



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Issue No 53 2019 Vintage | Part II

90 Estates

450 Tasting Notes

Full Auction Guide



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Issue 53 – August 2020

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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 Germany.

Mosel Fine Wines appears on a regular basis and covers:

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

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

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Contact Information

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

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Understand Our Tasting Notes

The core of Mosel Fine Wines is to publish independent tasting notes. The particularity of German wines made us adopt a specific structure in order to capture all the information needed for wine lovers to make informed choices based on our tasting notes which we explain below.

2015er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	13 16	Auction	97
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This wine immediately stands out as the airy precision of its elegant nose of white peach, a hint of cassis, herbs and spices is simply mind-boggling. The wine then delivers a gorgeous array of orchard and delicately exotic fruits on the zesty palate and leaves one with an explosion of minerals and herbs in a hauntingly deep and elegant finish. This is an epic effort on par with the best at this Estate. 2025-2055

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

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

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

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

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

4. DRINKING WINDOW: Riesling has a long development cycle and can be enjoyable for 20 years and more. Like other great wines from this world, German Riesling usually goes 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 Riesling.
- It does not explicitly mention the additional drinking window for fruity-styled wines which typically lasts for 1-3 years after the vintage.

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

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

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

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

- **Assessment:** We evaluate complexity, balance, and elegance ("more is not better") as well as respect of terroir and style (a great Kabinett will get a higher score than an average Spätlese). If the actual style does not match that on the label (say a Spätlese bottled as Kabinett), we will 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 should there be a question.



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Background Information

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

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

Theme	Topic	Issue	Website
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)	Click Here
Vineyards	Ruwer on the Up Large Solely-Owned Vineyard in New Hands	Issue No 42 (Aug 2018)	Click Here
Vineyards	Vineyard Classification The Classification Before the Classification	Issue No 39 (Jan 2018)	-
Estates	Keller takes over Prime Mosel Vineyard	Issue No 39 (Jan 2018)	Click Here
Wines	Deciphering the Modern German Wine Label	Issue No 34 (Apr 2017)	Click Here
Estates	Bert Selbach 40 Years at the Service of Riesling	Issue No 33 (Jan 2017)	-
Winemaking	Karl Erbes Precursor of the Flying Winemaker	Issue No 33 (Jan 2017)	-
Estates	The Merkelbach Brothers Living Legends celebrating their 65th vintage	Issue No 33 (Jan 2017)	-
Estates	State Estates in Trier, Ockfen and Serrig Historic Estates Given a New Life	Issue No 33 (Jan 2017)	Avelsbach Estate Serrig Estate
Region	German Wine A Look at a Century Ago	Issue No 33 (Jan 2017)	-
Region	Grosser Ring The Mosel Branch of the VDP	-	Click Here
Wines	Let's Talk About Sekt – The Sparkling Joy of Riesling	Issue No 30 (Mar 2016)	Click Here
Vineyards	Vineyard Revivals - Lambertskirch by Peter Lauer - Neumagener Sonnenuhr is back - Trabener Zollturm, revival of a forgotten glory	Issue No 29 (Oct 2015)	Click Here Click Here Click Here Click Here
Wines	Winemaking in the Age of Climate Change	Issue No 28 (Jun 2015)	Click Here
Vineyards	Geisberg - The Revival of a Forgotten Saar Glory	Issue No 28 (Jun 2015)	Click Here
Wines	Maturing Mosel and drinking windows	Issue No 27 (Mar 2015)	Click Here
Wines	AP Number	Issue No 27 (Mar 2015)	Click Here
Wines	Eiswein	-	Click Here
Wines	Understanding German classification and associated labelling (Grosses Gewächs, Erstes Gewächs, Grosse Lage, Erste Lage, etc.)	Issue No 26 (Oct 2014)	-
Wines	Dry Mosel Riesling	Issue No 14 (Jan 2011)	-
Vineyards	Erdener Prälat	Issue No 10 (Jan 2010)	Click Here
Estates	Jos. Christoffel jr.	Issue No 7 (May 2009)	-



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Table of Contents – Estates Covered in this Issue

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

Estate	Section of Issue No 53			
	Estate Reviews	Noteworthy Wines	Auction Wines	Mature Wines Commercially Available
Ernst Baltés		Link		
Bastgen			Link	
Battenfeld-Spanier			Link	
Erben von Beulwitz			Link	Link
Bischöfliche Weingüter Trier		Link		
Blees-Ferber		Link		
Boujong		Link		
Peter Burens		Link		
Clemens Busch			Link	
Cantzeim	Link			
Joh. Jos. Christoffel Erben	Link			
Ansgar Clüsserath		Link		
Clüsserath-Eifel			Link	
Martin Conrad		Link		
Dr. Crusius			Link	
Diel			Link	
Dönnhoff			Link	
Emrich-Schönleber			Link	
Karl Erbes		Link		
Reinhold Franzen	Link		Link	
Geltz-Zilliken			Link	Link
Albert Gessinger		Link	Link	
Gorges-Müller		Link		
Grans-Fassian		Link		
K.F. Groebe			Link	
Fritz Haag			Link	
Reinhold Haart	Link		Link	
Hermannsberg			Link	
von Hövel			Link	

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

Estate	Section of Issue No 53			
	Estate Reviews	Noteworthy Wines	Auction Wines	Mature Wines Commercially Available
Immich-Anker		Link		
Kallfelz		Link		
Kanzlerhof			Link	
Karp-Schreiber		Link	Link	
Karthäuserhof	Link			
Kees-Kieren		Link	Link	
Keller			Link	
Kerpen			Link	Link
von Kesselstatt		Link	Link	
Knebel			Link	
Kruger-Rumpf			Link	
Philipp Kuhn			Link	
Peter Lauer			Link	
Lehnert-Veit		Link		
Schloss Lieser			Link	
Loersch	Link			
Carl Loewen			Link	
Dr. Loosen			Link	
Maximin Grünhaus			Link	
Meulenhof		Link		
Meurer		Link		
Mönchhof	Link			
Moselland		Link		
Egon Müller			Link	
C. von Nell-Breuning		Link		
Peter Neu-Erben			Link	
von Othegraven			Link	
Paulinshof		Link		
Dr. Pauly-Bergweiler		Link	Link	
Philipps-Eckstein			Link	Link

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Estate	Section of Issue No 53			
	Estate Reviews	Noteworthy Wines	Auction Wines	Mature Wines Commercially Available
Joh. Jos. Prüm			Link	
S.A. Prüm		Link		
Rebenhof			Link	
F.J. Regnery		Link		
Max Ferd. Richter		Link		
Richard Richter			Link	
Schloss Saarstein	Link			
Prinz Salm			Link	
Willi Schaefer			Link	
Schäfer-Fröhlich			Link	
Schätzel			Link	
Andreas Schmitges		Link	Link	
Selbach-Oster	Link			
Später-Veit	Link			
Stairs n' Roses		Link		
Günther Steinmetz	Link			
Studert-Prüm		Link		
Thanisch		Link		
Wwe Dr. H. Thanisch – Erben Müller-Burggraef		Link	Link	Link
Daniel Twardowski		Link		
Viermorgenhof		Link		
Wagner-Stempel			Link	
Weber Brüder		Link		
Wegeler			Link	
Nik Weis – St. Urbans-Hof	Link			
Werner			Link	
Willems-Willems		Link		
Wittmann			Link	
Würtzberg		Link		



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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

<p>Vintage Conditions</p>	<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>
<p>The Wines</p>	<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. The top fruity-styled wines have the airy intensity and juicy balance only found in the greatest of the classic vintages in the Mosel. 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>
<p>Buyer's Guide</p>	<p>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. 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 Part II of our Estate Reviews and set of noteworthy wines released this year. Further Estates reviews and more noteworthy wines will be published in subsequent Issues on an as timely as possible basis in the coming months.

Note: A comprehensive report on the 2019 growing conditions, wine style, and buying guide was published in Issue No 52 (June 2020)



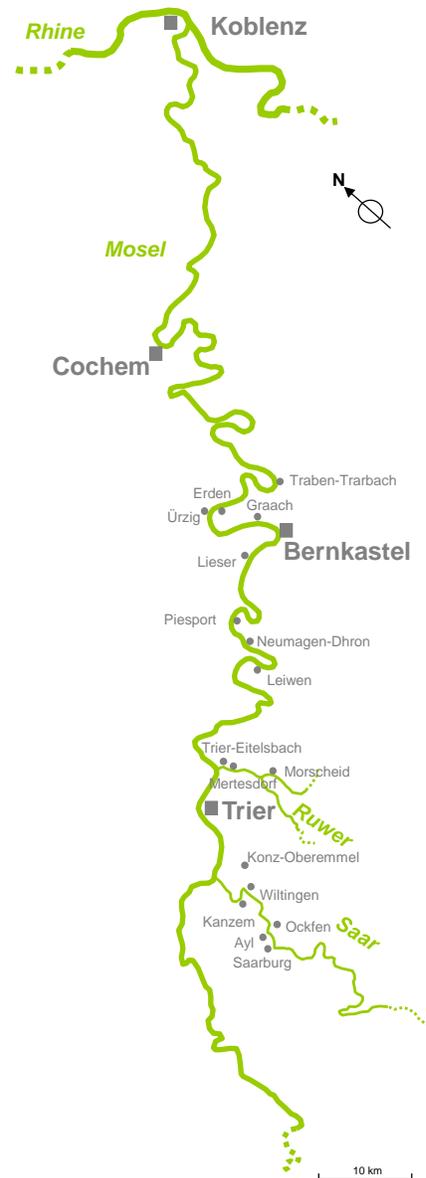
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The 2019 Vintage – Estate Reviews (Part II)

We provide here Part II 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.



