



## Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

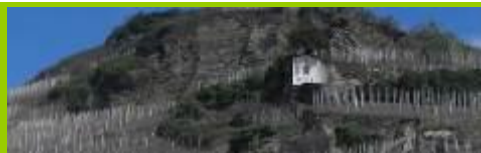
By Jean Fisch and David Rayer

# Issue No 52 2019 Vintage | Part I

Vintage Conditions

45 Estates

390 Tasting Notes



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By Jean Fisch and David Rayer

## Issue 52 – June 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, as well as 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.

### Table of Contents – 2019 Vintage Report – Part I

<u>Estates Covered in this Issue</u>	List of Estates and Quick Links .....	4
<u>The 2019 Vintage</u>	The Vintage in a Nutshell .....	6
	The Growing Conditions .....	7
	The Wines .....	11
	The Buying Guide .....	12
	The Vintage Card .....	13
	Estate Reviews - Part I (260 Wines) .....	14
	Other Noteworthy Wines - Part I (130 Wines) .....	74
<u>Upcoming Issues</u>	Topics to be Covered .....	100

### Contact Information

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

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# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

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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
<p>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</p>					

**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 make a remark about its true style in the tasting note and review the wine according to its actual style (in the example as "the Spätlese it is").
- 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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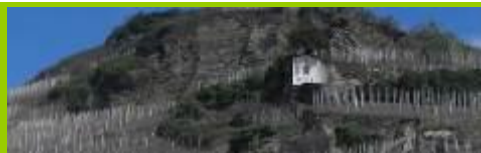
By Jean Fisch and David Rayer

## 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)	-



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

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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	Section of Issue No 52	
	Estate Reports	Recommended Wines
A.J. Adam	<a href="#">Link</a>	
Bollig		<a href="#">Link</a>
Jonas Dostert		<a href="#">Link</a>
Karl Erbes	<a href="#">Link</a>	
Falkenstein	<a href="#">Link</a>	
Tobias Feiden		<a href="#">Link</a>
Johannes Fischer - Bocksteinhof		<a href="#">Link</a>
Geltz-Zilliken	<a href="#">Link</a>	
Albert Gessinger		<a href="#">Link</a>
Julian Haart	<a href="#">Link</a>	
Heinrichshof		<a href="#">Link</a>
Dr. Hermann	<a href="#">Link</a>	
Immich-Batterieberg		<a href="#">Link</a>
von Kesselstatt	<a href="#">Link</a>	
Lothar Kettern		<a href="#">Link</a>
Jan Matthias Klein		<a href="#">Link</a>
Klosterhof		<a href="#">Link</a>
Gebrüder Knebel		<a href="#">Link</a>
Kochan & Platz		<a href="#">Link</a>
Peter Lauer	<a href="#">Link</a>	
Le Gallais	<a href="#">Link</a>	
Schloss Lieser	<a href="#">Link</a>	
Carl Loewen	<a href="#">Link</a>	
Madame Flöck		<a href="#">Link</a>
Maximin Grünhaus	<a href="#">Link</a>	
Alfred Merkelbach	<a href="#">Link</a>	

(continues on next page)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

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

Estate	Section of Issue No 52	
	Estate Reports	Recommended Wines
Egon Müller	<a href="#">Link</a>	
Stefan Müller	<a href="#">Link</a>	
von Othegraven	<a href="#">Link</a>	
Julien Renard		<a href="#">Link</a>
Max Ferd. Richter	<a href="#">Link</a>	
Willi Schaefer	<a href="#">Link</a>	
von Schleinitz		<a href="#">Link</a>
Staffelter Hof		<a href="#">Link</a>
Steilgut		<a href="#">Link</a>
Günther Steinmetz		<a href="#">Link</a>
Tiny Winery		<a href="#">Link</a>
Rita & Rudolf Trossen		<a href="#">Link</a>
Vollenweider		<a href="#">Link</a>
Dr. Wagner	<a href="#">Link</a>	
Weiser-Künstler	<a href="#">Link</a>	
Zur Römerkelter		<a href="#">Link</a>



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## The 2019 Vintage – Epic at the Top

The 2019 growing season was a rollercoaster of ride of frost, heat, drought, and rain during harvest, and yet: We heard few complaints as 2019 was unfolding. Our first tastings soon revealed why: 2019 is an epic vintage in the making ... at the top! Here the key fact in a nutshell.

### *2019 Vintage – The Vintage in a Nutshell*

Vintage Conditions	<p>The winter was drier than 2018 and a warm February led to an early start into the season. Spring proved rather unspectacular, was it not for a spell of frost in May, which affected the Saar and Ruwer rather badly. The start of the summer proved fair despite flowering not being as even in the Mosel as in the Saar and Ruwer. However, the remainder of the summer was a roller-coaster ride, with record heat and drought, even if much less so in the Middle Mosel. Still, vegetation did progress regularly and at comparatively fast pace.</p> <p>Once again, growers started their harvest in September. Unlike 2018, much of the 2019 harvest was under the spell of rain, even if the cooler weather kept the grapes in comparatively good shape. This rainy and cooler weather during the harvest proved a blessing as it avoided the grapes to develop too much overripe flavors. The rain led to some botrytis, and, despite the time pressures to bring in the bulk of the harvest, quite a few growers grasped the opportunity. After several successful years, the weather did not cool down enough by late autumn for an Eiswein in 2019.</p>
The Wines	<p>The 2019 vintage is about luscious ripe fruit, a streak of freshness, and some ripe yet zesty acidity. The bulk of the fruity-styled wines have much early appeal, but are often denser and riper (hence also sweeter) than their declared Prädikat. <b>The top fruity-styled wines have the airy intensity and juicy balance only found in the greatest of the classic vintages in the Mosel.</b> The sweet wines can shine through an underlying juiciness and freshness but the quality is far from homogeneous. The dry and off-dry wines are gorgeously dense (from the high levels of extracts) but can be on the high side of the alcoholic scale. No part of the region outdid the others structurally: Saar and Ruwer shine through zest, the Mosel through depth. Yields were small if not tiny.</p>
Buyer's Guide	<p>2019 is an <b>epic topic vintage at the top</b>: We can only recommend lovers of intense, yet airy and elegant Mosel to plunge upon these beauties. However, this only applies to the top: At its core, 2019 is a ripe vintage. More than ever tasting or advance advise will be crucial. The sweet spot of the vintage is Kabinett and Spätlese wines which can have great density but also stunning finesse and freshness. Lovers of fruit-driven sweet and noble-sweet Mosel should indulge on the finest from 2019 but not forget the great 2018s still on the market. The finest dry and off-dry wines can be truly brilliant ... but one needs to keep a close eye on the level of alcohol. One has to be selective regarding Estate wines, which can be powerful and not as precise as in recent vintages. Finally, lovers of Spätburgunder should take note that 2018 yielded many superb examples in the Mosel.</p>

In this Issue, we provide full details on the vintage, Part I of our Estate reviews, including full tasting notes for each Estate, as well as tasting notes for many other noteworthy wines from other Estates.

Further Estates reviews and more noteworthy wines will be published in the upcoming August and October Issues.

**Notice: Bottles destined for the Auctions will be reviewed in the upcoming Mosel Fine Wines Issue No 53 (to be released by the end of August)**



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## ***2019 Vintage – The Growing Conditions***

### **AN UNSPECTACULAR SPRING ... WAS IT NOT FOR A SNEAKY FROST**

*The winter was drier than 2018 and a warm February led to an early start into the season.*

Winter usually plays a secondary role in the vintage development. Not so in 2019, says Andreas Barth (Weingut von Othegraven): "2018 was a very dry vintage during the growing season, but a lot of rain fell in the winter, which allowed the grapes to withstand the worst of the drought. The 2019 winter was dry and this led to water deficiency even before the season started. This fact was to play a role in the drought later in the summer". The start of the season (bud break) came comparatively early, around mid-April.

*Spring proved rather unspectacular was it not for a spell of frost in May, which affected the Saar and Ruwer particularly badly.*

The remainder of the spring was a rather average affair: Temperatures were slightly below average except for a peak at the end of May. Rainfall was within normal long-terms levels. May proved cooler and wetter than in recent vintage, but still well within long-term averages. All in all, the report on spring should have been rather unspectacular. But the early budbreak left the young shots exposed to late frosts ... and this is, unfortunately, exactly what happened on May 5 and May 6. At first, the damage went comparatively unnoticed, and it was only days later that growers started to report us that they had been badly hit. As Egon Müller explained, the frost on the second day was special: "The frost on the first day was rather classical, even if unwanted. Cold air flowed down the side valleys and pockets of frost build at the bottom of waterless valleys, such as the Scharzhofberger. However, on the next morning, some rain fell and a nasty northern wind came up which pushed the cold air above the crest of the hills onto the wet grapes. This led to damages at the top of mid-hill, where one usually does not expect it. We suffered as well in the upper part of the Scharzhofberger and in the side valley of the Wiltinger braune Kupp." On average, we estimate that growers in the Saar and Ruwer, where most vineyards are in side-valleys, had already lost up to 25% of their yield by May. There was also some frost damage in the Mosel, but it was not as severe. However, as Christopher Loewen mentioned it: "We did not see the frost at first but later in the season, we noticed an impact as yields were down in some parcels."



### **A ROLLER-COASTER OF A SUMMER**

*The start of the summer proved fair despite flowering not being as even in the Mosel as in the Saar and Ruwer.*

The average spring led to flowering occurring rather late, by modern times, roughly around mid-June. The days before mid-June proved unusually cool and wet so that the flowering was not as even in earlier ripening parts of the Mosel as in the Saar and Ruwer. But overall, after the shock of the frost, growers were looking forward to a rather dry and essentially nice summer. As Christoph Schaefer (Weingut Willi Schaefer) mentioned it, "the late flowering made us think that we would be in for an October harvest but that was to change during the summer!"





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*However, the remainder of the summer was a roller-coaster ride, with record heat ...*

2019 would see Europe being hit by three heat waves, in June, July and August. The second heat wave at the end of July hit Germany particularly hard. Temperatures soared above 40°C (104°F) for several days. Grapes had little chance, especially if the vines were young or had been cleared of their foliage, and simply burnt on the vines. Growers estimate that this may well have reduced yields by 20% or more (in addition to any reduction from the frost).

*... and drought, even if much less so in the Middle Mosel.*

The summer proved quite dry, even if less dry than in 2018. But the grapes did suffer more heavily in 2019, according to many growers. As Wolfgang Mertes (Weingut Reichsgraf von Kesselstatt) explained, "our old vines did suffer a bit but not excessively so. However, our young and in particular newly planted vines stood hardly any chance." As we mentioned at the beginning, the lack of rain in the winter had probably made things worse ... or better? This led to some delay in the ripening and avoided sugar density levels to soar too early in the autumn. The drought affected the stretch from Brauneberg to Enkirch far less. This part of the Mosel was blessed with in fact almost above normal levels of rain in July, which allowed vegetation to develop rapidly.

*Still, vegetation did progress regularly and at comparatively fast pace.*

Summer was drier (even much drier in the Saar and Ruwer), much sunnier, and much warmer than usual. It is therefore not surprising that vegetation developed rapidly and an early start in the harvest was in order, as Christoph Schaefer (Weingut Willi Schaefer) remembered only too vividly: "By early September, the grapes started already to be very tasty. So, we had to react and bring our harvest forward."



## A RAINY HARVEST

*Once again, growers started their harvest in September.*

The very last day of August was still pretty hot, but things changed radically on September 1, when temperatures dropped by a full 10°C and cooler weather settled in. Acidity levels slowly decreased but, above all, sugar density levels in the grapes were soaring. Most growers started their harvest in the second half of September (i.e. very early, but not as early as in 2018) as they were trying to bring in some Kabinett level grapes, as Johannes Weber (Hofgut Falkenstein) underlined: "We want to make light and elegant wines, and in some past vintages, we felt that we had been ever so slightly too late to get the lightness we aspire to. We therefore started our harvest on September 14. Picking this early was not an issue because our grapes were ripe despite showing low sugar density levels." As long as the grapes were already ripe, this proved the right approach as many growers reported that, by September 30, it was getting increasingly hard to harvest grapes with less than 90° Oechsle, i.e. at Kabinett / light Spätlese level.



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*Unlike 2018, much of the 2019 harvest was under the spell of rain, even if the cooler weather kept the grapes in comparatively good shape.* 2019 was not going to be a repeat of 2018. In fact, as of September 22 (for the Saar and Ruwer) and September 23 (for the Middle Mosel), rain started to fall regularly, bringing 5-10 liter of water every few days, Riesling can withhold rain comparatively well but, as Dorothee Zilliken (Weingut Geltz-Zilliken) underlined: "one has to be particularly rigorous in order to have the right selections." October 8 then saw some heavy rains during the whole day, and many Estates reported that they did all they could to end their harvest before that day: "Until October 8, it was possible to bring in some truly remarkably grapes if one was ready to make the right selections and discard sometimes the few grapes we were harvesting." In the central part of the middle Mosel, which had seen some rain, the vegetation development was already more advanced and the grape skins were already thinner and did often burst. This accelerated the sugar concentration in the grapes (through evaporation and the development of botrytis). It required even more stringent selections in order to harvest clean and not overripe grapes (without excessive sugar content).



*This rainy and cooler weather during the harvest proved a blessing as it avoided the grapes to develop too much overripe flavors.* Several growers, including Florian Lauer (Weingut Peter Lauer) mentioned that, with hindsight, the rain proved a blessing in disguise: "Usually, the grapes continue to develop their flavors in the course of a 3-4-week harvest. Under the impact of UV, the late-harvested grapes have more of the earthy-spicy flavors than the grapes harvested at the beginning of the harvest. Not so in 2019. It is not easy to really understand but clearly the more average and cloudy weather played a key role." This view was echoed by numerous growers.

*The rain led to some botrytis, and, despite the time pressures to bring in the bulk of the harvest, quite a few growers grasped the opportunity.* The regular spells of rain gave growers the opportunity to pick also quite some noble-sweet material, from the end of September right until the middle of October. As most growers reported privately, after the rain of October 8, the quality of the grapes deteriorated fast. While the sugar levels soared, the acidities tumbled and some off-flavors started to kick in. Many growers used the development of botrytis to bring in some botrytized grapes: This was possible almost throughout the harvest, as Constantin Richter explained: "We work with a double basked principle in which we bring in clean grapes for our dry, off-dry and fruity-styled portfolio in one basket, and the selection of botrytized grapes in the other basket for our noble-sweet wines." While many brought in some high-end material, few growers beyond the usual specialists did, effectively, go for BA and TBA. The pressure on time proved simply too high as each grower had to focus on his or her major wine styles.

*After several successful years, the weather did not cool down enough by late autumn for an Eiswein.* Unlike in recent vintages, only few growers left some grapes for Eiswein, and this for good reasons: Yields were already low, so the risk of gambling some grapes for an elusive spell of frost in the winter disproportionate. Also, many growers still had some high-end BA or TBA bubbling along in their cellar from 2018. There was no pressing need to refill the noble-sweet part of the corner. With hindsight, not going for Eiswein proved a wise decision as the right frosty conditions never materialized in the winter.

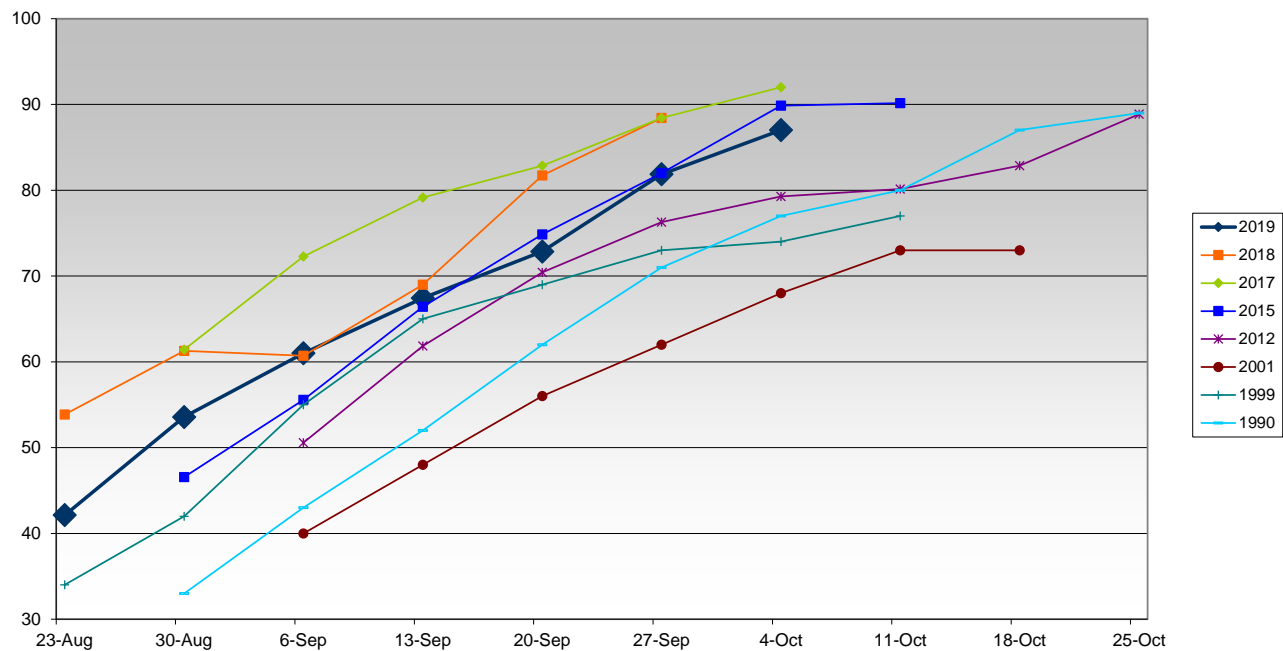


# Mosel Fine Wines

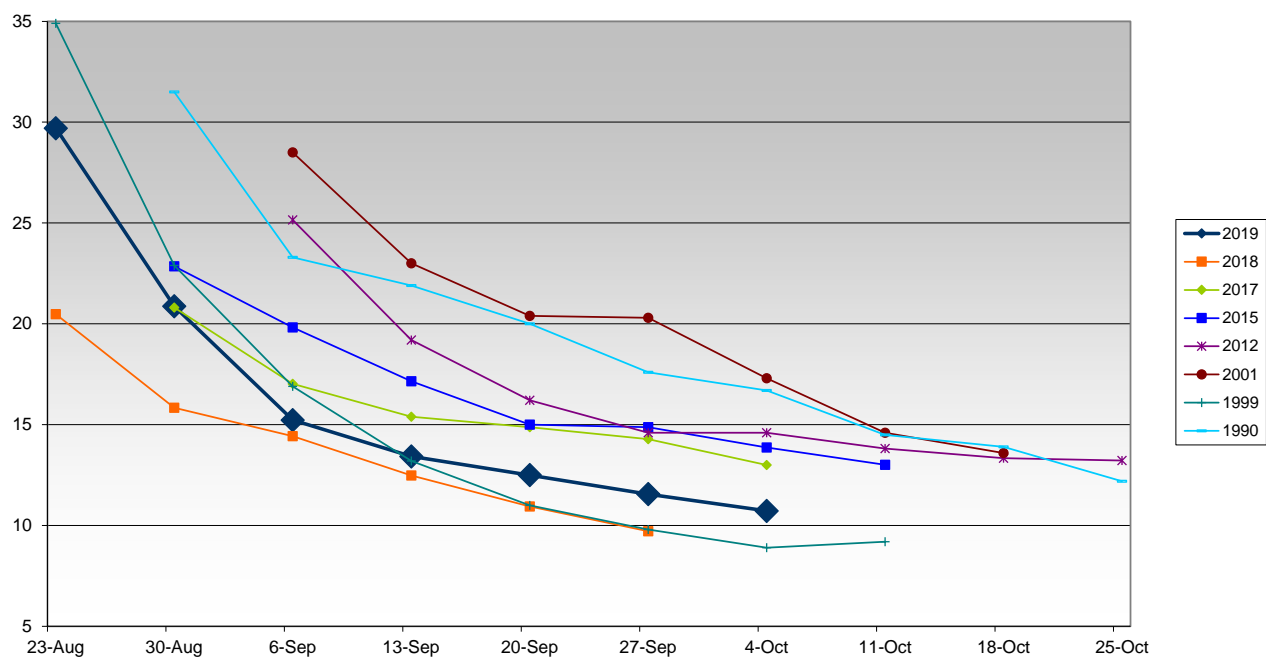
*"The Independent Review of Mosel Riesling ... and Beyond!"*

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**Evolution of Sugar Levels (° Oechsle) - 2019 vs Recent or Comparable Vintages  
(Bereich Trier)**



**Evolution of Total Acidity Levels (g/l) - 2019 vs Recent or Comparable Vintages  
(Bereich Trier)**



Source: German Ministry of Agriculture – Rheinland-Pfalz





# Mosel Fine Wines

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## ***2019 Vintage – The Wines***

*The 2019 vintage is about luscious ripe fruit, a streak of freshness, and some ripe yet zesty acidity.*

There is no hiding that the 2019 vintage yielded grapes with high sugar density (Oechsle degrees). This led to juicy but also sometimes ripe flavors of fruit often underlined by apricot elements and some whipped cream (especially for grapes not harvested early). Many wines also show some aromatic impact from high UV exposure (which yields flavors such as cardamom or licorice). However, the comparatively cooler September and October left its mark on the aromatic profile of the 2019 vintage. The wines, even those with ripe fruit flavors, all have a streak of freshness running through their core. The key underlying flavors seems to be elderflower and, to a lesser extent, cassis, and other blue berried fruits. This brings even ripe flavors to life and adds early appeal to the 2019 wines.

*The bulk of the fruity-styled wines have much early appeal, but are often denser and riper (hence also sweeter) than their declared Prädikat.*

Zest and the streak freshness make for nice and hugely appealing fruity-styled wines. However, the low yields led to high levels of dry extract, which gives the wines unusual density, even when made from fruit with lower Oechsle degrees (i.e. mid-80s). As many had to declassify fruit, the resulting wines are often riper and sweeter than their declared Prädikat. We have amply explained our views about this practice and the confusion it creates on the market in the Mosel Fine Wines Issue No 49 (Jan 2020), but wine lovers will continue to need to take this declassification aspect into account in their buying pattern.

*The top fruity-styled wines have the airy intensity and juicy balance only found in the greatest of the classic vintages in the Mosel.*

While the bulk of the fruity-styled wines live from a fascinating tension between ripeness and freshness, the finest fruity-styled wines are simply stunning, especially when growers were able to bring in physiologically ripe fruit with not too high Oechsle degrees. These wines share some characteristics with some of the finest vintages. While 2001 comes to mind in the middle Mosel because of the density, coolness, precision, and complexity, 1999 seems a more appropriate comparable for the Saar. In the Ruwer, 1997 proved special as it yielded stunning wines with good acidity and density (see our 20 Years After Report published in the Mosel Fine Wines Issue No 34 – April 2017).

*The sweet wines can shine through an underlying juiciness and freshness but the quality is far from homogeneous.*

The development of botrytis on aromatically not overly ripe fruit led to some stunning sweet wines which shine through exotic fruits, freshness, and a great sense of drinkability. But also, sweet wines made from late harvested fruit do often not have the density nor the acidic core for greatness. These can be sometimes sweet and quite smooth.

*The dry and off-dry wines are often rather dense (from the low extracts) and can be on the high side of the alcoholic scale.*

The dry and off-dry category is the most diverse. At the top, the dry and off-dry wines can be terrific, especially if not overly ripe and clean grapes were used. These wines have incredible freshness and a sense of airiness to balance their inner density. Many dry and off-dry wines, especially at the lower end of the scale, were made from late-harvested fruit as Estates brought in the fruit for its premium wines first. This made for unusually powerful Estate wines. Many dry wines were invariably made from very ripe grapes, sometimes affected by botrytis (which increases the sugar density), and have quite some alcoholic strength.

*No part of the region outdid the others structurally: Saar and Ruwer shine through zest, the Mosel through depth.*

Usually, the Saar and Ruwer do better than the Mosel in ripe vintages and the reverse is true the other way around. 2019 is a blend of both ripeness and freshness. It is therefore not surprising that all parts of the region were able to play on some of their strength. The Saar and Ruwer wines show incredibly zest but do not always have the body and presence the Mosel usually shows. Conversely, the Mosel has great complexity and Schmelz, but often without the slenderness and zest of the Saar and Ruwer.

*Yields were small if not tiny.*

Frosts in May, sunburnt grapes and drought in the Summer, and the need for rigorous selections during harvest all contributed to an overall small vintage. Yields are usually 30-50% down on 2018 (which was however a high-yielding vintage), and sometimes much more. This concerns particularly "Kabinett"- level grapes wines, which were short given the rapidly advancing ripeness of the grapes already by mid-September, when only a small fraction of the Estates started to harvest.





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## ***2019 Vintage – The Buying Guide***

*2019 is an epic topic vintage at the top: We can only recommend lovers of intense, yet airy and elegant Mosel to plunge upon these beauties.*

We had already an inkling when we tasted some casks back in November: 2019 could be a special vintage and our tastings over the last weeks has amply confirmed this. At the top, it is a stunning vintage which shares much with the great elegant vintages of the past such as 2001 in the Mosel, 1999 in the Saar, or 1997 in the Ruwer. The best 2019 wines have a gorgeous juiciness, bright yet not overpowering acidity, and a superb inner tension which make them stand out. Any lover of the timeless intense airiness of Mosel wines MUST take all efforts to hunt down some of the vintage gems.

*However, this only applies to the top ... at the core, 2019 is a ripe vintage. More than ever tasting or advance advice will be crucial.*

We did write "at the Top" and this was not without reasons. Yes, the vintage gave gifted growers the opportunity for making great wines, maybe some of the finest ever, but the vintage was anything but easy. If one was not careful, the rapid progressing ripeness paired with high levels of dry extracts made it all too easy to end up with ripe, slightly smooth, and soft wines with much higher alcohol than usual. Unfortunately, the bulk of the wines that we have tasted beyond the elite includes many such examples. These wines are marked by ripe flavors (such as cardamom, apricot, licorice, and camphor). 2019 is NOT a vintage to buy blind. One needs to be enormously selective! Simply put: We strongly advise against buying a single bottle of 2019 vintage without proper guidance on the style of a wine (either through our tasting notes or by tasting oneself).

*The sweet spot of the vintage is Kabinett and Spätlese wines which can have great density but also stunning finesse and freshness.*

The ripeness from the summer and the coolness of the autumn yielded a window of opportunity to produce gorgeously racy and fresh Kabinett and Spätlese wines. These are among the finest that we have ever tasted and this reflects in the high ratings we have given to some of these examples. The high level of dry extracts paired with impeccable balance yielded vibrant and intense expressions of fruity-styled Mosel. Many of these Kabinett, even if aromatically true to their style, are denser and tighter than usual. Lovers of classic Mosel should have a talk with their bank manager as 2019 has so much to offer, as you will read in our reports!

*Lovers of fruit-driven sweet and noble-sweet Mosel should indulge on the finest from 2019 but not forget the great 2018s still on the market.*

There was botrytis and the possibility to produce some truly remarkable fruity and engaging noble-sweet wines, as the aromatics and flavors were not as ripe as in other recent vintages. This yielded some epic Auslese GK styled wines as well as modern-day classics BAs and TBAs. However, lovers of the genre should also keep an eye on the stunning 2018 noble-sweet wines still on the market. Several growers have also released their BAs and TBAs from this vintage only now and the result can be breathtaking!

*The finest dry and off-dry wines can be truly brilliant ... but one needs to keep a close eye on the level of alcohol.*

At the top, the dry and off-dry wines are highly recommended as they are bright yet intense, especially if made from fruit picked at not excessive Oechsle levels. The few GGs that we had the chance to taste so far also indicate that greatness will hit the market soon. However, great dry and off-dry Riesling required strict selections and not overly ripe grapes. Unfortunately, many dry and off-dry wines are on the powerful if not outright alcoholic side. A close look at our tasting notes or the declared alcoholic strength on the label will be mandatory steps before buying dry and off-dry wines in 2019. However, as you will read, the finest can be truly breathtaking!

*One has to be selective regarding Estate wines, which can be powerful and not as precise as in recent vintages.*

In our eyes, as great as 2019 can be, it has two weaknesses: It is not homogeneous (as we explained) and the Estate wines can lack the precision and finesse of their counterparts in recent vintages. The need to prioritize the top of the range made many growers bring in their fruit for basic wines towards the middle or the end of the harvest, when the quality of the grapes was no longer great (they had suffered from dilution, botrytis, and milder acidity). Some great Estate wines were made (in fact even some of the finest ever), but, at many growers, the Estate wines lack cut, are a tad ripe, hugely powerful, and sometimes even feel hot. It is best to seek advice (either reading our tasting notes or by tasting oneself) before buying.

*Finally, lovers of Spätburgunder should take note that 2018 yielded many superb examples in the Mosel.*

2018 was a warm vintage and required quite some talent to retain freshness for Riesling. But 2018 seemed ideal for Spätburgunder, as the late released versions which are now hitting the market underline. We can only recommend trying out some of the finest ones. However, we can only urge our readers to read our tasting notes or taste before buying as many Mosel red wines can still be quite heavy on the oak treatment. The finest growers are no longer on this path, as shown in our tasting notes.

Happy hunting!



# Mosel Fine Wines

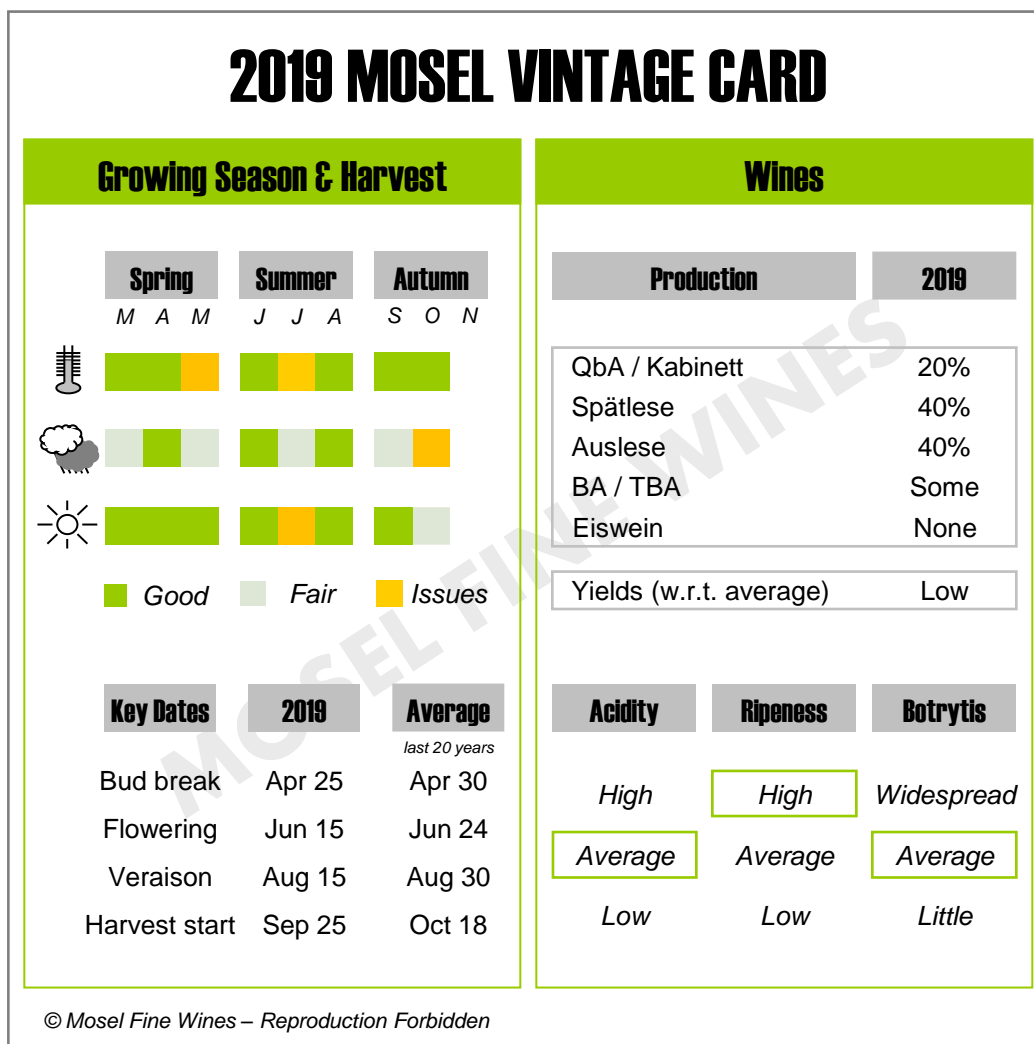
"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## 2019 Vintage – The Vintage Card

For ease of reading, we have summarized some key information on the vintage in a "Vintage Card." Of course, a summary does not replace detailed information but it does provide an overview of the key facts regarding the growing season, the harvest and the wines produced. Furthermore, we give an indication of the percentage of wines produced by category. This reflects must grades and hence style of wines, irrespectively of whether a winemaker ultimately decides to downgrade Auslese level fruit into Spätlese and even Kabinett bottlings.

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





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

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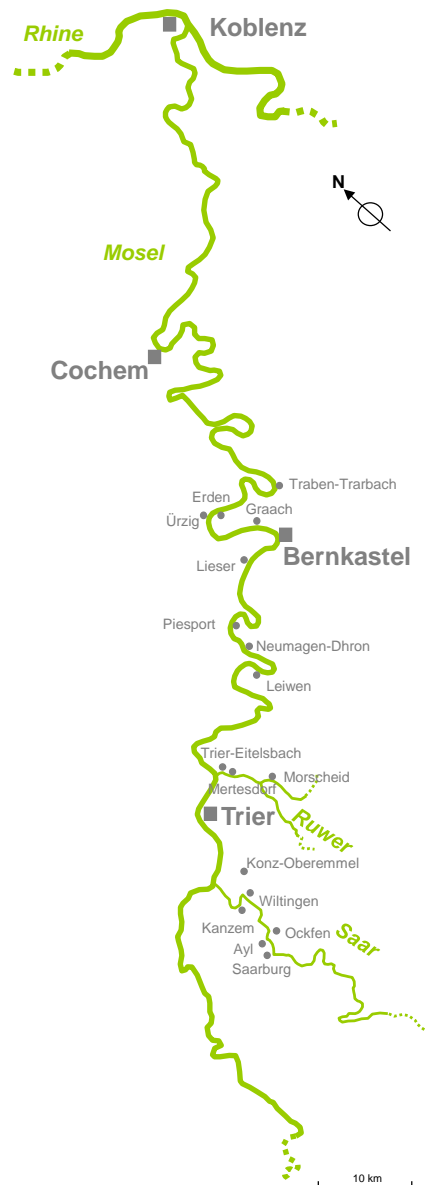
## The 2019 Vintage – Estate Reviews ( Part I )

We provide here Part I of our comprehensive 2019 Estate Reviews. Most top wines were tasted several times over the last months in order to avoid that particular tasting conditions (a standard risk when tasting wines early) affect our opinions. In addition, older vintages were also reviewed if these have just been released or are still commercially available at the Estate.

*NB: Auction wines are not reviewed here but will be part of the upcoming August Issue. Also, GG bottlings, being only officially presented to professionals as of the end of August, will only be covered in our October issue.*

A.J. Adam  
Karl Erbes  
Falkenstein  
Geltz-Zilliken  
Julian Haart  
Dr. Hermann  
von Kesselstatt  
Peter Lauer  
Schloss Lieser  
Carl Loewen  
Maximin Grünhaus  
Egon Müller / Le Gallais  
Stefan Müller  
von Othegraven  
Max Ferd. Richter  
Willi Schaefer  
Dr. Wagner  
Weiser-Künstler

Neumagen-Dhron  
Ürzig  
Niedermennig  
Saarburg  
Piesport  
Erden  
Morscheid  
Ayl  
Lieser  
Leiwen  
Mertesdorf  
Wiltingen / Kanzem  
Krettnach  
Kanzem  
Mülheim  
Graach  
Saarburg  
Traben-Trarbach



**Part II of our Estate Reviews will be covered in the next Issue of Mosel Fine Wines  
(to be released by end of August 2020)**



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

Andreas Adam finds 2019 a fascinating vintage, but one which was not as easy as 2018: "The weather proved a real roller-coaster in 2019. We had some frosts in early May, and then had some extreme temperatures during summer. The grapes were already getting ripe by mid-September. We have the chance to run a comparatively small operation with an 8 to 10-people-strong harvesting team all coming from the village. This means that we are quite flexible and were able to start earlier than expected at first. As usual, we started with our Spätburgunder for the Rosé and Riesling for our Estate wines, as well as grapes for our Kabinett wines with exciting acidity and minerality. As of September 20, the weather changed and rain dampened our mood. We decided to continue our harvest only under good conditions, i.e. when it did not rain, and this meant that we had full days of harvest in 2019. Selections were essential to harvest healthy grapes for our top dry wines. This had an impact on our yields but the effort was worth it! We were also able to produce many different bottlings of noble-sweet wines, The Auslese wines are clear and dense, and have a beautiful acidity. They will age gracefully. For me, there is direct comparison with any other vintage. The wines are self-contained somewhat stronger, and profound and fruity."

The Estate was able to produce its usual portfolio, right up to a Hofberg BA. Due to the smaller yields (only 45 hl/ha), and the difficult weather during harvest, it did however not produce any Spätlese or Auslese from the Häs'chen and Goldtröpfchen, and focused its attention to the Hofberg, out of which it produced a Spätlese, three different Auslese, and a BA. The lockdown period created issues for bottling, as Andreas Adam recalls: "We were not sure to get the corks and bottles, could people come and help for the operations. Eventually, we were able to solve this issue by the end of April, and the 2019 vintage was eventually bottled." In addition to the 2019er wines, the Estate also released two special wines from the 2018 vintage, a Hofberg Réserve, which was matured a year longer on its yeasts in Fuder, and a Hofberg Eiswein, which was harvested on January 20, 2019.

On the front news, the Estate has just been confirmed as a new member of the VDP Mosel a few weeks ago. Consequently, its wines will carry the VDP logo as of the 2020 vintage.

The A.J. Adam Estate produced another stunning collection, overcoming all the meteorological difficulties during the growing and harvest period. There are many highlights in every category. While the sweet and noble-sweet wines are truly remarkable, dare we write "as usual," we feel that it is in the dry, off-dry, and Kabinett register that the Estate proved particularly successful in 2019. These wines, in particular those from the Häs'chen, are stellar and combine freshness with incredible depth and style. Standouts are clearly the off-dry in der Sängerei and the Häs'chen Kabinett. In addition, the two recently released 2018s (the Réserve and Eiswein) are also huge successes. This is a huge vintage at this fine address and wine lovers are well advised to stock up on their favorites!

NB: The Hofberg von den Terrassen was not tasted.

