, pear, floral elements, and some apricot blossom. The wine develops the delicate touch of Schmelz of a Spätlese on the palate but this side is quickly whipped up by some gorgeously ripe yet zesty acidity in the finish. The aftertaste is juicy, mouthwatering, fruity, and very satisfying. Even if it is hard to resist now, this gorgeous fruity-styled wine will prove an absolute delight at maturity, in a decade or so. 2029-2049

2018er	Günther Steinmetz	Chardonnay Virgo Natura	(No AP)	91
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The 2018er Chardonnay Virgo Natura was made from fruit picked in the Lehmer Klosterberg (sourced from the befriended Gerlachs Mühle Estate) and was skin-fermented for 2 weeks before being transferred in a new Stockinger cask for two months and then in a traditional Fuder cask for 10 months. The wine was fermented down to 8 g/l of residual sugar, and was made without any additive except for a little sulfur at bottling (15 mg/l). This fully bronze-orange-colored wine offers an inviting nose made of orange peel, lemon zest, some funk, and delicately creamy elements. The wine is delicately smooth (but not sweet) on the palate, where a tannic structure adds cut to the rich and remarkably complex flavors. The finish is dry and tannic. A hint of CO2 adds an inviting side to the aftertaste. This Orange wine proves quite a success even if the smooth side may surprise at first. Now-2028



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<b>2018er</b>	<b>Günther Steinmetz</b>	<b>Pinot Noir Unfiltriert</b>	<b>(No AP)</b>	<b>90</b>
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The 2018er Pinot Noir with lot number 02/19 comes from Estate holdings in Burgen, Kesten, and Mülheim as well as fruit in the Brauneberger Klostergarten and Piesporter Falkenberg bought from befriended growers. It was only destemmed to 60% and was fermented in used barrique for 12 months before being bottled unfiltered. This brick red wine offers a stunning nose made of frozen raspberry, clove, chalky spices, and a hint of soy sauce. The wine is gorgeously complex and silky but not without tannic structure on the palate and leaves a superb feel of cranberry, chalky minerals, and deep cherry in the silky after-taste. This may be "only" the entry level Pinot Noir but it would give the top end bottlings at many Estates a good run for their money: This is a huge success! Now-2028

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## Tiny Winery – Sven Zerwas

(Piesport – Middle Mosel)

Sven Zerwas discovered his love for wine after starting his career in the restaurant trade. After a few years as Estate manager at Weingut Goswin Kranz, he returned to the food sector in 2019 but set up a small Estate with 2.5 ha of vineyards, as a side activity, with the objective of producing traditionally made wines, including some with minimal-intervention and low sulfur added, as of 2020. In the meantime, he produced some wines with fruit sourced from a befriended grower in Veldenz.

<b>2018er</b>	<b>Tiny Winery</b>	<b>Pinot Noir Big Bamm!</b>	<b>(No AP)</b>	<b>91</b>
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The 2018er Pinot Noir Big Bamm! with Lot 4/19 is made from grapes harvested in the Brauneberger Mandelgarten. It was made without any sulfur added during the whole process, and was aged in used barrique for approx. 1 year before being bottled unfiltered. The wine offers a superb nose made of ripe red-berry fruits, strawberry juice, fresh cherry, and red currant, as well as smoke and a hint of tar and chocolate (from the oak aging). The wine is beautifully balanced on the palate. While the tannins are still noticeable, they are gorgeously ripe and more than hint already at the suave side which this wine will reward one with at maturity. The aftertaste is beautifully smooth and long. This is a truly superb Pinot Noir from the Mosel! 2022-2033