- Cantzheim**
- Joh. Jos. Christoffel Erben**
- Reinhold Franzen**
- Reinhold Haart**
- Karthäuserhof**
- Loersch**
- Mönchhof**
- Schloss Saarstein**
- Selbach-Oster**
- Später-Veit**
- Günther Steinmetz**
- Nik Weis – St. Urbans-Hof**

- Kanzem*
- Ürzig*
- Bremm*
- Piesport*
- Eitelsbach*
- Leiwener*
- Ürziger*
- Serrig*
- Zeltingen*
- Piesport*
- Brauneberg*
- Leiwener*

Part III of our Estate Reviews will be covered in the next Issue of Mosel Fine Wines (to be released in October 2020)



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Weingut Cantzheim

(Kanzem – Saar)

Anna Reimann finds it hard to assess any vintage (she only set up her Estate recently) but sees both qualities and challenges in 2019: "We lost quite some grapes in the [Kanzemer] Altenberg due to the frost in May. However, unlike other Estates, we faced few issues of sunburn during the period of extreme heat in the summer as we barely defoliate our vines (in order to slow down the ripening process and avoid too much direct impact of the sun). I carefully monitored the acidity levels in the grapes as well as the physiologic ripeness, to harvest the right grapes at the right moment. We started comparatively early in September, first with our Burgundy varieties and Regent, and, not long afterwards, with Riesling. The weather conditions during harvest proved sometimes difficult as regular spells of rains forced us to pause. We did a lot of selections and the harvest proved demanding. But the result was worth the efforts. We completed our harvest in the first half of October, before the rainfall became too intense. Overall, quantities are however good, as we harvested approximately 30% less than in 2018 (which was a vintage blessed with high yields). We had only few tastings of the 2019 wines so far, also because of the Covid-19 crisis, but I feel that the wines need a lot of time and are going from strength to strength."

The Estate produced its normal set of wines in the 2019 vintage, except for those from the Kanzemer Altenberg (whose fruit was declassified into the off-dry Kanzem village bottling). The range of fruity-styled wines go right up to an Auslese from the Saarburger Fuchs, which includes a little botrytis.

Anna Reimann dished up a superbly elegant collection of wines in 2019. The sweet-spots clearly lies at Spätlese level and with its single-vineyard bottlings from the Saarburger Fuchs and Wawern. These wines shine through finesse, persistence, and raciness. But also, the basic wines offer much subtle pleasure. It is hard to believe that this classy Estate is only in its third full vintage!

2019er	Cantzheim	Saarburger Fuchs Riesling Auslese	06 20	93+
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The 2019er Saarburger Fuchs Riesling Auslese was made from mostly clean fruit harvested at 102° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It offers a restrained, smoky, and floral nose of pear, peach, apple, anise, herbs, pineapple juice, grilled lemon, and greengage. The wine is on the sweet and smooth side on the palate, where plenty of ripe yellow juicy fruits are joined by some honeyed elements and toffee. The finish is still quite compact, slightly earthy, and even slightly powerful but already full of beautiful promises. This great sweet wine will however need a decade in order to absorb its elements and reveal its inner finesse. It could then easily exceed our already high expectations. 2029-2049

2019er	Cantzheim	Saarburger Fuchs Riesling der Fuchs	04 20	93
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The 2019er Der Fuchs Riesling Saar, as it is referred to on the consumer label, is a just off-dry wine (with 12 g/l of residual sugar) made from fruit picked on 60-year-old vines and fermented in both stainless steel and 500-liter tonneau. It offers a gorgeously refined, complex, and delicate nose of vineyard peach, white flowers, bergamot, verbena, herbs, mint, anise, and almond. Fine and light juicy notes of fruits wrapped into zest and spices make for a superbly playful feel on the palate. The finish is superbly long, energetic, and floral. This is a truly remarkable dry-tasting and multi-layered Riesling. 2022-2039

2019er	Cantzheim	Saarburger Fuchs Riesling Spätlese	05 20	93
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The 2019er Saarburger Fuchs Riesling Spätlese was harvested early at 89° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a gorgeously spicy and herbal nose of mint, white peach, grilled lemon, grapefruit, star anise, candied lime, and smoke. The wine develops the subtly creamy-fruity presence of an Auslese on the palate but unleashes some gorgeously zesty acidity which adds cut and precision to the long finish. This is a gorgeous playful expression of fruity-styled Saar Riesling. 2029-2049

2019er	Cantzheim	Wawerner Riesling	09 20	92
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The 2019er der Wawerner Riesling Saar, 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 picked in the Ritterpfad. It offers a quite captivating and intensely smoky nose of lime, herbs, grapefruit, tangerine, whipped almond cream, mint, green tea, and a hint of sea breeze. The wine coats the palate with superbly ripe and juicy flavors of yellow fruits and subtle cream and leaves a superb feel of tartness and restrained power in the focused and zesty finish. This remarkable, barely off-dry tasting, wine now only needs a few years of patience in order to better integrate its tail of primary sweetness. 2022-2034



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Weingut Cantzheim

(Kanzem – Saar)

2019er	Cantzheim	Saar Pinot Blanc Trocken	13 20	90
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The 2019er Der Pinot Blanc Saar, as it is referred to on the consumer label, was made in used Tonneau casks from Estate holdings in the Wiltinger Schlossberg, Filzener Unterberg, and Wiltinger Schlangengraben. It offers a most attractive and finely aromatic nose of pear, yellow peach, almond cream, flowers, candied apricot, a hint of nougat, and minty elements. The wine is delicately smooth and juicy on the round and creamy palate and leaves a mild but hugely satisfying feel in the beautifully long finish. A refreshing kick of acidity adds a great playful side to the aftertaste of this gorgeously smooth and delicate expression of Pinot Blanc. Now-2024

2019er	Cantzheim	Kanzemer Riesling Feinherb	08 20	91
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The 2019er der Kanzemer Riesling Saar, as it is referred to on the consumer label, is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked in the Sonnenberg and the Altenberg. It has a quite reserved nose at first as delicate notes of flowers, apple, earthy herbs, and mint only timidly come through. With airing, the wine shows riper scents of pear, candied lime, and peach. The wine is superbly juicy and delicately smooth on the comparatively light-weighted palate, and leaves a nicely zesty and refreshing finish. This refined off-dry Riesling is already drinking superbly, but needs a year or two to develop more complexity before it truly shines. 2021-2029

2019er	Cantzheim	Saar Riesling Kabinett der Kabinett	03 20	91
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The 2019er Der Kabinett Riesling Saar, as it is referred to on the consumer label, was harvested early at 87° Oechsle in the Kanzemer Sonnenberg and was fermented down to barely fruity-styled levels of residual sugar (42 g/l). It offers a beautifully aromatic yet refreshing nose of lime, herbs, spices, yellow peach, pear, smoke, and greengage, all wrapped into residual scents from its spontaneous fermentation. The wine proves quite juicy and even a touch sweet on the rich palate marked by some Spätlese Schmelz. However, it reveals more grip and delivers some typical Kabinett lightness and freshness in the finish. This gorgeous fruity-styled wine will benefit from some bottle age in order to absorb its touch of mid-palate roundness and reveal its cut and nuances. 2026-2039

2019er	Cantzheim	Kanzemer Sonnenberg Riesling	16 20	90
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The 2019er der Sonnenberg Riesling Saar, as it is referred to on the consumer label, an off-dry wine with 16 g/l of residual sugar, offers a quite intense yet delicate nose of flowers and minty herbs, as well as smoke, earthy spices, greengage, pineapple, and a hint of camphor. The wine proves subtle and smooth on the palate, where ample creamy and ripe fruits make for a juicy and sweet feel. It leaves one with some flavors of earthy spices and smoky elements, but also of a sense of power in the finish. This impressive off-dry Riesling is on the more opulent side by Cantzheim standards and will particularly appeal to lovers of bolder and riper versions of the genre. 2022-2027

2019er	Cantzheim	Saar Riesling Trocken Der Gärtner	01 20	90
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The 2019er Der Gärtner Riesling Saar, as it is referred to on the consumer label, comes from Ayl, Wiltigen, and Filzen. It proves rather reductive at first and does not show much beyond some discreet scents of spicy, zesty, and smoky herbs and bacon. These are then joined by some beautiful notes of lime, verbena, greengage, mint, and lead pencil. The wine proves hugely zesty and refreshing on the palate, but develops a more juicy and round side in the very playful, spicy, and refreshingly light finish. A hint of tartness lurks in the background which still needs to integrate, something which should have happened by next year. 2021-2025

2019er	Cantzheim	Wiltinger Riesling Trocken	15 20	90
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The 2019er der Wiltinger Riesling Saar, as it is referred to on the consumer label, is a dry wine made from clean fruit picked in prime parcels in the Schlossberg, Braunfels, Klosterberg and Schlangengraben. It proves quite backward at first, as zesty and smoky notes dominate the aromatics. It then slowly opens up to reveals some scents of candied lime, grapefruit, white flowers, mint, white pepper, and herbs. The wine is focused and straight on the zesty palate and leaves a nicely linear feel in the long and slightly compact finish. Some tartness emerges in the aftertaste which still needs to integrate. This comparatively racy expression of dry Saar Riesling will require a few years of patience to develop its complexity. 2022-2029+

2019er	Cantzheim	Saar Riesling Feinherb die Gärtnerin	02 20	89
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The 2019er Die Gärtnerin Riesling Saar, as it is referred to on the consumer label, is an off-dry wine (with 24 g/l of residual sugar) made from early-harvested grapes, mostly in the Filzen Urbelt und Wiltinger Schlangengraben. It offers a quite reduced and herbal nose of smoke, green pepper, flint stone, greengage, lime, and apple. The wine proves juicy but also slightly sweet on the palate, where riper fruits kick in and add smoothness to the experience. The finish is however nicely balanced as some zesty fruits join the party. This nice off-dry Riesling now just needs some maturation in bottle in order to fully shine. 2022-2027



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Cantzheim

(Kanzem – Saar)

2019er	Cantzheim	Rosé Trocken	110 20	87
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The Der Rosé Saar, as it is referred to on the consumer label (the reference to the vintage is only given on the back label), is a tank-fermented wine made from Pinot Noir grapes picked in the Saarburger Fuchs. This salmon-pink-colored wine offers a spicy and smoky nose of cherry, strawberry, blackberry, cinnamon, and grapefruit. It proves nicely juicy and fruity on the not fully-dry tasting palate and leaves the spicy, herbal, and zesty feel of a white wine in the finish. The after-taste is pure, clean, and vibrating, and reveals just a hint of power as the wine warms up in the glass. This beautifully light expression of Rosé screams for a sunshine and terraces. Now-2022

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Joh. Jos. Christoffel Erben

(Ürzig – Middle Mosel)

Philippe Conzen was fairly relaxed and sounded satisfied with the 2019 vintage despite the challenges it posed: "2019 was anything but easy. There was a lot of heat and little rain during the growing season ... and then more rain than ideally wished during harvest. We only have vineyards overseeing the Mosel and we did not experience any issue due to the spell of frost at the beginning of May. We did however have issues with sunburnt grapes during the two heat waves which hit the region. A little rain in August did help us eventually through the worst of the drought and the grapes were evolving rapidly. We decided to start early, already on September 23. At the beginning the weather was holding up nicely but gradually, as more rain fell, the grapes started to take the hit and we had to take extra care with our selections. It was a time-consuming vintage which required flexibility and stamina. But the result is really worth it: While the wines were a bit shy after bottling in Spring, they have now started to show great fruit-driven properties. It is a real pleasure to crack open a few bottles already at this early stage!"