2019er	A.J. Adam	Dhroner Hofberg Riesling Auslese *	18 20	96
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The 2019er Hofberg Auslese \*, as it is referred to on the consumer label, is a selection of botrytized grapes (40%) harvested at 116° Oechsle from the main hill of the vineyard, and was fermented to down noble-sweet levels of residual sugar. It offers a beautifully restrained yet finely aromatic and complex nose of minty herbs, spices, candied pineapple, smoke, lead pencil, pink grapefruit, a hint of apricot, and greengage. The wine proves superbly balanced on the sweet palate, where rich and honeyed yellow fruits and almond cream are wrapped into a blanket of zesty candied fruits. The finish is pure, precise, and gorgeously well-delineated. This "Auslese lange GK" styled wine is a sublime dessert wine in the making. 2034-2069

2019er	A.J. Adam	Dhroner Hofberg Riesling Beerenauslese	20 20	96
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The 2019er Hofberg Beerenauslese, as it is referred to on the consumer label, was made from early selections of fully botrytized grapes harvested at 140° Oechsle from the main hill of the vineyard, and was fermented down to noble-sweet levels of residual sugar. It offers a quite smoky, yet ripe and aromatic nose of aniseed herbs, licorice, mango, melon, passion fruit, pear puree, dried apricot, and guava. The wine proves hugely sweet, honeyed, and almost syrupy, and leaves a delicately smooth feel in the long finish. Some candied zest comes through in the aftertaste and adds a beautiful sense of freshness to the experience. This superb noble-sweet wine now only patience for it to integrate its sweetness and reveal its superb complex nuances. 2034-2069

2019er	A.J. Adam	Riesling Feinherb in der Sängerei	12 20	96
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The 2019er in der Sängerei, as it is referred to on the consumer label, is an off-dry wine fermented in Fuder from vines still raised on single pole in the Sängerei sector situated high up in the main hill of the Dhroner Hofberg. It offers a deeply complex, pure, and flinty nose of grilled grapefruit, Conference pear, aniseed herbs, smoke, and greengage. The wine is superbly well-balanced and structured on the palate. A juicy feel of residual sugar is wrapped into ripe and zesty acidity, which lifts up the aromatics and gives a stunningly lively side to this joyful and complex off-dry Riesling. The finish is very pure, focused, and hugely long, and makes one salivate and want to go for more. The after-taste is all about spices and salty elements. This is a major success in this so-often forgotten category called "off-dry Riesling." 2022-2034+





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

2019er	A.J. Adam	Dhroner Häs'chen Riesling Kabinett	13 20	95
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The 2019er Häs'chen Kabinett, as it is referred to on the consumer label, was harvested at 82° Oechsle from the two lower situated terraces, and was fermented in Fuder down to fruity-styled levels of residual sugar. It offers a beautifully fresh, herbal, and complex nose of spices, lime, green apple, smoke, greengage, mint, and sage, all wrapped into some whipped almond cream. The wine proves superbly playful on the intense and tight palate, where white juicy fruits are wrapped into a blanket of zesty citrusy fruits. The hugely long finish is almost razor sharp at this stage, which makes this wine come over as off-dry rather than fully fruity-styled. This is a stunning Kabinett with depth and freshness. 2027-2039

2018er	A.J. Adam	Dhroner Hofberg Riesling Eiswein	21 20	95
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The 2018er Hofberg Eiswein, as it is referred to on the consumer label, was picked on January 20, 2019 (a night of blood Moon) at 180° Oechsle from the main hill of the vineyard, and was fermented down to noble-sweet levels of residual sugar. This already golden-colored wine offers a gorgeously ripe, aromatic, and slightly oxidative nose of date, candied orange, nut cream, ginger-driven spices, apple jelly, raisin, and baked spices. The wine proves superbly unctuous and smooth on the syrupy not at no time cloying palate filled with honeyed sweetness. The finish still feels quite sweet, certainly for an Eiswein, but is also gorgeously delicate and intense. This rather baroque expression of dessert wine has the smoothness of a TBA without its viscous botrytis-impacted presence. It will require quite some cellaring time to reveal all its nuances, but the finesse and smooth elegance are already awfully hard to resist now! 2033-2068

2019er	A.J. Adam	Dhroner Hofberg Riesling Auslese **	19 20	95
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The 2019er Hofberg Auslese \*\*, as it is referred to on the consumer label, is a selection of botrytized grapes (60%) harvested at 125° Oechsle from the main hill of the vineyard, and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully ripe and alluring nose of honeyed peach, apricot, pineapple, cherry, mango, yoghurt cream, and tar, all wrapped into quite some spices, herbs, and a hint of volatile acidity. The wine proves sweet, honeyed, and deeply rich side of a BA on the palate driven by creamy viscosity and unctuous honeyed pineapple. The finish is hugely long and still on the rich and smooth side of things at this stage. But give the gorgeous dessert wine time, and it will reveal its stunning nuances. 2034-2069

2019er	A.J. Adam	Dhroner Häs'chen Riesling Trocken	07 20	94+
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The 2019er Häs'chen, as it is referred to on the consumer label, is a half-Fuder fermented dry wine made from vines planted in 1930. It offers a beautifully floral, elegant, and zesty nose of spices, herbs, anise, pear, lime, and smoke. The wine proves very pure, vibrating, and zesty on the palate. The fully dry and hugely long finish is deep and full of presence (despite a comparatively low 12% of alcohol). The wine reveals some subtle flavors and hints at great complexity in the aftertaste. This has immense potential and could even exceed our high expectations as elegance and finesse have the upper hand over presence at maturity. 2024-2034+

2019er	A.J. Adam	Dhroner Hofberg Riesling Auslese	17 20	94
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The 2019er Hofberg Auslese, as it is referred to on the consumer label, was made with clean fruit harvested at 98° Oechsle from the main hill of the vineyard, and was fermented down to fully sweet levels of residual sugar. It is slightly reductive at first and needs a few minutes in the glass to reveal its ripe and engaging nose of pineapple, candied grapefruit, apricot, pear puree, honey, raspberry, and smoke. The wine is superbly playful on the richly aromatic, honeyed, and sweet palate, and leaves a smooth yet ripe and candied zesty feel in the long and intense finish. This will prove a splendid sweet wine at maturity! 2029-2059

2019er	A.J. Adam	Dhroner Hofberg Riesling Kabinett	14 20	94
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The 2019er Hofberg Kabinett, as it is referred to on the consumer label, was harvested at 85° Oechsle in the backside of the main hill of the vineyard, and was fermented down to fruity-styled levels of residual sugar. It offers a beautifully aromatic and attractively complex nose of whipped almond cream, vineyard peach, tangerine, candied grapefruit, green apple, smoke, and bergamot. The wine proves subtly juicy and fruity on the palate, where ample yellow fruits make for a rich feel with Spätlese presence. The finish is however beautifully focused, gorgeously refreshing, and above all very persistent. This is a great and nicely intense expression of Kabinett in the making! 2029-2044



# Mosel Fine Wines

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By Jean Fisch and David Rayer

## Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

<b>2018er</b>	<b>A.J. Adam</b>	<b>Dhroner Hofberg Riesling Trocken R</b>	<b>10 20</b>	<b>94</b>
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The 2018er Hofberg Réserve, as it is referred to on the consumer label, come from the main hill of the vineyard, and was fermented in Fuder and matured for an additional year than usually for dry wines (hence the late AP) from holdings in the front part of the Hofberg. It displays a beautifully aromatic and complex nose of minty herbs, spices, whipped almond cream, tangerine, lime, bergamot, and smoke, as well as more apricot and yellow peach with airing. There is a very delicate, flowery, and juicy side coming through on the palate. There is almost a feel of sweetness, yet the finish is very pure, spicy, and focused, and fully dry. The energy and intensity of the wine are perfectly packed into the silky and elegant side. There is just a touch of power in the background, which would make us opt to drink this in its youth rather than to wait too long. This is a superb dry Riesling. 2022-2028

<b>2019er</b>	<b>A.J. Adam</b>	<b>Piesporter Goldtröpfchen Riesling Kabinett</b>	<b>15 20</b>	<b>93+</b>
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The 2019er Goldtröpfchen Kabinett, as it is referred to on the consumer label, was harvested at 79° Oechsle in the sector situated above the village of Ferres from vines planted in 1909, and was fermented down to fruity-styled levels of residual sugar. The nose offers some herbal and refreshing notes of green apple, lime, smoke, spices, and zest, with a hint of underlying riper scents of yellow peach and apricot blossom. The wine is focused and intensely zesty on the palate, and proves very spicy and herbal in the slightly tart and almost razor-sharp finish. The bracing acidity makes for an off-dry rather than a fruity-styled Kabinett. This superb wine has cut and complexity. It only needs a couple of years to soften its acidic side, and could then easily exceed our high expectations at maturity. The potential is truly remarkable! 2027-2039

<b>2019er</b>	<b>A.J. Adam</b>	<b>Dhroner Hofberg Riesling Spätlese</b>	<b>16 20</b>	<b>93</b>
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The 2019er Hofberg Spätlese, as it is referred to on the consumer label, was harvested at 93° Oechsle from vines planted in 1953 on the main hill of the vineyard, and was fermented down to sweet levels of residual sugar. It proves quite backward and reductive at first, but only gradually reveals its rich and juicy nose of yellow peach, spices, golden apple, honeyed pear, and a hint of camphor. Plenty of honeyed and juicy yellow fruits give the wine some Auslese allure on the sweet palate. The finish is long, smooth, and well-delineated. This sweet wine only needs a good decade to integrate its sweetness and shine. 2029-2049

<b>2019er</b>	<b>A.J. Adam</b>	<b>Dhroner Hofberg Riesling Trocken</b>	<b>08 20</b>	<b>92</b>
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The 2019er Hofberg, as it is referred to on the consumer label, was fermented in Fuder with fruit picked on 55 to 60-year-old vines situated in classical parts on the main hill of the vineyard. It immediately captures one's attention with some attractive and richer scents of pineapple, almond cream, a hint of apricot, and spices. Despite a low 12% of alcohol, the wine proves intense and rich on the structured and quite tart palate. The finish is quite imposing but also juicy and herbal. This more forceful but no less fascinating expression of dry Riesling will need a few years to integrate its elements. 2023-2029

<b>2019er</b>	<b>A.J. Adam</b>	<b>Piesporter Goldtröpfchen Riesling Trocken</b>	<b>09 20</b>	<b>92</b>
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The 2019er Goldtröpfchen, as it is referred to on the consumer label, was fermented in Fuder from un-grafted vines planted in 1909 in the sector situated above the village of Ferres. It offers a quite baroque and concentrated nose of ripe peach, pineapple, apricot, smoke, herbs, and a hint of camphor and marzipan. The wine proves quite structured and opulent on the palate, where plenty of ripe fruits wrapped into a tartness and some tannic presence give a smooth and juicy side to the wine. The finish is assertive, powerful, and persistent. This mighty expression of dry Riesling will please lovers of more ostentatious expression of the style, and is best be enjoyed in its youth. 2022-2027

<b>2019er</b>	<b>A.J. Adam</b>	<b>Dhroner Riesling Trocken</b>	<b>05 20</b>	<b>91</b>
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The 2019er Dhroner, as it is referred to on the consumer label, was fermented in Fuder with fruit picked on 55 to 60-year-old vines in the middle part (slightly less steep) part on the main hill of the vineyard. It offers a beautifully spicy, fruity, and refreshing nose of yellow peach, pear, pineapple, lime, aniseed herbs, yellow flowers, and smoke. The wine is superbly structured and coats the smooth and juicy palate with ample juicy yellow fruits. The wine proves nicely focused in the long finish, and leaves a beautifully spicy, zesty, and salty feel in the after-taste. 2021-2027



# Mosel Fine Wines

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## Weingut A.J. Adam

*(Neumagen-Dhron – Middle Mosel)*

2019er	A.J. Adam	Riesling Feinherb im Pfarrgarten	02 20	88
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The 2019er im Pfarrgarten, as it is referred to on the consumer label, is a tank-fermented off-dry wine made from fruit picked in the similarly-named and more or less flat sector at the foot of the main hill of the Dhroner Hofberg. It offers a nicely direct and attractive nose of white peach, pear, apple, and herbs. The wine is delicately juicy and light on the palate, and leaves a nice refreshing side in the off-dry and spicy finish. Its direct and subtle side makes this wine remarkably easy to enjoy. Now-2025

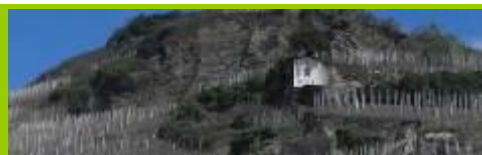
2019er	A.J. Adam	Riesling Trocken	01 20	88
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The 2019er Riesling, as it is referred to on the consumer label, is a tank-fermented wine made from 5 to 20-year-old vines situated in the upper part of the main hill of the Dhroner Hofberg. It offers a beautifully refreshing nose of lime, grapefruit, green apple, herbs, spices, and smoke. The wine is racy, zesty, and sharp on the fully dry and energetic palate, and leaves a satisfyingly crisp, tart, green, and salty feel in the finish. This fully-dry wine will benefit from a year or two of cellaring and will then put a big smile on the face of lovers of racy renditions of Riesling. 2021-2027

2019er	A.J. Adam	Spätburgunder Rosé	03 20	88
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The 2019er Spätburgunder Rosé comes from vines planted in the early 1990s as well as recently planted ones in the backside of the main hill of the Dhroner Hofberg. This light pink-colored wine offers a delicately perfumed and light nose of pomegranate, pear, raspberry, smoke, and a hint of licorice. It proves nicely light, refreshing, fruity, and smooth on the palate, and leaves an enjoyable feel of juicy fruits and zesty acidity in the well-delineated and feather-light finish (the label indicates only 10% of alcohol). This refreshingly expression of Rosé is really hard to resist. Now-2023

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



# Mosel Fine Wines

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By Jean Fisch and David Rayer

## Weingut Karl Erbes

(Ürzig – Middle Mosel)

Stefan Erbes faced many challenges in the 2019 vintage, particularly at harvesting time: "2019 was another early vintage. We started our harvest during the last week of September and focused first on grapes for our basic wines and Kabinett. In many vineyards, we delayed the harvest to see how the grapes would evolve. They did keep and develop nicely but their sugar density level was increasing rapidly. Also, we could almost see how our yields were literally evaporating. Of course, this allowed us to produce a full range of Auslese, but, eventually, we lacked fruit for our Estate and Kabinett wines. Botrytis developed in our vineyard but not overwhelmingly so, which meant that we had to be extremely careful in our selections to bring in some Auslese and BA fruit. As acidity levels were not that high, we decided ferment our fruity-styled and sweet wines down to lower levels of residual sugar than usual in order to avoid too much sweetness and smoothness. Given the low yields, we did not gamble on any Eiswein ... and thankfully so, as frost never really materialized in the subsequent months."

The Estate was able to produce its full portfolio of wines right up to an Auslese \*\*\* GK and BA from the Ürziger Würzgarten, even if the quantities behind each of these bottlings are sometimes extremely low. In addition to its 2019 portfolio, the Estate also released its 2018er Ürziger Würzgarten "11 Monate Hefelager" this year (a bottling which it will not be producing in 2019). Kabinett wines were bottled as early as December 2019, whereas the rest of the fruity-styled and sweet portfolio was bottled at the end of February. The dry wines took longer to finish their fermentation and were therefore only bottled in April.

The Estate produced a rather ripe and rich collection of wines in 2019. The sweet spot is, as so often, at Spätlese and Auslese level. In particular, the Ürziger Würzgarten Riesling Auslese \*\*\* GK and the Erdener Prälat Auslese are remarkable efforts, even if both already flirting with BA presence. Overall, lovers of the Estate should consider that the wines often kick at a level higher than the Prädikat on the label.

NB: The Ürziger in der Kranklei Riesling Auslese \* and the Ürziger Würzgarten Auslese \*\*\* were not tasted.

2019er	Karl Erbes	Ürziger Würzgarten Riesling Auslese *** GK	17 20	94
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The 2019er Ürziger Würzgarten Riesling Auslese \*\*\* GK was harvested at a full 128° Oechsle, and was fermented down to noble-sweet levels of residual sugar (154 g/l). It proves quite restrained, earthy, and smoky at first, and only gradually reveals a pear, honey, candied grapefruit, pineapple, tar, and apricot, all wrapped into some volatile acidity. The wine develops the full presence and flavor profile of a BA (underpinned by raisin, poached pear, pineapple, and honeyed mango) on the sweet, unctuous, and almost syrupy palate. The finish proves extremely long and intense, but also quite sweet at this early stage. This dessert wine will need a lot of time to integrate its richness and sweetness, but the patience will be worth it. 2039-2079

2019er	Karl Erbes	Erdener Prälat Riesling Auslese	15 20	94
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The 2019er Erdener Prälat 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Karl Erbes	Ürziger Würzgarten Riesling Auslese	10 20	93
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Karl Erbes	Ürziger Würzgarten Riesling Auslese *	13 20	93
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The 2019er Ürziger Würzgarten Riesling Auslese \* was harvested at a full 110° Oechsle, and was fermented down to noble-sweet levels of residual sugar (104 g/l). It offers a hugely zesty and spicy nose of grapefruit, blood orange, spices, and smoke, as well as richer yet elegant scents of honey, mirabelle, pear, apricot, and coconut cream after some airing. The wine proves juicy, slightly unctuous, and quite supple on the sweet palate. The finish proves very intense, energetic, and persistent. This sweet wine has all the elements to be a great wine at maturity, but patience will be needed for the sweetness to melt away and nuances to emerge. 2034-2069





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Karl Erbes

(Ürzig – Middle Mosel)

2019er	Karl Erbes	Ürziger Würzgarten Riesling Beerenauslese	16 20	93
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The 2019er Ürziger Würzgarten Riesling BA was harvested at 160° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (235 g/l). It proves quite smoky and marked by some volatile at first, before revealing rich and honeyed scents of pear puree, fully ripe pineapple, melon, toffee, nut paste, and baked apple. The wine is fully sweet and slightly viscous on the intensely juicy and honeyed palate. Pear marmalade, rhubarb, and honey emerge in the persistent and smooth finish. Some tickly acidity adds freshness to the aftertaste of this overly sweet dessert wine. This little juicy TBA in all but name will need two decades, if not more, to digest all its richness. 2039-2069

2019er	Karl Erbes	Ürziger in der Kranklei Riesling Auslese	11 20	92+
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The 2019er Ürziger in der Kranklei Riesling Auslese was harvested at a full 103° Oechsle, and was fermented down to noble-sweet levels of residual sugar (102 g/l). It offers an elegant and quite complex and elegant nose of smoke, aniseed herbs, vanilla cream, dried apricot, whipped cream, and spices. The wine delivers some fresh flavors of juicy peach, pineapple, and pear wrapped into a spicy and refreshing acidity on the still rather sweet palate, and develops a very tight and structured feel in the grapefruit, lime, and smoke-infused finish. This sweet wine will need a solid decade to integrate all its elements, and could well prove even better than initially anticipated if it comes out on the elegant and refined side of things at maturity. 2029-2049

2019er	Karl Erbes	Erdener Treppchen Riesling Auslese	12 20	92
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The 2019er Erdener Treppchen Riesling Auslese was harvested at a full 109° Oechsle, and was fermented down to fully sweet levels of residual sugar (96 g/l). It offers a quite zesty and minty nose of lemon, tangerine, herbs, greengage, smoke, and spices. After some airing, richer scents of apricot and pineapple join the party. The wine reveals plenty of superbly juicy and sweet fruits well balanced by some tickly grapefruit-driven acidity on the palate. It leaves one with a nice feel of structure and even power in the finish. This makes us opt to enjoy this beautiful sweet wine rather sooner than later, despite its underlying sweetness. 2027-2039

2019er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese	07 20	92
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The 2019er Ürziger Würzgarten Riesling Spätlese was harvested at a full 101° Oechsle, and was fermented down to sweet levels of residual sugar (89 g/l). It offers a beautifully attractive and fruit-driven nose of pink grapefruit, honeyed peach, pineapple, and pear, all wrapped into delicate spicy and minty elements. The wine develops the richness and honeyed fruits of a full-on Auslese, but manages to remain beautifully playful thanks to an animating kick of zesty acidity. The finish is gorgeously fruity, zesty, and even racy. This may be an Auslese in all but name, but, as such, it is simply superb. 2029-2059

2019er	Karl Erbes	Erdener Treppchen Riesling Spätlese	08 20	91
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The 2019er Erdener Treppchen Riesling Spätlese was harvested at a full 100° Oechsle, and was fermented down to sweet levels of residual sugar (85 g/l). It offers a quite smoky and minty nose of pineapple, yellow peach, grapefruit, herbs, verbena, and smoke. The wine develops the creamy presence of a rich Auslese on the palate, a feeling reinforced by the honeyed yellow fruits and almond cream. And yet, a good kick of grapefruit-driven acidity cleanses the finish and adds depth and focus to the wine. This sweet wine will need a decade to integrate its sweetness on the mid-palate, and will then an outstanding rendition of an Auslese Riesling. 2029-2049

2019er	Karl Erbes	Ürziger in der Kranklei Riesling Spätlese	09 20	91
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut Karl Erbes

(Ürzig – Middle Mosel)

<b>2018er</b>	<b>Karl Erbes</b>	<b>Ürziger Würzgarten Riesling Spätlese 11 Monate Hefelager</b>	<b>34 19</b>	<b>91</b>
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The 2018er Ürziger Würzgarten Riesling Spätlese 11 Monate Hefelager (11 months of aging on the lees) is a special cask of Spätlese which is left on its fine lees into September after the vintage and hence bottled late. It was harvested at a full 100° Oechsle, and was fermented down to fully sweet levels of residual sugar (94 g/l). It offers an appealing and subtly aniseed nose of canned yellow peach, cardamom, fresh herbs, almond cream, grapefruit, and smoke. The wine is superbly creamy and smooth on the palate still slightly dominated by its primary sweetness. A touch of ripe honeyed fruits makes for an overall Auslese structure right into the delicate, nicely long, and smooth finish. This sweet wine will need a solid decade to shed its baby fat and reveal its nuances. 2028-2048

<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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Karl Erbes</b>	<b>Ürziger Würzgarten Riesling Kabinett Feinherb Vom Roten Schiefer</b>	<b>04 20</b>	<b>89</b>
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The 2019er Ürziger Würzgarten Riesling Kabinett Feinherb Vom Roten Schiefer was harvested at 87° Oechsle, and was fermented down to off-dry levels of residual sugar (25 g/l). It offers a quite attractive and refreshing nose of grapefruit, lime, minty herbs, white peach, and green apple. The wine is nicely balanced on the lightly off-dry tasting palate and leaves a delicately creamy, superbly light, and persistent feel in the finish. The after-taste is all about some fresh citrusy fruits. This is delicious. 2021-2029

<b>2019er</b>	<b>Karl Erbes</b>	<b>Erdener Treppchen Riesling Kabinett</b>	<b>03 20</b>	<b>88</b>
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The 2019er Erdener Treppchen Riesling Kabinett was harvested at 89° Oechsle, and was fermented down to fully fruity-styled levels of residual sugar (55 g/l). It presents a clean and fresh aromatic profile, which includes notes of apple, green herbs, grapefruit, pear, pineapple, and smoke. The wine offers quite some juicy fruits on the still slightly sweet palate, but develops more presence and intensity in the more forceful and linear finish. 2025-2034

<b>2019er</b>	<b>Karl Erbes</b>	<b>Ürziger Würzgarten Riesling Spätlese Feinherb Alte Reben</b>	<b>24 20</b>	<b>87</b>
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The 2019er Ürziger Würzgarten Riesling Kabinett Feinherb Alte Reben was fermented down to off-dry levels of residual sugar (19 g/l). It offers a quite opulent and spicy nose of curry, gooseberry, pineapple, smoke, camphor, apple, and smoke. The wine delivers some sweet flavors of ripe fruits on the structured and intense palate, and leaves a phenolic feel in the long, straight, and quite powerful finish. This off-dry Riesling will appeal to lovers of ostentatious renditions of the genre. Now-2024

<b>2019er</b>	<b>Karl Erbes</b>	<b>Ürziger in der Kranklay Riesling Spätlese Trocken *</b>	<b>22 20</b>	<b>86</b>
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The 2019er Ürziger in der Kranklay Riesling Spätlese Trocken \* was harvested at a full 109° Oechsle, and was fermented down to barely legally dry levels of residual sugar (9 g/l). It offers a quite intense and powerful nose of earthy spices, macerated pear, mirabelle, herbs, grapefruit, and a hint of camphor and petrol. The wine proves full-bodied and intense on the palate, where a light feel of cream and juicy sweetness somewhat buffers off its power. The finish is however big and muscular side. 2021-2023

<b>2019er</b>	<b>Karl Erbes</b>	<b>Ürziger Würzgarten Riesling Feinherb</b>	<b>21 20</b>	<b>86</b>
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The 2019er Ürziger Würzgarten Riesling Feinherb was harvested at a low 75° Oechsle, and was fermented down to off-dry levels of residual sugar (27 g/l). It offers a quite refreshing nose of green apple, gooseberry, herbs, canned yellow peach, strawberry, and anise. The wine is delicately smooth and juicy on the light-footed and round palate. A nice touch of acidity makes for a direct but joyful feel in the finish and an almost dry-tasting after-taste. This wine is nice and easy to enjoy. Now-2026



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## Weingut Karl Erbes

*(Ürzig – Middle Mosel)*

2019er	Karl Erbes	Lösnicher Försterlay Riesling Spätlese Halbtrocken	06 20	85
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The 2019er Lösnicher Försterlay Riesling Spätlese Halbtrocken was harvested at a full 98° Oechsle, and was fermented down to off-dry levels of residual sugar (17 g/l). It offers a quite herbal, slightly reductive, and steely nose of grapefruit, lime, red apple, earthy elements, and anise. The wine proves delicately juicy at first, before citrusy fruits kick in, which, combined with some CO<sub>2</sub>, add a more linear side to the experience. The finish is already dry-tasting, slightly herbal, and earthy, and also a touch powerful. This needs a year or two of bottle before being served with some hearty food. 2021-2026

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



# Mosel Fine Wines

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By Jean Fisch and David Rayer

## Hofgut Falkenstein

(Niedermennig – Saar)

Johannes Weber is really happy with his 2019 vintage: "2019 was, again, an early vintage. Bud break came early, flowering was not late ... so the harvest had to be early. 2019 was not without challenges. The late Spring frost, uneven flowering, and sunburn during the extreme heat in July all cost us dearly. In the end, yields were not more than 25 hl/ha. We want to make light and elegant wines, and in some past vintages, we felt that we had been ever so slightly too late to get the lightness we aspire to. So, we decided to start our harvest already on September 14. Picking this early was not an issue because our grapes were ripe despite showing low sugar density levels. If memory serves me right, we hardly picked anything above 90° Oechsle. But this is the style of wine we want to produce. The early start also meant that we completed the harvest essentially by October 7, i.e. before more rain started to affect the grapes. All in all, 2019 proved a remarkable vintage. 2016 was a bit my personal benchmark at our Estate so far. 2019 allowed us to make wines with even more airiness while keeping the similar elegance. It is a vintage made for Falkenstein!"

Despite the low yields, the Estate produced its core collection of wines of dry, off-dry, and fruity-styled wines right up to an Auslese from the Krettnacher Euchariusberg. On some of its most iconic bottlings, the Estate has now added the internal name of the bottling, in small print, next to the AP number. The collection includes for the first time a Kabinett made from a prime parcel in the Lieu-Dit Euchariusberg which had previously belonged to the von Kesselstatt Estate (AP 13, called internally "Arthuro," but spelled Athuro on the label following a typo). The portfolio also includes five different bottlings of Herrenberg Spätlese Feinherb (AP 3, 4, 11, 17 and 21).

2019 is indeed a vintage made for Falkenstein. The wines shine through lightness and aromatic density. While the wines are marked by acidity, we feel that it is not as "edgy" as in some other recent vintages. These wines are fully retro and hence also not as approachable in their youth as in some other, more opulent vintages. The highlight of the collection is the otherworldly Herrenberg Spätlese Feinherb Meyer Nepal (AP 11), which is simply the archetype of the refined off-dry wine. Also, the Spätlese are stunning, as are the Kabinett. The dry wines are transparent and light, yet packed with flavors. This is a defining vintage for this Estate and one which will go down in the annals of Mosel wine. Whoever wants the lightness of the great Mosel wines from the 1990s should buy these wines in bulk and have the discipline to let them age for a decade.

NB: The Herrenberg Spätlese Feinherb AP 17 (referred to internally as "Fuder Zuckerberg") and the Herrenberg Spätlese Feinherb AP 21 (referred to internally as "Fuder Kleiner Klaus, Kleiner Herbert") were not tasted.

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 from 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, it this holds all its promises, it could even warrant a higher rating at maturity. The potential is there: What a huge success! 2029-2059 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Falkenstein	Krettnacher Euchariusberg Riesling Auslese Förster	05 20	96
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The 2019er Krettnacher Euchariusberg Riesling Auslese Förster (the reference to this internal cask name is provided in small print on the label) was made from clean fruit harvested early at 92° Oechsle from young vines in the prime Gross Schock sector of the vineyard, and was fermented down to sweet levels of residual sugar (76 g/l of residual sugar). It offers a gorgeous nose made of white peach, pear, apricot blossom, white minerals, herbs, and slate. The wine starts off with a touch of whipped cream on the palate before a great kick of zesty acidity and citrusy fruits brings raciness and energy to the experience. The stunning finish proves tart, sweet, and above all packed with fresh fruits and herbs. This amazing "drinking Auslese" in the making proves simply stunningly light and refreshing! 2029-2059





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## Hofgut Falkenstein

(Niedermennig – Saar)

2019er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Alte Reben Gisela	08 20	95+
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The 2019er Euchariusberg Riesling Kabinett Alte Reben Gisela (the reference to this internal cask name is provided in small print on the label) was harvested at 84° Oechsle in a parcel still planted with 70-80-year-old un-grafted vines in the prime Gross Schock sector of the vineyard which was classified in the highest category on the old taxation maps, and was fermented down to barely fruity-styled levels of residual sugar (approx. 45 g/l). It offers a breathtaking nose made of subtle scents of juicy white peach, apple, as well as more than a hint of pear, some spices, and fine herbs. The wine is outstandingly pure and elegant on the palate, and leaves a gorgeously airy feel of fresh but ripe fruits, minerals, and spices in the long and mouthwatering finish. The acidity is present but ready to be absolutely splendidly integrated at maturity. The after-taste is all about subtlety, intensity, and nuanced precision. As fascinating as the wine may be now, it will only truly shine after some bottle aging, when it will have developed all its nuances. It could then well exceed our ratings if the freshness keeps the upper hand. What a wine! 2027-2049

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 from 15 year-old vines in the prime Euchariusberg 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Kugel Peter	12 20	95
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The 2019er Euchariusberg Riesling Kabinett Kugel Peter (the reference to this internal cask name is provided in small print on the label) was harvested at 85° Oechsle on 50-year-old grafted vines in the prime Gross Schock sector of the vineyard which was classified in the highest category on the old taxation maps, and was fermented down to barely fruity-styled levels of residual sugar (42 g/l). It offers a superb nose made of citrusy fruits, a hint of vineyard peach, chalky minerals, cassis, a touch of whipped cream, and residual scents from its spontaneous fermentation. The wine is superbly playful on the palate, where the acidity is already nicely integrated. The finish is all about finesse, length, and tension. The after-taste is stunningly vibrating, deep, intense, precise, and hugely complex. But this gorgeous Kabinett is all about subtlety and not presence. It needs from extensive airing at this early stage (talk days rather than hours) in order to show its true colors. But the waiting is worth it, so expect to be patient for a full decade to get the most from this superb Kabinett! 2029-2049

2019er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese	06 20	95
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The 2019er Krettnacher Euchariusberg Riesling Spätlese AP 06 (known internally as "Fuder Klaus Lang") comes from fruit harvested at 90° Oechsle on old vines in the prime Gross Schock sector of the vineyard, and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a gorgeous nose made of yellow peach, white peach, apricot blossom, whipped cream, herbs, spices, and citrusy fruits. It possesses riper flavors of mirabelle and apricot on the palate, and leaves a juicy feel of zest, ripe sweet orchard fruits, and minerals in the long and persistent finish. The sweetness is already beautifully integrated in the after-taste. This Spätlese is a huge success, but it will prove even more nuanced in a decade or more. 2029-2049

2019er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb Onkel Peter	04 20	94
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The 2019er Niedermennig Herrenberg Riesling Spätlese Feinherb Onkel Peter (the reference to this internal cask name is provided in small print on the label) comes from un-grafted vines in the south-facing Zuckerberg sector of the vineyard, and was fermented to off-dry levels of residual sugar (31 g/l). It opens up to superbly pure and airy scents of ripe white and yellow peach, apricot blossom, fine herbal elements, a hint of whipped cream, and wet stone. The finesse carries over onto the palate, where the staggering aromatic depth and delicacy is only masked by a touch of sweetness at this early stage. But the finish and the incredibly complex after-taste proves simply remarkable. This really only needs a bit of aging for the touch of smoothening sweetness to integrate with the racy acidity and fully shine. 2029-2044



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## Hofgut Falkenstein

(Niedermennig – Saar)

2019er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb Palm	03 20	94
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The 2019er Niedermennig Herrenberg Riesling Spätlese Feinherb Palm (the reference to this internal cask name is provided in small print on the label) comes from 60-70-year-old vines in the south-facing Langenberg sector of the vineyard, and was fermented down to off-dry levels of residual sugar (28 g/l). This bright colored wine offers a stunningly pure and deep nose made of vineyard peach, mirabelle, apricot, ripe apple, grapefruit, and fines spices. The wine is marvelously precise and pure on the palate, where lemon zest, more apricot blossom, herbal elements, white peach, an ever-so-slight touch of whipped cream, and zesty acidity are in perfect harmony. The finish is all about precision, vibration, and persistence. What a huge success! 2024-2039

2019er	Falkenstein	Krettnacher Ober Schäfershaus Riesling Spätlese Trocken	18 20	93
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The 2019er Krettnacher Ober Schäfershaus Riesling Spätlese Trocken (known internally as "Fuder Lorenz Manni") comes from the similarly name Lieu-Dit in the Altenberg vineyard underpinned by Diabas elements. This bright white-yellow-colored wine is still very much marked by reduction from its spontaneous fermentation. These blow away after a few minutes and give way to superb scents of citrusy fruits, wet stone, white flowers, chalky minerals, and a touch of mirabelle and ginger in the background. The wine proves stunningly precise and multi-layered, yet, at the same time, gorgeously slender and light-footed on the palate. The finish is intense yet incredibly racy, focused, and seemingly weightless (the wine does only have 11.5% of alcohol). This gorgeous dry Riesling in the making will particularly appeal to lovers of lightness, raciness, and precision. 2022-2034

2019er	Falkenstein	Niedermenniger Im Kleinschock Riesling Kabinett	20 20	93
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The 2019er Niedermenniger Im Kleinschock Riesling Kabinett was harvested at 84° Oechsle on old, partly un-grafted vines in this privileged, south-facing sector of the Sonnenberg vineyard, and was fermented down to barely fruity-styled levels of residual sugar (approx. 40 g/l). This still proves rather reduced and offers a nicely engaging nose made of apple, some fine spices, a hint of herbs, and wet slate. The wine proves gorgeously balanced, with nicely integrated and superbly refined acidity on the palate, and leaves a mouthwatering and playful feel of fresh orchard fruits and minerals in the long and gorgeous finish. This gorgeous Kabinett only needs a few years to integrate its sweet-sour tension and develop its full nuances. 2024-2039

2019er	Falkenstein	Krettnacher Altenberg Riesling Spätlese Trocken	07 20	92
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The 2019er Krettnacher Altenberg Spätlese Riesling Trocken (known internally as "Fuder Altenberg") comes from 50-year-old vines in the Enkers sector of the vineyard. It offers a gorgeous even if still slightly reduced nose made of green apple, vineyard peach, grapefruit, mirabelle, red berried fruits, and wet stone. The wine is beautifully intense on the palate despite only having a low 11.5% alcohol, and leaves a stunning feel of fruits and minerals in the racy and laser-sharp finish. This is a gorgeous and beautifully light-footed dry Saar Riesling which only needs a few years to smoothen its edges. 2022-2034

2019er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Feinherb	15 20	92
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The 2019er Niedermenniger Herrenberg Riesling Kabinett Feinherb AP 15 (known internally as "Fuder Kasselsheidchen") comes from grapes harvested in the similarly named Lieu-Dit in the upper part of the vineyard, and was fermented down to off-dry levels of residual sugar (20 g/l). This bright-colored wine offers an engaging even if still rather reduced nose made of mirabelle, grapefruit, red berried fruits, herbs, and fine spices. The wine proves beautifully balanced and engaging on the mouth-watering palate, where more herbal elements come through and add depth to the experience. The finish is all about pear, apple, laurel, and wet stone, all wrapped into some stunningly vibrant but ripe acidity. Lovers of feather-light, precise, and racy Riesling should plunge on this wine. 2022-2034

2019er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Trocken Egon	19 20	92
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The 2019er Niedermenniger Herrenberg Riesling Kabinett Trocken Egon (the reference to this internal cask name is provided in small print on the label) comes from over 50-year-old vines in the south-facing part of the vineyard situated just below the Estate's cellar. It proves rather non-saying at first and takes quite a few minutes before revealing subtle scents of wet stone, vineyard peach, citrusy fruits, and minty herbs. They are gradually joined by riper elements including melon and pear. The wine proves very racy and citrusy on the superbly light-footed palate, and it is only in the finish that the gorgeous, finely chiseled structure comes through. Pear, wet stone, and citrusy elements drive the aftertaste. This fascinatingly light-footed yet intense expression of dry Riesling remains true to its Prädikat. It will make lovers of the genre go into overdrive! While enjoyable on its citrusy side now, this beauty will only reveal its full glory in a few years. 2024-2034



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Hofgut Falkenstein

(Niedermennig – Saar)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Trocken Mutter Anna	01 20	91
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The 2019er Niedermenniger Herrenberg Riesling Kabinett Trocken Mutter Anna (the reference to this internal cask name is provided in small print on the label) comes from 60-70-year-old vines. This bright-colored wine offers a gorgeous nose made of lemon, white peach, apple, a hint of minty herbs, chalky minerals, and quite some floral elements. It is fully racy to the point of almost being sharp on the palate, but leaves a stunningly intense feel of lemon, grapefruit, and minerals in the long and delicately tart finish. The aftertaste is airy and driven by lemony zest. This light-footed dry Kabinett will appeal to lovers of racy wines. 2022-2031

2018er	Falkenstein	Niedermenniger Herrenberg Rotwein Trocken	10 20	91
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The 2018er Niedermenniger Herrenberg Rotwein Trocken is made from what was planted by the Webers as Spätburgunder 25 years ago but which the authorities now say is a mutation and not legally Spätburgunder, hence the fact that the wine is bottled simply as Rotwein, meaning red wine. It was fermented and aged for 18 months in traditional Fuder casks (hence the late AP number) without chaptalization and malolactic fermentation. This bright red colored wine offers a beautiful nose made of cranberry, confectionary cherry, sweet strawberry, barbeque herbs, and a classy hint of clove. It proves nicely suave and silky yet also mistakenly racy on the palate, and leaves a succulently fruity feel in the beautifully light-footed finish. The aftertaste is light but also superbly packed with flavors, as one can learn to know it from the Loire Valley, for instance. This is a gorgeous red wine for lovers of the lighter expression of the genre. Now-2028

2019er	Falkenstein	Niedermenniger Herrenberg Weissburgunder Spätlese Trocken	02 20	91
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The 2019er Niedermenniger Herrenberg Weissburgunder Spätlese Trocken comes from the south-facing part of the vineyard situated just below the Estate's cellar. It offers a most beautiful and subtle nose made of pear, elderflower, cassis, a hint of wet stone, smoke, and a dash of whipped cream. The wine is gorgeously intense and balanced on the playful and light-footed palate, and leaves a quite intense feel of herbs and spices in the long and hugely persistent finish. A sense of succulent ripeness wrapped into finely citrusy elements in the aftertaste rounds off the pleasure of enjoying this gorgeously elegant expression of Weissburgunder. Now-2026

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



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

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## Weingut Geltz-Zilliken

(Saarburg – Saar)

Dorothee Zilliken is quite satisfied with the Estate's 2019 vintage: "The growing conditions were not easy and one had to be selective and alert, but in the end, it paid off. The start into the season was marked with some frost, which affected the lower part of our holdings in the Saarburger Rausch. The summer hit led to quite some sunburnt grapes, which needed discarding at harvest. We started our harvest at the end of September, i.e. one week later than in 2018, and finished it around October 20. The harvest was anything but easy as there was rain. Rigor in the selections was key. As our seasoned harvest teams are used to do selections in every vintage and I feel that it played to our advantage. The resulting wines are open for business and superbly animating. The vintage reminds me a little bit of 2015, but with the lightness inherent to the 2014. But overall, the structure is closer to that of the 1990s."