<b>2019er</b>	<b>Tiny Winery</b>	<b>Riesling Big Bamm!</b>	<b>(No AP)</b>	<b>89</b>
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The 2019er Riesling Big Bamm! with Lot 5/20 is made from grapes harvested in the Veldener Graftschafter Sonnenberg, was fermented in used Fuder down to barely off-dry levels of residual sugar (10 g/l). It was aged on its gross lees without SO<sub>2</sub> before being filtered and bottled with little SO<sub>2</sub> added (25 mg/l). The wine offers a nicely fresh yet ripe nose of grapefruit, minty herbs, spices, pear, rose, smoke, and greengage. It develops good presence on the palate, and leaves a slightly soft and creamy feel in the just off-dry tasting finish. This wine will clearly benefit from further cellaring in order for the touch of tartness and hint of sweetness to mellow away. 2022-2027

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## Weingut Rita & Rudolf Trossen

(Kinheim – Middle Mosel)

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

<b>2018er</b>	<b>Rita &amp; Rudolf Trossen</b>	<b>Kinheimer Hubertuslay Riesling Auslese</b>	<b>02 19</b>	<b>94</b>
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The 2018er Kinheimer Hubertuslay Riesling Auslese is made from almost fully fruit harvested at 96° Oechsle and was fermented down to sweet levels of residual sugar (89 g/l). This bright-colored wine offers an absolutely gorgeous and flowery nose made of vineyard peach, apricot, honey, candy floss, and, above all, superbly flowery and mineral elements. The wine proves beautifully slender and engaging on the precise and nuanced palate, and leaves a stunning feel of ripe fruits and creamy elements in the long and very refined finish. Only a touch of sweetness still needs to integrate and mellow away in the aftertaste, something which will happen in a decade or so. This gorgeous Auslese is all about subtlety! 2028-2048

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## Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

2019er	Vollenweider	Wolfer Goldgrube Riesling Spätlese	02 20	96+
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The 2019er Wolfer Goldgrube Riesling Spätlese was made from fruit partially affected by botrytis (20%) picked at 96° Oechsle, and was fermented down to sweet levels of residual sugar (92 g/l). It offers a rather backward nose made of pear, mirabelle, whipped cream, a hint of fresh pineapple, and plenty of smoke and wet stone. The wine is gorgeously and finely sizzled on the palate, where subtle flavors of lemon, apricot blossom, white pepper, and herbs woe for one's attention. The finish is all about subtle creamy and zesty finesse, and this despite the comparatively high sugar levels of the must. This gorgeous "feine Auslese" expression of Riesling is simply to die for. We would not be surprised if it would eventually warrant an even higher rating, such is its potential. What a wine! 2029-2049

2019er	Vollenweider	Wolfer Goldgrube Riesling Kabinett	01 20	95
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The 2019er Wolfer Goldgrube Riesling Kabinett was made from fruit harvested at 87° Oechsle, and was fermented down to fruity-styled levels of residual sugar (57 g/l). It proves still rather reduced and does initially only reveal some faint scents of white peach, ginger, herbs, mirabelle, and smoky slate, but this gains considerably with airing and shows depth and huge complexity. The wine is superbly racy and engaging on the palate, where fresh flavors of orchard fruits and some lemon zest are perfectly buffered off by a touch of whipped cream. The finish is all about this incredible floral "lemonness" (if this is not a word, it is now) of genuinely great fruity-styled Mosel wines in their youth. This amazing wine may have a bit of Spätlese *Schmelz*, but it proves oh-so pure, refreshing, and persistent. What a glorious effort! 2029-2049

2019er	Vollenweider	Kröver Steffensberg Riesling Spätlese	05 20	94
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The 2019er Kröver Steffensberg Riesling Spätlese was made from essentially clean fruit harvested at 103° Oechsle, and was fermented down to sweet levels of residual sugar (90 g/l). It offers an absolutely stunning nose made of quince, star fruit, pear, candied lemon zest, white peach, wet stone, and smoky herbs. Despite its huge must weight, the wine comes over as remarkably playful and is driven by a superbly ripe sense of acidity. The finish is racy, engaging, and superbly mouthwatering. This sweet wine proves a huge success, but one has to keep in mind that this is a fuller bodied expression of Mosel sweet wine than the Spätlese label may indicate. Think "drinking feine Auslese" and then enjoy in a decade and much more! 2029-2049