The Estate was able to produce its usual collection right up to its usual Auslese ** from the Erdener Treppchen and Auslese *** from the Ürziger Würzgarten. The portfolio also includes a GG from the Ürziger Würzgarten (which will be released next year). Besides its 2019 collection, the Estate also released its 2018er GG from the Ürziger Würzgarten this year.

Philippe Conzen produced a hugely convincing 2019 collection of Joh. Jos. Christoffel Erben wines which shine through depth and multi-layered complexity. The wines are however still hugely backward and will need quite some time to reveal their full nuances. But anyone buying the fruity-style and sweet wines from the Ürziger Würzgarten will be rewarded with grace, elegance, and pure drinking pleasure in a decade or so. The Auslese are as intense and yet light-footed as in the great old days. This classic Estate delivered nicely!

*NB: The 2019er Ürziger Würzgarten GG will be reviewed next year, upon its commercial release. We also included the tasting note of the Erdener Treppchen Auslese **, which was only released late last year.*

2019er	Joh. Jos. Christoffel Erben	Erdener Treppchen Riesling Auslese **	06 20	94
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The 2019er Erdener Treppchen Riesling Auslese ** is made from partially botrytized (35%) fruit picked at 97° Oechsle and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a beautifully animating nose made of apple, pear, floral elements, pear, some coconut, a hint of almond, and smoke. The wine proves subtly creamy yet animating and fresh on the palate. Quite some zesty citrusy fruits bring focus to the noble and delicately smooth flavors of almond, apricot, honey, apple, pear, and passion fruit. Despite the flavor density, the wine remains beautifully playful and light-footed right into the finish and aftertaste. Lovers of old-styled Auslese GK should plunge upon this effort! 2029-2059

2019er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Auslese ***	07 20	94
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The 2019er Ürziger Würzgarten Riesling Auslese *** is made from partially botrytized (45%) fruit picked at 103° Oechsle and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a beautifully backward nose made of melon, ripe apple, floral elements, a whiff of wet stone, and quite some fine spices. The wine is superbly light-footed yet multi-layered on the palate as fruity flavors interplay with minerals and honeyed elements. The finish is pure, balanced, and hugely persistent. The elegance and finesse paired with sheer drinking pleasure offered by this dessert wine are simply remarkable! 2029-2059

2019er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Kabinett	04 20	92
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The 2019er Ürziger Würzgarten Riesling Kabinett is made from fruit picked at 88° Oechsle and was fermented down to fruity-styled levels of residual sugar (51 g/l). It offers a gorgeous nose made of white peach, apple, grapefruit, pear, melon, blackberry, a hint of smoke, and fine spices. The wine develops great presence on the palate and leaves a beautifully playful and intense feel in the long and persistent finish. While maybe a bit forceful by Kabinett standards, this gorgeous fruity-styled wine cut along the lines of a drinking Auslese from the 1990s will prove hugely satisfying at maturity! 2025-2039

2019er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Spätlese	05 20	92
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The 2019er Ürziger Würzgarten Riesling Spätlese is made from fruit picked at 92° Oechsle and was fermented down to fully sweet levels of residual sugar (88 g/l). It offers a truly engaging nose made of passion fruit, gooseberry cream, apricot blossom, pear, melon, herbs, and spices. The wine starts off on the sweet side on the fruit-loaded palate and proves gorgeously zesty and animating in the long and playful finish. It does have the subtle intense creaminess and refinement of an Auslese but does unleash this with great zest and focus. 2029-2049



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Joh. Jos. Christoffel Erben

(Ürzig – Middle Mosel)

2019er	Joh. Jos. Christoffel Erben	Erdener Treppchen Riesling Kabinett	03 20	91
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The 2019er Erdener Treppchen Riesling Kabinett is made from fruit picked at 89° Oechsle and was fermented down to fruity-styled levels of residual sugar (52 g/l). It offers a complex and rather engaging nose made of white peach, mirabelle, greengage, bitter grapefruit, melon, herbs, tea, and a hint of smoky whipped cream. The wine develops the intense and subtly powerful side of a Spätlese on the palate, where herbal elements as well as wet minerals drive the flavor profile at this stage. The wine leaves one with a ripe feel of mirabelle puree, pear, melon, and laurel in the beautifully zesty and juicy finish. This backward fruity-styled wine is set for a great future! 2027-2039

2018er	Joh. Jos. Christoffel Erben	Erdener Treppchen Riesling Auslese **	12 19	90
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The 2018er Erdener Treppchen Riesling Auslese ** is made from partially botrytized (40%) fruit picked at 100° Oechsle and was fermented down to noble-sweet levels of residual sugar (100 g/l). It still proves rather backward at this stage as only discreet scents of melon cream, dried herbs, a hint of almond, and some noticeable petrol-infused elements emerge from the glass. The wine is creamy and driven by melon on the smooth palate but leaves a subtly zesty feel in the almond, spice, and pear driven finish. A citrusy zesty side brings focus and energy to the aftertaste. This dessert wine will require quite some patience to reveal its goods. 2028-2048

2018er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Trocken GG	03 19	88
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The 2018er Ürziger Würzgarten Riesling Trocken GG was made with fruit picked on 80-90-year-old un-grafted vines in a prime terraced part at the center of the vineyard and was aged on its lees for almost a year before being bottled. It offers a rather big nose made of cardamom, more than a hint of petrol, tea, smoke, and spices. The wine develops quite some presence on the ripe and still hugely mineral and slightly non-saying palate. It does however reveal fruitier elements in the still slightly tart finish. The aftertaste leaves one a feel of power but also potential. This backward dry Riesling will need quite some years to reveal its nuances and absorb its smoky elements. 2024-2028+

2019er	Joh. Jos. Christoffel Erben	Ürziger Würzgarten Riesling Trocken	01 20	86
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The 2019er Ürziger Würzgarten Riesling Trocken comes from the lower part of the vineyard. It offers a subtly ripe yet also still rather backward nose made of melon, herbs, cardamom, spices, and smoke. The wine proves quite herbal and driven by melon and pear on the almost powerful palate and leaves a feel of tea, minerals, spices, and smoke in the big and at the moment slightly assertive finish. Some licorice, pear, ginger, and bergamot wrapped into citrusy acidity add depth to the aftertaste. This wine will benefit from a year of bottle aging in order to reveal its charms. 2022-2029

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

Kilian Franzen is really happy with his 2019 vintage: "It was anything but an easy vintage. As everybody else, we suffered from the extreme heat in the summer. This led to widespread sunburn, especially in our terraced vineyards. Here we had up to 30% yield reduction. The summer was dry but rain came at last in September and this forced us to start our harvest on September 17, earlier than initially expected. We had done a pre-harvest do get rid of most of the sunburnt grapes, but these still generated much need for selection and attention during the harvest. We worked around the clock until October 14. However, as of December, it was clear that a nice vintage was in the making. I enjoy the finesse and subtlety of our 2019 wines. They have a bit more acidity and playfulness than for instance 2018."

Despite the lower yields, the Estate was able to produce its usual portfolio of wines in 2019, from the Quarzit-Schiefer Estate bottling right up to its different GGs. The 2019 collection also includes a FranZero, the Estate's bone-dry Riesling. The Estate did however not produce any Spätlese (as it did in 2018) and the yields of the Spätburgunder grapes were too low for producing a bottling. On top of its 2019 bottlings, the Estate also released its 2018er GGs from the Calmont and the Frauenberg late last year, as well as a new bottling from the Sternberg part of the Frauenberg. The 2018er Calmont Fachkaul will be released via this year's Auction in Trier.

Kilian and Angelina Franzen released a truly remarkable collection of wines this year. Their 2019 dry and dry-tasting wines are the Estate's finest ever and among the finest of the region. We were particularly under the impact of the Der Sommer war sehr gross, an Estate wine which completely transcends the usual standards of the genre, and which is quite simply one of the finest values of the vintage. However, also their single-vineyard bottlings from the Frauenberg and the Calmont are remarkable! The late-released 2018 wines are also simply stunning, especially the new Frauenberg Sternberg, which proves a modern-day classic in the making. Although the strength of the Estate is clearly Riesling, it does also produce a very good Pinot Noir. In summary, this Estate is on fire!

NB: The 2019er Calmont GG, Frauenberg GG, Calmont Fachkaul, Frauenberg Sternberg and Zeit will be reviewed next year.