The Estate was able to produce an almost full range of wines up to Auslese level. As Dorothee explained, "the grapes were simply not dried up and shriveled enough for making high end noble-sweet wines." The collection is crowned by three bottlings of Auslese (all "non GK"), of which two will be released via the annual Trier Auctions. In addition, the Estate also produced a special cask of Spätlese destined for this year's Auction. It did have to cut back on some bottlings given the low yields. There will be no Ayler Kupp GG, Bockstein GG, and Rausch Diabas in 2019. However, in addition to its 2019 collection, the Estate just released a special 2018er GG from the solely-owned *Katasterlage* "Saarburger auf der Rausch" which saw some extensive aging in Fuder casks.

Zilliken really hit the nail on the head in 2019. The collection is simply superb, where succulent ripe flavors of fruits are beautifully packed into zest and light-footed presence on the palate. The dry wines shine through their balance and finesse. In particular, the Saarburger Trocken Alte Reben offers the finesse and elegance of the finest GGs at a fraction of the price. The off-dry wines are remarkable and easily the Estate's finest ever (those looking for fair value should plunge on the 2019er Butterfly!). The Rausch Kabinett and Spätlese are both modern-day classic in the making, and the Auslese is a classic, both gorgeously suave and full of potential. In summary, 2019 is a Zilliken vintage! In addition, lovers of great elegant dry Riesling should plunge onto the remarkable late-released 2018er Saarburger auf der Rausch, which is a huge success and among the finest made in that vintage.

*NB: The auction bottlings will be reviewed in the August Issue (released ahead of the Auctions). The GG will be reviewed in the October Issue.*

<b>2019er</b>	<b>Geltz-Zilliken</b>	<b>Saarburger Rausch Riesling Auslese</b>	<b>03 20</b>	<b>95+</b>
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The 2019er Rausch Auslese, as it is referred to on the consumer label, with AP 03 was made from fruit only marginally affected by botrytis and picked at 104° Oechsle, and was fermented to almost noble-sweet levels of residual sugar. It offers a rather broad but superbly pure nose made of pear, melon, almond cream, apricot blossom, and herbal elements. The wine starts off on the smooth and creamy side on the palate, where rich flavors of fruits mingle with almond, honey, apricot, herbs, and minerals. The finish is hugely long and multi-layered. This classic Auslese only needs a decade of patience for its primary sweetness to blend away and lift up the underlying complex flavors. There is quite some upside here, especially if the apricot-driven elements remain in the background at maturity. 2029-2049

<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+ (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

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## Weingut Geltz-Zilliken

(Saarburg – Saar)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Geltz-Zilliken	Saarburger Riesling Kabinett	07 20	92+
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The 2019er Saarburger Riesling Kabinett was harvested at 87° Oechsle in the Rausch, and was fermented to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeous even if still slightly reduced nose made of herbs, spices, pear, citrusy elements, and elderflower, all wrapped into firmly smoky elements at first. The wine is delicately playful and subtly multi-layered on the slightly creamy palate, and leaves a stunning feel of apricot and whipped cream in the long and hugely engaging finish. This hugely impressive fruity-styled wine reminds us of the great light-footed Auslese which we tasted from this Estate, in their youth, in the 1990s. It could eventually even warrant a higher rating: The potential is that high! 2029-2049

2019er	Geltz-Zilliken	Ockfener Bockstein Riesling Kabinett	06 20	92
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The 2019er Bockstein Kabinett, as it is referred to on the consumer label, was harvested at 90° Oechsle, and was fermented to fully fruity-styled levels of residual sugar (58 g/l). It offers a gorgeous nose made of apricot puree, vineyard peach, brown sugar, elderflower, and fine spicy elements. The wine develops the smooth presence of a Spätlese on the palate. The creamy fruits and spices are nicely lifted up by some fine yet firm zest in the still a tad sweet finish. The aftertaste is all about zesty and creamy elements of melon, orange zest, floral elements and more than hinting at the wine's complexity at maturity. This is a gorgeous and quite subtle expression of fruity-styled wine in the making. 2029-2049

2019er	Geltz-Zilliken	Saarburger Riesling Trocken Alte Reben	12 20	92
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The 2019er Saarburger Riesling Trocken Alte Reben was made from fruit picked on 60 to 130-year-old vines in the Rausch. It offers a still backward nose made of pear, a hint of bitter orange, herbs, and fine spices. The wine rewards one with lively citrusy and minty flavors on the subtly creamy, playful, and light-footed palate, and leaves one with a hugely appealing feel of tart fruits and minerals in the long and superbly finely chiseled finish. The aftertaste is light, fruity and, above all, superbly balanced. This is a superb dry Riesling in the making, especially if you are partial to elegance and light-footed intensity. What a great success! 2023-2031

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Geltz-Zilliken	Saarburger Riesling Trocken	13 20	90
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The 2019er Saarburger Riesling Trocken was made from fruit picked in the Rausch. It offers a deep and still rather backward nose of camphor, peach, pear, herbs, and smoke. The wine does however reveal some of its upcoming beauty on the palate, where a fresh touch of zest paired with some citrusy fruits comes through. These flavors add a great drinking side to the finish and some mouth-watering elements to the aftertaste. This dry Riesling proves already nicely enjoyable on the palate now, but it will show its true colors in a year or more. 2021-2029

2019er	Geltz-Zilliken	Riesling Butterfly	10 20	89
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The 2019er Riesling Butterfly was made from grapes harvested in the Niedermennig Herrenberg, Saarburger Rausch, and Ayler Kupp, and was fermented down to off-dry levels of residual sugar (19 g/l of residual sugar). It offers a delicately herbal and nicely chiseled nose made of pear, bitter-lemon, a hint of apricot blossom, and quite some spices. The wine proves beautifully lively and subtly tart on the palate, where citrusy acidity mingles with minerals, herbs, and fresh orchard fruits. What is remarkable (certainly by "Estate" level standards) is how precise and nuanced the flavors come over right into the juicy and engaging finish. This beautiful, almost dry-tasting expression of Saar Riesling proves a huge success! Now-2029





# Mosel Fine Wines

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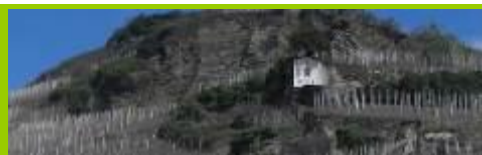
## Weingut Geltz-Zilliken

(Saarburg – Saar)

2019er	Geltz-Zilliken	Riesling Trocken	14 20	87
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The 2019er Riesling Trocken was made from fruit picked in the Niedermennig Herrenberg, Saarburger Rausch, and Ayler Kupp. It offers a beautiful and delicately suave nose made of vineyard peach, herbs, spices, and smoky elements. The wine is nicely playful and engaging on the palate, and leaves a nicely crisp and dry feel in the finish. The after-taste is pleasing and makes one want more. This dry Riesling is already nicely open now and should offer much pleasure over many years to come. Now-2027

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut Julian Haart

(Piesport – Middle Mosel)

Julian Haart is very satisfied with his 2019 wines, even though his yields were really low: "Overall, the weather proved rather good during the growing season, and grapes were already showing good Oechsle levels at the beginning of September. We had anticipated an early harvest as we did last year. In the end, we even started one day earlier than in 2018, on September 17, with however exactly the same parcel in the Piesporter Goldtröpfchen. In 2018, this parcel yielded 700 liters. I knew that our yields would be much lower in 2019 but I must admit that I was kind of shocked when I only got 250 liters after pressing in 2019, and this from exactly the same vines! This was unfortunately not a one-off but set the tone for the rest of harvest. As usual, we started by harvesting grapes for our Goldtröpfchen Kabinett, where I want to keep lightness and refreshing acidity. We followed this up with our grapes for our Ohligsberg Kabinett, Spätlese, and Auslese \*\*\*, which we harvested in just two days and the latter was only made using ripe and clean grapes. The Mosel Riesling as well as the dry wines were brought in during the first days of October. We finished just before October 10, when the weather started to change significantly. With hindsight, I believe we made the right choice as it started to rain quite heavily in the region after that. I like my 2019 vintage because the wines are remarkably concentrated yet also superbly juicy."

Due to the lower yields, the Estate could not produce its full usual set of wines. The portfolio includes all the top wines but there will be no Village wines (neither from Wintrich nor from Piesport) and regular Ohligsberg Kabinett in 2019. It however added a new wine to its portfolio, as Julian explained: "We have been cultivating a parcel in the Wintricher Grosser Herrgott for four years. The quality was not ideal at first and we declassified the fruit into our JJ Kabinett. In 2019, the vineyard and the grapes looked ideal so we decided to produce a Herrgott Spätlese from it."

Julian Haart produced yet another stunning collection in 2019, which somewhat compensates the fact that there is less wine than usual. The wines shine through juicy fruitiness and a touch more presence than usually, especially due to their higher extract levels (a direct result of low yields). They nonetheless have great freshness and balance.

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

2019er	Julian Haart	Wintricher Ohligsberg Riesling Auslese ***	12 20	95
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The 2019er Ohligsberg Auslese \*\*\*, as it is referred to on the white and golden consumer label, was made from ripe but fully clean fruit harvested at 114° Oechsle, and was fermented down to fully sweet levels of residual sugar (99 g/l). It reveals some delicately smoky scents of candied grapefruit, earthy spices, anise, minty herbs, and greengage, which are joined by riper and aromatic notes of pear puree, tangerine, and a hint of melon with airing. The wine delivers superbly animating flavors of grapefruit, strawberry, and raspberry on the pure and gorgeously zesty palate, and leaves a beautifully crystalline and vibrant feel in the finish. This magnificently playful and finely chiseled Auslese is a huge success. 2029-2059

2019er	Julian Haart	Wintricher Ohligsberg Riesling Kabinett Alte Reben	08 20	95
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The 2019er Ohligsberg Kabinett, as it is referred to on the white and golden consumer label (the reference to Alte Reben is provided on the back label), was pressed with an old basket press, and was fermented down to fruity-styled levels of residual sugar (40-45 g/l). It offers a superbly ripe and flowery nose of pear, anise, herbs, pineapple, and almond cream. The wine proves gorgeously juicy on the slightly sweet palate but leaves a stunningly intense feel of zesty flavors of citrusy fruits in the hugely long and gorgeously complex finish. This is a stunning Kabinett in the making! 2029-2044

2019er	Julian Haart	Piesporter Goldtröpfchen Riesling Kabinett Alte Reben	07 20	94
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The 2019er Goldtröpfchen Kabinett, as it is referred to on the white and golden consumer label (the reference to Alte Reben is provided on the back label), was pressed with an old basket press, and was fermented down to fruity-styled levels of residual sugar (40-45 g/l). It displays a gorgeously refreshing and layered nose of candied grapefruit, fine spices, aniseed herbs, mint, yellow peach, smoke, and white flowers. The wine offers a beautifully ripe sense of acidity packed into a tight structure on the palate and leaves a vibrant and intense feel in the complex and multi-layered finish. This is a gorgeous Kabinett in the making! 2027-2044

2019er	Julian Haart	Wintricher Ohligsberg Riesling	14 20	94
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The 2019er Ohligsberg, as it is referred to on the red and silver consumer label, was picked on from almost century-old vines and the grapes were pressed over 3 days with an old basket press. It was fermented in stainless steel down to bone-dry levels of residual sugar (4 g/l). It offers a captivating, complex, and flowery nose of grapefruit, grilled lemon, fresh pear, herbs, and quite a lot of spices. The wine is intense and packed with zesty fruits on the structured and compact palate. There is a lot of dry extract at play, which adds a feel of power and intensity to the experience. And yet this power is gorgeously balanced out by spicy and salty elements in the superbly engaging finish. This is an outstanding dry Riesling in the making. 2023-2034



# Mosel Fine Wines

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## Weingut Julian Haart

(Piesport – Middle Mosel)

2019er	Julian Haart	Wintricher Ohligsberg Riesling Spätlese	11 20	94
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The 2019er Ohligsberg Spätlese, as it is referred to on the red and silver consumer label, was harvested at 87° Oechsle, and was fermented down to sweet levels of residual sugar (80 g/l). It offers a beautifully creamy and delicately ripe nose of almond, pear jelly, canned peach, yellow flowers, and smoke. The wine coats the palate with ample juicy flavors of ripe yellow fruits and almond cream, and leaves a suave and superbly persistent feel underlined with a timid touch of zesty acidity in the juicy and delicate finish. This Spätlese will need at least a decade to integrate its sweetness and reveal its full superb nuances. 2029-2059

2019er	Julian Haart	Piesporter Goldtröpfchen Riesling	15 20	93
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The 2019er Goldtröpfchen, as it is referred to on the red and silver consumer label, was pressed with an old basket press, and was fermented in stainless steel down to fully dry levels of residual sugar (3 g/l). It is slightly reduced at first and needs a couple of minutes in the glass to reveal an under-cooled and minty expression of Goldtröpfchen underpinned by some riper scents of yellow peach, a hint of apricot and camphor. The wine proves tight and zesty on the palate, but there is a great underlying structure and extract to balance the herbal and tart side in the finish. The after-taste is bone-dry in taste and quite racy. This dry Riesling will require some patience in order for it to integrate all its elements, but the underling complexity is remarkable. 2024-2034

2019er	Julian Haart	Piesporter Goldtröpfchen Riesling Kabinett	06 20	93
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The 2019er Goldtröpfchen Kabinett, as it is referred to on the red and silver consumer label, was pressed with an old basket press, and was fermented down to fruity-styled levels of residual sugar (40-45 g/l). It offers a gorgeously complex nose of yellow peach, almond cream, pear, bergamot, a hint of apricot, and smoke. The wine proves superbly fruity and juicy on the creamy palate of a Spätlese and leaves the playful and refreshing side of Kabinett in the long, zesty, and pure finish. The after-taste of this delicious and nicely playful Kabinett is all about pear sorbet and passion fruit. 2027-2039

2019er	Julian Haart	Nieder-Flörsheimer Frauenberg Riesling	13 20	91+
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The 2019er Frauenberg, as it is referred to on the red and silver consumer label, comes from the Nieder-Flörsheimer Frauenberg, a well-known "Grand Cru" vineyard on limestone soil in Rheinhessen, where the Estate took over a parcel in 2018. The grapes were brought to and fermented at the facilities in Piesport down to bone-dry levels of residual sugar (2 g/l). It offers a quite expressive and rich nose of canned yellow peach, pineapple, pear, thyme, and a hint of camphor. The wine is quite structured and intense on the palate, where a touch of sweet fruits and softness gives gradually way to a more forceful and even powerful side. It leaves a long and rich feel in the finish, where ripe fruits are wrapped into herbs, spices, and quite some tartness. This more opulent version of dry Riesling needs a couple of years to come around and develop more finesse. It could then well surprise with its underlying complexity. 2023-2029

2019er	Julian Haart	Mosel Riesling	04 20	89
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The 2019er Mosel Riesling comes essentially from the Piesporter Goldtröpfchen, with in addition grapes from the Wintricher Ohligsberg and Piesporter Günterslay, and was fermented down to barely off-dry levels of residual sugar (11 g/l). It offers a quite reductive yet superbly fresh and spicy nose of lime, grapefruit, herbs, white peach, violet, green apple, and white mint. The wine is light and nicely balanced on the palate, where delicately creamy fruits, are joined by spices and intense zest in the fully dry-tasting and salty finish. A touch of tartness still needs to integrate in the aftertaste, something which should have happened by next year. 2021-2027

2019er	Julian Haart	Moselle Riesling	04 20	89
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The 2019er Moselle Riesling comes essentially from the Piesporter Goldtröpfchen, with in addition grapes from the Wintricher Ohligsberg and Piesporter Günterslay, and was fermented down to barely off-dry levels of residual sugar (11 g/l). It offers a quite reductive yet superbly fresh and spicy nose of lime, grapefruit, herbs, white peach, violet, green apple, and white mint. The wine is light and nicely balanced on the palate, where delicately creamy fruits, are joined by spices and intense zest in the fully dry-tasting and salty finish. A touch of tartness still needs to integrate in the aftertaste, something which should have happened by next year. 2021-2027

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann outs himself as a big fan of the 2019 vintage: "The wines are remarkably animating, concentrated, but also so easy to enjoy already at this early stage. Of course, the growing season was not a long, calm river. We had an early start, followed by a rather turbulent summer with some high temperatures. The harvesting season also proved wet. We started with our full harvest on September 25, and could pick up grapes for our Kabinett wines, as well as some early botrytized affected berries with bright acidity. The weather conditions then started to get wet and we had to be extremely careful to do the right selections. Overall, we selected botrytized berries with three different teams for a full three weeks. I went out every day to have an eye on the status of each vineyard, as the weather proved wet and the selections had to be done at the right moment. This need for selections had one consequence: Yields are down by 50% vs. the 2018 vintage, which, it needs to be remembered, was a full vintage with yields far above our long-term average. Yields were particularly low in the Erdener Herzlei, where we only harvested one-third of what we would achieve in a normal vintage. The harvest proved challenging, but, thankfully, there was little work afterwards in the cellar: The wines were superbly stable with low pH levels and only needed minimal levels of sulfur after their fermentation was stopped. While our acidity levels are not high on paper, the wines are bright, brisk, and hugely enjoyable!"

The Estate was able to produce a full collection of wines, right up to no less than three TBAs from its coveted vineyards in Erden (Treppchen, Herzlei, and Prälät), an Auslese lange GK from the Treppchen and three Auslese GK (from the Piesporter Goldtröpfchen, the Ürziger in der Kranklei, and the Erdener Prälät). The only impact of the vintage on the Estate's collection are that it does not include any Estate Feinherb and Hubertuslay Feinherb, and that the Ürziger in der Kranklei yielded an Auslese GK (instead of a Spätlese as in past vintages).

Christian Herman nailed the 2019 vintage, and this from its "H", which is one of the finest values on the market, right up to TBA perfection (... for the second vintage in a row). The Kabinett have a bit more weight (something not unusual in 2019) but they retain this utter racy balance of great Kabinett. The Spätlese are luscious and the Auslese moreish. The Erdener Treppchen Auslese lange GK is stellar, and set to be one of the Auslese highlights of the vintage. The wines are among the finest we have ever tasted from this Estate and are all warmly recommended!

*NB: The Feinherb bottlings as well as the GGs were not ready for tasting.*

<b>2019er</b>	<b>Dr. Hermann</b>	<b>Erdener Prälät Riesling Trockenbeerenauslese Alte Reben lange GK</b>	<b>16 20</b>	<b>100</b>
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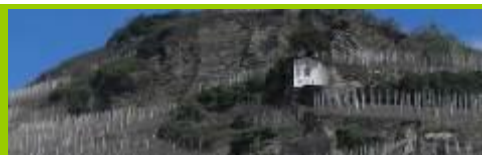
The 2019er Erdener Prälät Riesling TBA Alte Reben lange GK was made from fully botrytized berries harvested at 235° Oechsle from extremely old un-grafted vines, and was fermented down to fully noble-sweet levels of residual sugar (360 g/l). It offers a magnificent smoky and deeply concentrated nose of exotic fruits (mango, passion fruit, and kumquat), honey, beeswax, lavender, toffee, salted butter cream, candied orange peel, apple jelly, and baked spices. The wine proves hugely concentrated on the viscous, oily, and syrupy palate and, yet, at the same time, it remains almost light and airy despite the huge sensation of sweetness. The finish is ethereally complex, suave, and zesty at the same time, and breathtakingly elegant. Simple put: This is Prälät TBA perfection! 2034-2099

<b>2019er</b>	<b>Dr. Hermann</b>	<b>Erdener Herzlei Riesling Trockenbeerenauslese Alte Reben lange GK</b>	<b>15 20</b>	<b>98</b>
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The 2019er Erdener Treppchen Riesling TBA lange GK was made from fully botrytized berries harvested at 220° Oechsle from extremely old un-grafted vines in this prime sector of the Treppchen, and was fermented down to fully noble-sweet levels of residual sugar (340 g/l). It proves almost overly ripe yet deeply complex and attractive thanks to notes of toffee, acacia honey, plum, dried apricot, mango, candied orange zest, raisin, and tar, all wrapped into a whiff of volatile. The wine is hugely concentrated and oily on the palate, but this syrupy and rich feeling is well wrapped into intense candied and zesty fruits. It leaves a hugely vibrating and pure finish, which is mighty and energetic. This magnificently luscious and noble-sweet TBA only needs a solid two decades to fully shine. 2039-2069

<b>2019er</b>	<b>Dr. Hermann</b>	<b>Erdener Treppchen Riesling Trockenbeerenauslese GK</b>	<b>14 20</b>	<b>98</b>
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The 2019er Erdener Treppchen Riesling TBA GK was made from fully botrytized berries harvested at 200° Oechsle in the prime ("dark red") Kriebslay, Hödlay, and Kammer sectors of the vineyard, and was fermented down to fully noble-sweet levels of residual sugar (300 g/l). It offers a stunning nose of concentrated and ripe notes of marzipan, quince jelly, honey, dried apricot, mango, candied pineapple, nut paste, and even a touch of flowery elements. The wine is deep, concentrated, and still firmly sweet. It then develops a more playful side thanks to a nice kick of acidity, which carries right through the long and pure finish. A touch of power comes through with airing (even though the wine only has 6% of alcohol). This stunning expression of Mosel TBA only needs some extensive cellaring in order to integrate all its components. 2034-2059



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Dr. Hermann

(Erden – Middle Mosel)

2019er	Dr. Hermann	Erdener Treppchen Riesling Auslese lange GK	13 20	97
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The 2019er Erdener Treppchen Riesling Auslese lange GK was harvested from botrytized grapes (70%) at 140° Oechsle on un-grafted vines in the prime Kriebslay and Hödlay sectors of the vineyard, and was fermented in Fuder cask down to noble-sweet levels of residual sugar (160 g/l). It delivers a stunningly fresh and deeply complex nose of lime, candied grapefruit, tangerine, minty herbs, smoke, anise, honeyed peach, pineapple, and tar. Despite all the richness and sweetness at play, the wine shines through a beautifully zesty and even racy side on the palate. It reveals a magnificently focused, vibrant, and zesty side in the finish which could easily make one thing of an Eiswein. This racy version of Auslese lange GK is simply stunning, and lovers of acid-driven wines should plunge on this! We would prefer to drink this in the medium term to avoid the risk of the acidity dominating the flavors. 2027-2039+

2019er	Dr. Hermann	Erdener Prälät Riesling Auslese Alte Reben	10 20	95
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The 2019er Erdener Prälät Riesling Auslese Alte Reben was made from fully clean grapes picked at 95° Oechsle on extremely 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 Prälät Auslese in the making! 2029-2069 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Auslese Alte Reben GK	11 20	95
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The 2019er Ürziger Würzgarten in der Kranklei Riesling Auslese Alte Reben GK was harvested from partially (30%) botrytized grapes at 118° Oechsle on very old un-grafted vines in this prime sector of the Würzgarten, and was fermented down to noble-sweet levels of residual sugar (above 120 g/l). It offers a beautifully spicy, flowery, and delicately honeyed nose of herbs, tangerine, candied grapefruit, mango, passion fruit, and smoke. The wine proves very subtle and nuanced on the palate, despite all the underlying richness at play. The sweetness is already very well integrated into the smooth and delicate texture, even if a decade or more will help to develop more nuances, complexity, and refinement. This is a stunningly playful Auslese GK in the making. 2029-2069

2019er	Dr. Hermann	Erdener Prälät Riesling Auslese Alte Reben GK	12 20	94+
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The 2019er Erdener Prälät Riesling Auslese Alte Reben GK was made from a severe selection of grapes harvested at 115° Oechsle on extremely old un-grafted vines, and was fermented down to noble-sweet levels of residual sugar (110 g/l). It proves quite reduced and smoky at first, before opening up to offer notes of mirabelle, greengage, guava, mango, and aniseed herbs. The wine develops the quite compact, honeyed, and exotic structure of a BA on the creamy and delicately viscous palate, yet reveals a juicier side (more in line with that of an Auslese) in the intense, almost powerful, and hugely long finish. This noble-sweet Riesling is still work-in-progress, and it could well surprise us at maturity if it develops more finesse over the years. 2034-2069

2019er	Dr. Hermann	Kinheimer Hubertuslay Riesling Auslese	04 20	94
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The 2019er Kinheimer Hubertuslay Riesling Auslese was harvested at 110° Oechsle on 40-year-old un-grafted vines, and was fermented down to noble-sweet levels of residual sugar (115 g/l). It offers a beautifully flowery, finely aromatic, and complex nose of whipped almond cream, vineyard peach, Pina colada, William's pear, mango, spices, and minty herbs. The wine coats the palate with ample juicy and honeyed fruits as well as a sweet and almost saturating feel of honey and exotic fruits, but leaves a feeling of zest and even a touch of tartness underpinned by bitter-sweet tension in the finish. This big hugely impressive Auslese has the sweet presence of a BA presence and will need quite some time to integrate this succulent richness into its structure. But the waiting will be worth it. 2034-2069

2019er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Auslese GK	08 20	94
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The 2019er Piesporter Goldtröpfchen Riesling Auslese GK was harvested from partially (30%) botrytized grapes at 118° Oechsle in the Niederremmel part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (120 g/l). It proves comparatively shy and restrained at first, and needs a few minutes to reveal its pure nose of dried apricot, William's pear, candied grapefruit and pineapple, guava, honeyed peach, and earthy herbs. Exotic, honeyed, and syrupy fruits give the wine a very delicate, smooth, and subtle touch on the rich and unctuous palate. Despite all the richness at play, the wine leaves a very delicate feel in the finish and some beautifully smoky, zesty, and herbal elements in the after-taste. This will need extensive cellaring before showing its best. 2034-2069





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Dr. Hermann

(Erden – Middle Mosel)

2019er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 20	94
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The 2019er Ürziger Würzgarten Riesling Kabinett was harvested at 83° Oechsle in a sector (Horberich) of the vineyard situated on sandstone, and was fermented down to fruity-styled levels of residual sugar (49 g/l). It offers a gorgeously floral and spicy nose of white peach, pear, almond cream, a hint of coconut, anise, and smoke. The wine proves superbly playful on the palate, where subtly fruity flavors and whipped cream are wrapped into some beautifully tickly acidity. It leaves a more off-dry than fully fruity feel in the long and focused finish. The after-taste is superbly mouth-watering and refreshing. While the aromatics and flavors could make one think of Spätlese, the balance is pure Kabinett joy. 2027-2039

2019er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 20	93+
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The 2019er Erdener Herzlei Riesling Spätlese Alte Reben GK was made from fruit harvested at 96° Oechsle on extremely 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 20	93
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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 cassis. 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

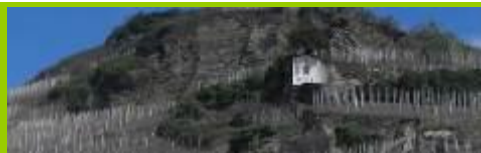
2019er	Dr. Hermann	Erdener Treppchen Riesling Spätlese	07 20	92
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The 2019er Erdener Treppchen Riesling Spätlese was harvested at 92° Oechsle from clean berries on un-grafted vines in the prime ("dark red") Kriebslay sector of the vineyard, and was fermented in Fuder cask down to sweet levels of residual sugar (78 g/l). It offers an opulent and rich nose of pear, pineapple juice, anise, melon, and apricot. The wine proves sweet, supple, and ripe on the palate, but reveals a firmer side in the long and slightly forceful finish. This Auslese in all but name will be best enjoyed with food after a couple of years of cellaring. 2027-2039

2019er	Dr. Hermann	Riesling "H"	01 20	89
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

Wolfgang Mertes sees 2019 with mixed feelings as there is quality but little quantity: "I like the wines very much, but yields were low and the growing season anything but easy. It started already with a dry winter, which led to a water deficit even before we started. Our old vines withstood this nicely, but younger vines did suffer, especially in the Saar and the Ruwer, which did not see a spell of welcoming rain as the Middle Mosel did in July. We were hit badly from the frost in early May, especially in our Ruwer vineyards. Then we had two heat waves with some record temperatures, which led to sunburn. In the end, the yields did not exceed 35 hl/ha. We started our harvest rather early, on September 23, and completed it on October 17. After a Vorlese [pre-harvest], we immediately went for Kabinett, then Spätlese, and finally our GGs. The rain during the harvest led to some botrytis development. This allowed us to also bring in TBA material. The growing season was challenging, the yields low, but the wines are fascinating. They remind me of our 1997s, in particular in the Ruwer, with this combination of freshness and density."

The Estate was able to produce its complete range of wines including its usual GGs (to be released next year), some Auslese, and potential TBAs (which still need to be bottled). In addition, the Estate released its 2018er GGs. Next to the Scharzhofberger GG, the set of GGs now also includes a special cask of Scharzhofberger from the "Pergentsknopp" sector (i.e. the same sector as the one for the Scharzhofberger P from Van Volxem). The Estate has its Wehlener Sonnenuhr Spätlese earmarked for release via this year's Auction.

The von Kesselstatt Estate produced a slightly ripe expression of the 2019 vintage. The wines show good presence but also some power. We feel that the sweet spot of the vintage lies at the Village level for the dry wines and at Spätlese level for the fruity-styled and sweet wines, the latter while taking into account that they are really Auslese-styled wines. The 2018er GG develop great presence underpinned by complex flavors, and will please lovers of bigger expression of the genre. The new Scharzhofberger Pergentsknopp proves hugely impressive in its bold and deep style. Lastly, while every wine lover usually looks at the "upper" end of each grower's collection, we can only recommend our readers to have a closer look at the basic and entry level wines from this historic Estate: They are nice and offer much immediate pleasure!

*NB: The Piesporter Goldtröpfchen Kabinett and Goldtröpfchen Spätlese, as well as the remaining Auslese and possible TBAs were not yet ready for tasting. The auction wine will be reviewed in the August Issue (released ahead of the Auction). The 2019er GG will be reviewed next year, after their release.*

2019er	von Kesselstatt	Josephshöfer Riesling Spätlese	19 20	92
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The 2019er Josephshöfer Riesling Spätlese was made from fruit harvested at 95° Oechsle, and was fermented down to fully levels of residual sugar (93 g/l). It offers a rather ripe and spicy nose made of apricot, melon, pear, almond cream, cardamom, laurel, caraway, and smoky elements. A subtly citrusy side cuts through the fully "Auslese GK"-styled creamy sweetness on the palate, and gives the wine cut and depth. The finish is creamy, complex, and a tad sweet at this early stage. This should develop into a gorgeous "Auslese GK"-styled sweet wine at maturity. 2029-2049

2019er	von Kesselstatt	Scharzhofberger Riesling Spätlese	18 20	92
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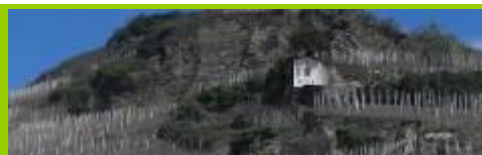
The 2019er Scharzhofberger Riesling Spätlese was made from fruit harvested at 96° Oechsle, and was fermented down to sweet levels of residual sugar (68 g/l). It offers a rather complex and subtly ripe nose made of apricot blossom, white flowers, melon, pear, and citrusy elements. The wine develops the succulent, almond-creamy presence of an Auslese on the palate, and leaves a gorgeous feel of fresh fruits, apricot, and honeyed elements wrapped into almond cream in the long and delicately sweet finish. This Auslese in all but name will, as such, offer much pleasure at maturity. 2029-2049

2019er	von Kesselstatt	Josephshöfer Riesling Auslese #6	21 20	91+
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The 2019er Josephshöfer Riesling Auslese was made from 50% botrytized fruit harvested at 100° Oechsle, and was fermented down to noble-sweet levels of residual sugar (108 g/l). It offers a deliciously complex and rich nose made of apricot puree, saffron, almond cream, dried fruits, and smoke. The wine develops the unctuous creamy side of a small BA on the palate, where some tart elements still need to melt into the rich and ripe flavors of apricot, date, pineapple, and spices. This finish is long and suave. This beautiful little BA in all-but-name could even exceed our expectations at maturity, especially as the wine develops more nuances. 2029-2059

2018er	von Kesselstatt	Scharzhofberger "Pergentsknopp" Riesling Trocken GG	39 19	91+
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The 2018er Scharzhofberger "Pergentsknopp" (the denomination is not yet finalized) Riesling GG, as it is referred to on the consumer label, comes from fruit harvested in the similarly-named south-west-facing sector situated high up the Scharzhofberger hill, and was fermented and aged in Fuder casks. This yellow-colored wine offers a beautiful nose made of bitter-lemon, pear sorbet, grapefruit, wet stone, cardamom, and a hint of cream. The wine is quite imposing on the palate, and leaves a big and quite powerful feel in the broad and camphor-driven finish. While the wine does boast 13.5% of alcohol, this is superbly well harnessed at this stage. If it can hold this up at maturity, there would be a cracking dry Riesling in the making. 2023-2028



# Mosel Fine Wines

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## Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

<b>2019er</b>	<b>von Kesselstatt</b>	<b>Graacher Domprobst Riesling Kabinett</b>	<b>17 20</b>	<b>91</b>
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The 2019er Graacher Domprobst Riesling Kabinett was made from fruit harvested at 83° Oechsle, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a rather engaging nose made of pear, quince, laurel, caraway, citrusy elements, and smoky slate. The wine develops a nicely complex feel of fruits and spices on the rather playful palate, and leaves a nicely creamy-zesty feel in the rather mouthwatering and persistent finish. This outstanding Spätlese-styled wine proves already quite enjoyable now, but it will only show its true balance in a decade, when the touch of primary sweetness will have melted away. 2029-2049

<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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2018er</b>	<b>von Kesselstatt</b>	<b>Josephshöfer Riesling Trocken GG</b>	<b>36 19</b>	<b>91</b>
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The 2018er Josephshöfer Riesling GG, as it is referred to on the consumer label, was fermented and aged in Fuder casks. It offers a hugely satisfying feel of ripe pear, yellow peach, brown sugar, herbal elements, and fine spices on the nose. The wine develops quite some ripe presence on the palate, but this feel is nicely wrapped into some ripe acidity. The finish is big, assertive, and a tad powerful but it works beautifully well. Lovers of bigger expression of dry Mosel Riesling will find much to like in this effort. 2021-2028

<b>2019er</b>	<b>von Kesselstatt</b>	<b>Kaseler Nies'chen Riesling Spätlese</b>	<b>20 20</b>	<b>91</b>
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The 2019er Kaseler Nies'chen Riesling Spätlese was made from fruit harvested at 95° Oechsle, and was fermented down to sweet levels of residual sugar (66 g/l). This bright-yellow colored wine offers an engaging and delicately creamy nose made of elderflower, red berry fruits, cassis, minty herbs, and melon. The wine is on the rich side on the palate but it makes this more than up through complex flavors of creamy fruits lifted up by some ripe and beautifully juicy acidity. The finish is engaging and mouthwatering, and only needs the touch of primary sweetness to melt away in order for the wine to fully shine. This is a gorgeous, slightly Auslese-styled Mosel wine in the making. 2029-2049

<b>2018er</b>	<b>von Kesselstatt</b>	<b>Kaseler Nies'chen Riesling Trocken GG</b>	<b>38 19</b>	<b>91</b>
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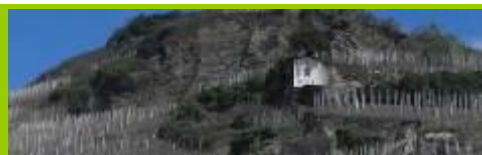
The 2018er Kaseler Nies'chen Riesling GG, as it is referred to on the consumer label, was fermented and aged in Fuder casks. It offers a ripe nose made of pear, grapefruit, aniseed herbs, cardamom, and wet stone. The wine develops quite some complex presence on the soft and ripe palate, and leaves quite a sense of power in the slightly broad but nicely satisfying finish. This bigger but no less fascinating expression of Nies'chen GG should offer nice pleasure for many years to come. Now-2028

<b>2019er</b>	<b>von Kesselstatt</b>	<b>Ockfener Bockstein Riesling Kabinett</b>	<b>23 20</b>	<b>90+</b>
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The 2019er Ockfener Bockstein Riesling Kabinett was made from fruit harvested at 86° Oechsle, and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). It offers a rather complex nose made of melon, apricot, grapefruit, brown sugar, laurel, and almond-infused creamy elements. The wine develops the suave presence of a rich Spätlese on the smooth and creamy palate, and leaves a feel of apricot, whipped cream, and vineyard peach in the long and still slightly sweet finish. This Spätlese-styled wine is best left alone for a decade but could then easily exceed our expectations. 2029-2049

<b>2018er</b>	<b>von Kesselstatt</b>	<b>Piesporter Goldtröpfchen Riesling Trocken GG</b>	<b>35 19</b>	<b>90</b>
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The 2018er Piesporter Goldtröpfchen Riesling GG, as it is referred to on the consumer label, was fermented and aged in Fuder cask. It offers an aromatic and quite engaging nose made of pear, melon, mirabelle, camphor, and herbs. The wine develops good presence on the overall juicy but flavor-wise ripe palate and leaves a nice feel of minerals, ripe fruits, and a hint of aniseed spices in the long finish. The aftertaste is hugely intense without being overpowering. 2023-2028



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2019er	von Kesselstatt	Scharzhofberger Riesling Kabinett Feinherb	08 20	90
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	von Kesselstatt	Wiltinger Riesling Trocken	12 20	90
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The 2019er Wiltinger Riesling Trocken comes from Estate holdings in the Braunfels and Klosterberg. It offers a nose made of a tension between citrusy sorbet and riper scents of pear and quince-infused elements. The wine is racy and focused on the nicely light-weighted palate, and leaves a superb feel of citrusy zest and pear sorbet in the long and precise finish. This dry Riesling significantly gains from airing at this early stage, so it is ideally left to mature for two years or more in the cellar. 2022-2029

2018er	von Kesselstatt	Scharzhofberger Riesling Trocken GG	37 19	89+
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The 2018er Scharzhofberger Riesling GG, as it is referred to on the consumer label, was fermented and aged in stainless. It offers a rather big and bold nose made of succulent scents of lemon, mint, white flowers, and spices. The wine is assertive but beautifully balanced on the palate, where the sense of power (the wine does have 13.5% of alcohol) is nicely wrapped into tart and fruity elements. The finish is driven by huge intense tartness and fruity elements. This very impressive expression of dry Saar Riesling could well prove better than expected, if it manages to harness the underlying power at maturity. 2023-2028

2019er	von Kesselstatt	Kaseler Nies'chen Riesling Kabinett	22 20	89
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The 2019er Kaseler Nies'chen Riesling Kabinett was made from fruit harvested at 90° Oechsle, and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). It offers a rather broad nose made of almond cream, apricot, spices, and herbal elements. The wine develops the presence of a rich Spätlese on the palate, where the creamy elements are only moderately lifted up by some ripe sense of acidity. The finish is about a rather direct and sweet feel of melon and cream. This Spätlese-styled wine is best left alone for a decade or more in order to give it the time to integrate its sweetness. It will then offer some suave and ripe pleasure. 2024-2034

2019er	von Kesselstatt	Kaseler Kehrnagel Riesling Kabinett Feinherb	10 20	89
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	von Kesselstatt	Kaseler Riesling Trocken	13 20	89
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The 2019er Kaseler Riesling Trocken comes from Estate holdings in the Nies'chen and Kehrnagel. It offers a subtle and slightly shy nose made of pear, melon, citrusy fruits, cardamom, and some minty herbs. The wine is beautifully balanced and engaging on the light-footed palate, and leaves a nicely juicy and direct feel of fruits, minerals, and fresh herbs in the long and quite mouth-watering finish. This is a nice expression of minty Ruwer wine. 2022-2029

2019er	von Kesselstatt	Wiltinger Gottesfuss Riesling Kabinett Feinherb	14 20	89
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The 2019er Wiltinger Gottesfuss Riesling Kabinett Feinherb was made from fruit harvested at 87° Oechsle, and was fermented down to off-dry levels of residual sugar (27 g/l). It offers a rather engaging nose made of pear, melon, lemon zest, cardamom, and some whipped cream. The wine is nicely playful but also quite powerful on the palate, and leaves a satisfyingly direct feel of ripe fruits and smoky elements in the long and juicy finish. 2024-2034



# Mosel Fine Wines

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## Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2019er	von Kesselstatt	Riesling Trocken Alte Reben	15 20	88
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The 2019er Riesling Trocken Alte Reben comes from 40-year-old vines in the steep part of the Kaseler Hitzlay. It offers a rather engaging nose made of grapefruit, lemon, pear, rosemary, a hint of flowers, and fine smoky elements. The wine proves rather intense and still a touch assertive on the palate but leaves already a nice fresh and easy feel of fruits and spices in the long finish. 2021-2027

2019er	von Kesselstatt	Spätburgunder Rosé RK	53 20	88
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	von Kesselstatt	Graacher Riesling Trocken	11 20	87
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The 2019er Graacher Riesling Trocken comes from the pre-harvest in the Domprobst and from the lower part of the Josephshöfer. It offers a delicately ripe nose made of pear, mirabelle, elderflower, cardamom, wet stone, and camphor. The wine develops good presence on the palate and leaves a direct and slightly broad feel of fruits, aniseed herbs, and spices in the long finish. Now-2027

2019er	von Kesselstatt	Riesling Trocken Schloss Marienlay	16 20	87
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The 2019er Riesling Trocken Schloss Marienlay comes from Estate holdings in the Mosel and the Saar. It offers a delicately ripe and rich nose made of pear, mirabelle, cardamom, wet stone, a hint of cream. The wine proves remarkably intense and present on the juicy palate, and leaves an assertive but nicely balanced feel in the long finish. A touch of citrusy fruits adds cachet to the aftertaste. This wine is nicely made and will prove quite enjoyable for many years to come. Now-2024

2019er	von Kesselstatt	Grauburgunder RK	52 20	85
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The 2019er Grauburgunder RK is a legally dry wine (with less than 5 g/l of residual sugar) made from fruit sourced in the Obermosel. It offers a rather shy but attractive nose made of rose water, a hint of litchi, pear, quince, and earthy herbs. The wine is nicely soft yet delicately juicy on the palate, and leaves an intense feel of rose water and litchi in the direct and enjoyable finish. Now-2023

2019er	von Kesselstatt	Weissburgunder RK	58 20	85
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The 2019er Weissburgunder RK is a legally dry wine (with 6 g/l of residual sugar) made from fruit sourced essentially in the Middle Mosel. It offers an enjoyable but also rather shy nose made of pear, white flower, a hint of cardamom, herbs, and a touch of cream. The wine proves easy and has a subtly intense feel on the palate. It leaves a sense of presence underpinned by nice ripe fruits in the finish. Now-2023

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





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Peter Lauer

(Ayl – Saar)

Florian Lauer readily admits that the 2019 vintage surprised him: "When I saw the summer and its high temperature, I thought that we were in for a ripe-tasting vintage. The rain during harvest added frustration as we needed to work quickly and we saw good grapes starting to rot. But my mood changed completely once I started to taste out of the tanks. With hindsight, I believe the rain saved the vintage. It avoided too much UV radiation, which is leading to these ripe flavors, kept the sugar levels under control and the cooler weather retained a sense of acidity. Nevertheless, it proved a hugely early vintage: We started by harvesting grapes for Kabinett wines on September 14, and then continued at pace until mid-October. The resulting wines are beautiful. They have some superb herbal elements, elderflower, and bright fruits. From the recent vintages, 2019 reminds me most of 2012, another beautiful classic vintage."