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## Weingut Dr. Wagner

(Saarburg – Saar)

2019er	Dr. Wagner	Saarburger Riesling Kabinett Laurentius	08 20	94
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The 2019er Saarburger Laurentius Riesling Kabinett, as it is referred to on the consumer label, was harvested at 85° Oechsle on 120-year-old ungrafted vines in the prime and under-rated Laurentiusberg vineyard solely owned by the Estate, and was fermented down to fruity-styled levels of residual sugar (52 g/l). It is still marked by residual scents from its spontaneous fermentation at first and only gradually reveals its breath-taking nose made of pear, white peach, fine herbal and spicy elements, a hint of whipped cream, and lots of cassis in the background. The playfulness on the palate is simply stunning, where the wine combines subtle pear, racy grapefruit sorbet and deliciously tart elements of chalky minerals. The aftertaste is complex, racy, deep and, above all, packed with some superbly subtle, intense, and vibrating flavors of fruit and flowers. This first Kabinett by the Estate from this vineyard is a great success! 2029-2049

2019er	Dr. Wagner	Saarburger Rausch Riesling Spätlese Josef Heinrich	11 20	92
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The 2019er Rausch Riesling Spätlese Josef Heinrich, as it is referred to on the consumer label, was harvested on 50-year-old vines, and was fermented down to barely fruity-styled levels of residual sugar (36 g/l). It offers a superb nose made of mirabelle, grapefruit zest, cassis, smoke, and earthy spices. The wine is beautifully balanced on the light-footed and elegant palate, and leaves a superb feel of fruits in the smooth finish. The sweetness proves already gracefully integrated into some Saar lemon sorbet fruit in the long and engaging aftertaste. While this makes the wine almost irresistible now, it will prove even finer in a couple of years, at maturity. 2027-2039



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2019er	Dr. Wagner	Riesling Pétillant Naturel	(No AP)	91
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The 2019er Riesling Pétillant Naturel with lot number 01-2020 was made without any intervention in the cellar (including no sulfur) from fruit harvested in the Saarburger Kupp before being bottled for its secondary fermentation with 10 g/l of residual sugar, and was released without being disgorged. This bright-colored Pet Nat offers a tantalizing nose made of subtle scents of pear, herbs, brioche, a hint of almond paste, lemony elements, and yeasts. Where this sparkling wine comes into its own is on the palate, where the very subtle mousse just lifts up the flavors of fruits and spices. The finish is enjoyable as a hint of baked apple, lots of minerals, and herbs make for a feast of the senses. Forget your "jovial" Pet Nat, this has the finesse of a truly fine Sekt ... with the added advantage of immediate appeal! Now-2024

2019er	Dr. Wagner	Saarburger Riesling Trocken Alte Reben	05 20	90
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The 2019er Saarburger Riesling Alte Reben, as it is referred to on the consumer label, is a legally dry wine made from 50-year-old vines in the Kupp. It offers a gorgeous nose made of white peach, lemon, grapefruit, minty herbs, earthy spices, and chalky minerals, all wrapped into some smoky elements. The wine is superbly light and engaging on the palate, where a ripe but noticeable sense of acidity lifts up the flavors. The finish is airy, elegant, and fragrant. This beautiful dry wine is all about *joie de vivre* but not without quite some refinement. This is surprisingly open and already beautifully balanced now, but the wine will hold up nicely for a decade or so. Now-2029

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## Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