2018er	Reinhold Franzen	Neefer Frauenberg Sternberg Riesling	16 20	95
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The 2018er Neefer Frauenberg Sternberg Riesling is a barely off-dry Riesling (with 12 g/l of residual sugar) made from over 60-year-old un-grafted vines in the prime Sternberg part of the vineyard (a former single vineyard which was classified dark red on the old Prussian taxation map), and was fermented and aged on its fine lees in stainless steel for 18 months before being bottled. It offers a remarkably engaging nose made of floral elements, starfruit, pear, bergamot, ginger, citrusy whipped cream, and chalky minerals, all wrapped into fine spices. The wine is beautifully light-footed yet packed with juicy and comparatively fresh flavors on the palate, and leaves a nicely mouthwatering and off-dry feel in the long and subtle finish. A touch of off-dry smoothness still needs to melt away (which will happen in a few years' time), but one thing is already clear: The debut vintage of the Neefer Frauenberg Sternberg proves an immense success! 2023-2033

2018er	Reinhold Franzen	Bremmer Calmont Riesling GG	28 19	92+
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The 2018er Bremmer Calmont Riesling GG is a legally dry wine which comes from old vines situated in the classical, south-facing part of the vineyard, and was fermented and aged on its fine lees in stainless steel for 12 months before being bottled. It proves still rather reduced and only gradually reveals some scents of gooseberry, bergamot, pear, whipped cream, and earthy spices. The wine comes over as dry-tasting rather than bone-dry on the delicately creamy and herbal palate, and leaves a nicely intense and slightly ample feel in the impeccably balanced and comparatively light-footed finish. The aftertaste is all about ripe fruits and spices. This beautiful wine needs a few years to reveal its goods. We would not be surprised if it will then warrant a higher rating, especially as it gains focus and develops its nuances. 2023-2033

2018er	Reinhold Franzen	Bremmer Calmont Fachkaul Riesling	29 19	Auction	92+
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The 2018er Bremmer Calmont Fachkaul Riesling (the reference to the vineyard and the Katasterlage are only provided on the back label) is a barely off-dry wine (11 g/l of residual sugar) which comes from the terraces in the upper part of this prime sector of the Bremmer Calmont and was fermented in stainless steel for 12 months before being bottled. It offers a great nose of smoke, almond, butter cream, vanilla, pear, and herbs. The wine reveals a gorgeously creamy and refined side on the palate, and leaves a fine, airy feel in the light and subtly zesty finish. Everything is still quite restrained and only hints at some complexity to come. This wine has huge potential but will require quite some years to reveal its true colors. 2025-2038

2019er	Reinhold Franzen	Bremmer Calmont Riesling	14 20	92+
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The 2019er Bremmer Calmont Riesling comes from the south-facing classic part of the vineyard and was fermented down to just above legally dry levels of residual sugar (9 g/l). It offers a gorgeous nose made of pear, vineyard peach, lemony whipped cream, a hint of smoke, cardamom, and quite some minerals. The wine is beautifully intense yet playful and focused on the tart and racy palate, and leaves a mouthwatering feel of herbs and spices in the long and subtly multi-layered finish. A touch of smoothness still needs to integrate in the aftertaste of this absolutely gorgeous Riesling, something which will have happened in a few years' time. 2024-2034



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By Jean Fisch and David Rayer

Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

2019er	Reinhold Franzen	Neefer Frauenberg Riesling	13 20	92
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The 2019er Neefer Frauenberg Riesling comes from the south-facing classic part of the vineyard and was fermented down to just above legally dry levels of residual sugar (8.5 g/l). It offers a gorgeous nose made of pear, lemony whipped cream, elderflower, smoky elements, and fine spices. The wine proves gorgeously racy on the fully dry-tasting palate and leaves a pure and subtly ripe feel of pear, cardamom, blue berried fruits, and smoky whipped cream in the long and racy finish. The aftertaste is all about freshness and depth. This dry-tasting Riesling proves already quite remarkably open for business now but will be even more subtle in a few years' time. 2023-2031

2018er	Reinhold Franzen	Neefer Frauenberg Riesling GG	27 19	92
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The 2018er Neefer Frauenberg Riesling GG is a legally dry wine which comes from 70-year-old vines in the classical, south-facing part of the vineyard and which was fermented and aged on its fine lees in stainless steel for 12 months before being bottled. It offers a subtly ripe nose made of grapefruit, cassis, pear, mirabelle, smoke, a hint of cream, and minerals. The wine is smooth rather than bone-dry on the beautifully intense and not overpowering palate, and leaves a nice feel of licorice, mirabelle, smoke, and herbal elements in the long and balanced finish. Some tartness still needs to integrate in the aftertaste of this subtly intense and zesty dry Riesling, something which will have happened in a few years' time. 2023-2033

2019er	Reinhold Franzen	Riesling Der Sommer war sehr gross	07 20	92
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The 2019er Riesling Der Sommer war sehr gross (literally translated into "The summer was really great") was made from up to 60-year-old vines in the Bremmer Abtei Kloster Stuben, Ellerer Höll, Bremmer Calmont, and Neefer Frauenberg, and was fermented down to legally dry levels of residual sugar (8 g/l). It offers a remarkably fresh and engaging nose made of vineyard peach, apple, elderflower, smoke, blue berried fruits, and a hint of cream. A superb kick of acidity makes for a gorgeously playful feel on the barely off-dry tasting palate. The finish is all about bright fruits, subtle floral elements, a hint of cream, and some smoke, all framed by a ripe and lively acidity. The aftertaste is light-footed, airy, and makes one magically go for more: This gorgeous effort completely transcends the normal standards of Estate wines and will give many "GGs" a run for their money: It is THAT impressive! Now-2029

2018er	Reinhold Franzen	Riesling Zeit 396 Tage	26 19	90+
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The 2018er Riesling Zeit 396 Tage is an off-dry wine (with 20 g/l of residual sugar) made with fruit picked in different parts of the Bremmer Calmont and was fermented spontaneously and aged on its lees for 396 days before being bottled (hence the name of this cuvée). It offers a slightly ripe nose made of pear, starfruit, ginger, cardamom, whipped cream, and smoky elements. The wine starts off on the soft and round side on the nicely cream palate but develops more focus as zesty acidity in the finish. The aftertaste is still a tad smooth but already nicely multilayered. We expect this gorgeous off-dry wine to fully reveal its colors in a few years. It could then very easily exceed our expectations, once the touch of sweet and herbal tartness will have mellowed away. 2023-2033

2019er	Reinhold Franzen	Bremmer Calmont Riesling Kabinett	15 20	90
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The 2019er Bremmer Calmont Riesling Kabinett was made from fruit harvested at 89° Oechsle in the classical, south-facing part of the vineyard and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a subtly ample nose made of pear, melon, whipped cream, cardamom, elderflower, blue berried fruits, and smoky elements. The wine develops the suave sweetness of a Spätlese on the palate, where creamy fruits are still wrapped into quite some sweetness. The finish is smooth but already nicely satisfying. This bigger expression of fruity-styled wine really needs a decade of bottle aging to absorb its sweetness and develop its nuances. 2029-2049

2019er	Reinhold Franzen	Riesling Quarzit-Schiefer	05 20	90
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The 2019er Riesling Quarzit Schiefer comes from the cooler east-facing part of the Bremmer Calmont (known as Kappellenberg until 1971) and was fermented down to legally dry levels of residual sugar (8 g/l). It offers an engaging nose made of pear, elderflower, blue berried fruits, a hint of citrusy cream, earthy spices, and smoke. The wine is beautifully balanced on the smooth rather than bone dry palate yet a gorgeous touch of ripe zest brings the smoothness to life. Citrusy fruits, smoky elements, and nice zest drive the flavors in the gorgeously intense and beautifully pure and balanced finish. This superb dry-tasting Riesling will offer much pleasure over the coming decade! Now-2029



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By Jean Fisch and David Rayer

Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

2019er	Reinhold Franzen	Riesling Trocken FranZero	06 20	90
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The 2019er Riesling Trocken FranZero is a bone-dry wine (with 2 g/l of residual sugar) made from Estate holdings in the west-facing part of the Bremmer Frauenberg. It offers a beautifully fresh nose made of citrusy fruits, floral elements, blue berried fruits, elderflower, and chalky minerals. The wine is gorgeously precise on the palate, where a touch of creaminess is beautifully wrapped into tart and juicy zest. The finish is precise, playful, and elegant. This comparatively fresh and light-footed bone-dry Riesling is a huge success! 2021-2031

<u>2018er</u>	Reinhold Franzen	Neefer Frauenberg Spätburgunder	08 20	89
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The 2018er Neefer Frauenberg Spätburgunder was made with partially de-stemmed and partially whole cluster fruit harvested from 20-year-old vines situated in the west-facing part of the vineyard, and was aged in 7-year-old barrique for 17 months. It offers an inviting nose made of cherry, raspberry, a hint of herbs, and fine spices. The wine coats the palate with smooth and silky fruits, a touch of herbs, soy sauce, and spices, and leaves a subtly animating feel in the ample yet intense finish. The aftertaste is vibrant, juicy, and above all quite complex and alluring. Only a touch of vanilla in the background tames a little bit the pleasure of enjoying this gorgeous Spätburgunder at this stage. 2023-2030

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By Jean Fisch and David Rayer

Weingut Reinhold Haart

(Piesport – Middle Mosel)

Johannes Haart likes his 2019 vintage: "Frost does rarely play a role in our part of the Mosel and, fortunately, did not either this year. But this does not mean that the 2019 growing conditions were particularly easy. The weather proved dry and it was a real relief when rain fell in September. However, one needed to be extremely careful as the grapes accelerated their development and the Oechsle degrees were starting to go through the roof. We decided to start our harvest already on September 23 in order to retain some lightness and freshness in our wines. This is one of the reasons why we picked the fruit for our GG bottlings already on September 29. We finished the harvest on October 10. There was some botrytis but, at the end, not a lot. So, we did not go out for an elusive BA or TBA. The little botrytized fruit was then used in the Goldtröpfchen Auslese which will come to the Auction this year. I like the 2019 vintage very much and it shares much with many vintages ending with nine. The wines are juicy, ripe, and animating. They put a big smile on the face already young!"

The yields of the Estate were not much affected by the growing conditions so it was able to produce its regular portfolio of wine right up to three GGs (from the Kreuzwingert, Goldtröpfchen, and Ohligsberg) and two Auslese, one of which will be released at this year's Auction. There will be no GG from the Grafenberg as Johannes Haart felt that the fruit was already too ripe. As usual, the GG from the Kreuzwingert will be held back and released at a future date.

Johannes Haart produced a remarkable 2019 collection which shines through silky smoothness pepped by aromatic purity and subtle zest. The stand-outs are for us the Ohligsberg Spätlese (a superbly engaging and exotic sweet wine), the Goldtröpfchen Kabinett (a stunning old-style light-footed fruity-styled wine with freshness and presence), and, probably above all, an amazingly good dry Estate Riesling. There is much to love at this fine address in 2019!