The Estate was able to produce its usual portfolio of wines right up to an Auslese from the Kupp, and includes its three usual GGs from the Feils, Kupp, and Schonfels. The portfolio also includes an Auction Kabinett, from the Kupp, and two Auction Spätlese, from the Kupp and the Feils. However, the harvest conditions did not give Florian the chance for producing much noble-sweet wines: "It was heartbreaking to see good grapes rotting away, but I had to be brave and discard these grapes. In the end, we only produced a few Spätlese and only one Auslese." Overall, yields were modest but, at just under 40 hl/ha, still good in the context of the vintage.

Florian Lauer produced a beautiful collection of wines which shine through their balance and their engaging, delicately herbal, and subtly racy side. While the dry wines show more power than usual, we feel that it is the off-dry and fruity-styled wines which shine through in this vintage. The Neuenberg is a stunning and beautifully balanced off-dry wine in the making. The Stirn is, again, a shining star of the collection but also the Kupp Kabinett, Spätlese, and Auslese are true winners. More than ever, Florian Lauer underlines his talent at producing amazing wines at the mid and lower range of the portfolio. His Ayler Fass 1, Fass 3, and Fass 4 are stunning successes for "mere" village wines and the Alt Scheidt / Barrel X is easily the finest to date. We are therefore not surprised that Florian Lauer is happy with his collection!

*NB: The auction wines will be reviewed in the August Issue (released ahead of the Auctions), and the GGs will be reviewed in the October Issue.*

2019er	Peter Lauer	Ayler Kupp Riesling Auslese Fass 10	10 20	94
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The 2019er Ayler Kupp Riesling Auslese Fass 10 was made from fruit harvested at approx. 100° Oechsle on the original Kupp hill, and was fermented down to noble-sweet levels of residual sugar (104 g/l). It offers a beautifully complex and subtle nose of elderflower, cassis, apricot, honey, pineapple, and cream. The wine is subtle and delicately exotic on the creamy palate, and leaves a nicely racy feel in the balanced and elegant finish. More apricot and racy lemon elements add to the beautiful tension in the aftertaste of this gorgeous Auslese. 2029-2059

2019er	Peter Lauer	Riesling Stirn Fass 15	15 20	94
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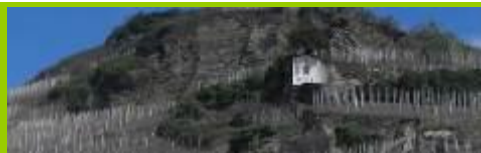
The 2019er Riesling Stirn Fass 15 comes from the prime south-west-facing, upper-front part of the original Ayler Kupp hill, and was fermented down to almost fruity-styled levels of residual sugar (38 g/l). This bright colored wine offers a stunning nose made of white peach, floral elements, smoke, freshly 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Peter Lauer	Ayler Kupp Neuenberg Riesling Fass 17	17 20	93+
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The 2019er Ayler Kupp Neuenberg Riesling Fass 17 comes from this prime Lieu-Dit forming the south-southwest facing, central part of the original Kupp hill, and was fermented down to just off-dry levels of residual sugar (11 g/l). It offers a superb nose made of grapefruit zest, minerals, white peach, floral elements, pear, melon, and smoke. The wine is gorgeously playful and yet hugely intense on the palate, and leaves a superbly focused and persistent feel of herbs, fine minerals, lemony fruits, and elderflower in the long and engaging finish. A touch of sweetness still needs to melt away in the overall rather tart aftertaste. This gorgeous off-dry wine is a huge success in the making, and has even quite some upside potential if it develops even more finesse with aging. 2024-2034

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

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## Weingut Peter Lauer

(Ayl – Saar)

2019er	Peter Lauer	Ayler Kupp Riesling Spätlese Fass 7	07 20	93
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The 2019er Ayler Kupp Riesling Spätlese Fass 7 was made from grapes harvested at 90° Oechsle on the original Kupp hill, and was fermented down to sweet levels of residual sugar (70 g/l). It offers a superb nose made of white peach, elderflower, red berry fruits, floral elements, whipped cream, and delicately smoke. The wine develops the bright yet gracefully creamy presence of an Auslese on the otherwise superbly light-footed palate, and leaves a nicely playful feel of fruits and herbs in the long and elegant finish. Flavors of apricot join the party in the aftertaste and add a slightly exotic side to this rich yet mouthwatering Spätlese. 2029-2049

2019er	Peter Lauer	Ayler Kupp Unterstenberg Riesling Fass 12	12 20	93
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The 2019er Ayler Kupp Unterstenberg Riesling Fass 12 comes from this prime Lieu-Dit forming the south-southwest facing, front part of the original Kupp hill, and was fermented down to just above legally dry levels of residual sugar (9 g/l). It offers a gorgeous nose made of ginger, elderflower, grapefruit, pear, blue berried fruits, gooseberry, herbs, and minerals. The wine develops quite some Schmelz and tartness on the softly creamy palate, and leaves a powerful and persistent feel of wet stone, laurel, herbs, and spices in the long and assertive finish. The aftertaste is gorgeously lifted up by some bitter-lemon elements. This superb and delicately off-dry tasting wine is hugely promising but will need a few years to integrate its tartness and develop its finesse. 2022-2031

2019er	Peter Lauer	Ayler Lambertskirch Riesling Kabinett	14 20	93
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The 2019er Ayler Lambertskirch Riesling Kabinett was made from fruit harvested at 82° Oechsle in this steep, south-east facing Lieu-Dit overseeing the Saar, and was fermented down to fruity-styled levels of residual sugar (56 g/l). It offers a delicate and subtle nose made of vineyard peach, pear, lemon zest, elderflower, cassis, herbs, and subtle creamy elements. The wine is still slightly sweet on the overall nicely tickly palate. More fruity flavors come through in the long and delicately creamy finish. While the wine has definitively some Spätlese allure, the structure remains racy and focused. This is a huge success! 2029-2049

2019er	Peter Lauer	Riesling Kern Fass 9	09 20	92
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The 2019er Riesling Kern Fass 9 comes from the upper part of a prime south-west-facing old-vine parcel (called Kern) situated well into the side valley on the original Ayler Kupp hill, and was fermented down to fully off-dry levels of residual sugar (39 g/l). It offers a beautiful nose made of vineyard peach, elderflower, herbs, a hint of cream, and smoky elements. The wine proves nicely zesty but also a touch sweet on the palate, a fact underlined by the apricot flavors which come through in the finish. Apricot, almond, and floral elements define the tart aftertaste. This slightly larger expression of Kern really needs a decade or more to develop its nuances. 2029-2049

2019er	Peter Lauer	Ayler Riesling Fass 3	03 20	91
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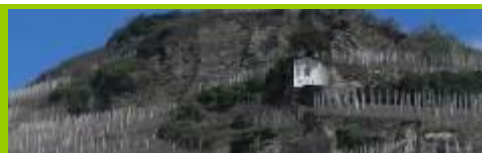
The 2019er Ayler Riesling Fass 3 comes from the front, east-facing part of the original Kupp hill, and was fermented down to fully off-dry levels of residual sugar (34 g/l). It offers a beautiful nose made of elderflower, red berry fruits, herbs, and fine spices. The wine develops quite some presence yet remains gorgeously playful on the palate, where floral elements and some chalky tartness join the party. The finish is bright, floral, and hugely engaging. This is a superb fruity-styled wine to enjoy, after it will have integrated its elements. 2027-2039

2019er	Peter Lauer	Ayler Riesling Fass 4	04 20	91
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The 2019er Ayler Riesling Fass 4 comes from the Scheidterberg and Sonnenberg side hills, and was fermented down to fully off-dry levels of residual sugar (34 g/l). It offers a superb nose made of beautifully floral elements (typical of the Scheidterberg), white peach, lemon, grapefruit, chalky minerals, elderflower, and smoke. The wine is gorgeously racy and playful on the palate, and leaves a stunningly intense and pure feel of orchard fruits, minerals, and flowers in the still delicately tart finish. This superb effort only needs a couple of years to smoothen its edges. 2024-2034

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

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By Jean Fisch and David Rayer

## Weingut Peter Lauer

(Ayl – Saar)

2019er	Peter Lauer	Ayler Riesling Senior Fass 6	06 20	90
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The 2019er Ayler Riesling Senior Fass 6 is a barely off-dry wine (with 13 g/l of residual sugar) made from fruit harvested from the original Kupp hill. It offers a gorgeous nose made of pear, elderflower, vineyard peach, earthy spices, and smoky elements. The wine develops good presence yet retains nice balance on the palate. More orchard fruits packed into herbal elements add to the overall presence right into the long and delicately tart finish. This off-dry Riesling will develop aromatically over the coming year. It should then prove a smashing companion for the terrace or the table. 2023-2031

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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

2019er	Peter Lauer	Ayler Riesling Fass 2	02 20	88
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The 2019er Ayler Riesling Fass 2 is a bone-dry wine (with only 2 g/l of residual sugar) made from grapes harvested in and around the Neuenberg sector of the main Ayler Kupp hill. It offers a hugely backward nose made of herbal elements, cardamom, mirabelle, and fine spices. The wine is zesty and hugely intense on the palate and leaves an almost hot feel in the otherwise beautiful finish. This bigger expression of Riesling will need at least two years to develop aromatically to fully shine. 2022-2027

2019er	Peter Lauer	Ayler Riesling Fass 25	25 20	87
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The 2019er Riesling Fass 25 is a fully-dry wine (with less than 4 g/l of residual sugar) from the Scheidterberg and Rauberg side hills. It offers a gorgeous nose made of mirabelle, herbs, spices, and fine smoky elements. After some airing, faint scents of lemon, vineyard peach, and mirabelle join the party. The wine proves quite powerful on the palate (it does have 12.5%), and leaves an almost hot feel in the finish. This bigger expression of dry Riesling screams for food. Now-2027

2019er	Peter Lauer	Riesling Trocken Fass 16	16 20	86
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The 2019er Riesling Trocken Fass 16 was made for half from own grapes harvested in Ayl and for half from purchased grapes from Saarburg, Wawern, and Wiltingen. It offers a delicately backward nose made of herbal elements, elderflower, mirabelle, cardamom, red berried fruits, and smoke. The wine develops quite some presence on the palate (certainly by "entry level" standards), and leaves a gorgeously zesty and spicy feel in the long finish. This dry wine proves remarkably intense and is therefore meant to accompany food rather than for slurping on its own. Now-2027

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut Schloss Lieser

(Lieser – Middle Mosel)

Thomas Haag loves his 2019 vintage, even if the harvesting conditions were not easy at all and yields are low: "Thankfully, we were spared from the spell of frost in May and, by enlarge, we saw our grapes develop rapidly during the growing season. The weather then turned for the cooler as of beginning of September. With hindsight, this change proved beneficial as it helped the wine to develop more minerality. The weather was anything but easy during harvest, as it was marked by spells of rain. We had to juggle, going out and then coming back in, looking for some dry periods to harvest our grapes. We had of course to be also very selective in what we kept as grapes and this led to quite some losses in terms yields. We also had to be careful with our botrytis selections and decided not to produce any TBA this year. But the efforts were worth it: The resulting wines show superb acidity, grip, freshness, and focus, especially when you taste them next to the 2018s. Overall, I love my 2019er: There are some brilliant wines in the making!"

The Estate produced much of its usual portfolio of wines right up to a BA from the Lieserer Niederberg Helden. The collection does include its now eight different GGs, including one from the Bernkasteler Doktor and one from the Graacher Domprobst (the latter being held back, as in 2018). The Estate will sell its Graacher Domprobst Kabinett, Bernkasteler Doctor Spätlese, and Brauneberger Juffer-Sonnenuhr Auslese lange GK at this year's Auction.

The Estate dished up a gorgeous set of Riesling in 2019, which reflects the incredibly deep, luscious, and subtle side of the vintage. The sweet spot of the portfolio clearly lies at Auslese level. The Estate produced a stunning array of sweet wines which are often modern-day classics in the making. Its wines from the Brauneberger Juffer-Sonnenuhr fared particularly well this year. The Kabinett and Spätlese are all superb (but keep in mind that they can be on the rich side of their respective Prädikat). A special mention goes to the Goldstück, the Estate's dry Kabinett from the Goldtröpfchen, which is, once again, an outstanding expression of dry Riesling to enjoy over the coming years. If suave expressions of Mosel complexity and finesse are your thing, look no further than the 2019er beauties by Schloss Lieser!

*NB: The Riesling Trocken SL, Riesling Feinherb SL and Riesling Kabinett SL as well as the non-Riesling wines were not tasted. The auction wines will be reviewed in the August Issue (released ahead of the Auction). The GGs will be reviewed in the October Issue.*

2019er	Schloss Lieser	Wehlener Sonnenuhr Riesling Auslese lange GK	26 20	97
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The 2019er Wehlener Sonnenuhr Riesling Auslese GK was fermented down to fully noble-sweet levels of residual sugar. It immediately captures one's attention with its stunningly complex and multi-layered nose of candied apricot, mango, smoke, tar, pineapple, coconut, and baked spices. The wine is beautifully complex and playful on the palate, and this despite all the richness and sweetness at play. It is slightly viscous as plenty of exotic and honeyed elements come into play, and the finish is hugely long and smooth. This is noble-sweet refinement, but expect to wait at least two decades for the sweetness to melt away into the wine. 2039-2099

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 consumer label, was fermented down to fully noble-sweet levels of residual sugar. It 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+ (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Schloss Lieser	Lieserer Niederberg Helden Riesling Beerenauslese	27 20	95
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The 2019er Niederberg Helden Riesling Beerenauslese, as it is referred on the consumer label, was fermented down to fully noble-sweet levels of residual sugar. It offers a ripe and luscious nose of toffee, marzipan, roasted pineapple, honeyed mango, licorice, nut paste, and baked spices, all wrapped into a whiff of volatile acidity which whips up the aromatics. The wine proves hugely deep and complex on the currently quite sweet and almost saturating palate, but hints already at greatness to come in the stunningly long and persistent finish. This superb noble-sweet wine may need require two decades to integrate its richness, but the wait will be well worth it! 2039-2099



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Schloss Lieser

(Lieser – Middle Mosel)

2019er	Schloss Lieser	Lieserer Niederberg Helden Riesling Auslese lange GK	25 20	95
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The 2019er Niederberg Helden Riesling Auslese -lange Goldkapsel-, was fermented down to fully noble-sweet levels of residual sugar. It offers a stunning nose of candied exotic fruits, mirabelle, honey, smoke, herbs, dried apricot, and vanilla cream. The wine is still under the impact of its primary syrupy sweetness on the gorgeously marzipan-infused and creamy palate but leaves already a superbly layered feel in the finish. This BA in all-but-name will be a smashing expression of rich and smooth noble-sweet Riesling at maturity! 2039-2079

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 consumer label, was fermented down to fully noble-sweet levels of residual sugar. It 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	15 20	94
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The 2019er Juffer-Sonnenuhr Riesling Spätlese, as it is referred on the consumer label, was fermented down to fully sweet levels of residual sugar. Some residual scents from its spontaneous fermentation quickly give way to rich and ripe nose of toffee, coconut cream, canned yellow peach, roasted pineapple, William's pear, quince, and melon on the nose. The wine's creamy richness is superbly balanced out by some ripe and tickly acidity on the palate and leaves a sweet feel of presence and intensity in the finish. This sweet wine with Auslese contours proves a huge success! 2029-2049

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 consumer label, was fermented down to fully noble-sweet levels of residual sugar. It 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Schloss Lieser	Lieserer Niederberg Helden Riesling Auslese GK	22 20	94
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The 2019er Niederberg Helden Riesling Auslese -Goldkapsel-, as it is referred on the consumer label, was fermented down to fully noble-sweet levels of residual sugar. It proves quite restrained and almost non-saying at first, and needs a couple of minutes to reveal some refined and creamy scents of anise, honeyed vineyard peach, apricot, apple, cardamom, and smoke. Honeyed and ripe fruits make for a smooth and sweet feel on the palate, yet the finish is superbly long, refined, and playful. This dessert wine may well need more than a decade to integrate its sweetness but the underlying nuances are well worth the wait! 2034-2069

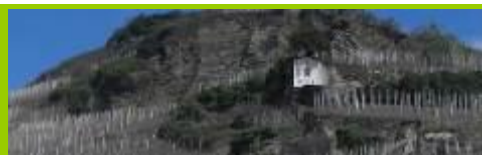
2019er	Schloss Lieser	Wehlener Sonnenuhr Riesling Auslese GK	24 20	94
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The 2019er Wehlener Sonnenuhr Riesling Auslese GK was fermented down to fully noble-sweet levels of residual sugar. The nose mixes refreshing and animating notes of pear, lime sorbet, and aniseed herbs with riper elements of pineapple honey, poached pear, and melon, all wrapped into smoky residual scents from its spontaneous fermentation. The wine proves intense, sweet, and honeyed on the layered and complex palate, and leaves a sweet and suave feel of exotic fruits and almond paste in the long and lingering finish. 2034-2059

2019er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK	23 20	93+
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The 2019er Juffer-Sonnenuhr Riesling Auslese -Goldkapsel-, as it is referred on the consumer label, was fermented down to fully noble-sweet levels of residual sugar. It offers a beautifully fragrant nose of pear, honeyed apricot, fine spices, quince jelly, melon, and pineapple cream. The wine proves sweet and smooth on the rich and ripe palate. It leaves a honeyed feel of pear and apricot in the suave and nicely persistent finish. This dessert wine will need a bit of patience as it absorbs its sweetness and reveals its nuances. We would not be surprised if it will eventually warrant a higher rating as the underlying finesse looks remarkable. 2034-2059





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Schloss Lieser

(Lieser – Middle Mosel)

2019er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Spätlese	17 20	93+
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The 2019er Goldtröpfchen Riesling Spätlese, as it is referred on the consumer label, was fermented down to fully sweet levels of residual sugar. It proves quite restrained at first, before it reveals some rich and spicy scents of pineapple, grapefruit, pear, honeyed peach, and earthy spices. The wine proves intensely juicy and sweet on the palate, and leaves a smooth and hugely long finish. This rich expression of Spätlese will require some patience to integrate its sweetness. It could well surprise us as it reveals its subtle nuances. 2034-2059

2019er	Schloss Lieser	Wehlener Sonnenuhr Riesling Spätlese	16 20	93
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The 2019er Wehlener Sonnenuhr Riesling Spätlese was fermented down to fully sweet levels of residual sugar. It offers a delicately flowery and perfumed nose of tangerine, candied grapefruit, orange zest, pear, anise, and herbs. The wine develops an exotic and honeyed presence on the compact, sweet, and juicy palate and leaves a nice and intense feel of zesty fruits and spices in the finish. This rich and complex expression of Spätlese offers great playfulness. 2029-2049

2019er	Schloss Lieser	Graacher Himmelreich Riesling Kabinett	09 20	92
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The 2019er Himmelreich Riesling Kabinett, as it is referred on the consumer label, was fermented down to fruity-styled levels of residual sugar. It offers a beautifully smoky and pure nose of white peach, mint, candied grapefruit, fresh herbs, greengage, and a hint of gooseberry. The wine proves on the sweet, juicy, and smooth side of Kabinett on the delicately ripe and complex palate, but leaves a nicely balanced and refined feel of fruit and a hint of zest in the long finish. 2029-2049

2019er	Schloss Lieser	Lieserer Niederberg Helden Riesling Spätlese	14 20	92
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The 2019er Niederberg Helden Riesling Spätlese, as it is referred on the consumer label, was fermented down to fully sweet levels of residual sugar. It offers a refreshing nose of minty herbs, yellow peach, grapefruit, anise, pear, and whipped cream. The wine is smooth yet concentrated and complex on the palate, and leaves a sweet feel in the otherwise superbly pure and intense finish. This rich expression of Spätlese only needs some patience in order for it to reveal its underlying finesse and elegance. 2032-2059

2019er	Schloss Lieser	Wehlener Sonnenuhr Riesling Kabinett	11 20	92
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was fermented down to sweet levels of residual sugar. It offers a deliciously ripe and complex nose of tangerine, candied grapefruit, a fine touch of apricot, pear, greengage, and yellow flowers. The wine is packed with juicy and intense flavors on the palate. Despite the primary sweetness, it already reveals great playfulness and delicacy in the long and juicy finish. This rich expression of Kabinett will make for a gorgeous fruity-styled wine at maturity. 2029-2049

2019er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Kabinett	12 20	91
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The 2019er Goldtröpfchen Riesling Kabinett, as it is referred on the consumer label, was fermented down to fully fruity-styled levels of residual sugar. This has a quite rich and strong nose of pineapple, pear, candied orange, herbs, and a hint of camphor. The wine starts off on the ample but nicely fruit-driven side on the palate yet gains presence in the rich and delicately baroque finish. A sense of power (certainly by Kabinett standards) adds persistence to the beautiful aftertaste. 2029-2039+

2019er	Schloss Lieser	Brauneberger Juffer Riesling Kabinett	10 20	90
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The 2019er Juffer Riesling Kabinett, as it is referred on the consumer label, was fermented down to fully fruity-styled levels of residual sugar. It offers a deep, ripe, and aromatic nose of pineapple, mirabelle, dried apricot, and acacia, all wrapped into fresher elements of smoke and lemon. The wine proves comparatively light-bodied yet nicely creamy on the palate. Juicy fruits make for a smooth feel in the long and comparatively playful finish. The after-taste proves rich and intense, and nicely direct. 2027-2039

2019er	Schloss Lieser	Lieserer Niederberg Helden Riesling Kabinett	08 20	90
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The 2019er Niederberg Helden Riesling Kabinett, as it is referred on the consumer label, was fermented down to fruity-styled levels of residual sugar. This offers a ripe and creamy nose of pear, yellow peach, herbs, tangerine, mirabelle, and apple, all wrapped into smoky notes from its spontaneous fermentation. The wine proves sweet and juicy on the comparatively rich and creamy palate, and leaves a satisfying even if big feel of complex flavors in the long and smooth finish. 2027-2039



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## Weingut Schloss Lieser

*(Lieser – Middle Mosel)*

2019er	Schloss Lieser	Piesporter Riesling Trocken Goldstück	06 20	90
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The 2019er Goldstück Riesling Trocken, as it is referred on the consumer label, comes the Piesporter Falkenberg and early selections in the Piesporter Goldtröpfchen. It offers a beautifully aromatic and attractive nose of pineapple, smoke, minty herbs, grapefruit, lime, and earthy spices. The wine coats the palate with juicy and ripe flavors of pear, yellow peach, and a touch of apricot. It shows good presence and concentration, without being overpowering. The finish is long, superbly spicy, and focused. This is a superb dry wine in the making. 2023-2034

2019er	Schloss Lieser	Lieserer Riesling Trocken Heldenstück	05 20	89
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The 2019er Heldenstück Riesling Trocken, as it is referred on the consumer label, comes essentially from younger (20-30-year-old) vines in the Niederberg Helden. This delivers a quite refined and attractive nose, initially still marked by residual scents from its spontaneous fermentation, of dried flowers, yellow peach, herbs, pear, apple, and mint. The wine is delicately smooth and juicy on the round palate. The finish has quite some fruity presence, yet the after-taste is nicely spicy and herbal. 2022-2029

2019er	Schloss Lieser	Riesling Trocken Kabinettstück	03 20	88
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The 2019er Kabinettstück Riesling Trocken, as it is referred to on the consumer label, comes from holdings in Lieser (original Schlossberg and Rosenlay), Kesten, and Monzel. It offers a refreshing and clean nose of ginger, grapefruit, lime, greengage, smoke, and herbs. The wine proves nicely juicy and slightly riper on the palate, which gives it a creamy and juicy side as well as some Spätlese presence. The finish is however driven by lime and is quite sharp and spicy. The after-taste shows a touch of power and quite some tartness. This serious dry wine will need at least two years to integrate all its elements. 2022-2027

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



# Mosel Fine Wines

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By Jean Fisch and David Rayer

## Weingut Carl Loewen

(Leiwen – Middle Mosel)

Christopher Loewen is happy about his vintage, even if it was hardly an easy one: "There was some frost in the Spring and, at first, we did not seem to be affected by it. But later in the season, we noticed an impact. Heat waves in late July led to quite some sunburned grapes, which also affected our yields. The lack of water was also an issue in 2019. Unlike 2018, the winter proved dry and there was not much rain in the summer, which led to some water stress. And then, we got hit by rain during the harvest. We started picking around October 1 and, as usual, went full blast which meant that we were able to bring most of our best parcels in by October 10, before a further spell of rain started to really affect the grapes. Overall, the vintage shows a good but delicately ripe acidity at our Estate. If pushed, I would compare it with 2017, but with a finer acidity structure. My father also thinks 2012 because of the combination of low yields, ripe acidity, and good ripeness."

Despite the low yields, the Estate was able to produce its usual portfolio of wines including GGs from its holdings in the Thörnicher Ritsch and the Longuicher Maximiner Herrenberg. The sweet portfolio is crowned by two Auslese, also from the Thörnicher Ritsch and the Longuicher Maximiner Herrenberg (the latter will be released later and it is not yet decided if via regular or auction channels).

The Estate crafted another classy collection in 2019. While the dry wines have more density and a touch riper flavors than in recent vintages, they are no less impressive and age-worthy. The Estate has used the 2019 to up its game in its fruity-styled and sweet categories. The Kabinett, Spätlese, and Auslese from the Thörnicher Ritsch are easily among the finest ever tasted at this Estate and highlights of the vintage. Lastly, the off-dry "1896" is as impressive as ever.

NB: The Longuicher Maximiner Herrenberg Auslese was not tasted.

2019er	Carl Loewen	Thörnicher Ritsch Riesling Auslese	16 20	95
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The 2019er Thörnicher Ritsch Riesling Auslese was made from grapes (including 20% fully-dried up botrytized fruit) picked at 98° Oechsle, and was fermented down to sweet levels of residual sugar (75 g/l). It proves remarkably primary and only hints at subtle scents of limoncello, grapefruit, unripe pineapple, and chalky minerals, all wrapped into riper notes including apricot blossom, almond, and honey. The wine proves remarkably fresh and lively on the palate, where its zesty and mineral side firmly have the upper hand on the underlying almond cream. The finish is racy, engaging, and, above all, complex and multi-faceted. This superb sweet wine only needs a bit of patience to reveal its subtle and precise flavors. What a great success! 2029-2059

2019er	Carl Loewen	Riesling "1896"	13 20	94
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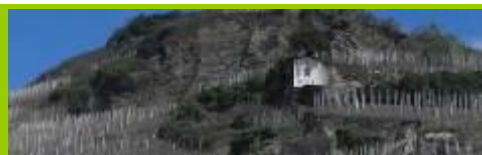
The 2019er Riesling "1896" is a barely off-dry wine (with 11 g/l of residual sugar) picked on century-old un-grafted vines (planted in 1896) in the Longuicher Maximiner Herrenberg, and was made using traditional winemaking methods dating back to the early 1900s. It offers a still rather reduced nose made of herbs, spices, and subtle citrusy and pear-infused fruits. The wine is rather non-saying at first on the firm and precise palate but already hints at greatness to come in the hugely complex and long finish. Cardamom and wet stone join the citrusy fruits in the long and still remarkably backward finish. Gorgeous tartness makes the wine come over as almost dry in the aftertaste. This highly impressive dry-tasting Riesling will need quite some time reveal its beauty. But trust us, it is worth the wait! 2027-2039

2019er	Carl Loewen	Thörnicher Ritsch Riesling Trocken GG	11 20	93+
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The 2019er Ritsch GG, as it is referred to on the consumer label, comes from old and partially still un-grafted vines, and was fermented spontaneously and aged on its gross lees in traditional Fuder cask for 6 months. It offers a delicately ample but superbly subtle nose of pear, lemon, chalky mineral, and slate, all wrapped, at this early stage, into some pungent residual scents from its spontaneous fermentation. The wine is intense but also remarkably elegant on the citrus, cardamom, and mineral infused palate, and leaves a big yet complex and multi-layered feel in the long and persistent finish. It reveals more subtle scents of fresh herbs and fine spices in the delicately tart aftertaste. This impressive dry Riesling only needs a few years to integrate its primary flavors and develop its full nuances. 2024-2034

2019er	Carl Loewen	Leiwener Laurentiuslay Riesling Spätlese	15 20	93
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The 2019er Leiwener Laurentiuslay Riesling Spätlese was harvested at 94° Oechsle from grapes situated higher up the main hill, and was fermented down to fully fruity-styled levels of residual sugar (59 g/l). It offers a big upfront nose made of citrusy fruits, mirabelle, pear, creamy elements, and smoke. The creamy side of the wine is nicely wrapped into some citrusy acidity on the intense palate. The wine leaves one with a great feel of elderflower, citrus, and minerals in the long and racy finish. It develops quite some Schmelz for a Spätlese but the structure and raciness make for a remarkably engaging fruity-styled Auslese! 2029-2049



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By Jean Fisch and David Rayer

## Weingut Carl Loewen

(Leiwen – 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Trocken GG	12 20	93
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The 2019er Maximin Herrenberg GG, as it is referred to on the consumer label, comes from un-grafted vines planted in 1902, and was fermented spontaneously and aged on its gross lees in traditional Fuder cask for 6 months. This yellow-colored wine offers a stunning nose made of citrusy fruits, elderflower, strawberry, chalky minerals, floral elements, and some ginger. The wine is still marked by a hint of oak on the otherwise gorgeously intense and engaging palate. There is a great sense of intensity but also of remarkable aromatic precision and freshness. A touch of pear and herbs adds a feel of ripeness in the superbly elegant and hugely long finish. This is a superb dry Riesling in the making! 2024-2034

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Carl Loewen	Leiwener Laurentiuslay Riesling Trocken Alte Reben	09 20	90
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The 2019er Leiwener Laurentiuslay Riesling Trocken Alte Reben comes from century-old un-grafted vines in the steep hill part of the vineyard. It offers a rather backward nose made of laurel, cardamom, pear, wet leaves, and some dried fruits, all wrapped into barbeque herbs. The wine is ripe and herbal on the palate, and leaves a powerful feel of aniseed and medicinal herbs in the long but also quite firmly tart finish. This wine will require quite some time to integrate its elements and will then develop into a quite spicy and powerful expression of Mosel Riesling. 2024-2034

2019er	Carl Loewen	Riesling Alte Reben	07 20	89
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The 2019er Riesling Alte Reben is a just off-dry wine (9.4 g/l of residual sugar) made from very-old vines planted between 1949 and 1962, mostly situated in the Leiwener Klostergarten and for a tiny part in the Detzemer Würzgarten. It offers a beautiful nose made of grapefruit puree, floral elements, a hint of ginger, and still quite some smoke and reduction from sulfur. The proves delicately smooth on the palate at first but the creamy side is quickly lifted up by some subtle and nicely playful acidity. The finish is full of flavors of citrus, dill, thyme, chalky minerals, and spices, but also a touch of power. This remarkable, delicately off-dry wine should drink well for a decade or more. 2023-2029+



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## Weingut Carl Loewen

*(Leiwen – Middle Mosel)*

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Carl Loewen	Riesling Quant	05 20	86
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The 2019er Riesling Quant is a barely off-dry Riesling (13 g/l of residual sugar) from younger Estate holdings in the Leiwener Klostergarten, Thörnicher Schiesslay, and Longuicher Hirschlay planted with a mix of massale selection from the Estate's 120-year-old vines in the Longuicher Maximiner Herrenberg and 30-40-year-old vines planted with conventional clones. It offers a slightly ample and ripe nose made of mirabelle, gooseberry, smoke, and herbs. The wine proves quite intense on the smoky and delicately camphor-infused palate, and leaves a powerful but in no way hot feel in the long and delicately off-dry finish. This wine is made for food in order buffer off its underlying presence. 2021-2027

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





# Mosel Fine Wines

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## Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf – Trier-Ruwer)

Maximin Grünhaus likes his 2019 vintage except for the yields: "The wines are real classics and have great aromatic purity. But, unfortunately, there is truly little of it, in particular because we were severely affected by the May frost. After a wet snow, the temperatures dropped while the humidity in the air was still high. Our young shoots stood no chance and we certainly lost 50% of our harvest that day. It is a shame because, overall, the growing conditions proved quite positive. The weather was not as warm as in 2018, flowering was even and happened under good conditions. Of course, we suffered as everybody else from the heat waves in July and August but, all in all, by September, everything looked good. We started our harvest with our Pinot grapes in mid-September and immediately did a Vorlese of our Riesling vineyards ... and then the rain started to fall. This led us to redo another Vorlese as we wanted to retain truly clean grapes for my wines. These preliminary efforts allowed us then to carry out our harvest at pace and bring in the type of grapes we wanted. Early on, it became clear that any high-end botrytis selection would not be optimal so we focused on our other wines. In the end, despite all the hassle and the challenges, the resulting wines are truly remarkable. One does notice that the grapes come from a ripe vintage but the wines also retain a superbly pure and airy side, which makes them classically styled. There is really much to like in our 2019 wines ... except for the quantities: Our yields barely exceeded 20 hl/ha."

The Estate had to cut down on its normal portfolio of wines due to the low yields. This meant that there will be no Alte Reben Feinherb, Herrenberg Superior, and Herrenberg Spätlese produced in 2019. The portfolio does however include a special bottling of Alte Reben Trocken Nr. 21 from a cask which fermented down to bone-dry levels. It will also include the Estate's usual two GGs (from the Abtsberg and the Herrenberg) as well as a special cask of Kabinett and Auslese, both from the Abtsberg, which are destined for this year's Auction. The Estate also released its Pinot Noir and a Pinot Blanc Réserve from 2018.