2019er	Weiser-Künstler	Trabener Gaispfad Riesling Kabinett Trocken	12 20	94
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The 2019er Trabener Gaispfad Riesling Kabinett Trocken is a fully dry wine made from fruit picked on over 70-year-old un-grafted vines. It offers a beautifully aromatic nose of spices, wet stone, smoke, fresh herbs, yellow fruits, grapefruit, hazelnut, and lavender. The wine develops far more grip and energy than one would usually expect from a dry Kabinett on the palate (it does also have 12.5% of alcohol), and leaves a stunning sense of depth and zesty presence in the superbly long and almost sharp finish. The aftertaste is still on the tart side, as one would expect it to be in a young high-end dry Riesling. This is a truly remarkable dry Riesling even if may break the classical mold of a Kabinett. What a huge success! 2025-2039

2019er	Weiser-Künstler	Enkircher Ellergrub Riesling Kabinett	07 20	93
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The 2019er Enkircher Ellergrub Riesling Kabinett was made from fruit harvested on largely un-grafted vines still trained on single pole, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a beautifully creamy and ripe nose of whipped almond cream, yellow peach, pear, pineapple, some earthy spices, cardamom, and violet. Ripe fruits add to the sensation of smoothness and richness on the juicy but sweet palate. However, a kick of zesty acidity gives cut and precision to the finish. This "big" wine by Kabinett standards truly shines through its flavorsome precision in the delicately tart and very persistent aftertaste. This gorgeous fruity-styled wine only needs a few years of patience in order to fully shine. 2026-2039

2019er	Weiser-Künstler	Enkircher Ellergrub Riesling Spätlese	05 20	93
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The 2019er Enkircher Ellergrub Riesling Spätlese was made from fruit harvested on largely un-grafted vines still trained on single pole, and was fermented down to sweet levels of residual sugar (80 g/l). This light yellow-golden colored wine offers a hugely exotic and ripe nose of rhubarb, apricot, pear, pineapple, spices, tangerine, and some refreshing mint. The wine is on the sweet and honeyed side on the palate, where its ripe and creamy flavors of fruits are beautifully wrapped into some ripe and zesty acidity, and leaves a structured and assertive feel in the long, baroque, and not overly sweet finish. This sweet wine cut along the mold of an Auslese GK proves remarkably pure and enjoyable. 2027-2039

2019er	Weiser-Künstler	Riesling Weiser-Künstler	09 20	90
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The 2019er Riesling Weiser-Künstler is a barely off-dry wine made from Estate's holdings and from grapes sourced at a befriended organic grower in the Enkircher Steffensberg. It offers a delicately spicy and refreshing nose of citrusy fruits, minty herbs, green apple, orange blossom, peach, and tangerine. The wine starts off with a hint of sweetness on the palate, but this sensation is quickly wrapped into some gorgeous acidity. The finish is superbly vibrant but also still on the youthful side. This beautiful dry-tasting wine only needs a bit of bottle aging to give it a chance to integrate its components and fully shine. 2022-2029

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## Upcoming Mosel Fine Wines Issues: Topics to be Covered

Here is an *avant-goût* on the upcoming Issues:

**June  
2020**

### 2019 Vintage Report | Part I

- Mosel: 2019 Vintage Overview
- Mosel: 2019 Estate Reviews & Noteworthy Wines (Part I)

**August  
2020**

### 2019 Vintage Report | Part II

- Mosel: 2019 Estate Reviews & Noteworthy Wines (Part II)
- Auctions: Introduction to the Mosel Auctions & Tasting Notes

**October  
2020**

### 2019 Vintage Report | Part III

- Mosel: 2019 Estate Reviews & Noteworthy Wines (Part III)
- Dry German Riesling: 2019 Vintage Report
- Auctions: Look-Back and Highlights

**January  
2021**

### Winter Stories

- Mosel: 2019 Vintage Look-Back and Highlights
- Mosel: 2020 Vintage Sneak Preview
- Perspectives: Verticals, History, Profiles, etc. (TBD)

**In Parallel**

### Regular Postings on our Website and Social Media with:

- News
- Issue Highlights
- Vintage Highlights
- 2020 Growing Conditions
- Updates of our TN database (via CellarTracker)
- Interesting Articles from other Sources

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