NB: The Piesporter Trocken was not yet ready for tasting. The GGs from the Goldtröpfchen and Ohligsberg will be reviewed in the October Issue and that GG from the Kreuzwingert upon its release.

2019er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Auslese	31 20	Auction	94
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The 2019er Goldtröpfchen Auslese, as it is referred to on the consumer label, which carries the AP 31 (the auction bottling) was made from essentially clean (only 10% botrytized) fruit picked at 111° Oechsle and fermented down to noble-sweet levels of residual sugar. It offers a beautifully fresh and aromatic nose made of cassis, pineapple, kumquat, star anise, almond cream, herbs, spices, and smoky elements. The wine proves richly creamy on the impeccably balanced palate, where more of these remarkably fresh fruity flavors are packed into some riper elements. The wine leaves one with a gorgeously smooth, comparatively light but multi-layered feel in the finish and a great sense of tension in the intense and impactful aftertaste. This dessert wine manages the tour de force of being both rich and animating! 2029-2069

2019er	Reinhold Haart	Wintricher Ohligsberg Riesling Spätlese	42 20		94
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The 2019er Ohligsberg Spätlese, as it is referred to on the consumer label, was made from fruit picked at 94° Oechsle and was fermented down to fully sweet levels of residual sugar (93 g/l). It offers a rather exotic nose made of grapefruit, coconut, pineapple, passion fruit, starfruit, orange zest, whipped cream, white flowers, and smoke. The wine develops the racy exotic presence and flavors on Auslese-styled and precise palate and leaves a stunningly vibrant and subtly silky feel in the long and playful finish. Fresher and purer scents including elderflower, cassis, mint, and herbs add class to the currently still a tad sweet aftertaste. This stunning, barely sweet tasting wine is a huge success! 2029-2049

2019er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Kabinett	22 20		93
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The 2019er Goldtröpfchen Kabinett, as it is referred to on the consumer label, was made from fruit picked at 86° Oechsle and was fermented down to fruity-styled levels of residual sugar (58 g/l). It offers a gorgeous nose made of cassis, minty herbs, fine spices, elderflower, grapefruit, pear, a hint of whipped cream, and smoke. The wine delivers gorgeously engaging and lively fruity flavors with Spätlese Schmelz and density on the palate and leaves a superbly racy feel of grapefruit, white flowers, passion fruit, and minty elements in the intense and gorgeously sharp and focused finish. The aftertaste is racy, engaging, and packed with refreshing but also slightly creamy flavors. A hint of yellow peach adds depth to this utterly delightful Kabinett made in the style of the "drinking" Auslese from the 1990s. What an utterly delicious wine! 2029-2049

2019er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Spätlese	25 20		92+
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The 2019er Goldtröpfchen Spätlese, as it is referred to on the consumer label, was made from fruit picked at 93° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a superb nose made of elderflower, vineyard peach, apricot blossom, whipped cream, and fine spices. The wine develops nicely suave and rich flavors on the otherwise finely chiseled palate and leaves a nice and a tad smooth feel of creamy fruit, minerals, and spices in the long and multi-layered finish. It is only in the aftertaste that the underlying acidity comes through and adds structure and grip to this currently nicely rich and suave Spätlese. There is quite some upside here! 2029-2049



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By Jean Fisch and David Rayer

Weingut Reinhold Haart

(Piesport – Middle Mosel)

2019er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Auslese	30 20	92+
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The 2019er Goldtröpfchen Riesling Auslese, as it is referred to on the consumer label, with AP 30 was made from essentially clean fruit picked at 102° Oechsle and was fermented down to noble-sweet levels of residual sugar (102 g/l). It offers slightly ample yet quite pure nose made of elderflower, pear puree, whipped cream, bergamot, smoke, and herbs. The wine starts off on the soft and slightly creamy side on the palate but develops more presence and cut in the long and comparatively suave and slightly sweet finish. It is only in the aftertaste that this dessert wine reveals some mouth-watering zest which adds pep to the overall subtle and creamy structure. We would not be surprised if this eventually will warrant a higher rating especially as the purity emerges and the currently broadening sweetness recedes. 2029-2049

2019er	Reinhold Haart	Riesling Trocken Haart	01 20	90
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The 2019er Riesling Trocken Haart comes from Estate holdings in Trittenheim, Piesport, and Wintrich. It offers a beautiful nose made of elderflower, cassis, blackberry, whipped cream, candied grapefruit, herbs, and subtle minty elements. The wine is beautifully dry and firm on the excellently balanced palate and leaves a gorgeous feel of fresh fruits, spices, and chalky minerals in the long and engaging finish. The aftertaste is gorgeously subtle, engaging, and tart. This wine is a huge success, particularly if one keeps in mind that it is "only" an Estate wine! 2024-2034

2019er	Reinhold Haart	Riesling Haart to Heart	05 20	87
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The 2019er Riesling Haart to Heart is an off-dry wine (with 20 g/l of residual sugar) made from fruit picked in the Piesporter Grafenberg, Goldtröpfchen, and Günterslay. It offers a subtle and delicate nose made of herbs, pear, starfruit, a hint of licorice, smoke, wet stone, citrusy elements, and some whipped cream. The wine starts on the smooth and finely fruity side on the palate but a kick of zest quickly brings some pep and structure. The finish is beautifully long and engaging. This is a nice off-dry Estate Riesling to enjoy mindfully or mindlessly. Now-2027

2019er	Reinhold Haart	Riesling Off-Dry Haart Estate	05 20	87
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The 2019er Mosel Riesling Haart Estate is an off-dry wine (with 20 g/l of residual sugar) made from fruit picked in the Piesporter Grafenberg, Goldtröpfchen, and Günterslay. It offers a subtle and delicate nose made of herbs, pear, starfruit, a hint of licorice, smoke, wet stone, citrusy elements, and some whipped cream. The wine starts on the smooth and finely fruity side on the palate but a kick of zest quickly brings some pep and structure. The finish is beautifully long and engaging. This is a nice off-dry Estate Riesling to enjoy mindfully or mindlessly. Now-2027

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

At the beginning of 2020, a new leadership team composed of Richard Grosche and Mathieu Kaufmann was appointed to the management of the Estate. The pair had met and worked together at Weingut von Buhl (in the Pfalz) and had been central to its development. When we talked to Richard Grosche about the vintage, he was quick to explain the philosophy of work the tandem wants to apply at the historic Karthäuserhof Estate: "Of course Mathieu and I had no influence on the vineyard management and the harvest of the 2019 vintage, but we were regularly informed of the situation at the end of the year. I arrived on January 24, 2020, and, from then on, we did not touch the wines anymore until bottling. This means that they all stayed on their gross lees and without any additional sulfur. The Covid-19 situation helped us somewhat as there was no commercial pressure to bottle the 2019s. We could therefore bottle them later, and only started at the end of April, which also allowed the wines to spend extra time in tank. Maturing longer in tank also means that the wines have a different texture on the palate. The other major change we were able to introduce for the 2019 vintage is the simplification of the portfolio. The Estate used to have, for instance, up to four *Gutsweine* [Estate bottlings], we brought this down to one, the dry Schieferkristall. We decided to use only fruit from the Karthäuserhofberg for the Alte Reben bottling, which is now our village wine [Eitelsbacher Trocken Alte Reben], and we produced one wine (with residual sugar) per Prädikat level. We plan to keep this logic also in the future, if the vintage permits. We may bottle some special cask of Prädikat wine separately in the future, but only if it is truly special. In parallel to all this, we decided to introduce a new line of wines, called Bruno to leverage our grapes and holdings (all of course on steep slate hills) which we source outside of the Ruwer and complemented by some fruit from our classic Ruwer fruit purchase and holdings."

As Richard Grossche explained, the Estate has reduced its portfolio and only produced a Weissburgunder, an Estate Riesling, a village Riesling, a GG (which will be released two years after the vintage) and a full range of Prädikat wines right up to a BA (not yet been released and possibly earmarked for a future Auction) in 2019. Next to this portfolio, the Estate will launch a separate line called Bruno, with two wines (one dry and one off-dry Kabinett), which were only bottled in August 2020.

Lovers of the Estate will find much to like in its 2019 collection: The wines are very good to outstanding (in particular the BA is hugely impressive!) even if we feel that the potential of both vintage and terroir may not have been fully harnessed in this transition year. However, the approach and philosophy followed by the new leadership team are hugely promising: We cannot wait to taste their first vintage under their full control. If their performance at von Buhl is anything to go by, Ruwer lovers (us included!) will be in for a hell of a ride!

NB: The Weissburgunder and the Bruno bottlings were not tasted. The 2019er GG will be tasted next year upon release.

2019er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Beerenauslese Nr. 31	07 20	Auction?	93+
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The 2019er Eitelsbacher Karthäuserhofberg Riesling Beerenauslese Nr. 31 was made from fruit harvested at 132° Oechsle from botrytized fruit harvested in the Sang and Kronenberg section of the vineyard and was fermented down to noble-sweet levels of residual sugar (146 g/l). It offers a beautifully ripe and attractive nose of roasted pineapple, almond paste, apricot, guava, melon, canned yellow peach, and William's pear. The wine proves quite compact and almost cloyingly sweet on the palate driven by syrupy and unctuous flavors of raisin, marzipan, apple jelly, and baked spices. The finish is ample and rich, yet a touch of acidity comes through and adds a playful side to this rich BA. This dessert needs quite some cellaring in order to absorb all its richness but, if more finesse emerges, there could be true greatness here. 2034-2069

2019er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Auslese	06 20		91
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The 2019er Eitelsbacher Karthäuserhofberg Riesling Auslese was made from partially botrytized fruit harvested in the Sang and Kronenberg section of the vineyard at 98° Oechsle and was fermented down to sweet levels of residual sugar (74 g/l). It offers an attractive and rather aromatic nose of apricot, pear, pineapple, lime, herbs, honeyed peach, and passion fruit, all wrapped into a dash of volatile acidity. Plenty of ripe and juicy fruits on the palate convey a smooth and honeyed feel to the wine on the currently quite sweet palate. The finish has a light zesty but also tart touch. This rather ripe and firm expression of sweet Riesling will need a decade to fully shine. 2029-2049