The Estate produced a remarkably engaging collection of wines which all share the Estate's irresistible flavor profile made of blue-berried fruits, elderflower, mint, cream, and citrusy zest which has been at the core of the Estate's finest collections in the past. If one keeps in mind that the intensity and structure of the Kabinett and Spätlese bottlings make them kick at one level higher than their Prädikat, every single of these wines is highly recommended as they will prove superb at maturity. The dry wines are very engaging and show real Ruwer character. Among the standouts, we want to particularly draw the attention to the Bruderberg Kabinett, which may well be the best ever and the dry Monopol, a "mere" Estate wine which cruises at well above the usual standards of the genre. This is a major vintage at Maximin Grünhaus!

*NB: The 2018er Pinot Noir was not tasted. The auction wines will be reviewed in the August Issue (released ahead of the Auctions). The two GGs will be reviewed in the October Issue.*

<b>2019er</b>	<b>Maximin Grünhaus</b>	<b>Maximin Grünhäuser Abtsberg Riesling Auslese</b>	<b>12 20</b>	<b>95</b>
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The 2019er Maximin Grünhäuser Abtsberg Riesling Auslese was made from clean fruit which was fermented down to noble-sweet levels of residual sugar. It offers a rather backward but very precise nose made of almond cream, pear, elderflower, apricot puree, grapefruit, ginger, mint, and smoky slate. The sensation of precision carries over onto the palate, where the creamy flavors of apricot, almond, pear and even a hint of dried fruits are beautifully whipped up by some citrusy and grapefruit-infused acidity. The after-taste is gorgeously racy and alluring. This terrific, incredibly subtle Auslese GK-styled wine only needs some patience for its zesty structure to blend with its creamy elements. What a success! 2029-2049

<b>2019er</b>	<b>Maximin Grünhaus</b>	<b>Maximin Grünhäuser Herrenberg Riesling Auslese</b>	<b>09 20</b>	<b>94</b>
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The 2019er Maximin Grünhäuser Abtsberg Riesling Auslese was made from clean fruit which was fermented down to noble-sweet levels of residual sugar. It offers a superb nose made of cassis, elderflower, whipped cream, citrusy fruits, a hint of apricot and almond, and some superbly smoky notes. The wine proves gorgeously creamy and zesty on the palate, where flavors of grapefruit, cassis, pear, melon, and elderflower are lifted up by racy citrusy elements. The finish is intense, complex, multi-layered, and delivers some of the ravishing cocktail of cassis, elderflower, mint, and cream which has made the success of this Estate. This gorgeous dessert wine will need quite some patience for the touch of sweetness in the aftertaste to recede. 2029-2059

<b>2019er</b>	<b>Maximin Grünhaus</b>	<b>Maximin Grünhäuser Herrenberg Riesling Kabinett</b>	<b>06 20</b>	<b>94</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf – Trier-Ruwer)

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 chiseled 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Kabinett	08 20	92+
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The 2019er Maximin Grünhäuser Abtsberg Riesling Kabinett was fermented down to sweet levels of residual sugar. It offers a comparatively big yet nicely engaging nose made of elderflower, white peach, cassis, cream, and chalky minerals, all wrapped into some more herbal and spicy notes of tea, cardamom, and mint. The wine develops the creaminess of a Spätlese on the palate but proves gorgeously alluring in the juicy and zesty finish. A sense of sweetness still needs to integrate in the aftertaste, something which will have happened in a decade or so. This gorgeous sweet wine offers great complexity underlined by an engaging yet creamy and delicately opulent structure. We would not be surprised if it would exceed our high rating at maturity once the early sense of sweetness has receded. 2029-2049

2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Superior	18 20	92
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The 2019er Maximin Grünhäuser Abtsberg Riesling Superior is an off-dry wine which was fermented and aged in traditional Fuder cask. This yellow-colored wine offers a beautiful backward nose made of pear, apricot blossom, wet stone, minty elements, ginger, elderflower, and smoky elements. The wine is still slightly rough at this early stage on the palate as the wine's nice ripe fruity elements are hidden behind its primary tart and racy structure. The finish is delicately off-dry and superbly chiseled, and this despite being hugely intense. The aftertaste is all about minerals and subtle spicy elements at this stage. This gorgeous expression of off-dry Ruwer Riesling only needs some patience in order to shine. 2026-2039

2019er	Maximin Grünhaus	Maximin Grünhäuser Riesling Trocken Alte Reben Nr. 21	17 20	92
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The 2019er Maximin Grünhäuser Riesling Alte Reben Nr. 21, as it is written on the consumer label, is a special cask of the Alte Reben bottling which comes from fruit harvested in the Herrenberg and which fermented down to bone-dry levels of residual sugar (1 g/l). It offers a big yet still backward nose made of pear, citrusy fruits, tea leaf, ginger, aniseed herbs, smoky slate, and subtle herbal elements. The wine proves still slightly raw at first as some tart elements battle it out with the zesty structure on the palate, and tartness drives the flavor profile in the finish. But the after-taste already reveals some beautiful, superbly subtle, and finely chiseled notes of citrusy fruits, blue-berried fruits, minty herbs, and chalky minerals. This gorgeous bone-dry tasting Riesling really needs a few years of rest in order to show its best. But the potential is huge! 2024-2034

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf – Trier-Ruwer)

<b>2019er</b>	<b>Maximin Grünhaus</b>	<b>Maximin Grünhäuser Riesling Trocken Monopol</b>	<b>15 20</b>	<b>90+</b>
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The 2019er Maximin Grünhäuser Riesling Monopol, as it is referred to on the consumer label, was made from fruit harvested mainly in the Herrenberg with in addition grapes from the Abtsberg. It offers a gorgeously aromatic nose made of grapefruit zest, elderflower, vineyard peach, whipped cream, smoky slate, and subtle herbal elements. The wine is packed with engaging fresh orchard fruits on the still quite racy palate, and leaves a mouthwatering feel in the long and engaging finish. The acidity is still rather towering over the flavors but, as usual with Maximin Grünhaus wines, nothing which will not melt away after a few years of bottle aging. The finish is about citrusy fruit, mint, chalky minerals, and smoky slate. We would not be surprised if it will eventually warrant an even higher rating, especially as the flavors blend together. Anybody longing for the great Maximin Grünhaus experience is well advised to stock up on this little raw beauty! This wine is a huge success, certainly by the standards of a "mere" Estate wine. 2024-2034

<b>2018er</b>	<b>Maximin Grünhaus</b>	<b>Maximin Grünhäuser Pinot Blanc Réserve</b>	<b>22 20</b>	<b>90</b>
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The 2018er Maximin Grünhäuser Pinot Blanc Réserve was made from fruit harvested in the Herrenberg, and was aged on its lees in a new Fuder cask for 20 months. It still proves rather backward at first and needs some time to reveal complex and quite nuanced scents of pear, grapefruit, wet stone, and subtle creamy elements. After some airing, noticeable elements from its oak treatment join the party, without however dominating the aromatic profile. The wine proves on the powerful yet also nicely zesty side on the palate, and leaves a gorgeously complex feel of pear, ginger, aniseed herbs, and delicate tannic elements in the intense yet precise finish. Only a touch of tartness in the aftertaste would make us opt to wait another year in order for the flavors to integrate. This gorgeous wine will please lovers of rich yet complex expressions of Pinot Blanc. 2021-2026

<b>2019er</b>	<b>Maximin Grünhaus</b>	<b>Maximin Grünhäuser Pinot Blanc</b>	<b>01 20</b>	<b>89</b>
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The 2019er Maximin Grünhäuser Pinot Blanc is a tank-fermented wine made from fruit harvested in the Herrenberg. It offers a gorgeous nose made of elderflower, blueberry, pear, herbs, and fine spices. The wine proves nicely full-bodied yet delicately zesty (also thanks to a subtle touch of fizz) on the palate, and leaves an intense feel of pear, cardamom, whipped cream, and tea leaf in the long and delicately zesty finish. A touch of power comes through in the after-taste, which makes us opt to enjoy this beautiful food-friendly wine over the coming few years. Now-2022

<b>2019er</b>	<b>Maximin Grünhaus</b>	<b>Riesling Maximin</b>	<b>01 20</b>	<b>87</b>
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The 2019er Riesling Maximin is an off-dry Riesling made from fruit sourced from a trusted partner (also in the Mosel and not confined to the Ruwer valley) as well as from own Mertesdorf holdings. It offers a rather direct nose made of pear, elderflower, apricot blossom, chalky minerals, and subtle herbal elements. The wine develops a fully off-dry profile on the soft and alluring palate, but this softness is nicely lifted up by quite some zest in the surprisingly intense finish. The after-taste is fruity, zesty, suave, and mineral. Now-2021

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



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Alfred Merkelbach

(Ürzig – Middle Mosel)

Alfred and Rolf Merkelbach, in their usual under-toned style, are quite satisfied by their 2019 vintage: "The weather proved quite good all year long, and we also took advantage of the few sunny days to pick our grapes during the harvest. The wines have good ripeness and had good must weights. They also have superb acidity levels, which are higher than those in 2018. This made us choose to only produce fruity-styled wines (and no dry or off-dry ones). We were able to harvest beautifully ripe grapes, with good sugar density levels up to 100° Oechsle. The only drawback is that the yields, while good, are not as good as usual. But all in all, we are quite happy with the vintage."

The Estate produced a full collection of fruity-styled wines right up to an Auslese from its holdings in the Urglück sector. The collection does however only include one Kabinett, from the Ürziger Würzgarten: The remainder is composed of Spätlese and Auslese bottlings.

The Merkelbach brothers truly nailed the vintage, and delivered wines with depth and complexity wrapped into this sense of drinkability which has made the fame of the Estate over the decades. The Ürziger Würzgarten Kabinett is among the finest of the vintage and one which remains true to the style. The Spätlese are outstanding and quite irresistible. But we feel that the sweet spot is the Auslese category in 2019. In particular, the Würzgarten Urglück is a true winner and a classic in the making. Bravo!

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Alfred Merkelbach	Kinheimer Rosenberg Riesling Auslese	04 20	94
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The 2019er Kinheimer Rosenberg Riesling Auslese AP 04 offers a beautifully aromatic and fragrant nose of anise, minty herbs, white flowers, yellow peach, smoke, and pear. The wine proves gorgeously fruity and sappy even if still quite restrained on the still rather sweet palate. Playful elements and zesty acidity lift up the flavors and make for a magnificent Auslese experience in the finish. This gorgeous wine now only needs a decade of patience in order digest its richer side, but the overall balance and purity are simply magnificent. 2029-2059

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Alfred Merkelbach	Ürziger Würzgarten Riesling Auslese	09 20	93+
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The 2019er Ürziger Würzgarten Riesling Auslese AP 10 was harvested in the Langpichter part of the vineyard. It offers a quite beautifully ripe and refined nose of pineapple, grapefruit, honey, anise, pear, greengage, mirabelle, minty herbs, and smoke. The wine proves luscious, creamy, and fruity on the honeyed and comparatively supple palate. It is only in the finish that the wine reveals a more playful side as zesty acidity comes through and whips up the flavors. This Auslese GK in all-but-name, certainly for the Merkelbach standards, is simply gorgeous and may well surprise us all if it manages to enhance its playful side at maturity. 2034-2059

2019er	Alfred Merkelbach	Kinheimer Rosenberg Riesling Auslese	03 20	93
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The 2019er Kinheimer Rosenberg Riesling Auslese AP 03 proves quite restrained at first and needs a couple of minutes in the glass to reveal its ripe nose of pineapple, honeyed yellow peach, pear, a hint of apricot, lime, minty herbs, and greengage. The wine is still on the sweet and smooth side of life at this early stage, but proves already beautifully creamy and juicy in the delicate and refined finish. This creamy Auslese, which would easily be labelled as Auslese GK at other Estates, proves hugely charming. It will however benefit from a decade of cellaring in order to absorb its sweetness and reveal its nuances. 2029-2059



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Alfred Merkelbach

(Ürzig – Middle Mosel)

2019er	Alfred Merkelbach	Ürziger Würzgarten Riesling Kabinett	05 20	93
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The 2019er Ürziger Würzgarten Riesling Kabinett offers a beautifully fragrant and refreshing nose made of green apple, minty and aniseed herbs, white peach, lime, and smoke. The wine proves admirably playful and refreshing on the palate, where some playful and spicy acidity leads the pace and makes for a linear but delightful and energetic experience. The finish is tight and makes one salivate, as a Mosel Kabinett should do. The after-taste is all about mint, herbs, and zest. This is a quite remarkable Kabinett in the making! 2026-2039

2019er	Alfred Merkelbach	Ürziger Würzgarten Riesling Spätlese	07 20	92
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The 2019er Ürziger Würzgarten Riesling Spätlese AP 07 comes from the Urglück part of the vineyard. It offers a beautifully refined and flowery nose of whipped almond cream, spices, grapefruit, lime, and aniseed herbs. The wine proves delicately airy and driven by a quite zesty acidity on the palate, and leaves an intense, almost forceful feel of presence and tartness (the wine does have 9% of alcohol) in the spicy and almost razor-sharp finish. The after-taste feels already more off-dry than fruity-styled. This wine will prove superb, especially with food, in a couple of years. 2025-2034+

2019er	Alfred Merkelbach	Kinheimer Rosenberg Riesling Spätlese	02 20	91
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The 2019er Kinheimer Rosenberg Riesling Spätlese offers a quite direct and finely aromatic nose of yellow apple, lime, earthy smoke, spices, herbs, and greengage, all wrapped into some delicate flowery scents and vineyard peach. The wine is quite supple and creamy on the palate, yet the finish has more presence and focus. There are flavors of peach and pear, wrapped into earthy spices and a hint of tartness. The bitter-sweet feel in the after-taste still needs to mellow away, something which will have happened in about five years. 2024-2034

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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





# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

Egon Müller is really satisfied with his vintage, which also represented the debut vintage of his new cellar master Heiner Bollig: "As everybody else, we faced some frost on two consecutive days in May. On the first day, the development of frost was quite classical: Falling temperatures makes cold air accumulate at the bottom of hills, in particular in the Scharzhofberger. The frost on the second day proved more pernicious: A cold northern wind came up which literally pushed cold air above the hill crest, so that areas which normally did not suffer from frost were affected, including in the eastern part of the Scharzhofberger and the side parts of the Wiltinger braune Kupp. We also had quite some impact from sunburnt grapes in July. Finally, rain during the harvest led to the development of botrytis. All these factors did affect our yields, which did not exceed 18 hl/ha. We started our harvest on September 30 and were able to immediately harvest some Auslese as well as our Kabinett. Rain started to set in as of October 6, which led to a second wave of botrytis. But the acidity levels were plunging by the day and we had to hurry up to bring in our fruit. We finished the harvest on October 18. Overall, this is a great vintage for us. It reminds us of 1999 from the grapes, which were also remarkably perfect, even if the 1999 wines were, in the end, sweeter than the 2019s. The balance is that of a great vintage."

The Estate was able to produce a full collection, even if quantities are limited across the board. The portfolio includes some TBA but no Auslese GK: "It proved, in the end, not possible to make our usual cask of Auslese GK destined for the Auction as the weather conditions did not allow for it." The Estate will bring a Kabinett from the Scharzhofberger as well as two Spätlese (from the Scharzhofberger and the Braune Kupp) to this year's Auction. Besides its 2019 wines, the Estate released a TBA from the Scharzhofberger from 2018 via its regular channels.

Egon Müller has many good reasons to be proud of his 2019 collection. Simply put, every wine is of auction quality. The finesse and elegance achieved is staggering. The regular Kabinett is easily one of the best ever at this Estate (and one of the finest ever in the Mosel), the Spätlese are stunningly refined and the Auslese are models of subdued and subtle exotic finesse. The 2018 TBA is a modern-day legend in the making, one of the finest TBA we have ever tasted. We realize that Egon Müller wines are not cheap, far from it, and possibly beyond the reach or spending wishes of many readers. However, if you contemplate to acquire a few bottles (and have the according means), 2019 is one of these extraordinary vintages to indulge in doing so: You will not regret it. What an amazing collection!

NB: The auction wines will be reviewed in the August Issue (released ahead of the Auctions). The 2019er TBA will be reviewed upon release.

<b>2018er</b>	<b>Egon Müller</b>	<b>Scharzhofberger Riesling Trockenbeerenauslese</b>	<b>12 20</b>	<b>100</b>
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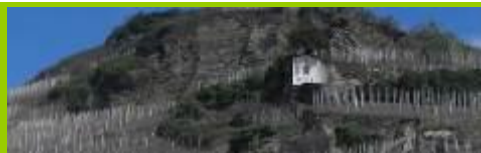
The 2018er Scharzhofberger Riesling Trockenbeerenauslese AP 12 was made from dried berries harvested at "rarely seen Oechsle degrees," to take the comment from the Estate, and was fermented down to fully noble-sweet levels of residual sugar. This bright yellow-colored offers a surprisingly subtle and still rather backward nose made of grapefruit puree, cassis, almond cream, pineapple, coconut, apricot, and subtle floral elements. The wine is almost cloying at first but then a firework of flavors enhanced by gorgeously juicy acidity kicks in and brings the sweetness literally to life. The finish is still sweet, but the underlying balance and, above all, incredibly finesse and lively subtlety of the wine are simply to die for. Wine does certainly not get better than this, simply different. This noble-sweet wine is sheer perfection! 2033-2068

<b>2019er</b>	<b>Egon Müller</b>	<b>Scharzhofberger Riesling Auslese</b>	<b>08 20</b>	<b>98+</b>
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The 2019er Scharzhofberger Riesling Auslese proves hay-colored and offers a still rather backward but hugely impressive nose made of pear puree, grapefruit, elderflower, subtle honeyed elements, date, and almond cream. The wine is stunningly subtle and alluring, as a focused sense of almond cream is beautifully mingling with some ripe acidity and delicately exotic flavors. The wine retains nevertheless a huge sense of freshness and elegance right into the silky yet racy, and, above all, incredibly classy finish. While already hugely impressive as it stands, we would not be surprised if it eventually will flirt with perfection, especially as it develops its aromatic presence. Whoever is partial to finesse and precision will fall madly in love with this gorgeous beauty. 2034-2059

<b>2019er</b>	<b>Egon Müller</b>	<b>Scharzhofberger Riesling Spätlese</b>	<b>06 20</b>	<b>97</b>
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The 2019er Scharzhofberger Riesling Spätlese AP 06 was fermented down to sweet levels of residual sugar. It offers a gorgeous and superbly subtle nose made of elderflower, grapefruit zest, apricot, almond cream, and subtly floral elements. The balance of the wine on the palate is simply stunning. Delicately creamy and incredibly subtle honeyed flavors of fruits are lifted up by some beautifully ripe acidity. The wine leaves a gorgeously airy, yet intense and persistent feel of almond cream in the long and gorgeously subtle sense of smoky slate, floral elements, ripe fruits, and fine spices. This gorgeous sweet wine has the delicate exotic presence of an Auslese GK at other Estates, but the finesse and subtlety are firmly that of a Spätlese. What an amazing success! 2029-2059



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

2019er	Le Gallais	Wiltinger braune Kupp Riesling Auslese	07 20	97
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The 2019er Wiltinger braune Kupp Riesling Auslese offers a stunning nose made of elderflower, citrusy fruits, pear, and delicately subtle scents of dried fruits, all wrapped into some gorgeously engaging scents of bergamot and flowers. The wine is subtly zesty and gorgeously creamy on the palate. The sense of focus and precision are that of the finest bottles of Auslese from the braune Kupp, with this unique blend of aniseed herbs, almond cream, and subtly honeyed elements. The wine finishes in crescendo as a superbly ripe acidity adds yet another layer of complexity in the already stunning aftertaste. This ranks among the finest and certainly most subtle expressions of braune Kupp we have ever tasted! 2034-2059

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 for 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 Rosenberger, and Saarburger 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Stefan Müller

(Krettnach - Saar)

Stefan Müller is hugely satisfied with his 2019 vintage despite all the challenges: "We did suffer from the frost in May and from the heat wave and the resulting sunburnt grapes in July. In total, this has halved our yields. But the growing season was actually quite normal and the vegetation development good. Our grapes were already ripe in September, and when the rain came, they burst and the sugar density rose quickly. We did therefore start early, on September 18, with Kabinett and Spätlese as we wanted to retain freshness and zest in these wines. However, the bulk of our harvest was brought in at around 90° Oechsle, much as last year. The rain required us to be particularly careful when bringing in grapes, as we did not want any dilution, loss of acidity, and no botrytis. While the harvest was challenging, the resulting wines are not. I very much like my 2019 wines: I find the vintage very typical for our region, with bright clean fruit, good zest, and an intense structure. These wines will age beautifully well. I can't wait to taste them in say 20 years!"

Despite the lower yields, the Estate was able to produce its usual portfolio of wines (it had however to forfeit on some exclusive wines which it produced in past years as quantities were simply not enough). However, the amount of Kabinett and Spätlese is much lower than in previous vintages. The collection includes also two Auslese, one from the Herrenberg and one from the Euchariusberg.

Yet again, this young grower, essentially unknown only a few years ago, crafted one of the most exciting collections of the 2019 vintage in the Mosel, especially for lovers of racy and light-footed wines. His wines are packed with fresh flavors, are dense yet retain this tactile delicacy and slenderness which has made the Estate's success over recent years. The Sonnenberg seems to have slightly the edge in the portfolio this year, but quite frankly, we would be happy to enjoy any wine from this superb grower!

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Stefan Müller	Niedermenniger Sonnenberg Riesling Spätlese Alte Reben	11 20	94
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Stefan Müller	Krettnacher Euchariusberg Riesling Spätlese Alte Reben	10 20	93
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The 2019er Krettnacher Euchariusberg Riesling Spätlese Alte Reben was harvested at 91° Oechsle on well over 75-year-old partially un-grafted vines in the south-facing Fossem part of the vineyard, and was fermented down to sweet levels of residual sugar (70 g/l). It offers a delicately exotic yet engaging nose made of elderflower, red berried fruits, melon, apricot, and almond cream. The wine develops the suaveness of a light Auslese on the palate, where more creamy and fruity flavors are whipped up by some racy acidity. The finish is long, engaging, and very pure. This beautiful wine only needs a little patience to fully shine. 2029-2049

2019er	Stefan Müller	Niedermenniger Sonnenberg Riesling Feinherb	07 20	93
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The 2019er Niedermenniger Sonnenberg Riesling Feinherb is a fully off-dry wine (with 29 g/l of residual sugar) picked on over 50-year-old vines in south-west-facing parts of the vineyard (Röderchen and Kleinschock). It offers a beautiful nose made of citrusy fruits, vineyard peach, elderflower, chalky minerals, and some ripe pear and melon. Beautiful flavors of zesty orchard fruits come through on the fully off-dry-tasting palate. The finish is delicate and beautifully complex. This off-dry beauty really needs a few years to integrate its touch of smooth sweetness before it turns into a smashing off-dry Riesling! 2024-2034



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Stefan Müller (Krettnach - Saar)

2019er	Stefan Müller	Niedermenniger Sonnenberg Riesling Feinherb Alte Reben	19 20	93
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Stefan Müller	Krettnacher Altenberg Riesling Kabinett	09 20	92+
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The 2019er Krettnacher Altenberg Riesling Kabinett was harvested at 84° Oechsle in the central part of the vineyard (Klassenbörchen), and was fermented down to barely fruity-styled levels of residual sugar (46 g/l). It proves still rather backward and only shily reveals classy scents of melon, pear, grapefruit, floral elements, and fine chalky minerals. The wine is beautifully playful and intense on the palate, and leaves a long and juicy feel of whipped cream and ripe pear enhanced by some gorgeously lemony acidity in the long, pure, and engaging finish. This may be on the upper limit for a Kabinett in terms of intensity, but it is a no less remarkable fruity-styled wine. There is quite some upside here! 2029-2049

2019er	Stefan Müller	Krettnacher Altenberg Riesling Auslese	20 20	92
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The 2019er Krettnacher Altenberg Riesling Auslese was harvested at 100° Oechsle in the central part of the vineyard (Klassenbörchen and Enkers), and was fermented down to sweet levels of residual sugar (85 g/l). It offers a nose of melon, pear, elderflower, smoke, saffron, almond cream, and apricot blossom. The wine is delicately smooth at first on the palate before a lemony sense of acidity kicks in and gives focus and tartness to the finish. The aftertaste proves a tad creamy and still slightly dissociated at this early stage. This sweet wine needs a little patience in order to reveal its nuances. 2029-2049

2019er	Stefan Müller	Krettnacher Altenberg Riesling Trocken	03 20	92
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Stefan Müller	Niedermenniger Herrenberg Riesling Feinherb	06 20	91+
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The 2019er Niedermenniger Herrenberg Riesling Feinherb is an off-dry wine (with 23 g/l of residual sugar) picked on over 45-year-old vines in the Kasselsheidchen and Zuckerberg parts of the vineyard. It offers a slightly ripe and backward nose made of wet stone, pear, and melon wrapped into some fresher elements including red berried fruits, grapefruit, and lemon. The wine is beautifully lively on the palate, where zesty acidity cuts through some riper flavors. The finish is long and juicy, but also still somewhat dissociated at the moment. This almost dry-tasting wine really needs a few years to settle down. It could then easily exceed our already high expectations! 2024-2034

2019er	Stefan Müller	Krettnacher Euchariusberg Riesling Auslese	12 20	91
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The 2019er Krettnacher Euchariusberg Riesling Auslese was harvested at 95° Oechsle in the south-facing Fossem part of the vineyard, and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a quite aromatic and delicately broad nose made of smoke, pear, apricot blossom, saffron, and melon, all wrapped into some cream. The wine is fully suave on the palate. A creamy side underlines this feeling until some acidity and herbs kicks in and brings some cut to the slightly broad and creamy yet quite complex finish. 2029-2049

2019er	Stefan Müller	Krettnacher Euchariusberg Riesling Trocken	02 20	90
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The 2019er Krettnacher Euchariusberg Riesling Trocken comes from fruit picked early on 50-year-old vines in the prime south-facing Gross Schock sector of the vineyard. It offers a rather backward nose made of pear, white flowers, cardamom, wet stone, and melon. The wine proves remarkably focused yet intense on the light-footed palate, and leaves one with a beautifully airy, racy, and tart feel of minerals in the long finish. It proves playful and nicely engaging in the mineral and floral aftertaste. 2021-2031



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Stefan Müller

(Krettnach - Saar)

2019er	Stefan Müller	Riesling Feinherb	05 20	88
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The 2019er Riesling Feinherb is an off-dry wine (with 21 g/l of residual sugar) picked early in a west-south-west-facing part (Auf der Traif) of the Krettnacher Euchariusberg. It offers a delicately ripe yet engaging nose made of pear, mirabelle, grapefruit zest, lemon, white mineral, and a hint of wet stone and cardamom. The wine is nicely direct and easy on the palate, and leaves a playfully tart feel of minerals in the long and juicy finish. A hint of smoothness from the residual sugar adds charm to the aftertaste. Now-2027

2019er	Stefan Müller	Riesling Tandem	04 20	88
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The 2019er Riesling Tandem is an off-dry wine (with 13 g/l of residual sugar) made together with *Sommelière* Johanna Lapinski (also his partner in life) from fruit picked on over 40-year-old vines in the Krettnacher Euchariusberg. It offers an engaging and fragrant nose made of elderflower, red berried fruits, flowers, pear, grapefruit, and chalky minerals. The wine is gorgeously balanced and tastes almost dry on the palate. It leaves a beautiful feel of fresh fruits, minerals, and floral elements in the finish. This wine screams Saar lightness of being! Now-2029

2019er	Stefan Müller	Riesling Trocken	01 20	88
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The 2019er Riesling Trocken comes from younger vines in a south-west-facing part (Auf der Traif) of the Krettnacher Euchariusberg. It offers an attractive and quite aromatic nose made of pear, grapefruit, lime, cardamom, and wet stone. The wine develops unusual presence on the smooth yet precise palate, and leaves an almost powerful feel in the finish (and this despite a low 11.5% of alcohol). This needs another year to be fully ready. 2021-2027

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





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut von Othegraven

(Kanzem – Saar)

Andreas Barth, the Estate manager, likes the multiple facets of his 2019 wines even if the growing season was not easy: "Again, the vegetation development proved a roller-coaster of events and nothing like the picture-book vintage we growers all dream of. The frost did not affect us too much but water stress was definitely an issue. Although 2019 saw more rain than 2018, our vines seemed to have suffered more in 2019. Sunburn during the heat wave did nothing to improve things. It was pretty obvious quickly that, once again, the physiological ripeness would happen early. We started our harvest in the second half of September in order to pick the right fruit for our Kabinett. Kabinett is always challenging because everything must be in balance. Fortunately, the 2019 vintage's DNA includes a good acidic structure. What proved remarkable is that, as of October, the grapes did not evolve aromatically, as they do in normal vintages. It was as if the vine had given everything it had and it was then empty. So, the aromatic differences came purely from terroir and not timing of the harvest. Also, at the end of the harvest, there was not the usual juice concentration effect. I like 2019, because the wines are packed with character and flavors! And I would be hard-pressed to find any other vintage like this."

The Estate was spared much of the frost and was therefore blessed with good yields. This allowed it to produce its usual portfolio of dry and off-dry wines, including two GGs from the Altenberg and the Bockstein. The fruity-styled and sweet collection includes the full range of Kabinett and Spätlese bottlings, but there is only one Auslese (picked in the Altenberg): "2019 did not really offer some obvious opportunities for noble-sweet wines, so we concentrated on our other bottlings." The Estate will bring, as usual, a special cask of Kabinett and one of Spätlese, both from the Altenberg, to this year's Auction.

The Estate produced a remarkable collection of sweet wines, which are all either truly outstanding if not outright modern-day classics. The wines shine through their precision, intensity, and, above all, through their unique playfulness. The Estate has made a name for itself in terms of racy Kabinett and so it may not come as a huge surprise that its Kabinett are, once again, among the finest of the vintage (and have true Kabinett character). However, the Estate also managed to keep the engaging and fresh side of the vintage in its sweet and noble-sweet wines. Put in one word: Buy!

*NB: The auction wines will be reviewed in the August Issue (released ahead of the Auctions). The dry and off-dry wines (including the Altenberg and Bockstein GGs) will be reviewed in the October Issue.*

2019er	von Othegraven	Kanzemer Altenberg Riesling Auslese	12 20	95
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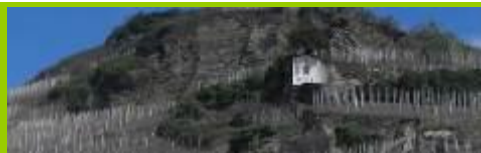
The 2019er Kanzemer Altenberg Riesling Auslese was made from partially (30%) botrytized fruit harvested at 97° Oechsle, and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a superb nose made of elderflower, red berry fruits, pineapple, coconut, whipped cream, and only subtle elements of apricot blossom, honey, and almond. The wine is gorgeously lively and engaging on the palate, where delicately fresh exotic fruits are wrapped into a gorgeous zesty-creamy structure. The wine proves alluring and beautifully multi-layered in the long and complex finish. The after-taste is juicy and makes one magically want to go for more, despite the underlying sweetness. This superb expression of noble-sweet Saar Riesling will prove a modern-day classic at maturity. 2029-2049

2019er	von Othegraven	Kanzemer Altenberg Riesling Spätlese Alte Reben	11 20	94
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The 2019er Kanzemer Altenberg Riesling Spätlese Alte Reben was made from partially (30%) botrytized fruit harvested at 95° Oechsle, and was fermented down to sweet levels of residual sugar (85 g/l). It offers a delicately broad nose made of melon, pear, citrusy whipped cream, red berry fruits, elderflower, and floral elements. The wine is still slightly raw on the palate, as the subtle creaminess is slightly battling it on with the acidity. But the finish already more than hints at greatness to come. This is a gorgeously expression of sweet Saar Riesling in the making, but one which will require a bit of patience. 2029-2049

2019er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	06 20	94
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut von Othegraven

(Kanzem – Saar)

2019er	von Othegraven	Wiltinger Kupp Riesling Kabinett	03 20	94
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	09 20	93
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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 chiseled 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	von Othegraven	Ockfener Bockstein Riesling Spätlese	08 20	93
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The 2019er Ockfener Bockstein Riesling Spätlese was made from fruit harvested at 92° Oechsle, and was fermented down to sweet levels of residual sugar (75 g/l). It offers a beautiful nose of creamy pear, ginger, elderflower, spices, and smoke elements. The wine is gorgeously precise and yet delicately creamy on the palate, and leaves a beautiful feel of lemon, apricot, and a hint of coconut in long and engaging finish. This is a gorgeous Spätlese with great zest and Schmelz in the making! 2029-2049

2019er	von Othegraven	Wawerner Herrenberger Riesling Kabinett	05 20	93
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The 2019er Wawerner Herrenberger 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 beautifully even if still rather backward nose made of pear, earthy spices, citrusy elements, and quite some residual scents from the spontaneous fermentation. The wine is superbly lively on the playful palate, and leaves a precise and gorgeously intense feel of herbs and ripe orchard fruits in the long and mouthwatering finish. This is a beautiful Kabinett in the making! 2027-2044

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 chiseled 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

Constantin Richter finds much to love in his 2019 vintage: "2019 is a really beautiful vintage, and I very much like the wines. Of course, yields are down by 50% vs. 2018, but the latter was on the high side by our Estate standards. We were not affected by the spell of frost in May, but our yields took a hit from the summer drought and sunburn during the heat waves, and this despite the fact that, in some vineyards, in particular in Brauneberg and Wehlen, yields were actually normal. We were quite relaxed when entering the harvest season. We started early by picking up our Spätburgunder and Weissburgunder in mid-September. We brought in our grapes by the end of September for our basic wines and Feinherb bottles as well as Kabinett and some Auslese at the same time, using two buckets during the harvest to make the necessary selections. We then chose to harvest grapes for our Spätlese, which still had good levels of acidity, and grapes for our GGs. We progressed speedily and were able to harvest all these grapes within 15 days. The vintage was easy to handle in the cellar, as fermentations proved unproblematic. In particular, the noble-sweet wines required little to no sulfur after their fermentation was stopped. The vintage has a brilliant acidity, mainly composed by tartaric acidity, like the 2016s. The fruity-styled and sweet wines remind me very much of our 1997s."

Due to the lower yields, the Estate had to adapt its portfolio slightly even if the core remained unaffected. There is no Brauneberger Juffer Feinherb and Erdener Treppchen this year, and no grapes were left for Eiswein. However, the noble-sweet wines include a Trockenbeerenauslese from the Wehlener Sonnenuhr as well as some Auslese from the Wehlener Sonnenuhr (\*\* Fuder 42), the Brauneberger Juffer-Sonnenuhr, and the Graacher Himmelreich. The Estate also produced two GGs, respectively from the Brauneberger Juffer-Sonnenuhr and Wehlener Sonnenuhr. 2019 saw the debut vintage of a little project of Constantin Richter, the Alter Satz, a wine made along traditional lines from a field blend of old grape varieties. The Estate also released its first Pinot Noir (from the 2018 vintage) in parallel to its 2019 collection.

This is yet another HUGELY impressive collection dished up by Dirk and Constantin Richter. The Kabinett wines, be they dry, off-dry, or fruity-styled all share this common lightness and freshness which has made the success of the Estate over the years. The dry Graacher Himmelreich Kabinett is a model of lightness, finesse, and complexity, and the fruity-styled Elisenberg Kabinett is one of the highlights of the vintage. The sweet and noble-sweet wines are topped by the magnificent Wehlener Sonnenuhr Riesling Auslese \*\* Fuder 42, but many of them are true classics in the making. And, as if the Estate had not yet been successful enough, the debut vintage of its Pinot Noir is hugely promising. Overall, lovers of refined and playful Mosel wines will find much to like at Max Ferd. Richter in 2019: Bravo!

NB: The Brauneberger Juffer-Sonnenuhr Riesling GG, the Wehlener Sonnenuhr GG "Uralte Reben", the Graacher Domprobst Riesling "Alte Reben" and the Mülheimer Sonnenlay Riesling Feinherb "Alte Reben" were not yet ready for tasting.

2019er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Auslese *** Fuder 42	16 20	97
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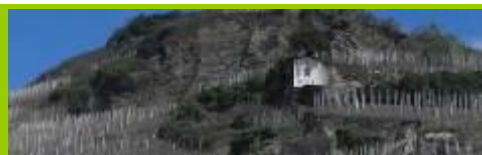
The 2019er Wehlener Sonnenuhr Riesling Auslese \*\*\* -42-, as it is referred to on the consumer label, was made from partially botrytized (60%) fruit picked at 140° Oechsle on old vines and also virgin vines, and was fermented down to noble-sweet levels of residual sugar (150 g/l). It offers a most subtle nose of a BA as scents of exotic fruits (pineapple, coconut, starfruit, etc.) mingle with some dried fruits (date and fig) and some creamy almond paste. The wine is stunningly complex and balanced on the palate, where multi-layered and refined flavors of creamy fruits are wrapped into some ripe but firm acidity. While intense, the wine remains superbly light-footed and beautifully alluring. This gorgeous sweet wine is a huge success! 2029-2059

2019er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Trockenbeerenauslese	06 20	96+
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The 2019er Wehlener Sonnenuhr Riesling Trockenbeerenauslese was made from fully-botrytized fruit picked at 210° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a hugely exotic nose made of baked pineapple, coconut, mango, starfruit, almond cream, dried fruits, and honeyed elements. The wine is hugely sweet and unctuous on the palate, where a whiff of volatile acidity adds pep to the structure. The finish is long and alluring, but also marked by a touch of volatile acidity at this early stage. This superb TBA may eventually exceed our high ratings, especially as the volatile elements withdraw into the background. What an impressive effort! 2029-2069

2019er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	23 20	96
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Spätlese was harvested at 91° Oechsle, and was fermented down to sweet levels of residual sugar (79 g/l). It offers a deep and complex nose of smoke, tangerine, candied orange, apricot flower, a hint of mango, and honeyed peach. The wine is compact and still on the sweet side on the palate, but already more than hints at huge depth and great juiciness wrapped into a magnificently ripe sense of acidity in the finish. The after-taste also shows some of the freshness and lightness to come. The only thing this superb sweet Riesling now needs is patience. What a stunner in the making! 2029-2069



# Mosel Fine Wines

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By Jean Fisch and David Rayer

## Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2019er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Auslese	18 20	95
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The 2019er Brauneberger Juffer-Sonnenuhr Auslese was made from partially botrytized fruit (1/3) picked at 115° Oechsle, and was fermented down to noble-sweet levels of residual sugar (125 g/l). It offers a gorgeous nose made of elderflower, cassis, white peach, coconut, almond paste, fresh pineapple, and loads of citrusy and minty elements. The wine proves stunningly tactile and subtle on the palate, where delicately creamy fruits mingle with ripe yet gorgeously juicy acidity. The finish is all about bright exotic fruits, citrusy elements, and fine notes of cream. This gorgeous sweet wine may seem almost irresistible now, but it will gain from a decade of aging as the sweetness will have receded and given way to more nuances. 2029-2049

2019er	Max Ferd. Richter	Veldenzer Elisenberg Riesling Kabinett	12 20	95
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The 2019er Elisenberger 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Max Ferd. Richter	Veldenzer Elisenberg Riesling Spätlese	24 20	95
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The 2019er Elisenberger Riesling Spätlese, as it is referred to on the consumer label, was harvested at 93° Oechsle, and was fermented down to sweet levels of residual sugar (86 g/l). It proves slightly reduced at first, but it is quick to show a quite sensational and complex nose of yellow peach, almond cream, yellow flowers, pineapple juice, cassis, elderflower, pear jelly, a touch of candied exotic fruits, and almond paste. The wine is gorgeously juicy and creamy on the palate, where it unleashes a gorgeous set of candied yellow fruits as well as a touch of honey with Auslese creaminess and presence. Despite its primary sweetness, the wine proves magnificently juicy, light and refined in the finish. It is good decade away from its optimal enjoyment window, but the patience will be rewarded. This refined and juicy "drinking Auslese" will be a pure joy to drink. 2029-2059

2019er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett Fuder 4	14 20	94
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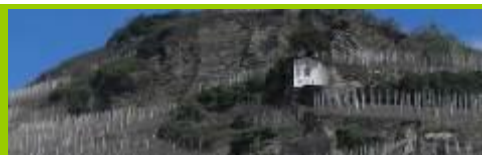
The 2019er Brauneberger Juffer Riesling Kabinett -4-, as it is referred to on the consumer label, was made from fruit picked at a low 78° Oechsle on over 80-year-old un-grafted vines, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers stunning even if slightly reduced 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Max Ferd. Richter	Graacher Himmelreich Riesling Kabinett Trocken	20 20	94
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The 2019er Graacher Himmelreich Riesling Kabinett Trocken is a fully dry wine (with 4 g/l of residual sugar) made from grapes harvested at 86° Oechsle from 80-year-old un-grafted vines. It offers a beautifully complex, refined, and classy nose of white flowers, vineyard peach, grapefruit, mint, smoke, and almond. The wine is. A great sense of density (from the high level of dry extracts) adds grip to the very pure, light-weighted, complex, and deep palate. The finish is feather light, beautifully well-delineated, and superbly refreshing. This is a great dry Riesling from the Mosel made in this ethereally light style that no other region can truly replicate. What an immense success! 2023-2034+

2019er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Kabinett	10 20	94
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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 chiseled finish. A touch of beautifully integrated sweetness just underlines the greatness of this wine in the finish. This is text-book stuff! 2029-2049 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2019er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett	13 20	93
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The 2019er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 83° Oechsle, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a superbly engaging nose made of pear, elderflower, cassis, vineyard peach, a touch of apricot blossom, and a hint of whipped cream. The wine is gorgeously playful on the palate, where creamy elements mingle with racy acidity. The wine leaves one with a nicely multi-layered feel in the mouthwatering finish. This is a beautiful Kabinett in the making. 2029-2049

2019er	Max Ferd. Richter	Brauneberger Juffer Riesling Trocken Alte Reben	22 20	93
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The 2019er Brauneberger Juffer Riesling Trocken Alte Reben was fermented down to fully dry levels of residual sugar (4 g/l). It offers a beautifully aromatic, complex, and pure nose of tangerine, smoke, cassis, herbs, and smoke. The wine develops great concentration but also lightness and freshness on the impeccably balanced palate driven by juicy fruits and zesty acidity. The finish is nicely tickly and spicy, with a hint of tartness still in need of integration. This will prove a great dry Riesling at maturity. 2023-2029

2019er	Max Ferd. Richter	Graacher Himmelreich Riesling Auslese	17 20	93
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The 2019er Graacher Himmelreich Riesling Auslese was made from partially botrytized (40%) fruit picked at 108° Oechsle, and was fermented down to noble-sweet levels of residual sugar (115 g/l). It offers a rather rich yet engaging nose made of gooseberry, elderflower, almond paste, apricot, date, coconut, and smoky elements. A nice kick of acidity cuts through the multi-layered and luscious flavors on the palate, and leaves a subtle and beautifully complex feel of saffron, apricot, honey, almond, and ripe fruits in the long finish. 2029-2049

2019er	Max Ferd. Richter	Graacher Himmelreich Riesling Kabinett	11 20	93
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The 2019er Graacher Himmelreich Riesling Kabinett was made from fruit picked at 84° Oechsle, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeous nose made of elderflower, yellow peach, pear, grapefruit, and floral elements. The wine is gorgeously intense and yet superbly playful on the palate, where succulent fresh fruits mingle with more mineral elements. A touch of creaminess comes through in the finish, which admirably complements the juicy but racy kick of acidity. Some almond paste and apricot come through in the aftertaste add a Spätlese touch to the wine without taking anything away from its juiciness. This fruity-styled wine is a true winner. 2029-2049

2019er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Spätlese	15 20	92
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The 2019er Wehlener Sonnenuhr Riesling Spätlese was made from fruit picked at 95° Oechsle, and was fermented down to almost noble-sweet levels of residual sugar (95 g/l). It offers a hugely aromatic and creamy nose made of pineapple, honey, apricot blossom, almond, grapefruit, and floral elements. The wine develops the creamy side of a refined Auslese on the palate and leaves an intense feel of whipped cream, apricot, honey, and fine floral and herbal elements in the engaging and nicely racy finish. This sweet wine will please lovers of suave yet light-footed and engaging expression of the genre, but needs more than a decade to reach its drinking window. 2034-2049

2019er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett Trocken	21 20	91
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The 2019er Brauneberger Juffer Riesling Kabinett Trocken proves slightly reductive at first, but quickly reveals a superbly attractive and finely aromatic nose of tangerine, pear, yellow peach, candied grapefruit, dried herbs, and smoke. The wine is focused and zesty on the palate, and proves light-weighted and nicely tart, but also a hint richer in the finish (despite the label only indicating 11.5% of alcohol). This dry Riesling needs a few years to integrate its tartness, and will then prove a superb companion for food at maturity. 2022-2027

2019er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Kabinett Feinherb	09 20	91
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 87° Oechsle in a parcel on the border with the village of Graach, and was fermented down to off-dry levels of residual sugar (23 g/l). It offers a gorgeous nose made of yellow peach, pear, vineyard peach, a hint of apricot blossom, and floral elements. The wine is nicely intense on the comparatively light-footed palate and leaves a nicely racy feel in the playful and filigreed finish. This outstanding off-dry Riesling will offer much pleasure at maturity. 2024-2034





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

<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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Max Ferd. Richter</b>	<b>Trocken Alter Satz</b>	<b>25 20</b>	<b>89</b>
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The 2019er Alter Satz (old set in German), as it is referred to on the consumer label, is the first vintage from a field blend of nine different old grape varieties, including Riesling but also lesser known grapes such as Heunisch and Orleans, which were harvested the same day at an average of 88° Oechsle. The grapes were macerated for 6-8 hours and were fermented down to bone dry levels of residual sugar (less than 1 g/l). The wine offers a beautifully aromatic and attractive nose of herbs, cardamom, dried spices, hay, green apple, smoke, and camphor, all wrapped into a whiff of toasty nut. It starts off on the juicy and round side on the palate, but then reveals a more focused, tight, and even slightly powerful side in the finish. The after-taste is sharp and slightly tart. This fascinating look into how wines were made in the old days only needs a year or two in the bottle to fully integrate its elements and reveals its multi-faceted complexity. 2022-2027

<b>2019er</b>	<b>Max Ferd. Richter</b>	<b>Riesling Classic</b>	<b>04 20</b>	<b>88</b>
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The 2019er Riesling Classic comes from 40-50-year-old vines in the villages of Velden and Burgen, and was fermented down to almost dry levels of residual sugar (10 g/l). It offers a tantalizing nose made of floral elements, white peach, freshly cut apple, pear, and smoke. The wine is playful and delightfully driven by fruits and minerals on the palate and leaves a gorgeous sense of fresh herbs in the long and refined finish. This dry-tasting wine offers textbook Mosel pleasure. Now-2027

<b>2019er</b>	<b>Max Ferd. Richter</b>	<b>Riesling Feinherb</b>	<b>05 20</b>	<b>88</b>
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The 2019er Riesling Feinherb is an off-dry wine (with 30 g/l of residual sugar) made from young vines in the Brauneberger Juffer, Erdener Herrenberg, and Mülheimer Sonnenlay. It offers a beautiful and delicately creamy nose made of vineyard peach, apricot blossom, grapefruit, floral elements, and some dark spices. The wine is still slightly on the sweet side on the otherwise impeccably balanced and light-footed palate, and leaves a nice smooth feel in the long and subtle finish. This nice off-dry wine only needs a few years of patience in order to fully shine. 2024-2034

<b>2019er</b>	<b>Max Ferd. Richter</b>	<b>Riesling Richter Estate</b>	<b>05 20</b>	<b>88</b>
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The 2019er Riesling Richter Estate is an off-dry wine (with 30 g/l of residual sugar) made from young vines in the Brauneberger Juffer, Erdener Herrenberg, and Mülheimer Sonnenlay. It offers a beautiful and delicately creamy nose made of vineyard peach, apricot blossom, grapefruit, floral elements, and some dark spices. The wine is still slightly on the sweet side on the otherwise impeccably balanced and light-footed palate, and leaves a nice smooth feel in the long and subtle finish. This nice off-dry wine only needs a few years of patience in order to fully shine. 2024-2034

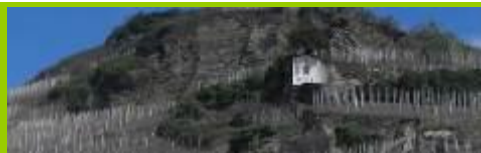
<b>2019er</b>	<b>Max Ferd. Richter</b>	<b>Riesling Trocken Richter</b>	<b>07 20</b>	<b>85</b>
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The 2019er Riesling Trocken Richter comes from young vines in the Brauneberger Juffer, Erdener Herrenberg, and Mülheimer Sonnenlay. It offers a slightly ample nose made of pear, mirabelle, cardamom, and smoke. The wine develops quite some presence and power on the palate, and leaves an intense feel of spices and herbs in the long and ripe finish. Now-2024

<b>2019er</b>	<b>Max Ferd. Richter</b>	<b>Dry Riesling Richter</b>	<b>07 20</b>	<b>85</b>
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The 2019er dry Riesling Richter comes from young vines in the Brauneberger Juffer, Erdener Herrenberg, and Mülheimer Sonnenlay. It offers a slightly ample nose made of pear, mirabelle, cardamom, and smoke. The wine develops quite some presence and power on the palate, and leaves an intense feel of spices and herbs in the long and ripe finish. Now-2024

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



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Willi Schaefer

(Graach – Middle Mosel)

Christoph Schaefer is really satisfied with his 2019 vintage: "We had a relatively late bud break and flowering, and initially thought that we would start our harvest in October. But everything speeded up during the summer. By early September, everything looked great and even the grapes started to be already quite tasty. We decided to call in our harvesting team for an earlier schedule than expected, and could start already on September 25. With hindsight, I am really happy that we took this decision as it allowed us to harvest some beautiful grapes for our Kabinett wines. The weather proved changing, with spells of rain alternating with dry weather. Fortunately, the weather was cool and the grapes remained clean and dry. We could actually harvest quite a lot of grapes during this first phase. We had to discard some sunburnt grapes, but that proved no major issue. We then had a beautiful and quite warm first week of October, which we used to do selections, especially for our Auslese bottlings, even from the vines directly [Note from the authors: usually selections are done berry by berry on each grape, here the entire grape could be harvested for Auslese]. We were able to harvest Auslese grapes in all our three vineyards this year, which is quite uncommon. Some grapes also dried up on the vines, which led to some picture-book botrytis. Rain then started to affect the harvest as of October 10 but, fortunately, we only had few grapes left at that stage. The quality reminds me of a blend between 2012 and 2001, probably more 2012 for the Kabinett wines, a vintage which was also very classic with fine and elegant fruity complexity as well as great acidity structure. But the wines also have the acidity profile and minerality of the 2001s."

The Estate was able to produce its usual collection of wines right up to a Domprobst BA, except for a GG. The collection includes a second wine from the Wehlener Sonnenuhr, an Auslese in addition to the Spätlese. As every year, a special cask of Domprobst Spätlese and Domprobst Auslese will be released via the Trier Auction.

Christoph Schaefer dished up a magnificent collection of 2019s. All wines are outstanding if not outright classic. We feel that the sweet spot lies at Auslese level, which simply prove breathtaking (all Auslese and the BA are modern classics in the making). A special mention also goes to the magnificent Domprobst Kabinett, one of the greatest Kabinett we had ever the chance to taste. The only drawback of the collection is yields, as quantities are small. However, no stone should be left unturned in order to lay one's hands on some 2019 Willi Schaefer wines: The Schaefer family did (again) a stunning job. Bravo!

*NB: The auction wines will be reviewed in the August Issue (released ahead of the Auction).*

2019er	Willi Schaefer	Graacher Domprobst Riesling Auslese	14 20	98
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The 2019er Graacher Domprobst Riesling Auslese AP 14 was made from partially botrytized grapes harvested different sectors of the vineyard. It offers a stunningly refined, complex, and delicately smoky nose of yellow peach, yellow flowers, minty herbs, Conference pear, anise, and spices. The wine starts off with unleashing a magnificently smooth and almost unctuous side on the palate, yet gains in structure, focus, and presence as it develops into energetic and multi-layered finish. The aftertaste shines through its sublime fruit-zest tension. This rich noble-sweet Riesling proves a stunning expression of Auslese in which the sweetness is not dominating. What an amazing wine in the making! 2029-2069

2019er	Willi Schaefer	Graacher Domprobst Riesling Beerenauslese	16 20	98
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The 2019er Graacher Domprobst Riesling Beerenauslese was made from a selection of fully botrytized grapes. It offers a gorgeously ripe yet elegant nose of William's pear, pineapple, honeyed peach, toffee, hay, mirabelle, tar, and fruit paste. The wine coats the palate with plenty of honeyed candied fruits, apricot and mango, but also quite some zest and intensity. The finish is very intense, almost tight, and magnificently focused. The wine starts off on the opulent side but leaves an outstanding and vibrating feel of candied citrus and tangerine in the after-taste. This is a great fruit-driven and clean expression of BA in the making! 2034-2089

2019er	Willi Schaefer	Wehlener Sonnenuhr Riesling Auslese	18 20	97
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The 2019er Wehlener Sonnenuhr Riesling Auslese offers a highly aromatic, fruit-driven, and perfumed nose of William's pear, pineapple juice, apricot, passion fruit, banana flambé, honeyed peach, and melon, all wrapped into some white mint and a hint of toffee. The wine is superbly sweet, unctuous, and delicately smooth on the beautifully layered and intense palate. A tickly touch of acidity adds a gorgeous sensation of lightness to the nicely energetic and intense finish. This may be a comparatively opulent and rich expression of Auslese, at least by the Estate's standards, as it flirts with BA presence. It proves no less fascinating and will be a pure joy to drink at maturity. 2034-2069



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Willi Schaefer

(Graach – Middle Mosel)

2019er	Willi Schaefer	Graacher Himmelreich Riesling Auslese	09 20	96
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The 2019er Graacher Himmelreich Riesling Auslese was made with only little botrytis impact. It offers a stunningly pure and delicate nose of yellow peach, pear, almond cream, smoke, white minerals, candied grapefruit, and aniseed herbs. The wine proves smooth, juicy, creamy, and slightly on the sweet side on the palate at this stage, but its lightness and finesse are breathtaking. Despite all the sweetness and richness at play, there is a subtle sense of balance. The finish is tighter and more focused. This noble-sweet wine will require quite some time to integrate its richness and intense flavors but it will be a smasher at maturity. 2034-2069

2019er	Willi Schaefer	Graacher Domprobst Riesling Kabinett	03 20	96
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Willi Schaefer	Graacher Domprobst Riesling Auslese	11 20	95
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The 2019er Graacher Domprobst Riesling Auslese AP 11 was made from fully ripe grapes harvested with little botrytis in the Gerdgrub sector of the vineyard. It is quite restrained and only reveals some reductive notes of smoke and aniseed herbs at first. After some airing, scents of pear, honeyed yellow peach, spices, fresh herbs, violet, and bergamot gradually join the party. The wine develops some gorgeous playful sweetness on the light-footed and delicately zesty palate, and leaves some gorgeously direct flavors of fruit basket and candied grapefruit in the finish. This joyful and fruit-driven Auslese will prove irresistible at maturity, at a decade or so. 2029-2054

2019er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	05 20	95
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The 2019er Graacher Domprobst Riesling Spätlese AP 05 was made essentially from grapes harvested in the Fergert sector of the vineyard, and was fermented down to fruity-styled levels of residual sugar. It proves beautifully restrained and reveals a greatly fresh, pure, and wonderfully floral nose vineyards peach, pear, candied grapefruit, anise, herbs, spices, and tangerine. The wine develops some gorgeous fruity presence underpinned by ripe yet refined yellow fruits on the palate, and leaves a sense of smooth delicacy in the hugely long and intense finish. There is still a feel of intense and Auslese-styled sweetness, but the acidity comes through in the after-taste to add spices and cut. This truly remarkable wine only needs some patience in order to fully shine. 2032-2054

2019er	Willi Schaefer	Wehlener Sonnenuhr Riesling Spätlese	17 20	95
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The 2019er Wehlener Sonnenuhr Riesling Spätlese offers a delightful and finely aromatic nose of pear, tangerine, lime, herbs, yellow peach, red apple, dried apricot, and smoke. The wine proves develops the fruity creaminess of an Auslese, certainly by the Estate's standards, on the delicately honeyed and juicy palate, but delivers this with telltale lightness and juiciness in the superbly elegant, creamy, and long finish. This sweet wine will need a good decade to enter its drinking window and reveal its stunning nuances, but patience will be rewarded! 2029-2049

2019er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	10 20	94
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



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## Weingut Willi Schaefer

(Graach – Middle Mosel)

2019er	Willi Schaefer	Graacher Himmelreich Riesling Spätlese	08 20	94
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Willi Schaefer	Graacher Himmelreich Riesling Kabinett	02 20	93
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Willi Schaefer	Graacher Riesling Feinherb	07 20	92
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The 2019er Graacher Riesling Feinherb comes from the Himmelreich, and was fermented down to off-dry levels of residual sugar. It proves quite restrained at first and does not reveal much beyond some faint notes of smoke, herbs, and spices. After some airing, delicate notes of green apple, grapefruit, lime, and white peach kick in and add to the overall feel of freshness and tightness. The wine proves superbly balanced on the palate, where some creamy and lightly fruity elements are superbly wrapped into zest and spices. It leaves a dry-tasting rather than fully off-dry feel in the magnificently long, pure, and vibrating finish. This great example of a light-footed, just off-dry wine has depth and concentration. This great success now simply needs a couple of years to fully develop its aromatic complexity. 2023-2034

2019er	Willi Schaefer	Graacher Riesling Trocken	06 20	90
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The 2019er Graacher Riesling Trocken comes from the Himmelreich. It offers a superbly refined and herbal nose of mint, white peach, under ripe pineapple, red apple, a hint of almond, and smoke. The wine reveals a touch of cream and nice fresh fruits wrapped into intense spicy, saline, and zesty elements on the delicate and refined palate. It leaves a nicely tart, spicy, and fully dry feel in the long, pure, and energetic finish. This great expression of dry and airy Riesling only needs a few years to develop its balance and shine. 2022-2029

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



# Mosel Fine Wines

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## Weingut Dr. Wagner (Saarburg – Saar)

Christiane Wagner is quite satisfied with her 2019 vintage even if she admits that the rain in September and during the harvest was not at all to her liking: "2019 started well and, except for some losses through frost, the rest of the growing season was actually quite fine. Of course, we also felt the impact of the heat waves but, by enlarge, as we only have old vines trained on single pole, they withstood the conditions very well. Everything was ready for a nice harvest but then rain settled in. We thought long about starting earlier or later, but decided for sticking to our original plan and started on October 5. With hindsight, it was probably a bit late. Fortunately, we then decided to bring in the harvest at full speed, in essentially 2 weeks, and our teams are well versed with making the required selections and discarding any unclean grape. This did affect our yields, which were only half those of 2018! The wines remind me a bit of 2016 as they have nice delineation and a touch of under-cooled flavors."

Despite the low yields, the Estate was able to produce its full portfolio of wines right up to an Auslese from the Bockstein and GGs from the Rausch, Bockstein and, for the first time, from the Kupp. The portfolio also includes two other new wines, namely the Laurentius Kabinett (made from fruit picked on 120-year-old un-grafted vines) and a Pétillant Naturel (a sparkling wine made without any additives nor disgorgement).

Despite a late harvest, Christiane Wagner managed to retain the gorgeous sense of playfulness which has made the success of the Estate in the past, even though the wines are denser and more intense than usual. The debut vintage of the Laurentius Kabinett is a huge success as it combines true Kabinett elegance with freshness and the gorgeous fruitiness of the vintage. Overall, the fruity-styled wines form the sweet spot of the collection as all are outstanding, juicy, and animating. But the gorgeous dry Laurentius and superb Pétillant Natural underline that this Estate can do very well beyond its fruity-styled wines: It has much to offer in 2019!

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

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 un-grafted 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dr. Wagner	Riesling Generation V	10 20	92
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The 2019er Riesling Generation V is an off-dry wine (with 14 g/l of residual sugar) made from fruit picked in the Saarburger Rausch. It proves still remarkably reductive and backward, and does not reveal much beyond timid scents of wet stone, pear, watery citrus, and some minty herbs. After a while, some beautifully fragrant notes of elderflower, red berry fruits, and ginger join the party. The wine is beautifully intense yet also nicely playful on the palate, and leaves a juicy and mouthwatering feel in the zesty and almost dry-tasting finish. This is a great off-dry Riesling to enjoy on its fragrance over the coming years. 2022-2029

2019er	Dr. Wagner	Ockfener Bockstein Riesling Spätlese	11 20	91+
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The 2019er Bockstein Riesling Spätlese, as it is referred to on the consumer label, was made from partially botrytized fruit harvested at 88° Oechsle in the prime frontal part (Herrenberg) of the vineyard, and was fermented down to almost sweet levels of residual sugar (60 g/l). It offers a delicately ample nose made of pear puree, some apricot blossom, whipped cream, and floral elements, all wrapped into some slightly earthy spices. The wine develops the creaminess and delicately exotic flavor profile of a light Auslese on the palate. The creamy side is underlined by the touch of sweetness at this early stage in the aftertaste. This wine is a slightly rounder expression of sweet Saar Riesling, which is best left alone for a decade to give it a chance to integrate its elements. It could then easily warrant a higher rating. 2029-2049

2019er	Dr. Wagner	Ockfener Bockstein Riesling Kabinett	03 20	91
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The 2019er Bockstein Riesling Kabinett, as it is referred to on the consumer label, was harvested at 85° Oechsle in the prime frontal part (Herrenberg) of the vineyard, and was fermented down to fruity-styled levels of residual sugar (44 g/l). It offers a rather backward and subtly ripe nose made of mirabelle, pear, white peach, cassis, floral elements, and fine spices. The wine is surprisingly intense by Kabinett standards on the palate, yet remains nicely playful thanks to some elegant acidity. The finish is racy and engaging. While somewhat big and apricot-driven for a textbook Kabinett, this gorgeous fruity-styled wine only needs a little bit of patience in order to shine. 2029-2049





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

## Weingut Dr. Wagner

(Saarburg – Saar)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dr. Wagner	Saarburger Riesling Trocken Laurentius	09 20	91
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The 2019er Saarburger Laurentius, as it is referred to on the consumer label, is a legally dry wine (with 9 g/l of residual sugar) made from 120-year-old un-grafted vines in the prime and under-rated Laurentiusberg vineyard solely owned by the Estate. It offers a beautifully fragrant nose made of white peach, elderflower, pear, grapefruit, chalky minerals, and spices. The wine is simply gorgeously balanced on the palate, and leaves a superbly tart and mouthwatering feel in the long and juicy finish. This is beautifully intense yet light-footed expression of dry Saar Riesling! 2021-2029

2019er	Dr. Wagner	Ockfener Bockstein Riesling Auslese	12 20	90+
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The 2019er Bockstein Riesling Auslese, as it is referred to on the consumer label, was made from partially botrytized fruit harvested at 90° Oechsle in the prime frontal part (Herrenberg) of the vineyard, and was fermented down to sweet levels of residual sugar (70 g/l). It offers a delicately ripe nose made of quince, mirabelle, almond puree, saffron, wet stone, and spices. The wine is on the softer side on the palate, and leaves a satisfying but also slightly direct feel in the long and focused finish. This sweet wine may only be going through a difficult time and could eventually warrant a higher rating in a decade or more. 2029-2049

2019er	Dr. Wagner	Riesling Kabinett Feinherb	04 20	90
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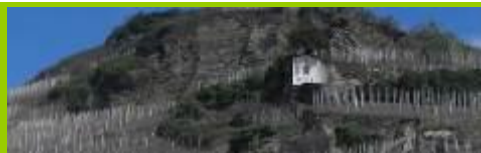
The 2019er Riesling Kabinett Feinherb comes from the Saarburger Kupp, and was fermented down to off-dry levels of residual sugar (23 g/l). It offers a beautifully fragrant nose made of elderflower, pear sorbet, minerals, and smoky slate. The wine is playful on the beautifully zesty palate, and leaves a nice and elegant feel of orchard fruit sorbet, floral elements, and slate in the long and mouthwatering finish. This off-dry wine is truly a pleasure to enjoy! 2024-2034

2019er	Dr. Wagner	Saarburger Rausch Riesling Spätlese Josef Heinrich	11 20	90
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

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## Weingut Dr. Wagner

(Saarburg – Saar)

2019er	Dr. Wagner	Saar Riesling Feinherb	03 20	87
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The 2019er Saar Riesling Feinherb comes exclusively from Grand Cru vineyards (Ockfener Bockstein, Saarburger Rausch, and Saarburger Kupp), and was fermented down to off-dry levels of residual sugar (21 g/l). It only gradually reveals some timid scents of pear, elderflower, wet stone, and smoky herbs. The wine is linear and direct on the palate, where a touch of smoothness from the residual sugar interplays nicely with the zest. The finish is straight and fragrant. While not overly complex, this off-dry Riesling makes this up in drinkability. Now-2026

2019er	Dr. Wagner	Saar Riesling Trocken	01 20	85
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The 2019er Saar Riesling Trocken comes exclusively from Grand Cru vineyards (Ockfener Bockstein, Saarburger Rausch, and Saarburger Kupp). It offers a delicately ripe nose made of wet stone, pear, herbs, and smoke, all wrapped into some citrusy elements. Despite a low 11.5% of alcohol, the wine comes over as unusually powerful and structured on the palate, and leaves an intense feel of herbs, smoke, and ripe pear in the finish. A touch of citrusy fruits lifts up the ripeness and presences in the aftertaste. Now-2024

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

Konstantin Weiser really likes his 2019 vintage, even if the yields are low and the harvesting conditions proved anything but easy: "We were only slightly hit by frost at the beginning of May, and this affected only our vineyards situated in side valleys, i.e. in the Trarbacher Schlossberg and Taubenhaus. The heat wave and overall sunny summer had a bigger impact. We lost quite some grapes due to sunburn. It was a hot vintage which led to an early ripening. We started on September 23 and, thanks to our small size (4 ha), we were able to complete our harvest in three weeks. The Oechsle degrees were already good right from the start, and we were able to harvest grapes with good acidity and not too high potential alcohol levels for our basic wines and our Kabinett. After the first week, the weather conditions deteriorated as it started to rain. As the weather was not too cold, botrytis was able to develop fast. The remainder of the harvest proved quite exhaustive, as we had to be constantly attentive to only retain the adequate grapes. We were never able to do a full day of harvest as we juggled to find spells of dry weather each day. But the result of all this hard work paid off: The selections allowed us to produce a full set of Auslese bottlings which bring a lot of pleasure. Also, contrary to some of our colleagues, our yields are still comparatively satisfying, at 40 hl/ha."

The Estate was able to produce its usual portfolio of wines including its "GE" from the Ellergrub and no less than four bottlings of Auslese. This includes an Auslese from the Gaispfad, two Auslese from the Enkircher Steffensberg (one of which comes from the prime, dark-red sector on red soil called Löwenbaum which is situated at the entrance to the side valley), and an Auslese GK from the GK from the Enkircher Ellergrub. In addition, there are further barrels of 2019 wine which the Estate may release later this year. Also, later this year, the Estate will release an 2018er Enkircher Ellergrub Reserve which saw some extended barrel-aging.

Konstantin Weiser and Alexandra Künstler produced a remarkable collection of wines which are on the richer and more powerful side of the vintage but retain the finesse and elegance that have made the success of the Estate in the past. The sweet spot of the vintage clearly lies at the sweeter end of the portfolio: The four bottlings of Auslese are all modern-day classics in the making. However, as always with genuinely great Estates, the whole collection is remarkably successful. The Kabinett and the Spätlese from the Ellergrub are outstanding (if one takes into account that they are on the full-bodied side for their declared Prädikat) and the Trabener Gaispfad Kabinett Trocken is easily the most impressive ever. In summary, there is much to like at Weiser-Künstler in 2019.

NB: The Estate is certified organic along general EU guidelines. The Wolfer Sonnenlay Spätlese, the Enkircher Ellergrub GE, and the 2018er Enkircher Ellergrub Reserve (as well as possible other bottlings) were not yet ready for tasting.

2019er	Weiser-Künstler	Enkircher Ellergrub Riesling Auslese GK	01 20	95
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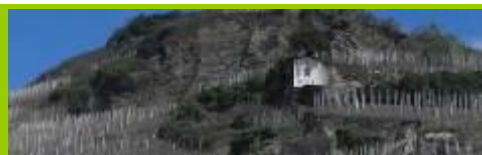
The 2019er Enkircher Ellergrub Auslese GK was made from botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. It develops the aromatic intensity and subtle exotic side of a BA on the nose as beautifully complex and juicy notes of honey, roasted pineapple, apricot, and passion fruit emerge from the glass. With airing, more refined and fresh scents of spices, minty herbs, and herb tea join the party. The wine proves unctuous and even slightly syrupy at this stage on the otherwise superbly juicy and exotic palate. The finish is quite intense, remarkably long, and persistent. This beautiful BA in-all-but-name now only needs some bottle aging to integrate its primary sweetness and develop its exotic and fruit-driven complexity. 2039-2069

2019er	Weiser-Künstler	Enkircher Steffensberg Riesling Auslese	02 20	95
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The 2019er Enkircher Ellergrub Steffensberg was made from botrytized fruit, and was fermented down to noble-sweet levels of residual sugar. It captures one's attention with plenty of fresh and smoky notes of candied lemon, grapefruit, orange, spicy pineapple, almond cream, and honeyed peach. The wine proves superbly refined as the feel of sweetness is wrapped into a most beautiful velvety and creamy elements on the palate and a remarkably airiness in the finish. This rich Auslese LGK styled dessert wine will need more than a decade to fully integrate all its elements and shine, but the patience will be more than rewarded. 2034-2059

2019er	Weiser-Künstler	Enkircher Steffensberg Im Löwenbaum Riesling Auslese	04 20	94+
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This 2019er Enkircher Steffensberg Im Löwenbaum Riesling Auslese was made from botrytized fruit harvested in the prime Löwenbaum sector of the vineyard (classified "dark red" on the old Prussian taxation map), and was fermented down to noble-sweet levels of residual sugar. It proves very much on the restrained and delicate side as it only reveals fine notes of spices, floral elements, anise, and yellow peach at first. It is only after some extensive airing that it develops more depth, richness, and complexity. The wine is delicately sweet, juicy, and smooth on the palate, but proves focused and intense in the long and structured finish. This noble-sweet will need some extensive cellaring before revealing its greatness. It could even eventually exceed our high expectations as the sweetness and smoothness recedes and the nuances come to the forefront. 2034-2059



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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Weiser-Künstler	Trabener Gaispfad Riesling Auslese	03 20	93
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The 2019er Trabener Gaispfad Riesling Auslese was made from botrytized fruit, and was fermented down to noble-sweet levels of residual sugar (120 g/l). It offers a beautifully attractive and smoky nose of honeyed peach, pineapple, almond cream, orange blossom, tangerine, candied grapefruit, violet, and pistachio. The wine proves delicately sweet and honeyed on the palate, where exotic and juicy fruits make for a smooth and creamy feel. The sense of power and intensity in the finish adds a more baroque and ostentatious side to the wine. This dessert wine is appealing, and will be quite ready to drink on its full sweet side in a few years' time. 2025-2039

2019er	Weiser-Künstler	Trarbacher Schlossberg Riesling Kabinett	08 20	92
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The 2019er Trarbacher Schlossberg Riesling Kabinett was made from fruit harvested at 88° Oechsle on the original Schlossberg hill, and was fermented down to barely fruity-styled levels of residual sugar (38 g/l). This is at first still quite marked by residual scents from its spontaneous fermentation, but these quickly give way to delicately ripe and aromatic notes of canned yellow peach, aniseed herbs, almond cream, grapefruit, and pear. The wine is light and nicely balanced on the palate, where some juicy fruits are wrapped into the zesty and herbal elements usually found in the Kabinett style. The more off-dry than fully sweet finish lives from a mouthwatering sense of bitter-sweetness. This superbly playful wine is already quite approachable, but a few years of cellaring will make it even more enjoyable. 2023-2034

2019er	Weiser-Künstler	Trarbacher Riesling Trocken	14 20	91
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The 2019er Trarbacher Trocken, as it is referred to on the consumer label, comes from the Schlossberg and Kräuterhaus, and was fermented down to bone-dry levels of residual sugar (2.5 g/l). It offers a wonderfully perfumed and spicy nose of vineyard peach, green apple, minty herbs, grapefruit, and lime, all wrapped into a hint of apricot, smoke, and pineapple. A light creamy touch comes through on the palate, which combined to the juicy and fruity side, makes for a smooth and joyful experience. The finish has more cut, lightness, and precision, as well as saline and spicy elements, and the after-taste is already superbly long and persistent. This simply needs a couple of years of bottle aging to fully show its potential. 2022-2029



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## Weingut Weiser-Künstler

*(Traben-Trarbach – Middle Mosel)*

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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





# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## The 2019 Vintage Report – Other Noteworthy Wines ( Part I )

This section includes noteworthy wines tasted during our spring tastings. We also included some 2018 and 2017 wines when these had not yet been presented to us and hence not reviewed before. In addition, older vintages were also reviewed if these have just been released or still available at the Estate.