2019er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Spätlese	05 20		90
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The 2019er Eitelsbacher Karthäuserhofberg Riesling Spätlese was made from fruit harvested in the Kronenberg section of the vineyard at 91° Oechsle and was fermented down to fruity-styled levels of residual sugar (51 g/l). It proves quite shy and closed at first and needs a few minutes in the glass to reveal a juicy but ripe nose of apricot, Conference pear, coconut cream, canned yellow peach, and melon. The wine proves juicy but also slightly soft on the palate, and leaves a smooth and ripe texture right into the long and satisfying finish. This smooth expression of Spätlese now only needs some patience to integrate its sweetness and reveal its nuances. 2027-2039



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

2019er	Karthäuserhof	Eitelsbacher Karthäuserhofberg Riesling Kabinett	04 20	89
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The 2019er Eitelsbacher Karthäuserhofberg Riesling Kabinett was made from fruit harvested mainly in the Burgberg section of the vineyard at 85° Oechsle and was fermented down to off-dry levels of residual sugar (25 g/l). It proves quite marked by residual scents from its fermentation and only gradually reveals a rather big and fruit-driven nose made of apricot, yellow peach, red apple, almond cream, and smoke. The wine is nicely juicy and smooth on the light and easy-going palate and leaves a nicely balanced feel not sweet feel in the spicy and creamy finish. This wine proves easy to enjoy in its direct and juicy style. 2023-2034

2019er	Karthäuserhof	Eitelsbacher Riesling Trocken Alte Reben	02 20	88
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The 2019er Riesling Trocken Alte Reben, as it is referred to on the neck label, comes from vines which are at least 30 years old (and up to 70 years old) in the Eitelsbacher Karthäuserhofberg. It offers a nicely aromatic nose of apricot, yellow peach, aniseed herbs, rosemary, and a touch of curry-driven spices. The wine proves nicely juicy on the palate, where some fruity flavors interplay with spices and zest. Some acidity then kicks in and conveys a rather sharp and straight feel to the fully dry-tasting finish. This dry wine will need another year of patience in order to better integrate its tartness, and will then appeal to lovers of racy expressions of dry Ruwer Riesling. 2021-2025

2019er	Karthäuserhof	Riesling Trocken Schieferkristall	01 20	86
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The 2019er Riesling Trocken Schieferkristall comes mainly from the Eitelsbacher Karthäuserhofberg as well as from Estates holdings in the Mertesdorfer Herrenberg. It offers a delicately flowery and spicy nose of herbs, smoke, earthy spices, pear, and anise. The wine proves focused and zesty on the comparatively light palate. Lime and other bitter fruits convey a bone-dry feel to the long and smoky finish. This slightly sharp expression of dry Riesling will need a bit of patience to integrate its tartness. 2021-2023

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

Alex Loersch finds much to love in his 2019 vintage, except its low yields: "We had an early bud break in 2019, and were only marginally affected by the spell of frost which hit the region in May: We saw a little bit of it in some vines above 300 meters and in the lower and flatter part of Trittenheim, but was minimal (no more than one ha). We then had a warm and sunny summer with not much rain, not unlike the one we experienced in 2018. Luckily, the few thunderstorms always arrived at the right point, so that we did not experience any issue with hydric stress. Overall, it would have been a great vintage in our vineyards was it not for the sunburn resulting from extreme temperatures (around 40°C / 104°F). This costed us 40% of our harvest. The weather conditions proved ideal during autumn. I decided to start picking grapes early as the grapes were already perfectly ripe and of superb quality. I was also mainly looking at acidity levels to keep freshness and tension in my wines. We started on September 25 with the non-Riesling grapes and on September 30 with Riesling. The first Riesling grapes I brought in were for the Apotheke Kabinett, while I also selected some grapes for my Auslese wines at this early stage. I observed how the acidity levels went down during harvest, but thankfully, I was to complete the harvest by mid-October, i.e. before the acidity levels were too low to my liking. Early on in the harvest, we were also able to select some botrytized fruit for a TBA. All wines fermented spontaneously without any issue, and I started to bottle the first ones in March. I really love the vintage as it combines ripeness with intense zest and precision."

Despite the lower yields, the Estate was able to produce its full collection of wines, right up to a TBA from the Dhroner Hofberg. It also includes a full range of dry wines, including the Vogelsang, Devon-Terrassen, and Jungheld. In addition, it recently released its 2018er Sängerei Feinherb which saw a long fermentation.

Alex Loersch really leveraged the vintage to dish up an amazing collection in 2019. The sweet spot clearly lies at the sweet end of the spectrum. In particular, the TBA is a modern-day legendary wine in the making. But also, the Estate's fruity-styled wines offer great character and playfulness. Savvy readers should also have a close look at the remarkable entry level wines: Both the Blauschiefer and the Glimmerschiefer are outstanding in their own right. Also, the off-dry 2018er Hofberg Sängerei, which saw extensive aging on its lees, is remarkably and full of potential. What a brilliant collection from this up-and-coming grower!

NB: The Vogelsang Trocken, Devon-Terrassen Trocken, Jungheld Trocken, Hofberg Kabinett, Rosengärtchen Kabinett, and Fels-Terrassen Apotheke were not yet ready for tasting.

2019er	Loersch	Dhroner Hofberg Riesling Trockenbeerenauslese	06 20	99
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The 2019er Hofberg Riesling Trockenbeerenauslese, as it is referred to on the front part of the label, was made from 100% botrytized fruit harvested early (on two days) at 175° Oechsle in different prime sectors of the vineyard and was fermented down to fully noble-sweet levels of residual sugar. It offers a hugely deep and remarkably subtle nose of passion fruit, raisin, smoke, juicy date, dried apricot, candied pineapple, baked spices, and marzipan, all lifted up by a whiff of volatile acidity. The wine unleashes gorgeously juicy flavors of exotic fruits and honey on the hugely smooth and admirably unctuous and viscous palate, and leaves a stunning feeling of zest that provides the right balance to the sweetness in the outstandingly long and multi-layered finish. This dessert wine may well need more than a decade to integrate its sweetness but it will then prove one the greatest TBA classics of all times. It is that impressive! 2034-2079

2019er	Loersch	Trittenheimer Apotheke Riesling Auslese Alte Reben	07 20	96
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The 2019er Alte Reben Trittenheimer Apotheke, as it is referred to on the front part of the label (the reference to Auslese is only written in small on the right part of the label), was made from early harvested and botrytized (50%) fruit at a full 112° Oechsle on 60-100-year-old vines in the Jungheld and Kaulsbohr parts of the vineyard and was fermented to noble-sweet levels of residual sugar (123 g/l). It offers a magnificently ripe and honeyed nose of apricot, mango, spices, pineapple juice, almond, apple jelly, rhubarb, baked spices, and honey. The wine delivers some juicy, exotic, honeyed, slightly unctuous, and hugely creamy flavors with some BA weight and presence on the palate, and leaves a gorgeously focused, zesty, and graceful feel in the hugely long and refreshing finish. This beautiful noble-sweet wine now only needs a little patience in order to fully shine! 2029-2059

2019er	Loersch	Trittenheimer Apotheke Riesling Auslese	04 20	94
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The 2019er Apotheke Riesling Auslese, as it is referred to on the front part of the label, was made from early harvested and partially botrytized (10-20%) fruit at 100° Oechsle in the Laurentiusberg part of the vineyard and was fermented down to sweet levels of residual sugar (86 g/l). It shows a beautifully elegant and refined nose of vineyard peach, white flowers, anise, herbs, pear, smoke, and candied lemon. It still proves on the sweet side on the palate, but already shows some its future greatness as the hugely long and spicy finish hints at great depth and freshness. This sweet wine only needs a decade or so to fully show its goods. 2029-2059



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

2019er	Loersch	Trittenheimer Apotheke Riesling Spätlese Alte Reben	09 20	93
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The 2019er Alte Reben Trittenheimer Apotheke, as it is referred to on the front part of the label (the reference to Spätlese is only written in small on the right part of the label), was made from fruit harvested at 93° Oechsle on 60-70 year-old vines in the steep Mockenlay and Kaulsbohr part of the vineyard and was fermented down to sweet levels of residual sugar (73 g/l). The wine immediately captures one's attention with its great aromatics and ripeness as notes of pineapple juice, smoke, honey, mirabelle, herbs, pear, passion fruit, and melon emerge from the glass. The wine develops the rich and honeyed Schmelz of an Auslese on the juicy and rich palate, and leaves a smooth and very long feel in the finish. While hugely impressive now, this gorgeous dessert wine will only reveal its full potential in a decade or so. 2029-2049

2018er	Loersch	Dhroner Hofberg Riesling Spätlese Feinherb Sängerei	12 20	92+
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The 2018er Sängerei Dhroner Hofberg, as it is referred to on the front part of the label, is an off-dry wine (with 17 g/l) which was left on its lees for 15 months before being bottled in February 2020, hence the late AP number. It proves quite muted at first and only gradually reveals some timid scents of mirabelle, honeyed peach, white peach, herbs, and smoke. With further airing, some aniseed herbs and pineapple join the party. The wine proves quite tight and intense at first on the slightly sweet palate, before some ripe fruits kick in and add to the sense of sweetness. However, it remains focused and straight, right into the long and energetic finish. It could almost appear as a ripe and broad off-dry Riesling, but the way it manages to retain a certain freshness and depth is quite remarkable. This off-dry Riesling will need quite a few years to develop aromatically, but the potential is very promising. 2026-2039

2019er	Loersch	Piesporter Goldtröpfchen Riesling Kabinett	10 20	92+
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The 2019er Goldtröpfchen Riesling Kabinett, as it is referred to on the front part of the label, was made from early harvested fruit at 83° Oechsle in the south-west facing Alz sector (next to the Gärtchen) of the vineyard and was fermented to fruity-styled levels of residual sugar (60 g/l). It proves quite restrained and still slightly marked by some SO₂ and residual scents from its spontaneous fermentation at first. These gradually quickly give way to subtle scents of earthy spices, smoke, cherry, blueberry, violet, and white peach. The wine develops the depth and presence of a Spätlese rather than a light Kabinett on the delicately smooth and juicy palate but retains great focus and zest in the superbly long and even slightly forceful finish (despite the label indicating only 8% of alcohol). This superb fruity-styled Riesling has quite some upside potential as it develops its full potential with age. 2029-2044

2019er	Loersch	Trittenheimer Altärchen Riesling Kabinett Trocken	15 20	92
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The 2019er Altärchen Riesling Kabinett Trocken, as it is referred to on the front part of the label, comes from vines planted in 1964 from the hilly south-east facing Falkenberg sector of the vineyard. It proves quite restrained yet elegant and refined as delicate scents of anise, grapefruit, yellow flowers, lemon, vineyard peach, and smoke emerge from the glass. The wine rewards one with light flavors of citrusy fruits and fine spices on the superbly zesty, airy, and linear palate. The finish is beautifully dry, sappy, and focused, but also energetic and layered. This dry wine is a great example of airy and refined light expression of Mosel Riesling. 2022-2034

2019er	Loersch	Trittenheimer Apotheke Riesling Kabinett	11 20	92
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The 2019er Apotheke Riesling Kabinett, as it is referred to on the front part of the label, was made from early harvested fruit at 86° Oechsle in the Neuberger part of the vineyard situated high up the hill, and was fermented to fruity-styled levels of residual sugar (50 g/l). It offers a light, floral, and delicately aromatic nose of white peach, candied lemon, pear, yellow apple, almond cream, and smoke, as well as some yellow flowers in the background. The wine proves quite juicy yet still on the sweet side on the palate where plenty of ripe yellow fruits with a dash of honey add to a feeling of roundness and smoothness. The finish is however beautifully tight and focused, and already shows great length. 2027-2039

2019er	Loersch	Riesling Feinherb Glimmerschiefer	13 20	90
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The 2019er Riesling Feinherb Glimmerschiefer is an off-dry wine (with 28 g/l of residual sugar) from young vines in the hilly south-east facing Falkenberg sector of the Trittenheimer Altärchen. It shows a nicely lactic and ripe nose of coconut milk, pineapple, ripe yellow peach, a hint of toffee, apple juice, and dried herbs. The wine coats the palate with quite some juicy and ripe fruits, ranging from yellow peach to more exotic flavors of mango and pineapple. The finish is delicately juicy and smooth as some tickly acidity adds focus in the background. This aromatic and slightly riper version of off-dry Riesling however proves superbly balanced and refined (the label indicates only 10% of alcohol). It needs a couple of years to integrate its sweetness and offer even more playfulness. 2024-2034



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Weingut Loersch

(Leiwener – Middle Mosel)

2019er	Loersch	Riesling Trocken Blauschiefer	05 20	90
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The 2019er Riesling Trocken Blauschiefer comes from the hilly part of the Leiwener Klostergarten situated on blue slate soil. It offers a beautifully attractive and fine nose of yellow peach, violet, blueberry, pear, smoke, herbs, and a touch of melon. The wine proves nicely focused and juicy on the palate, and leaves a beautiful feel of richness and yellow fruits in the long and assertive finish. Some tartness emerges in the after-taste which still needs to melt away. This proves a remarkably successful dry Riesling which proves quite intense despite its low 11% of alcohol. 2022-2027

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Mosel Fine Wines

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Weingut Mönchhof

(Ürzig – Middle Mosel)

Philippe Conzen was fairly relaxed and sounded satisfied with the 2019 vintage despite the challenges it posed: "2019 was anything but easy. There was a lot of heat and little rain during the growing season ... and then more rain than ideally wished during harvest. We only have vineyards overseeing the Mosel and did not experience any issue due to the spell of frost at the beginning of May. We did however have issue with sunburnt grapes during the two heat waves which hit the region. A little rain in August did help us eventually through the worst of the drought and the grapes were evolving rapidly. We decided to start early, already on September 23. At the beginning the weather was holding up nicely but gradually, as more rain fell, the grapes started to take the hit and we had to take extra care with our selections. It was a time-consuming vintage which required flexibility and stamina. But the result is really worth it: While the wines were a bit shy after bottling in Spring, they have now started to show great fruit-driven properties. It is a real pleasure to crack open a few bottles already at this early stage!"

The Estate was able to produce its usual collection right up to an Auslese from its prime parcels in the Erdener Prälät. In addition to its normal portfolio, it also produced small quantities of a BA from the Ürziger Würzgarten.

Let us put this very simply: 2019 is the finest collection produced by this venerable Estate since a long time. Clearly, its old vines trained on single pole helped achieve this huge success. But there is more: Quietly, Philippe Conzen has been refining the style since he took over a few years ago. This has paid off nicely in 2019. If joyful and zesty Mosel lightness of being is your thing, look no further than the wines from Mönchhof in 2019. There are great ambassadors of this stylistic direction. Stand outs? The Kabinett is racy and engaging, the dry Spätlese is a model of light-footed playfulness, and the BA is simply gorgeously animating. There is really much to love here this year!

2019er	Mönchhof	Ürziger Würzgarten Riesling Beerenauslese	09 20	94
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The 2019er Ürziger Würzgarten Riesling Beerenauslese was made from botrytized fruit picked at 133° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a rather backward nose made of candied grapefruit, coconut, lemon zest, some herbs, and a touch of cassia, all wrapped into beautifully honeyed cream. The wine is gorgeously engaging on the unctuous yet racy palate. Flavors of honey play with dried fruits and beautifully subtle elements of almond cream. Despite the underlying touch of oiliness, the wine develops the racy and animating structure of an Eiswein in the finish. This gorgeously engaging expression of BA is a delight! We would just give it a bit of rest to absorb a whiff of volatile acidity (and sulfur) which runs through the wine at this early stage. 2027-2039

2019er	Mönchhof	Erdener Prälät Riesling Auslese	09 20	92+
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The 2019er Erdener Prälät Riesling Auslese was made from partially botrytized (15%) fruit picked at 105° Oechsle on extremely old un-grafted vines mostly in the original part of the vineyard and was fermented down to noble-sweet levels of residual sugar (105 g/l). It offers a still slightly backward nose made of melon, almond paste, apricot blossom, blackberry, brown sugar, and smoky slate. The wine proves creamy on the pear-driven palate. A touch of zest then brings focus to the ripe and subtly baroque finish. The wine leaves one with a complex feel of "dark flavors" (saffron, brown sugar, and earthy spices) in the long, lingering, and yet animating aftertaste. This dessert wine is full of potential as its underlying complexity could well prove remarkable at maturity once the nuances will have come through. 2029-2059

2019er	Mönchhof	Ürziger Würzgarten Riesling Kabinett	06 20	92
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The 2019er Ürziger Würzgarten Riesling Kabinett was made from fruit picked at a low 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a simply gorgeous and most classic nose of white peach, flowers, elderflower, blue berried fruits, a hint of yellow peach, some whipped cream, and smoke. The wine simply dances on the light-footed yet intensely fruity and zesty palate and leaves beautiful flavors of fruits and minerals in the mouthwatering finish. This great light and racy Kabinett will only truly reveal its colors at maturity, in a decade or so. 2029-2059

2019er	Mönchhof	Ürziger Würzgarten Riesling Spätlese	08 20	91
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The 2019er Ürziger Würzgarten Riesling Spätlese was made from fruit picked at 94° Oechsle and was fermented down to sweet levels of residual sugar (76 g/l). It offers a rather ample but nicely engaging nose made of melon, star fruit, ginger, blackberry, button mushroom, herbs, smoke, and some fine spices. The wine develops the subtle creaminess of an Auslese on the still comparatively light-footed palate and leaves a beautifully zesty-sweet feel in the long finish. A touch of apricot and conference pear add a riper side to the animating aftertaste of this nice and comparatively complex Spätlese. 2029-2059



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Weingut Mönchhof

(Ürzig – Middle Mosel)

2019er	Mönchhof	Ürziger Würzgarten Riesling Spätlese Feinherb Fass 33	04 20	91
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The 2019er Ürziger Würzgarten Riesling Spätlese Feinherb Fass 33 is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked at 90° Oechsle on extremely old un-grafted vines. It offers a beautiful and nicely engaging nose made of melon, citrusy fruits, elderflower, whipped cream, chalky minerals, and spicy elements. The wine is packed with zesty fruits and subtle minerals on the gorgeously light-footed and playful palate and leaves a nicely mouthwatering, almost dry-tasting feel in the long finish. Only a touch of cream in the aftertaste underlines the full ripeness of this beautifully racy expression of off-dry Riesling. Now-2029

2019er	Mönchhof	Ürziger Würzgarten Riesling Spätlese Trocken	02 20	91
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The 2019er Ürziger Würzgarten Riesling Spätlese Trocken was made from fruit picked at 90° Oechsle on 70-80-year-old un-grafted vines in the prime terraced part at the center of the vineyard. It offers a gorgeously engaging nose made of grapefruit, pear sorbet, elderflower, blackberry, smoke, and herbs. The wine is superbly playful and balanced on the comparatively light-footed but nicely intense palate. A nice kick of acidity adds a superb sense of juiciness to the persistent and hugely satisfying finish. Lovers of airy yet intense Mosel wines should plunge upon this beautiful offer but will need to have a little bit of patience for the zesty and tart sides to blend into the wine. 2024-2034

2019er	Mönchhof	Riesling Spätlese Mosel Slate	07 20	89
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The 2019er Riesling Spätlese Mosel Slate was made from fruit picked at 90° Oechsle in the Erdener Treppchen and was fermented down to sweet levels of residual sugar (60 g/l). It offers a telltale nose of brown sugar, melon, yellow peach, star fruit, elderflower, and smoke, all wrapped into a whiff of licorice. The wine proves intense and nicely animating on the palate, where more pear, almond, and herbal elements add depth to the experience. The wine leaves one with a juicy and comparatively long feel in the finish. 2027-2039

2019er	Mönchhof	Riesling	05 20	88+
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The 2019er Riesling is a fully off-dry wine (with 30 g/l of residual sugar) made from fruit picked in Erden and Ürzig. It offers a gorgeous nose made of grapefruit, apple, white peach, elderflower, blackberry, and subtle smoky elements. The wine develops gorgeously fresh and juicy flavors of orchard fruits and melon on the racy and playful palate, and leaves a beautifully mouthwatering feel in the finish. This massively satisfying, almost fruitily-styled Estate wine could actually surprise us all at maturity as all elements are there for an outstanding piece of Mosel Riesling. 2024-2034