### **Bollig**

**Jonas Dostert**

**Tobias Feiden**

**Johannes Fischer – Bocksteinhof**

**Fio**

**Gerlachs Mühle**

**Albert Gessinger**

**Fritz Haag**

**Heinrichshof**

**Immich-Batterieberg**

**Lothar Kettern**

**Jan Matthias Klein**

**Klosterhof**

**Gebrüder Knebel**

**Kochan & Platz**

**Madame Flöck**

**Margarethenhof**

**Julien Renard**

**von Schleinitz**

**Staffelter Hof**

**Steilgut**

**Günther Steinmetz**

**Tiny Winery**

**Rudolf & Rita Trossen**

**Vollenweider**

**Zur Römerkeller**

*Wintrich*

*Nittel*

*Winningen*

*Ockfen*

*Piesport*

*Kobern-Gondorf*

*Zeltingen*

*Brauneberg*

*Zeltingen*

*Enkirch*

*Piesport*

*Kröv*

*Brauneberg*

*Winningen*

*Lieser*

*Winningen*

*Ayl*

*Winningen*

*Kobern-Gondorf*

*Kröv*

*Bremm*

*Brauneberg*

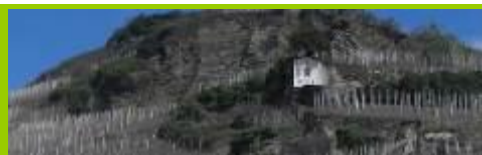
*Piesport*

*Kinheim*

*Traben-Trarbach*

*Maring-Noviant*





# Mosel Fine Wines

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## The 2019 Vintage Report: Other Noteworthy Wines ( Part I )

### 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Bollig	Riesling Spätlese Trocken Urgestein	05 20	92
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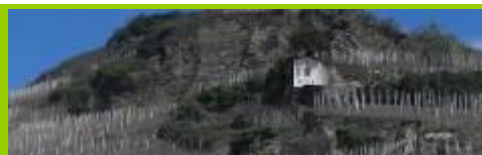
The 2019er Riesling Trocken Urgestein, as it is referred to on the main part of the label, comes from 50-year-old vines in a steep west-facing part (Lucht) of the Wintricher Grosser Herrgott, and was fermented spontaneously and aged in a mix of stainless-steel and fully aged (10+ years) barrique. It 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Bollig	Wintricher Ohligsberg Riesling Auslese	09 20	92
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The 2019er Ohligsberg Auslese, as it is referred to on the main part of the label, was made from partially botrytized (25-30%) fruit picked at 115° Oechsle in the Brauert part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (115 g/l). It offers a hugely aromatic nose made of melon, bitter grapefruit, whipped cream, apricot, and honey. The wine develops quite some flavors of apricot, saffron, almond cream, pineapple, and fine spices on the palate, and leaves a beautifully zesty feel of brown sugar, orange peel, pineapple, and herbs in the long and engaging finish. The aftertaste is pure, direct, and hugely satisfying, even if a tad sweet at this early stage. Patience is required. 2029-2049

2018er	Bollig	Wintricher Grosser Herrgott Riesling Auslese Trocken	08 19	90
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The 2018er Grosser Herrgott Riesling Trocken, as it is referred to on the main part of the label, was made from fruit picked on 50-year-old and partially un-grafted vines in a steep west-facing part of the vineyard, and was fermented partially with full grapes in a blend of stainless steel and fully aged barrique. It offers a huge nose made of pear, quince, cardamom, wet stone, and smoky elements. The wine delivers plenty of flavors of ripe fruits, wet stone, and herbs on the "big" and intense palate. The presence carries over right into the finish, which proves powerful and almost a touch hot. This big expression of Riesling needs a little of patience for the tartness to blend into the flavors. It will then rejoice lovers of more full-bodied wines. 2023-2028



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

2019er	Bollig	Riesling Trocken Tradition	04 20	87
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The 2019er Riesling Trocken Tradition is a tank-fermented wine made from fruit picked in a south-west facing part (Pinnert) and a south-east facing part (Weierrech) of the Wintricher Grosser Herrgott. It offers an engaging nose made of pear, melon, apricot blossom, and reductive slate-infused elements. The wine is on the intense side on the palate, and leaves a beautifully firm feel of fruits and minerals in the long finish. Some power underlines the feeling of presence in the aftertaste. Now-2027

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

## 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)

2018er	Jonas Dostert	Spätburgunder	03 19	92
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2018er	Jonas Dostert	Chardonnay	02 19	90+
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The 2018er Chardonnay 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-bunched fermented grapes, and was aged in 3 to 4-year-old Burgundy barrique for 10 months before being bottled lightly filtered and with only a little sulfur added (total sulfur does not exceed 30 mg/l). It offers a bold nose marked by some creamy ripe fruits, a hint of oaky notes including butter scotch, and a touch of peat. A great racy side cuts through the big and bold creaminess of the fruits on the palate and adds some structure to the finish. This wine is still very much work in progress and will only integrate its elements in a few years. However, it is likely to remain on the more oaky side of things at maturity, but could well hide a little surprise if it becomes more focused. 2023-2033

2018er	Jonas Dostert	Elbling	01 19	90
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The 2018er Elbling comes from grapes harvested late on old vines in 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 pressed grapes, with some grapes added to the resulting must, and was fermented and aged in used Burgundy barrique (228 liter) before being bottled lightly filtered (the skin of Elbling is difficult to separate) and with only a little sulfur added (total sulfur does not exceed 16 mg/l). It offers a beautiful feel of dried herbs, spices, and some apple-driven fruits, all wrapped into a whiff of volatile acidity at first. The wine needs a little bit of time to develop its full balance on the palate. It then delivers the telltale precise and engaging feel of pear peel, chalky minerals, and acidic precision from the Elbling. The finish is all about delicately creamy and nuanced and lively fruits, all wrapped into quite a touch of funk. This new expression of Elbling is truly fascinating! 2022-2028

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Tobias Feiden

(Winningen – Terrassenmosel)

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

2017er	Tobias Feiden	Spätburgunder Sekt Blanc de Noir Brut Nature	01 20	90
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The 2017er Spätburgunder Sekt Blanc de Noir Brut Nature was made with grapes picked in a prime south-facing and steep part of the Winninger Domgarten, and was fermented without intervention. It was left on its lees after refermentation in the bottle for 24 months before being disgorged without any dosage at the end of May 2020 (the disgorgement date is not provided on the label). It proves hugely reduced at first and only gradually reveals some ripe notes of baked apple, a hint of funk, and fine earthy spices, which are joined by fresher elements after further airing. The Sekt leaves a gorgeously complex but also firmly oxidative feel of baked apple, citrusy fruits, and earthy spices on the palate. Despite being disgorged without dosage, it feels smooth rather than sharp, but this smoothness is nicely lifted up by some fine and already remarkably subtle mousse. The finish is beautifully moreish as bubbles play beautifully well with the ripe and rich flavors. This Sekt works superbly well but is really destined for lovers of oxidative expression of the genre and aficionados of "natural wines." We would opt to enjoy this earlier in its life, while the mousse lifts the flavor profile. Now-2022

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

## Weingut Johannes Fischer - Bocksteinhof

(Ockfen – Saar)

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

2019er	Johannes Fischer	Ockfener Bockstein Riesling Kabinett	04 20	91
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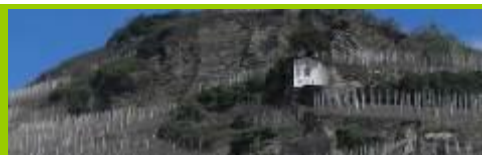
The 2019er Ockfener Bockstein Riesling Kabinett was made from fruit harvested at 86° Oechsle, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It is still marked by some residual scents from its spontaneous fermentation and only gradually reveals some subdued scents of white peach, pear, apricot blossom, and herbal elements. The wine is beautifully pure on the silky palate, where a hint of cream is nicely taken care of by some ripe and juicy acidity. The finish is still marked by some early sweetness, but there is everything here to yield a beautiful Kabinett at maturity, in a decade or so. 2029-2049

2019er	Johannes Fischer	Riesling Feinherb Steinbock	02 20	91
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The 2019er Riesling Feinherb Steinbock is an off-dry wine (with 27 g/l of residual sugar) made from the pre-harvest of the Estate's holdings in the Ockfener Bockstein. It still proves rather marked by residual scents from its spontaneous fermentation but does already reveal some beautifully airy and pure scents of vineyard peach, apricot, pear, citrusy fruits, smoke, and herbs. The wine is elegant and gorgeously light-footed on the playful and subtly zesty palate, and leaves a superb feel of fruits and herbs in the long finish. While enjoyable now, it will even prove more nuanced and multi-faceted in a year or two. This off-dry wine is a winner! 2022-2029

2019er	Johannes Fischer	Riesling Trocken Bockstein	01 20	91
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The 2019er Riesling Trocken Bockstein is an Estate wine made from fruit harvested in the Ockfener Bockstein and was fermented in stainless steel before being bottled after the spring. It offers a delicately restrained and subtle nose made of pear, elderflower, white peach, orange blossom, and smoky elements. The wine is nicely playful and elegant on the palate (it does only have a refreshing 11% of alcohol), and leaves a smooth rather than bone-dry feel in the fruity and spicy finish. The aftertaste is beautifully airy and elegant, as mineral elements mingle with apple, pear, and a hint of apricot blossom. This superb dry Riesling proves already quite enjoyable at this young age, if one does not mind a tiny bit of tartness in the background. Now-2029



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

<b>2019er</b>	<b>Johannes Fischer</b>	<b>Riesling Feinherb Bockstein</b>	<b>03 20</b>	<b>88</b>
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The 2019er Riesling Feinherb Bockstein is an off-dry Estate wine (with 22 g/l of residual sugar) made from fruit harvested in the Ockfener Bockstein, and was fermented in stainless steel before being bottled after the spring. It offers a beautiful nose made of apricot, white peach, elderflower, spices, and herbal elements, all wrapped into a hint of cream. The wine is beautifully playful on the palate and leaves a gorgeously mouthwatering yet also remarkably complex feel in the finish. This liter-bottling is hard to resist! Now-2027

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

## 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<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)

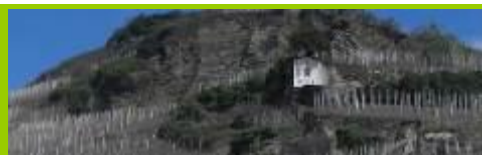
<b>2017er</b>	<b>Fio</b>	<b>Rätzelhaft Weiss</b>	<b>02 19</b>	<b>92</b>
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The 2017er Rätzelhaft (the German word for enigmatic) Weiss is a bone-dry Riesling (with less than 4 g/l of residual sugar) made from fruit harvested in the Piesporter Falkenberg, Goldtröpfchen, and Günterslay, and which was fermented and aged in large casks for 13 months. This bright-colored wine offers a delicately grassy nose underpinned by beautiful scents of pear, grapefruit, star fruit and gooseberry. The wine is fresh and superbly playful on the palate and leaves a nice and crisp feel of fruit, mineral and herbs in the long finish. A touch of chalky minerals and aniseed herbs adds to the incredible drinkability of this gorgeous Riesling. Now-2027

<b>2018er</b>	<b>Fio</b>	<b>Riesling Socalcos</b>	<b>07 19</b>	<b>91</b>
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The 2018er Riesling Socalcos is dry-tasting wine (with 7 g/l of residual sugar) made from fruit harvested in the Katasterlage Josefsberg in Leiwen which is planted transversally, as it is often found in the Douro valley (and named Socalcos). It offers a nice nose made of pear, melon, cardamom, whipped cream, dried Provence herbs and a touch of dried fruit. The wine develops good presence on the round and delicately creamy palate and leaves a nicely precise feel of minerals and herbs in the long finish. A touch of racy zest and tartness adds cut to the after-taste of this beautiful and fully dry-tasting Riesling. 2021-2028





# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Fio</b>	<b>Riesling Teppo</b>	<b>04 19</b>	<b>90</b>
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The 2018er Riesling Teppo is a dry-tasting wine (with 7 g/l of residual sugar) made from fruit harvested in Piesporter Goldtröpfchen. It offers a nice creamy feel of fresh herbs and spices underpinned by nicely fruity flavors. A touch of cardamom adds depth to the otherwise nicely precise and framed palate. The finish is juicy and delicately powerful. This dry-tasting Riesling will particularly appeal to lovers of nicely bodied expressions of the genre. Now-2028+

<b>2018er</b>	<b>Fio</b>	<b>Riesling Fabelhaft</b>	<b>03 19</b>	<b>88</b>
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The 2018er Riesling Fabelhaft is a legally dry wine (with 6 g/l of residual sugar) made from fruit harvested in the Piesporter Falkenberg, Goldtröpfchen, Günterslay, and Treppchen. It offers an attractive direct nose of pear, grapefruit, gooseberry, and slightly chalky minerals. The wine is delicately smooth rather than bone-dry on the palate and leaves a nice and crispy feel in the nicely persistent finish. This is just extremely easy to enjoy over the coming years! Now-2023

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

## Weingut Gerlachs Mühle

(Koborn-Gondorf – Terrassenmosel)

The Gerlachs Mühle is an old Estate in Koborn-Gondorf, which found a new life after Karl Gerlach took on to acquire steep vineyards in the area which were highly regarded on the old taxation maps. All of these are on steep hills or terraces and many were abandoned and had to be revived. After his sudden accidental death in 2003, young Martin Gerlach had to take over the family Estate at the tender age of 20. He gradually extended the portfolio and developed some direct sales. Since 2017, he has been active in joint projects with Stefan Steinmetz (Weingut Günther Steinmetz) from his holdings in the Lehmerer Ausoniusstein and the Katteneser Steinchen. In 2019, he combined the management of his Estate with that of the Weingut Freiherr von Schleinitz (Koborn-Gondorf) while keeping the portfolio of wines separate.

<b>2018er</b>	<b>Steinmetz und Gerlach</b>	<b>Katteneser Steinchen Riesling Liquid Fossil</b>	<b>46 19</b>	<b>91</b>
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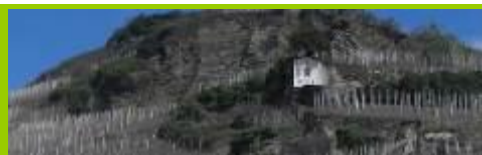
The 2018er Katteneser Steinchen Riesling Liquid Fossil is an bone-dry wine (with less than 2 g/l of residual sugar) made from fruit harvested at 95° Oechsle from 40 year-old vines in this under-rated, south-east orientated terraced vineyard in the Terrassenmosel part of the region, just upriver of Winnigen and Koborn, and which is owned by Martin Gerlach (Weingut Gerlachs Mühle) in Koborn-Gondorf. The wine then underwent a long fermentation in stainless at the facilities of Stefan Steinmetz (Weingut Günther Steinmetz) in Brauneberg. It offers a rather complex and very herbal nose made of ginger, bitter grapefruit, sage, mint, earthy spices, and some faint scents of pear and mirabelle. The wine proves full of grip on the delicately creamy palate, and leaves a slightly intense feel in the powerful and quite structured finish. The bone-dry after-taste is, at this stage, all about herbs, spices, and a hint of camphor. This impressive even if slightly ripe expression of off-dry Riesling will need quite a few years to come together. 2023-2033 (Reprint from Mosel Fine Wines Issue No 48 – October 2019)

<b>2018er</b>	<b>Gerlachs Mühle</b>	<b>Riesling Schieferwerk</b>	<b>16 19</b>	<b>90</b>
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The 2018er Riesling Schieferwerk is a fully fruity-styled wine (with 57 g/l of residual sugar) made from fruit harvested in the little-known but steep Katteneser Fahrberg. This bright-colored wine offers a remarkably complex even if backward nose made of pear, quince, vineyard peach, apricot, lemon zest, and fine chalky elements. It is beautifully playful on the slightly intense palate, and leaves a playful and smoky feel in the fruit-driven finish. This "drinking Auslese" in all-but-name underlines the potential hidden in some of these forgotten vineyards of the Terrassenmosel! 2023-2033

<b>2018er</b>	<b>Steinmetz und Gerlach</b>	<b>Lehmerer Ausoniusstein Riesling</b>	<b>33 19</b>	<b>90</b>
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This wine is the result of a collaboration between Stefan Steinmetz (Weingut Günther Steinmetz) in Brauneberg and Martin Gerlach (Weingut Gerlachs Mühle) in Koborn-Gondorf, using the fruit from the under-rated Lehmerer Ausoniusstein, a south-east orientated terraced vineyard in the Terrassenmosel part of the region, just upriver of Winnigen and Koborn. The 2018er Lehmerer Ausoniusstein Riesling is an off-dry wine (with 14 g/l of residual sugar) made from fruit harvested at 101° Oechsle on century year-old un-grafted vines and is the result of a long fermentation in stainless steel. It offers a reduced nose made of pear, ginger, herbs, and fine spices. The wine is quite ample and imposing on the powerful and creamy-smooth palate and leaves an intense and slightly hot feel in the long and assertive finish. This wine will please lovers of baroque expressions of not fully dry-tasting Riesling. 2023-2033 (Reprint from Mosel Fine Wines Issue No 47 – August 2019)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Gerlachs Mühle</b>	<b>Katteneser Steinchen Riesling "Mursberg"</b>	<b>15 19</b>	<b>89</b>
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The 2018er Katteneser Steinchen Riesling "Mursberg" is an off-dry wine (with 21 g/l of residual sugar) made from fruit harvested on 40-year-old vines in the similarly-named, central, and rather steep part of the vineyard. This hay-colored wine offers an attractive even if ripe nose made of pear puree, grapefruit zest, fading roses, and herbs. The wine is beautifully playful and intense on the palate, and leaves one with a delicately tickly side in the smooth and only slightly off-dry tasting finish. The after-taste is complex and actually quite tantalizing, even if on the powerful side. This is a nice expression of Terrassenmosel spice, power, and ripeness. Now-2026

<b>2018er</b>	<b>Gerlachs Mühle</b>	<b>Riesling Halbtrocken Blauschiefer</b>	<b>21 19</b>	<b>86</b>
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The 2018er Riesling Halbtrocken Blauschiefer is an off-dry wine (with 18 g/l of residual sugar) made from fruit harvested in the Katteneser Steinchen. It offers a direct and delicately ripe nose made of quince, lime zest, litchi, and dried herbs. The wine is nicely fruit-driven and playful on the palate, and leaves an engaging and delicately spicy feel in the direct finish. Now-2022

<b>2018er</b>	<b>Gerlachs Mühle</b>	<b>Riesling Stehkragen</b>	<b>14 19</b>	<b>86</b>
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The 2018er Riesling Stehkragen is barely off-dry wine (with 11 g/l of residual sugar) made from fruit harvested in the lower part of the east-facing and steep Gondorfer Schlossberg. It offers a rather big and bold nose made of pear puree, dried Provence herbs, camphor, and wet stone. The wine is on the powerful and slightly hot side on the palate, and leaves an intense feel of quince and mirabelle tart in the long and slightly soft finish. Great persistence makes for an enjoyable even if slightly powerful after-taste. Now-2022

<b>2018er</b>	<b>Gerlachs Mühle</b>	<b>Riesling Dangerous</b>	<b>23 19</b>	<b>84</b>
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The 2018er Dangerous Riesling, as it is referred to on the consumer label, is a barely off-dry wine (with 12 g/l of residual sugar) made from fruit harvested in the villages of Kattenes, Lehmen, and Gondorf in the Terrassenmosel. It offers a direct and slightly ample nose made of quince, cardamom, ginger, dried spices, and wet stone. The wine is on the ripe and soft side on the palate, and leaves a satisfying feel of stewed fruits and camphor in the long and powerful finish. The after-taste adds to the direct sense of the power and presence of the wine. Now-2021

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

## Weingut Albert Gessinger

*(Zeltingen – Middle Mosel)*

<b>2019er</b>	<b>Albert Gessinger</b>	<b>Zeltinger Sonnenuhr Riesling Auslese ** Alte Reben Caldo Infernale</b>	<b>09 20</b>	<b>93</b>
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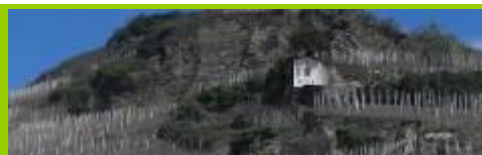
The 2019er Zeltinger Sonnenuhr Riesling Auslese \*\* Alte Reben Caldo Infernale was made from fruit harvested at a full 114° Oechsle from over 100-year old un-grafted vines in the Gewann "im Kalk," the original part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (112 g/l). It offers a gorgeously creamy nose made of pineapple, coconut, pear, melon, grapefruit zest, saffron, and quite some earthy spices. The wine is luscious and engaging on the multi-layered and gorgeously creamy-zesty palate, and leaves a nice feel of fine exotic fruits in the long and nicely racy finish. This is a gorgeous noble-sweet wine in the making. 2029-2059

<b>2019er</b>	<b>Albert Gessinger</b>	<b>Zeltinger Sonnenuhr Riesling Spätlese Alte Reben Josefsberg</b>	<b>08 20</b>	<b>91</b>
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The 2019er Zeltinger Sonnenuhr Riesling Spätlese Alte Reben Josefsberg was made from fruit harvested at a full 105° Oechsle from 120-year-old vines in a prime Rothlay part of the vineyard known locally as Josefsberg, and was fermented down to sweet levels of residual sugar (82 g/l). It offers a rather gorgeous nose more reminiscent of that of an Auslese GK as creamy notes of apricot, almond, coconut, saffron, and earthy spices emerge from the glass. The creamy presence on the palate is complex, elegant, and multi-layered and lifted up by some nicely juicy acidity. The after-taste is juicy but also nicely intense. This big (and beautiful) Auslese in all but name is, as such, very impressive. 2029-2049

<b>2019er</b>	<b>Albert Gessinger</b>	<b>Zeltinger Sonnenuhr Rothlay Riesling Spätlese Trocken</b>	<b>03 20</b>	<b>88+</b>
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The 2019er Rothlay, as it is referred to on the central part of the label, comes from un-grafted vines planted in 1895 in this prime Lieu-dit of the vineyard. It offers a rather bold nose made of melon, mirabelle, poached yellow peach, cardamom, licorice, and caraway. The wine develops a rather intense feel of herbs and minerals on the palate, and leaves one with a slightly bitter feel in the long finish. A feel of power adds to the presence of the wine in the aftertaste. This big and assertive expression of dry Mosel Riesling may ultimately warrant a higher rating if the bitterness recedes with age. 2023-2029



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Albert Gessinger</b>	<b>Riesling Hochgewächs Blauschiefer</b>	<b>02 20</b>	<b>88</b>
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The 2018er Riesling Hochgewächs Blauschiefer is a fruity-styled wine (with 50 g/l of residual sugar) made from fruit picked in steep parts of the Zeltinger Himmelreich and Schlossberg, and which was given an extended aging (16 months) in tank, hence the late AP number. It offers a delicately ripe nose made of pear, melon, wet stone, and fine spices, all wrapped into a whiff of lemony elements. The wine is soft and delicately sweet on the palate, but the flavors are lifted up by some nice acidity in the long finish. A touch of primary melon-driven sweetness dominates the wine at this early stage in the aftertaste, even if the acidity is already showing its hands in the background. This wine will need a solid decade to develop its full grace. 2028-2038

<b>2018er</b>	<b>Albert Gessinger</b>	<b>Riesling Kabinett Feinherb Vom Devon</b>	<b>06 20</b>	<b>88</b>
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The 2018er Riesling Kabinett Feinherb Vom Devon is an off-dry wine (with 18 g/l of residual sugar) made from fruit picked in the steep part of the Zeltinger Himmelreich and which was given an extended aging (18 months) in tank, hence the late AP number. It offers a rather subdued nose made of yellow peach, mirabelle, gooseberry, melon, cardamom, aniseed herbs, and licorice. The wine is firm and structured on the slightly tart palate, and leaves a nice, almost dry-tasting feel in the long and direct finish. 2021-2030

<b>2019er</b>	<b>Albert Gessinger</b>	<b>Zeltinger Himmelreich Riesling Kabinett Trocken</b>	<b>05 20</b>	<b>87</b>
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The 2019er Zeltinger Himmelreich Riesling Kabinett Trocken comes from the steep part of the vineyard. It offers an aromatic and inviting nose made of pear, vineyard peach, some ripe lemon, cardamom, smoke, and caraway. The wine proves intensely spicy and herbal on the focused palate, and leaves a direct and delicately powerful feel of herbs and ripe fruits in the finish. Some tartness emerges in the aftertaste which still needs to mellow away. 2021-2027

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

## Weingut Fritz Haag

*(Brauneberg – Middle Mosel)*

*NB: We share here a first set of tasting notes from a selection of wines from this Estate. The remainder of the Estate's collection as well as the usual Estate review will be covered in the Mosel Fine Wines Issue No 53 (August 2020).*

<b>2019er</b>	<b>Fritz Haag</b>	<b>Brauneberger Juffer Riesling Kabinett</b>	<b>03 20</b>	<b>95</b>
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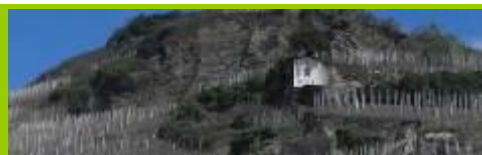
The 2019er Brauneberger Juffer Riesling Kabinett was made from fruit picked at moderate Oechsle degrees, and was fermented down to fruity-styled levels of residual sugar. It offers a gorgeous nose made of white peach, red berry fruits, herbs, and fine spices. The wine is beautifully lively and delicately 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Fritz Haag</b>	<b>Brauneberger Riesling Feinherb Tradition</b>	<b>04 20</b>	<b>92</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Fritz Haag</b>	<b>Brauneberger Riesling Semi-Dry Tradition</b>	<b>04 20</b>	<b>92</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

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<b>2019er</b>	<b>Fritz Haag</b>	<b>Riesling</b>	<b>01 20</b>	<b>90</b>
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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+ (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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

## 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<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+ (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<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+ (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Heinrichshof</b>	<b>Zeltinger Riesling Kabinett Feinherb In der Heel</b>	<b>37 19</b>	<b>89</b>
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The 2019er In der Heel Riesling Feinherb, as it is referred to on the front part of the label, is an off-dry wine fermented with ambient yeasts and matured in Fuder. It proves quite restrained at first and still marked by residual scents from its spontaneous fermentation, but these scents quickly blow off and give way to finely aromatic and complex notes of vineyard peach, lavender, pear, minty herbs, grapefruit, apple, and earthy spices. The wine develops quite some ripe fruits on the juicy and comparatively sweet palate. The finish is nicely balanced as a zesty and almost racy touch of acidity makes the wine come over as playful and salivating. 2021-2026



# Mosel Fine Wines

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<b>2019er</b>	<b>Heinrichshof</b>	<b>Riesling Trocken Römische Kapelle</b>	<b>04 20</b>	<b>89</b>
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The 2019er Römische Kapelle Riesling Trocken, as it is referred to on the front part of the label, is made from grapes harvested in the Zeltinger Himmelreich around the old *Kapelle* (chapel), and was fermented and matured in a mix of Fuder and stainless-steel tank. It offers a delicate and subtle nose of spices, almond cream, white peach, dried flowers, smoke, and chamomile. Citrusy fruits are nicely framed by some riper fruity presence on the intense and energetic mid-palate. The finish is straight, spicy, and sharp, with a touch of tartness and quite some CO2 in need of integration. This nice dry Riesling only needs some time to fully develop its complexity. 2022-2027

<b>2019er</b>	<b>Heinrichshof</b>	<b>Weissburgunder Trocken</b>	<b>03 20</b>	<b>86</b>
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The 2019er Weissburgunder Trocken comes from fruit picked in the Zeltinger Himmelreich and Erdener Busslay, which was fermented and matured in a mix of Fuder, 500-liter tonneau, and stainless-steel tank. It offers an attractive and spicy nose of white pepper, minty herbs, vineyard peach, cardamom, candied grapefruit, white flowers, and fresh almond. The wine proves supple and juicy on the clean and slightly sweetish-smooth-tasting palate and leaves a nice sense of intensity and presence pepped up by some CO2 and tartness in the powerful, hugely spicy, and salty finish. This opulent expression of Weissburgunder will be a good food companion as of next year, when the tartness will have mellowed away. 2021-2024

<b>2018er</b>	<b>Heinrichshof</b>	<b>Spätburgunder Trocken Reserve</b>	<b>01 20</b>	<b>85</b>
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The 2018er Spätburgunder Trocken Reserve comes from grapes harvested in the Zeltinger Himmelreich, and was fermented and matured in a mix of new and once-used barrique for 13 months. It captures one's attention with some noticeable but not overwhelming scents of fresh new oak and vanilla influence, paired with ripe and spicy notes of tar, blueberry, cherry, and strawberry. The wine proves quite supple, fruit-driven, and juicy at first on the palate, before the drying oaky flavors take over in the long, intense, and zesty finish. The aftertaste reveals more of these imposing and slightly drying notes from the oak. This Spätburgunder needs a few years of bottle aging to integrate its elements. It will however appeal to lovers of big ripe and oak-driven Pinot Noir. 2022-2025

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

## Weingut Immich-Batterieberg

*(Enkirch – Middle Mosel)*

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Zeppwingert Riesling Réserve</b>	<b>189 20</b>	<b>94+</b>
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The 2018er Zeppwingert Réserve, as it is referred to on the consumer label, comes from a special section of a vineyard planted with over 100-year-old un-grafted vines in a terraced part of the vineyard next to the Batterieberg which has not gone through any Flurbereinigung. It was fermented spontaneously and aged in small used wooden casks for 18 months, down to bone-dry levels of residual sugar (3 g/l). It offers a still rather backward nose made of wet stone, bitter grapefruit, cassis, spices, herbs, and some chalky minerals, all wrapped into some delicately lactic elements at first. The wine proves gorgeously smooth and silky on the multi-layered, superbly creamy, and mineral palate. It leaves one with a stunning feel of minerals, a hint of melon, bitter-orange, and, above all, bright orchard fruits in the long and hugely mineral finish. This amazing dry Riesling in the making will need quite some time to shed its rich youthful creaminess and reveal its stunning nuances. It could then well turn into a modern-day classic. Its potential is huge! 2026-2038

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Batterieberg Riesling</b>	<b>186 20</b>	<b>94</b>
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The 2018er Batterieberg, as it is referred to on the main part of the label, comes from over 60-year-old un-grafted vines in the terraced part of the vineyard, and was fermented spontaneously and aged in small used wooden casks for 18 months, down to just off-dry levels of residual sugar (11 g/l). It offers a superbly engaging nose made of wet stone, pear, grapefruit, floral elements, ginger, passion fruit, and aniseed herbs. The wine is beautifully nuanced and finely chiseled on the elegant, focused, and delicately off-dry tasting palate. It leaves a nicely delineated feel of minerals, herbs, and spices in the long and beautifully balanced finish. A touch of apricot and creaminess adds the finishing touches in the superbly engaging aftertaste. 2026-2038

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Zollturm Riesling</b>	<b>187 20</b>	<b>93</b>
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The 2018er Zollturm, as it is referred to on the main part of the label, comes from 80-year-old un-grafted vines mainly in the prime Lausa sector, and was fermented spontaneously and aged in small used wooden casks for 18 months, down to fully off-dry levels of residual sugar (28 g/l). It offers a superb nose made of starfruit, bergamot, ginger, melon, pear, and delicately mineral and smoky elements. The wine almost develops the mouthwatering structure of a fruity-styled wine on the engaging palate, as the touch of sweetness is beautifully wrapped into some gorgeously playful acidity. The finish is superbly rich, engaging, and subtle as more star fruit, aniseed herbs, minerals, and floral elements add to the overall sense of multi-layered complexity of this gorgeous, almost fruity-styled wine. 2028-2048





# Mosel Fine Wines

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By Jean Fisch and David Rayer

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Zeppwingert Riesling</b>	<b>184 20</b>	<b>92+</b>
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The 2018er Zeppwingert, as it is referred to on the main part of the label, comes from over 100-year-old un-grafted vines in the terraced part of the vineyard next to the Batterieberg which has not gone through any Flurbereinigung. It was fermented spontaneously and aged in small used wooden casks for 18 months, down to off-dry levels of residual sugar (16 g/l). It offers a rather direct nose made of ginger, herbs, spices, and smoky elements. The wine proves delicate and subtle on the mineral and herbal palate, and leaves an off-dry feel of melon and herbs in the focused and engaging finish. There is huge upside here as the wine develops its full nuances over the coming years. 2026-2038

<b>2018er</b>	<b>Immich-Batterieberg</b>	<b>Enkircher Steffensberg Riesling</b>	<b>183 20</b>	<b>92</b>
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The 2018er Steffensberg, as it is referred to on the main part of the label, comes from prime parcels still planted with over 60-year-old un-grafted vines and was fermented spontaneously and aged in small used wooden casks for 18 months, down to just off-dry levels of residual sugar (11 g/l). It offers a rather backward nose made of pear, mango, minerals, delicately earthy herbs, and smoke, all wrapped into a whiff of whipped cream and blood orange peel. The wine is gorgeously playful and juicy on the palate as a gorgeous kick of acidity gives focus to the flavors. The finish is already nicely mouthwatering but the aftertaste still slightly soft. This gorgeously engaging off-dry Riesling only need a few years of bottle aging in order to shine! 2026-2038

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

## Weingut Lothar Kettern

*(Piesport – Middle Mosel)*

<b>2018er</b>	<b>Lothar Kettern</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 Kettern'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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2018er</b>	<b>Lothar Kettern</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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2018er</b>	<b>Lothar Kettern</b>	<b>Piesporter Goldtröpfchen Riesling Spätlese</b>	<b>08 19</b>	<b>91</b>
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The 2018er Goldtröpfchen Spätlese, as it is referred to on the consumer label, was harvested at 87° Oechsle in the central part of the vineyard, and was fermented down to barely sweet levels of residual sugar (65 g/l). It offers a beautiful nose made of grapefruit, vineyard peach, pear, apricot, and whipped cream. The wine is nicely fresh and delicately zesty on the light-footed palate, and leaves a direct and delicately creamy feel in the otherwise racy finish. The after-taste is all about freshness and a dash of straight creaminess. 2028-2048

<b>2018er</b>	<b>Lothar Kettern</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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

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By Jean Fisch and David Rayer

<b>2018er</b>	<b>Lothar Kettern</b>	<b>Riesling Trocken Kettern</b>	<b>04 19</b>	<b>87</b>
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The 2018er Riesling Trocken Kettern comes from the Piesporter Goldtröpfchen and Falkenberg. It offers a delicately ample nose made of ripe pear, melon, lemon, cardamom, and herbs. The wine is on the smooth rather than bone-dry side on the palate, and leaves a big and slightly bold feel in the finish. The aftertaste has some finesse but is also not without some power. Now-2026

<b>2018er</b>	<b>Lothar Kettern</b>	<b>Piesporter Riesling Feinherb</b>	<b>03 19</b>	<b>86+</b>
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The 2018er Piesporter Riesling Feinherb comes from steep parts of the Günterslay, and was fermented down to off-dry levels of residual sugar (22 g/l). It offers a rather bold nose made of red berry fruits, a hint of elderflower, melon, pear, and some chalky minerals. The engaging fruity flavors are whipped up by quite firm and hugely lively acidity. The wine leaves one with a bold and tart feel of sweet-sour tension in the finish. The wine gains significantly in presence and charm after a few hours. But it will need quite a few years to integrate its components (above all the firm acidity) and develop more nuances. It could then actually easily exceed our rating. 2023-2031

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

## Jan Matthias Klein

(Kröv – Middle Mosel)

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

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>Little Bastard</b>	<b>(No AP)</b>	<b>90</b>
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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 SO<sub>2</sub> added. This yellow-orange-colored wine shows some CO<sub>2</sub> 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>N.V.</b>	<b>Jan Matthias Klein</b>	<b>It's Müller Time Sandersstruck</b>	<b>(No AP)</b>	<b>89</b>
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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 SO<sub>2</sub> added. This yellow-orange-colored wine reveals quite some CO<sub>2</sub> 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 CO<sub>2</sub> 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dominique Thomas & Benjamin Thomas	Brauneberger Klostersgarten Riesling Alte Reben	13 20	90
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The 2019er Brauneberger Klostersgarten 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 Klostersgarten. 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+ (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dominique Thomas & Benjamin Thomas	Brauneberger Klostersgarten Riesling Kabinett	10 20	89
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The 2019er Brauneberger Klostersgarten Riesling Kabinett was made from fruit harvested at 87° Oechsle in the original, south-south-west-facing part of the vineyard, and was fermented down to fruity-styled levels of residual sugar (50 g/l). It is quite restrained at first and only gradually reveals notes of lactic elements including almond and coconut, as well as anise, grapefruit puree, minty herbs, and earthy spices. The wine proves supple and driven by attractive scents of fruits on the juicy and direct palate, and comes over as slightly round and sweet in the finish. It is only in the after-taste that a racier side comes through at this stage. This fruity-style will need a couple of years to integrate all its elements. 2026-2039

2019er	Klosterhof	Piesporter Goldtröpfchen Riesling Spätlese SK	03 20	89
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The 2019er Piesporter Goldtröpfchen Juffer Riesling -SK-, as it is referred to on the consumer label, was made from a selection of the best berries in the Estate's holdings in the vineyard, and was fermented down to dry levels of residual sugar (8 g/l). It offers a refreshing, complex, and delicately reductive nose of smoke, grapefruit, citrus, freshly cut herbs, white peach, and a hint of pineapple. The wine is nicely balanced on the palate, where fresh fruits are wrapped into some zesty elements, and leaves a nice sensation of grip and energy in the long, dry, and spicy sharp finish. Some tartness and CO2 add to the early appeal of this wine. This nice dry Riesling gains presence with airing, and will only show its best in a couple of years. 2022-2026



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

2019er	Klosterhof	Brauneberger Juffer Riesling Spätlese SK	02 20	87
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The 2019er Brauneberger Juffer Riesling -SK-, as it is referred to on the consumer label, was made from grapes harvested in the Hasenläufer part of the vineyard, and was fermented down to dry levels of residual sugar (6.6 g/l). It offers a direct nose of almond cream, apricot, vineyard peach, greengage, hot spices, aniseed herbs, and quite some smoky elements. The wine is nicely smooth and light on the palate, and leaves a light and easy feel in the delicately spicy, herbal, and tart finish. A touch of CO2 adds freshness to the not fully dry tasting aftertaste. This nice off-dry Riesling only need a bit of patience for it to integrate its bits and pieces. 2021-2025

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

## Gebrüder Knebel

(Winningen – Terrassenmosel)

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

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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

## Weingut Kochan & Platz

(Lieser – Middle Mosel)

*Nicole Kochan comes from a well-known winemaking family in Lieser, Oliver Platz from one in Burgen. Together they launched their own separate Estate which was then merged with the Estates of their respective families in 2015. The resulting Estate tends vineyards essentially in Lieser and Velden, from which it crafts a wide range of tank-fermented wines (not just Riesling). The style is one of clean and aromatic presence.*

2018er	Kochan und Platz	Lieserer Niederberg Helden Riesling Beerenauslese	06 19	90+
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The 2018er Lieserer Niederberg Helden Riesling Beerenauslese was made from botrytized fruit picked at 145° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (175 g/l). It offers a ripe and alluring nose made of pear, dried fruits, almond cream, honey, and apricot, all wrapped into some quite noticeable volatile acidity. The wine is creamy and dominated by sweetness at this early stage on the palate. This feeling of soft roundness is reinforced by the honeyed presence in the finish. The aftertaste proves luscious and pure. This noble-sweet wine will need quite some aging to shed its wall of sugar before revealing its nuances, and could then warrant a higher rating as the volatile elements melt away. 2033-2058

2018er	Kochan und Platz	Lieserer Niederberg Helden Riesling Spätlese	19 19	90
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The 2018er Lieserer Niederberg Helden Riesling Spätlese was made from fruit picked at 100° Oechsle, and was fermented down to noble-sweet levels of residual sugar (101 g/l). It delivers some upfront scents of coconut, apricot blossom, whipped cream, and smoky elements. The wine proves beautifully balanced on the palate where sweet fruits mingle with zesty acidity and some delicately minty herbal elements. A nice sweet-zesty tension adds a nice alluring side to the creamy finish. This big Auslese in-all-but-name will offer, as such, much pleasure at maturity once the sweetness has melted away. 2028-2048



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>Kochan und Platz</b>	<b>Veldenzer Kirchberg Riesling Spätlese</b>	<b>10 19</b>	<b>89+</b>
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The 2018er Veldenzer Kirchberg Riesling Spätlese was made from fruit picked at 95° Oechsle, and was fermented down to sweet levels of residual sugar (88 g/l). It offers a rather backward nose still marked by reduction and only reveals its flavorsome properties on the delicately sweet palate, where creamy elements of pear, apricot, and subtle exotic fruits are packed into some ripe but comparatively juicy acidity. The sweetness makes for an easy and clean feel in the finish. While offering immediate fruity pleasure, this sweet wine may well eventually warrant a higher rating when it develops depth and nuances with age. 2023-2033

<b>2019er</b>	<b>Kochan und Platz</b>	<b>Veldenzer Kirchberg Riesling Spätlese Feinherb</b>	<b>04 20</b>	<b>89</b>
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The 2019er Veldenzer Kirchberg Riesling Spätlese was made from fruit picked at 91° Oechsle, and was fermented down to off-dry levels of residual sugar (18 g/l). It offers a quite aromatic nose made of vineyard peach, pear, and apricot blossom, all wrapped into subtler notes of chalky minerals and smoky slate. A nice sense of backwardness adds depth on the delicately zesty and playful palate. The finish proves delicately juicy but also not without power and presence (the wine does have 12.5% of alcohol), which would make us opt to enjoy this in the early part of its development. Now-2024

<b>2018er</b>	<b>Kochan und Platz</b>	<b>Lieserer Niederberg Helden Riesling Spätlese Trocken</b>	<b>07 19</b>	<b>88</b>
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The 2018er Lieserer Niederberg Helden Riesling Spätlese Trocken offers an aromatically upfront nose made of pear, quince, petrol, and grapefruit. The wine is driven by quite some slate-infused elements on the palate and leaves a pure but also quite direct and easy feel of peach, minerals, and pungent smoke in the not fully dry-tasting finish. The aftertaste is all about fresher elements. This dry wine proves quite enjoyable in its aromatically clean and uncomplicated style. Now-2026

<b>2019er</b>	<b>Kochan und Platz</b>	<b>Weisser Burgunder</b>	<b>22 19</b>	<b>87</b>
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The 2019er Weisser Burgunder is a tank-fermented dry-tasting wine (with 9 g/l of residual sugar) made from fruit picked in the Veldenzer Kirchberg and Lieserer Schlossberg. It offers a deep nose made of pear, elderflower, blueberry, cardamom, a hint of whipped cream, and some gingery elements. The wine proves beautifully balanced on the easy and direct palate, where silky smoothness mingles with a ripe feel of zest. A sense of power in the finish adds presence to this overall easy and enjoyable wine. Now-2024

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

## Madame Flöck Wines

*(Winningen – Terrassenmosel)*

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

<b>2019er</b>	<b>Madame Flöck</b>	<b>Schmetterling Summer Cuvée</b>	<b>(No AP)</b>	<b>91</b>
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The 2019er Schmetterling (butterfly in German), as it is simply referred to on the consumer label, with lot number MF 000 2020, is a bone-dry wine made from equal parts of tank-fermented Riesling (out of the Koberner Weissenberg) and skin-fermented Müller-Thurgau (out of the Lehmerer Lay) made without intervention in a 300-liter barrel and bottled unfiltered and without any sulfur added. It offers an ostentatiously ripe nose made of pear, a hint of baked apple, some laurel, and almond-infused elements. After extensive airing, more citrusy elements join the party. The wine delivers quite some ripe pear puree, a hint of baked apple, and a hint of cardamom on the palate, but these flavors are nicely lifted up by fresher and livelier elements of citrusy fruits and minerals in the finish. The aftertaste proves complex, lingering, and ripe. Lovers of "natural wines" will find much pleasure in this ripe yet superbly lively dry Mosel. It is worth opening this wine a few hours in advance to get the most of its beauty. Now-2023

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





# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## 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.

<b>2018er</b>	<b>Margarethenhof</b>	<b>Riesling Trocken R.Pure Natural</b>	<b>39 19</b>	<b>89</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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

## Weinbau Julien Renard

(Winningen – Terrassenmosel)

Julien Renard is the offspring of a French-German couple and grew up in beer country, in northern Germany. After 10 years in theatrical arts, this passionate wine lover decided to give his career a change and made his winemaking apprenticeship at Weingut Heymann-Löwenstein. He worked for a short period with Matthias Knebel (Weingut Knebel), before taking up a position at Matthias' uncle Estate, Weingut Fred Knebel, also in 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.

<b>2018er</b>	<b>Julien Renard</b>	<b>Riesling Trocken Göttchesberg</b>	<b>(No AP)</b>	<b>93+</b>
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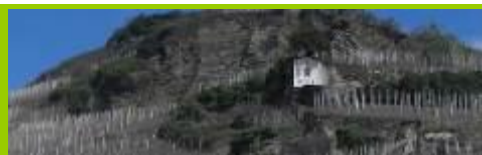
The 2018er Riesling Trocken Göttchesberg (the reference to the name is, as usual for this Estate, only provided on the back label) with lot number 18G is a bone-dry Riesling picked in this prime west-facing Lieu-Dit in the Winniger Domgarten situated on a unique terroir of sand and pebble as well as slate. It was fermented and aged on its gross and fine lees in a mix of tank and oak without any intervention for 18 months before being bottled unfiltered and with minimal SO2 added (total SO2 is below 30 mg/l). It offers a superb nose made of herbal elements, grapefruit, minerals, and smoke, all wrapped into a whiff of funk. The wine is lively, fresh, and engaging on the intense but focused palate. It leaves a most elegant and superbly tart feel of pear, grapefruit, starfruit, minerals, herbs, loads of ripe citrusy elements, and fine spices in the long and vibrant finish. This gorgeous dry Riesling is a huge success. We would not be surprised if it will eventually warrant a higher rating at maturity. The wine is that impressive. 2023-2033s

<b>2018er</b>	<b>Julien Renard</b>	<b>Riesling Trocken Le Ch'ti</b>	<b>(No AP)</b>	<b>93</b>
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The 2018er Riesling Trocken Le Ch'ti is an homage to Julien's father, who lives in Northern France and whose inhabitants are called Ch'ti by their French compatriots (the reference to the name is, as usual for this Estate, only provided on the back label). This wine, which carries the lot number LC is a bone-dry Riesling made from direct-pressed grapes. The wine was fermented and aged without any intervention on its gross lees in oak (while allowing for some ullage) for 18 months before being bottled unfiltered and with minimal SO2 added (total SO2 is below 30 mg/l). It offers a gorgeous nose made of ripe pear, fine almond, grapefruit zest, wet stone, and fine chalky minerals. The wine is gorgeously playful and subtly oxidative on the overall fruit-driven palate. The combination of citrus, pear, and a hint of baked apple, all enhanced by pungent herbal elements, is simply incredibly engaging. The finish is racy, energizing, and superbly long. This Riesling answer to the great wines from the Jura is a true winner! Now-2028+

<b>2019er</b>	<b>Julien Renard</b>	<b>Müller-Thurgau Trocken Pétillant Naturel</b>	<b>(No AP)</b>	<b>92</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

2019er	Julien Renard	Riesling Trocken Pétilant Naturel	(No AP)	90
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The 2019er Riesling Trocken Pétilant Naturel with lot number 02022020P3TR13 is a Perlwein made from fruit harvested in the Winner 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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

## Weingut von Schleinitz – Reufels

(Koborn-Gondorf – Terrassenmosel)

The von Schleinitz Estate is an old traditional Estate based in Koborn-Gondorf, with holdings in Koborn, Niederfell, and Winnigen. It was in the hands of the Hähn family for over a century. Without heirs and wanting to continue in the wine business, its latest owner, Konrad Hähn, sold it to local businessman Bruno Reufels in 2012. He stayed on as manager until 2019, when Martin Gerlach, owner of the Weingut Gerlachs Mühle, took charge of the Estate, in addition to his own operation. The von Schleinitz wines have been fully fermented spontaneously in stainless steel since the 2018 vintage.

2018er	von Schleinitz	Koberner Weissenberg Riesling Auslese	08 19	91
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The 2018er Riesling Weissenberg Auslese, as it is referred to on the consumer label, was made from partially botrytized fruit harvested at 122° Oechsle in the former Rosenberg part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (130 g/l). It offers a big nose of almond cream, rose water, pineapple, coconut, pear, and floral elements. The sweetness dominates the palate at this early stage but the complex flavors of fruits and spices in the finish already hint at outstanding fun ahead, in a decade or more. 2028-2048

2018er	von Schleinitz	Koberner Weissenberg Riesling Auslese "UHU"	17 19	88+
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The 2018er Riesling Weissenberg Auslese "UHU", as it is referred to on the consumer label, was made from partially botrytized fruit harvested at 120° Oechsle in the former Rosenberg part of the vineyard, and was fermented down to fully sweet levels of residual sugar (97 g/l). It offers a big and attractive nose made of apricot, pear, and cream, all wrapped into some grilled pineapple. Flavors of apricot, cream, and honey add to the slightly saturating sweetness on the palate at this early stage. The finish and aftertaste reveal some power (the wine does have 10% of alcohol) but also some more complex honeyed flavors. This dessert wine really needs a decade to absorb its sweetness and reveal its nuances. It could then well exceed our expectations. 2028-2038

2018er	von Schleinitz	Frühburgunder	24 19	88
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The 2018er Frühburgunder was made from fruit harvested in the Lehmer Klosterberg, and was fermented and aged in a used piece from Burgundy. It offers a gorgeous and subtle nose made of strawberry, a hint of cranberry, and fine subtle spicy elements. The wine is beautifully balanced on the silky and fruit-driven palate, and leaves a nicely balanced feel of fruits, spices, and herbs in the long and lingering finish. The Frühburgunder is a fiddly grape but the results can be really nice! Now-2023+

2018er	von Schleinitz	Koberner Uhlen Riesling	07 19	88
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The 2018er Riesling Uhlen, as it is referred to on the consumer label, is a tank-fermented and almost legally dry wine (with 8 g/l of residual sugar) made from partially 40-year-old vines in the east-facing part (Papenscheren) of the vineyard. The wine offers a rather engaging nose made of pear, mirabelle, chalky minerals, and some floral elements. It proves rather big but quite engaging on the palate, and leaves a still slightly smooth feel in the subtly complex finish. The aftertaste is an intense cocktail of fruits and spices. This dry-tasting wine is a nice expression of Terrassenmosel Riesling. 2021-2028

2018er	von Schleinitz	Koberner Weissenberg Riesling	10 19	88
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The 2018er Riesling Weissenberg, as it is referred to on the consumer label, is a tank-fermented, fully off-dry wine (with 30 g/l of residual sugar) made from 30-40-year-old vines. It still proves rather reduced and only hints at some pear, quince, and herbs, all wrapped into some fresher and delicately exotic scents of passion fruit. The wine is juicy and engaging on the intense palate, and a nice sense of zest adds a playful side to the momentarily still slightly sweet-tasting finish. This off-dry wine has much appeal but will require some patience to reveal its direct and fruit-driven beauty. 2023-2033



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

<b>2018er</b>	<b>von Schleinitz</b>	<b>Koberner Uhlen Riesling Kabinett</b>	<b>06 19</b>	<b>87</b>
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The 2018er Riesling Uhlen Kabinett, as it is referred to on the consumer label, was made from fruit harvested at 85° Oechsle on young vines in the eastern-facing part of the vineyard, and was fermented down to off-dry levels of residual sugar (18 g/l). It offers a rather direct and aromatic nose driven by melon, gooseberry, mirabelle, underbrush, and, above all, earthy spices. The wine is nicely clean and direct on the delicately zesty palate, and leaves an intense feel of creamy fruits in the finish. Its direct qualities make for a feel of easy drinking. Now-2028

<b>2018er</b>	<b>von Schleinitz</b>	<b>Riesling Feinherb</b>	<b>22 19</b>	<b>87</b>
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The 2018er Riesling Feinherb is an off-dry wine (with 15 g/l of residual sugar) harvested in the different vineyards of the Estate. It offers a nicely direct nose made of pear, quince, barbeque herbs, and a hint of cardamom. The wine is nicely engaging and playful on the fruit and mineral driven palate, and leaves a fine and nicely intense feel of fruits underpinned by some lemon zest in the long and satisfying finish. Now-2028

<b>2018er</b>	<b>von Schleinitz</b>	<b>Riesling Feinherb Apollo</b>	<b>20 19</b>	<b>86</b>
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The 2018er Riesling Apollo, as it is referred to on the consumer label (the wine is named after a local and rare butterfly), is an off-dry wine (with 16 g/l of residual sugar) harvested in the Niederfeller Fächern. It offers a ripe nose made of pear, mirabelle tart, chalky minerals, and some fresh herbs. The wine comes over as fully off-dry on the big, creamy, and round palate, and leaves a simple but satisfyingly direct feel of pear and medicinal herbs in the intense finish. The aftertaste is all about sweetness and some herbal elements. This off-dry wine needs a few years to integrate its youthful sweetness. It should then offer some nice direct pleasure. 2023-2033

<b>2018er</b>	<b>von Schleinitz</b>	<b>Spätburgunder Weissherbst</b>	<b>02 19</b>	<b>85</b>
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The 2018er Spätburgunder Weissherbst is a tank-fermented dry-tasting rosé wine made from fruit harvested in the villages of Niederfell and Lehmen. This pink-colored wine offers a rather direct and pleasant nose made of fading rose, cooked strawberry, earthy spices, and dried herbs. The wine is smooth more than dry on the satisfying palate, and leaves a nice but slightly broad feel of cranberry jam in the finish. Now-2021

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

## Weingut Staffelter Hof

*(Kröv – Middle Mosel)*

*NB: The Estate is certified organic along ECOVIN guidelines. As of 2018, the wines made along natural lines are bottled under the Jan Matthias Klein label (see these wines in a separate entry) in order to better differentiate them from the wines made with sulfur by the Staffelter Hof.*

<b>2019er</b>	<b>Staffelter Hof</b>	<b>Kröver Steffensberg Riesling Spätlese</b>	<b>17 20</b>	<b>93</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Staffelter Hof</b>	<b>Kröver Paradies Riesling Feinherb</b>	<b>04 20</b>	<b>92</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Staffelter Hof</b>	<b>Riesling Trocken Magnus</b>	<b>03 20</b>	<b>90</b>
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The 2019er Riesling Trocken Magnus was made from grapes harvested in the Kröver Kirchlay, Letterlay, and Steffensberg, and was fermented to dry levels of residual sugar (8 g/l). It offers a delicately flowery and elegant nose still marked by residual scents from its spontaneous fermentation. The wine then proves herbal, fresh, and spicy as more notes of grass, verbena, lime, grapefruit, and tangerine emerge from the glass. It is light and nicely driven by zesty fruits on the palate, where some CO2 further adds to the linear and tight side of this wine. The finish is quite herbal (anise), tart, and racy. It needs a few more years for it to show more charm on the palate. 2023-2034



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

2019er	Staffelter Hof	Riesling Lieblich Knackarsch	05 20	88
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The 2019er Riesling Lieblich Knackarsch was made from grapes harvested in the Kröver Paradies, and was fermented down to barely fruity-styled of residual sugar (38 g/l). It proves rather reserved at first, and only timidly reveals more aromatic presence as fruity notes of apricot, green apple, yellow peach, plum, candied grapefruit, and some spices emerge from the glass. The wine develops a nice direct sense of freshness and zest on the nicely supple and juicy palate, and leaves an off-dry rather than fruity-styled feel of sweetness in the long and linear finish. 2023-2034

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

## Steilgut Weine

(Bremm – Terrassenmosel)

*Steilgut is the brainchild of Philipp Franzen (a cousin of Kilian Franzen from Weingut Reinhold Franzen) and Irina Akimova (from Russia), who both studied engineering and met during a study exchange program ... on the Island of Spitsbergen. Besides their day work, they caught the wine bug and bought some vineyards in the terraced parts of the Bremmer Calmont and Neefer Frauenberg at the end of 2017. The pair do not use any herbicide and rely on long fermentations with wild yeasts in the cellar. Their style is one of presence packed into purity and finesse. 2018 is their debut vintage.*

2018er	Steilgut	Neefer Frauenberg Riesling	02 19	92
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The 2018er Neefer Frauenberg Riesling is an off-dry wine (with 17 g/l of residual sugar) picked on 65-year-old vines in the south-west facing Sternberg sector of the vineyard. It offers a gorgeous and very pure nose made of pear, apricot, vineyard peach, melon, whipped cream, and floral elements. The wine offers much succulent and elegant fruits on the already nicely multi-layered palate underpinned by a lovely tension between creamy elements and ripe acidity. It leaves a beautifully multi-layered feel in the long and mouthwatering finish. The sweetness is beautifully integrated and only adds a sense of smooth silkiness to the long and intense aftertaste. This debut vintage in an immense success. 2023-2033

2018er	Steilgut	Bremmer Calmont Riesling Südwand	01 19	91
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The 2018er Bremmer Calmont Riesling Südwand is a just off-dry wine (with 10 g/l of residual sugar) from up to 60-year-old vines in the original, south-facing part of the vineyard and which was fermented and aged in stainless steel on its lees for a year. It offers a beautiful and very pure nose made of quince, pear puree, a hint of passion fruit, some grapefruit, a touch herbs, a dash of whipped cream, and floral elements. The wine is subtly full-bodied and packed with juicy flavors of vineyard peach, melon, grapefruit, and chalky minerals on the palate. It leaves a beautifully elegant and multi-layered feel of fruits and minerals in the just-off-dry finish. A touch of power comes through in the aftertaste, but it is beautifully enhancing the juicy flavors. This is a highly impressive debut vintage. 2023-2033

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

## Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

*NB: We share here a first set of tasting notes from a selection of wines from this Estate. The remainder of the Estate's collection as well as the usual Estate review will be covered in the Mosel Fine Wines Issue No 53 (August 2020).*

2019er	Günther Steinmetz	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK	08 20	96
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Auslese GK was made from slightly botrytized fruit harvested at 110° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a rich nose made of almond cream, dried fruits, blueberry, coconut, and hints of honeyed apricot. The wine develops the full unctuous sweetness of a BA on the nicely nuanced palate, and leaves a gorgeously refined feel of grapefruit, cassis, honeyed cream, and white minerals in the long and superbly playful finish. This noble-sweet wine shines through its incredibly engaging drinkability paired with subtle finesse. 2029-2059



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Brauneberger Juffer Riesling Auslese GK</b>	<b>06 20</b>	<b>95</b>
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The 2019er Brauneberger Juffer Riesling Auslese GK was made from slightly botrytized fruit harvested at 112° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a subtly backward and quite frankly amazingly engaging nose made of elderflower, cassis, white peach, floral elements, citrusy whipped cream, and smoky elements. The wine's gorgeous chiseled creaminess is beautifully wrapped into some citrusy and lively acidity on the palate, and leaves a slightly apricot infused feel of melon and spices in the splendidly long finish. This is a stunning Auslese GK in the making! 2029-2059

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Wehlener Sonnenuhr Riesling Kabinett</b>	<b>03 20</b>	<b>94</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Wintricher Geierslay Riesling Auslese GK</b>	<b>07 20</b>	<b>94</b>
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The 2019er Wintricher Geierslay Riesling Auslese GK was made from slightly botrytized fruit harvested at 116° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a stunning nose of ginger, elderflower, melon, minerals, and smoky smoke. The wine proves already remarkably open on the palate, where passion fruit zest mingles with minerals and apricot-infused cream. It leaves a great feel of tension and depth in the long and focused finish. The aftertaste is all about raciness and apricot cream. This gorgeous noble-sweet wine proves already quite enjoyable now, but it will only reveal its true colors in a decade, once the nuances will have a chance to emerge. 2029-2059

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Mülheimer Sonnenlay Riesling Kabinett</b>	<b>04 20</b>	<b>93</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Piesporter Goldtröpfchen Riesling Spätlese GK</b>	<b>05 20</b>	<b>93</b>
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The 2019er Piesporter Goldtröpfchen Riesling Spätlese GK was made from slightly botrytized fruit harvested at 98° Oechsle in the west-facing part (Niederemmel) of the vineyard, and was fermented down to almost noble-sweet levels of residual sugar (100 g/l). It offers a gorgeously aromatic and inviting nose made of elderflower, apricot blossom, melon, and delicate elements of almond cream. The wine proves gorgeously creamy yet also remarkably zesty on the palate, and leaves a superb feel of passion fruit, pear, and honeyed cream in the long and nicely focused finish. Zest adds focus to the aftertaste. This Auslese in all-but-name will prove hard to resist at maturity! 2029-2059

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Piesporter Goldtröpfchen Riesling</b>	<b>10 20</b>	<b>92</b>
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The 2019er Piesporter Goldtröpfchen Riesling is a just off-dry wine (with 10 g/l of residual sugar) made from fruit picked in the south-west facing part (Niederemmel) of the vineyard. It offers an engaging and complex nose made of elderflower, bitter grapefruit, aniseed herbs, earthy spices, and chalky minerals. The wine is gorgeously tart and alluring on the intense but in no way overpowering palate. The finish is juicy and hugely satisfying. This wine proves a huge success! 2024-2034

<b>2018er</b>	<b>Günther Steinmetz</b>	<b>Chardonnay Virgo Natura</b>	<b>(No AP)</b>	<b>91</b>
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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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)





# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

<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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Wiltinger Rosenberg Riesling Alte Reben</b>	<b>09 20</b>	<b>90</b>
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The 2019er Wiltinger Rosenberg Riesling Alte Reben is a just off-dry wine (with 10 g/l of residual sugar) made from fruit picked on 50-year-old vines. It offers a rather backward nose made of herbs, pear sorbet, passion fruit, minty herbs, and spices. The wine proves delicately tart, mineral, and herbal on the off-dry-tasting palate, and leaves a nice and delicately intense feel of herbs and subtle ripe fruits in the long finish. This debut vintage proves a nice success! 2021-2027

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Brauneberger Riesling</b>	<b>02 20</b>	<b>87</b>
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The 2019er Brauneberger Riesling is a legally dry wine (with less than 6 g/l of residual sugar) made from fruit picked in the Mandelgraben. It offers a rather backward and big nose made of pear, quince, passion fruit, ginger, cardamom, and smoky slate. The wine proves rather assertive and powerful on the palate, where more ripe fruits mingle with some zesty acidity. It leaves a feel of bold structure in the delicately tart and dry-tasting finish. 2022-2027

<b>2019er</b>	<b>Günther Steinmetz</b>	<b>Veldenzer Riesling Alte Reben</b>	<b>11 20</b>	<b>86</b>
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The 2019er Veldenzer Riesling Alte Reben is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked on 70-year-old vines in the Grafschafter Sonnenberg. It offers a rather backward nose made of pear, mirabelle, passion fruit, ginger, saffron, cardamom, and a whiff of volatile acidity. The wine proves quite powerful and intense on the palate and in the dry-tasting finish. The underlying power makes us opt to enjoy this wine sooner rather than later. Now-2024

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

## Tiny Winery – Sven Zerwas

*(Piesport – Middle Mosel)*

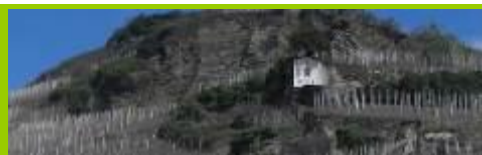
Sven Zerwas discovered his love for wine after starting his career in the restaurant trade. After a few years as Estate manager at Weingut Goswin Kranz, he returned to the food sector in 2019 but set up a small Estate with 2.5 ha of vineyards, as a side activity, with the objective of producing traditionally 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 Velden.

<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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

<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 Veldenzer Grafschafter 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

By Jean Fisch and David Rayer

<b>2019er</b>	<b>Tiny Winery</b>	<b>Pinot Blanc Stay or Go?</b>	<b>(No AP)</b>	<b>87</b>
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The 2019er Pinot Blanc Stay or Go? with Lot 3/20 is made from fruit harvested in the Mülheimer Sonnenlay, and was fermented in used Fuder down to off-dry levels of residual sugar (24.5 g/l). It proves slightly restrained and smoky at first and only gradually reveals some fresh and spicy scents of Conference pear, white peach, minty herbs, floral nuances, and apricot. Plenty of ripe yellow fruits give the wine a sense of richness on the juicy and still slightly sweet-tasting palate. The wine then reveals a more engaging side as nice flavors of grapefruit juice, yellow peach, and pear wrapped into nice light refreshing elements come through in the finish. This off-dry wine will benefit from some cellaring in order to harness its richness and slight smoothness on the palate. 2021-2025

<b>2019er</b>	<b>Tiny Winery</b>	<b>Riesling Cab</b>	<b>(No AP)</b>	<b>87</b>
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The 2019er Riesling (Landwein Rhein) Cab with Lot 2/20 is made from grapes harvested in the Veldenzer Kirchberg, and was fermented in used Fuder down to off-dry levels of residual sugar (25 g/l). It offers a quite earthy and smoky nose of mint, white peach, almond, nut, green apple, and lime zest. The wine proves nicely light and well balanced on the off-dry and delicately juicy palate. It leaves a direct, clean, and light feel in the medium-long finish. This light expression of off-dry light Riesling offers much easy-drinking pleasure. Now-2026

<b>2019er</b>	<b>Tiny Winery</b>	<b>Riesling Churchill</b>	<b>(No AP)</b>	<b>87</b>
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The 2019er Riesling Churchill with Lot 1/20 is made from fruit harvested in the Veldenzer Kirchberg, was fermented in used Fuder down to barely off-dry levels of residual sugar (12.1 g/l). It greets one with beautifully floral elements at first, before revealing some ripe notes of quince, pear, orange blossom, and melon. The wine proves juicy and smooth on the palate, and leaves a nice sense of presence in the spicy, herbal, and zesty finish. The aftertaste is all about herbal notes and tartness, which still need to integrate. This dry-tasting Riesling will gain from one or two years of cellaring. 2021-2025

<b>2019er</b>	<b>Tiny Winery</b>	<b>Pinot Meunier Blanc de Noir Stay or Go?</b>	<b>(No AP)</b>	<b>85</b>
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The 2019er Pinot Meunier Blanc de Noir Stay or Go? with Lot 4/20 is made from fruit harvested in the Veldenzer Kirchberg, and was fermented in used Fuder down to off-dry levels of residual sugar (24.6 g/l). It offers a highly aromatic nose of pear, candy floss, yellow peach, pineapple juice, spices, and herbs, all wrapped into apricot and orange blossom. The wine develops some ripe yellow fruits as well as floral elements on the smooth, juicy, and soft palate, and leaves one with a smooth and soft-sweetish feel in the medium-long finish. A touch of earthy and salty elements in the background add a sense of freshness in the aftertaste. This is already quite delicious at this early stage, but will certainly hold up for a few more years. Now-2023

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

## Weingut Rita & Rudolf Trossen

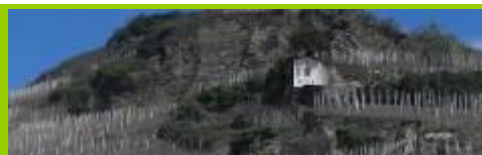
*(Kinheim – Middle Mosel)*

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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



# Mosel Fine Wines

"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

## Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

NB: We share here a first set of tasting notes from a selection of wines from this Estate. The remainder of the Estate's collection as well as the usual Estate review will be covered in the Mosel Fine Wines Issue No 54 (October 2020).

2019er	Vollenweider	Wolfer Goldgrube Riesling Auslese GK	04 20	97
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The 2019er Wolfer Goldgrube Riesling Auslese GK was made from fully botrytized fruit picked at 128° Oechsle, and was fermented down to noble-sweet levels of residual sugar (140 g/l). It offers a stunningly bright nose made of elderflower, red fruits, pear puree, whipped cream, pineapple, floral elements, and smoke. The wine is superbly playful and elegant on the palate, and leaves a stunningly vibrant feel in the long and engaging finish. The aftertaste is all about orchard fruits, honey, whipped cream, and citrusy acidity, all wrapped into cassis and elderflower. This is an epic Auslese in the making! 2029-2059

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 chiseled 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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

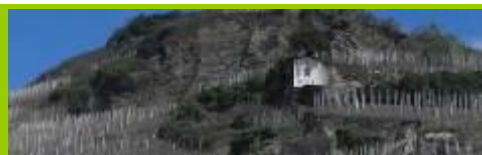
2019er	Vollenweider	Wolfer Goldgrube Riesling Auslese	03 20	94
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The 2019er Wolfer Goldgrube Riesling Auslese was made from fruit partially affected by botrytis (40%) picked at 105° Oechsle, and was fermented down to noble-sweet levels of residual sugar (105 g/l). This bright-yellow-white-colored wine offers a still slightly backward and reduced nose made of elderflower, grapefruit, herbs, earthy spices, and herbal elements, all wrapped into mirabelle cream. The wine proves delicately creamy on the palate, and leaves a beautifully fragrant and racy feel in the finish. The after-taste is seductive, and yet quite animating as it is driven by some smashing white and yellow fruits (with only a hint of apricot and honey in the background). This superb noble-sweet wine will offer much pleasure at maturity. 2029-2059

2019er	Vollenweider	Kröver Steffensberg Riesling Auslese GK	06 20	92+
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The 2019er Kröver Steffensberg Riesling Auslese GK was made from 80% botrytized fruit picked at 126° Oechsle, and was fermented down to noble-sweet levels of residual sugar (145 g/l). It offers a beautiful nose made of quince puree, mango, pineapple, elderflower, bergamot, and honeyed almond cream on the nose. The wine is full-on sweet and honeyed on the palate at first but this side is quickly whipped up by some firm acidity which brings focus to the finish. The after-taste is almost tart as the raciness concentrates the flavors driven by peer puree, honey, and almond cream. This noble-sweet wine will need quite a few years to develop its full finesse. It could then exceed our high expectations, especially as it mellows away. 2034-2059

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



# Mosel Fine Wines

*"The Independent Review of Mosel Riesling ... and Beyond!"*

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## Weingut Zur Römerkelter – Timo Dienhart

(Maring-Novland – Middle Mosel)

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

<b>2019er</b>	<b>Zur Römerkelter</b>	<b>Maringer Sonnenuhr Riesling Kabinett Timo Dienhart</b>	<b>09 20</b>	<b>91</b>
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The 2019er Maringer Sonnenuhr Riesling Kabinett was made from clean fruit picked at 84° Oechsle, and was fermented down to sweet levels of residual sugar (68 g/l). It offers a hugely aromatic nose made of elderflower, pear, lemon, whipped cream, and a hint of cardamom. The wine develops the racy creaminess of a playful Spätlese on the quite frankly beautifully engaging palate, and leaves a mouthwatering feel of fresh fruits, a hint of apricot blossom, saffron, elderflower, and melon in the long and engaging finish. This beautifully complex fruity-styled wine may share more with an exotic Spätlese than a lean Kabinett in terms of presence, but the nicely direct finish is precise, racy, and packed with fruits. 2029-2049

<b>2018er</b>	<b>Zur Römerkelter</b>	<b>Maringer Honigberg Spätburgunder Trocken Private Selection Timo Dienhart</b>	<b>25 20</b>	<b>91</b>
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The 2018er Maringer Honigberg Spätburgunder Trocken Private Selection was made from 50% de-stemmed fruit, and was fermented without any intervention in a blend of 2-3-4-17-year-old casks for 12 months before being bottled unfiltered and with only little sulfur added. This dark-colored wine offers a deep and still slightly backward nose made of stewed strawberry, ink, fresh cherry, and some subtle scents of clove and star anise. The wine proves beautifully deep and loaded with sweet berry fruits on the smooth and complex palate, and leaves a nicely precise and delicately firm feel of fruits and a hint of tannin-induced backward tartness in the long finish. This gorgeous expression of Spätburgunder proves a magnificent success. While already remarkably open now (as there is no excess feel of oak), this beauty will become even more complex and fascinating in a few years. 2023-2033

<b>2018er</b>	<b>Zur Römerkelter</b>	<b>Maringer Honigberg Riesling Kabinett Feinherb Blauschiefer Edition Bee</b>	<b>03 19</b>	<b>90</b>
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The 2018er Maringer Honigberg Riesling Kabinett Feinherb Blauschiefer Edition Bee was fermented down to off-dry levels of residual sugar (24 g/l). It offers a rather engaging and subtly creamy nose made of grapefruit puree, melon, pear, mirabelle, mango, a hint of cream, some tea, bergamot, and smoky slate. The wine develops great complex flavors of fruit, minerals, and herbs on the slightly sweet-tasting palate. The finish is engaging even if on the sweet side at this early stage. The aftertaste proves beautifully engaging and its combination of ripe fruit and beautiful herbal elements hints at beauty to come. This fully off-dry tasting wine really needs a few years of bottle aging in order to absorb its sweetness. It will then prove a gorgeous off-dry wine to enjoy on its own or with food. 2023-2033

<b>2018er</b>	<b>Zur Römerkelter</b>	<b>Maringer Honigberg Riesling Selection Steinzeug</b>	<b>21 19</b>	<b>90</b>
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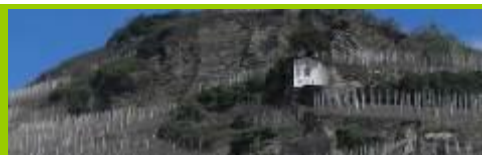
The 2018er Maringer Honigberg Riesling Selection Steinzeug is an off-dry wine (with 15 g/l of residual sugar) which was made along "natural" lines as it was fermented with 20% whole bunch in stoneware for 8 weeks before being aged in stainless steel without intervention for 13 months and bottled with some SO<sub>2</sub>. It offers a beautifully backward nose made of elderflower, pear, melon, camphor, and chalky minerals. The wine proves superbly subtle and engaging on the palate, where more fresh fruits are wrapped into a feel of minerals and ripe apple. The finish is superbly intense and does not feel hot, despite the 13.5% of alcohol written on the label. This bigger expression of Steinzeug will particularly appeal to lovers of bold Mosel Riesling. Out of prudence, we would opt to enjoy this wine in its early days of development, just to avoid the alcoholic strength to take over. Now-2023

<b>2019er</b>	<b>Zur Römerkelter</b>	<b>Maringer Honigberg Riesling Trocken Kräuterwingert Edition Bee</b>	<b>18 20</b>	<b>90</b>
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The 2019er Trocken Kräuterwingert Edition Bee, as it is referred to on the front label, was made with Kabinett-styled fruit harvested in this full-south orientated, mid-hill sector of the vineyard. It offers a big and delicately creamy nose made of melon, pear, elderflower, grapefruit, and camphor. The wine is on the powerful and assertive side on the dry-tasting rather than bone-dry palate, where ripe flavors mingle with camphor and some delicate zesty elements. The finish is intense and structured, but with great presence and some elegance as its earthy and herbal elements are beautifully wrapped into some ripe fruit. This beautifully herbal expression of dry Riesling really needs a few years of bottle aging to reveal its nuances. 2024-2034

<b>2018er</b>	<b>Zur Römerkelter</b>	<b>Maringer Honigberg Riesling Spätlese Feinherb Falkenborn Edition Bee</b>	<b>20 19</b>	<b>89</b>
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This 2018er Maringer Honigberg Riesling Spätlese Feinherb Falkenborn comes from 55-year-old vines in the steepest part of the vineyard, and was fermented down to off-dry levels of residual sugar (29 g/l). It offers a big, ripe, and creamy nose made of melon, pear, licorice, lime, cream, and subtly honeyed apricot. The wine is driven by pear, mirabelle, and cardamom on the still rather sweet and quite creamy palate, and leaves a feel of honey, apricot, pear, and smoke in the long and delicately broad finish. A touch of power and quite some earthy elements including cardamom, camphor and tea leaves adds to the overall sense of presence in the aftertaste. This off-dry Riesling will particularly appeal to lovers of more ostentatious expressions of the genre. 2021-2028



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<b>2018er</b>	<b>Zur Römerkelter</b>	<b>Maringer Sonnenuhr Riesling Auslese Timo Dienhart</b>	<b>24 19</b>	<b>89</b>
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The 2018er Maringer Sonnenuhr Riesling Auslese was made from partially botrytized fruit (25%) harvested at 101° Oechsle, and was fermented down to sweet levels of residual sugar (75 g/l). It offers a delicately ripe and still slightly backward nose made of almond cream, saffron, pear, and pineapple, all wrapped into quite some earthy spices and herbs. The wine is on the soft and delicately broad side on the palate. Pear, button mushroom, herbs, and cream carry this soft feel right over into the delicate and medium-long finish. This slightly ripe expression of Auslese will be ready to enjoy already in a few years' time. 2024-2034

<b>2018er</b>	<b>Zur Römerkelter</b>	<b>Regent Trocken Timo Dienhart</b>	<b>23 20</b>	<b>89</b>
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The 2018er Regent Trocken comes from the flatter part of the Maringer Honigberg and was fermented and aged in barrique and tonneau for one year before being bottled. This dark-colored wine offers an attractive nose of Morello cherry, cassis, fresh herbs, and clove. The wine is nicely fruit-driven on the silky yet also delicately racy palate, and leaves loads of big fruity flavors packed into a hint of almond in the long and quite frankly very enjoyable finish. A touch of greenness joins the party in the aftertaste and adds a kind of northern European freshness to this gorgeously spicy and enjoyable wine. Now-2026

<b>2019er</b>	<b>Zur Römerkelter</b>	<b>Riesling Trocken Beetle Edition Bee</b>	<b>06 20</b>	<b>89</b>
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The 2019er Riesling Trocken Beetle Edition Bee comes Kabinett-styled fruit mainly picked in the Maringer Honigberg, but also from the Maringer Sonnenuhr and the Maring-Novlander Römerpfad. It offers an aromatic nose made of pear, grapefruit puree, elderflower, chalky minerals, and a hint of cardamom and whipped cream. The wine proves smooth rather than fully dry on the palate, and leaves a mouthful feel of succulent orchard fruits and minerals in the long and intense, but not fully dry finish. This dry-tasting wine will offer much pleasure over the years to come! Now-2027

<b>2019er</b>	<b>Zur Römerkelter</b>	<b>Auxerrois Trocken Timo Dienhart</b>	<b>27 20</b>	<b>88</b>
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The 2019er Auxerrois Trocken is a tank-fermented wine made from fruit picked in the Schwarzlay sector of the Maringer Honigberg. It offers a quite aromatic nose made of rose water, pear, litchi, and smoky slate. The wine is soft and silky on the palate, and leaves a nicely persistent feel of creamy flavors and rose water in the long finish. The aftertaste is appealing and nicely balanced as herbal and subtly fruity elements mingle with minerals. This elegant and nicely balanced wine proves a great, slightly lighter, and more herbal and fragrant alternative to many Pinot Gris / Grauburgunder. Now-2023

<b>2018er</b>	<b>Zur Römerkelter</b>	<b>Maringer Honigberg Riesling Trocken Titan Timo Dienhart</b>	<b>17 19</b>	<b>88</b>
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The 2018er Riesling Trocken Honigberg Titan, as it is referred to on the front label, was made with completely clean but fully ripe grapes picked in the central part of the vineyard and which saw some extensive aging on its lees. It offers a delicately broad feel of pear, melon, grapefruit, earthy spices, and smoke. The wine comes over as powerful and slightly imposing on the palate, and leaves a ripe feel of camphor and fruits in the long and remarkably intense and powerful finish. This will appeal to lovers of bigger renditions of dry Mosel Riesling. Now-2023

<b>2019er</b>	<b>Zur Römerkelter</b>	<b>Pinot Noir Trocken Rosé Natural Timo Dienhart</b>	<b>(No AP)</b>	<b>88</b>
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The 2019er Pinot Noir Trocken Rosé Natural with lot number 5.8#19 is a tank-fermented wine made along natural lines without any interventions (including no sulfur and filtering at bottling) from grapes picked for equal parts in the Maringer Honigberg and the Maringer Sonnenuhr. This full pink-colored wine offers an inviting nose of stewed wild strawberry, cranberry, minerals, and smoke. The wine is delicately fizzy on the smooth rather than bone-dry palate, and leaves an engaging feel of strawberry, wild herbs, and a smooth touch of sweetness in the long and lingering finish. This Mosel answer to the Cabernet d'Anjou is truly engaging if one takes into account the touch of smoothness in pairing it with food. Now-2022

<b>2018er</b>	<b>Zur Römerkelter</b>	<b>Pinot Noir Trocken Timo Dienhart</b>	<b>22 20</b>	<b>88</b>
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The 2018er Pinot Noir Trocken was made from 80% de-stemmed fruit harvested in the Maringer Honigberg and Sonnenuhr. It was fermented in a blend of 6-to-30-year-old wooden casks barrique for 12 months before being bottled with little sulfur added (total SO2 is below 45 mg/l). It offers an open nose of blueberry, herbs, and spices, all enhanced with a most subtle hint of vanilla in the background. The wine silky fruits nicely balanced out by a subtle touch of minty zest on the engaging palate. The finish is moreish and direct. This proves an excellent, delicately fruit-driven yet spicy expression of Pinot Noir. 2021-2028





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**2019er**      **Zur Römerkelter**

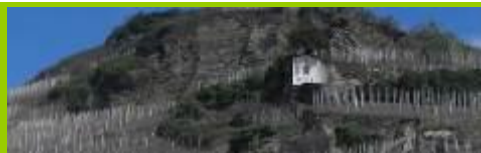
**Rivaner Trocken Timo Dienhart**

**01 20**

**88**

The 2019er Rivaner Trocken (Rivaner is an alternative name for Müller-Thurgau) is a tank-fermented wine made from fruit picked in the Maring-  
Noviander Römerpfad and Klosterberg. It offers a delicately broad nose made of pear, cassis, laurel, and a hint of whipped cream. The wine proves  
intense and packed with juicy fruits on the playful and not fully dry palate, and leaves a beautiful feel of black berried fruits, a hint of melon, and fine  
spices in the long finish. A hint of power adds to the seriousness of this nicely balanced and easy-to-drink dry wine which simply screams for  
terraces and / or light food. Now-2022

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






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

Here is an *avant-gout* on what will be covered in the upcoming Issues:

<b>August 2020</b>	<b>2019 Vintage Report Part II</b> <ul style="list-style-type: none"><li>▪ Detailed Estate Reviews</li><li>▪ Other Noteworthy Wines</li><li>▪ Tasting Notes of auction Wines (<u><a href="#">ahead of the Auctions</a></u>)</li><li>▪ Sekt – Additional Recommended Wines</li></ul>
<b>October 2020</b>	<b>2019 Vintage Reports Part III</b> <ul style="list-style-type: none"><li>▪ Detailed Estate Reviews</li><li>▪ Other Noteworthy Wines</li><li>▪ Dry Riesling from Germany (Mosel &amp; Beyond Mosel)</li><li>▪ Sekt – Additional Recommended Wines</li></ul>
<b>In Parallel</b>	Regular Postings on our Website and <b>Social Media</b> , including: <ul style="list-style-type: none"><li>▪ News</li><li>▪ Wines of the Month</li><li>▪ Vintage Highlights</li><li>▪ 2019 Growing Conditions</li><li>▪ Updates of our Tasting Notes Database (via CellarTracker)</li><li>▪ Interesting Articles from other Sources</li></ul>
<p><i>Follow us on social Media (click on logo)</i></p> <div></div>	