2019er	Mönchhof	Riesling Trocken Grand Lay	01 20	86
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The 2019er Riesling Trocken Grand Lay comes from Estate holdings in Erden and Ürzig. It offers a beautiful nose made of elderflower, white peach, blackberry, floral elements, a hint of whipped cream, and loads of fruity flavors. The wine is gorgeously playful on the juicy rather than bone-dry palate and leaves a superb and subtly powerful feel of peach, pear, and wet stone in the animating finish. The aftertaste is intense and very persistent but also slightly sharp. This Estate wine is made in an approachable, zesty, and satisfying style. Now-2026

2019er	Mönchhof	Riesling Feinherb Salve	03 20	85
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The 2019er Riesling Feinherb Salve is an off-dry wine (with 17 g/l of residual sugar) made from fruit picked in Erden and Ürzig. It offers a gorgeous nose made of melon, pear, herbs, and more than a hint of licorice. The wine still proves slightly rough on the palate, as the sweetness and zest are still not fully integrated, but the finish is nicely juicy and hugely satisfying. A touch of brown sugar adds an earthy touch to the aftertaste. Now-2027

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Schloss Saarstein

(Serrig – Saar)

Christian Ebert is really happy with his 2019 vintage: "Against all odds, we hardly suffered from the frost with a maximum of 10% losses but, after the high yields of 2018, the vines naturally developed less fruit and it was clear from the start that we would be in for moderate yields. We did suffer like everybody else from the heat wave but, all in all, the summer unfolded nicely. We started our Riesling harvest at the beginning of October with some Vorlese. This was necessary because the first outbreak of botrytis was not that clean. This then allowed us to bring in clean fruit for our diverse bottlings. More rain led to some botrytis development. This gave us the chance to harvest some good quantities of Auslese as well as fruit for a BA. The wines are really fun to enjoy. They vaguely remind me of my 2016s, with a tad lower acidity and higher sugar density. It's a great vintage for our Estate!"

Despite the lower yields, the Estate was able to produce its usual portfolio of wines right up to a Schloss Saarsteiner GG and a Schloss Saarsteiner BA (the latter is earmarked for a future Auction, but no final decision has yet been taken).

Schloss Saarstein produced a 2019 collection marked by juiciness and presence. The sweet spot clearly lies in the fruity-styled and sweet register, in particular at Auslese and BA level. The Estate Saarstein fruity-styled wine is also full of promises. However, lovers of the Estate's racy and precise style will also find much to love in the Kabinett Feinherb Schloss Saarstein as well as the dry-tasting Schloss Saarsteiner Alte Reben.

NB: The Auxerrois was not tasted. The Schloss Saarsteiner GG will be reviewed in the October Issue.

2019er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Beerenauslese	13 20	Auction?	94+
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The 2019er Serriger Schloss Saarsteiner Riesling Beerenauslese was made from botrytized fruit picked at 130° Oechsle on the main hill of the vineyard and was fermented down to noble-sweet levels of residual sugar. It is being earmarked for a future Auction, but no final decision has yet been taken. It offers a beautifully pure and subtle nose made of cassis, greengage sorbet, almond cream, honeyed spices, and smoky elements. The wine coats the palate with luscious but superbly chiseled flavors of fruits and spices. Far from being big, this dessert wine remains utterly focused and precise, yet multilayered and complex right into the long finish. Honeyed elements underline the suave richness in the aftertaste. This gorgeous dessert wine only needs now a decade or more of patience so that the sweetness can mellow away and its Saar structure can emerge. It will then prove utterly delicious! 2029-2059

2019er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Auslese	11 20		93
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The 2019er Serriger Schloss Saarsteiner Riesling Auslese was made from botrytized fruit picked at 105° Oechsle on the main hill of the vineyard and was fermented down to noble-sweet levels of residual sugar (110 g/l). It offers a complex nose made of cassis, greengage, pear, elderflower, cardamom, almond cream, and some subtle exotic scents of pineapple and coconut. The wine proves suave yet finely zesty on the palate, where creamy pear and honeyed herbs and spices make for a remarkably complex and engaging experience. A touch of CO2 underlines the juicy and playful beauty of the very intense finish. A kick of acidity lifts the smooth Auslese lange GK richness in the aftertaste. This superb dessert wine now only needs patience in order to fully reveal its beautiful complexity. 2029-2059

2019er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Kabinett	09 20		91
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The 2019er Serriger Schloss Saarsteiner Riesling Kabinett was made from fruit picked at 90° Oechsle on the main hill of the vineyard and was fermented down to sweet levels of residual sugar (68 g/l). It offers a beautiful yet rich nose made of melon, blue berried fruits, pear, apricot, whipped cream, and some subtle smoky elements. The wine develops the creaminess of a Spätlese on the otherwise nicely zesty palate and leaves a complex and multilayered feel of apricot and melon sorbet, minerals, and cassis in the creamy and subtly rich finish. This beautiful wine will need a decade to absorb its sweetness but the wait will be worth it. 2029-2059

2019er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Spätlese	10 20		91
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The 2019er Serriger Schloss Saarsteiner Riesling Spätlese was made from fruit picked at 95° Oechsle on the main hill of the vineyard and was fermented down to sweet levels of residual sugar (70 g/l). It offers a beautiful nose made of cassis, pear, elderflower, aniseed herbs, creamy elements, and smoke. The wine develops the subtle ripe richness of an Auslese on the palate, where melon and cream add a ripe feel to the experience. The finish is smooth and subtly rich yet zesty and very persistent. Apricot cream underlines the Auslese nature of this beautiful sweet yet subtly racy wine in the aftertaste. 2029-2059



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Schloss Saarstein

(Serrig – Saar)

2019er	Schloss Saarstein	Riesling Kabinett Feinherb Schloss Saarstein	08 20	90
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The 2019er Riesling Kabinett Feinherb Schloss Saarstein is an off-dry wine (with 26 g/l of residual sugar) made from fruit picked at 94° Oechsle on the main hill of the Serriger Schloss Saarsteiner. It offers a beautiful nose made of white peach sorbet, floral elements, whipped cream, a hint of apricot blossom, and quite some herbs. The wine is gorgeously playful on the delineated and intense palate and leaves a juicy feel of ripe orchard fruits, chalky minerals, cardamom, camphor, tea, and herbs in the finish. This is a beautifully rich expression of off-dry Saar Riesling! 2024-2034

2019er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Spätlese Alte Reben Schloss Saarstein	07 20	90
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The 2019er Schloss Saarsteiner Riesling Alte Reben Schloss Saarstein, as it is referred to on the main part of the label (the full reference to the vineyard and the Prädikat is left in small print on the side of the label), is an off-dry wine (with 16 g/l of residual sugar) made from vines planted in 1943 on the main hill of the vineyard. It offers a beautiful nose made of grapefruit, cassis, pear, elderflower, and a hint of citrusy whipped cream, all wrapped into some strong scents of cardamom and tea. The wine is nicely juicy on the engaging and racy palate, and leaves a satisfying feel herbs, spices, and minerals in the long finish. Zest drives the flavors in the aftertaste. 2024-2034

2019er	Schloss Saarstein	Riesling Saarstein	05 20	89
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The 2019er Riesling Saarstein is a fully fruity-styled wine (with 57 g/l of residual sugar) made mainly from fruit picked in the Serriger Antoniusberg. It offers an engaging nose made of white melon, pear, a hint of apricot, whipped cream, and fine subtle chalky minerals. The wine develops the creamy yet zesty sweetness of a Spätlese on the palate and leaves a subtly creamy feel of apricot and herbs in the long and refined finish. The after-taste is long and intense. This fruity-styled wine will really show its juiciness in a decade once the upfront sweetness will have given way to a mellow but also more focused feel. 2029-2059

2019er	Schloss Saarstein	Riesling Trocken Schloss Saarstein	14 20	88
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The 2019er Riesling Trocken Saarstein comes from fruit harvested early on the main hill of the Serriger Schloss Saarsteiner. It offers an engaging yet subtly ripe nose made of pear sorbet, melon, cardamom, smoke, and herbs. The wine offers nice flavors of melon sorbet and earthy spices on the slender and racy palate, and leaves a direct and easy feel of ripe fruits in the long and engaging finish. Cardamom and other ripe flavors then complete the experience in the slightly off-dry tasting aftertaste. Now-2024

2019er	Schloss Saarstein	Riesling Kabinett Trocken Grauschiefer Schloss Saarstein	06 20	87
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The 2019er Riesling Trocken Grauschiefer Schloss Saarstein, as it is referred to on the main part of the label (the reference to the Prädikat is left in small print on the side of the label), comes from the main hill of the Serriger Schloss Saarsteiner vineyard. It offers a ripe yet engaging nose made of mirabelle, elderflower, and blue berried fruits, all wrapped into quite some notes of camphor, earthy spices, and smoke. The wine is juicy yet on the powerful side on the direct palate and leaves a nice and ripe feel of herbs and melon in the long and slightly off-dry tasting finish. Zest adds playfulness to the big smoky flavors of tea in the aftertaste. Now-2024

2019er	Schloss Saarstein	Riesling Trocken Saarstein	04 20	87
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The 2019er Riesling Trocken Saarstein comes from the Serriger Antoniusberg and young vines on the main hill of the Serriger Schloss Saarsteiner. It offers a rather refreshing and racy nose made of apple, pear, floral elements, fine herbs, spices, and a hint of whipped cream, all wrapped into smoke. The wine is driven by tart minerals on the slender and racy palate and leaves a subtly floral, chalky, and fruit feel in the zesty and tight finish. If direct Saar raciness delivered with lightness and playfulness is your thing, this is the wine of the summer for you (it will last of course a few years). Now-2024

2019er	Schloss Saarstein	Riesling Feinherb Saarstein	12 20	86
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The 2019er Riesling Feinherb Saarstein is an off-dry wine (with 16 g/l of residual sugar) which comes from the Serriger Antoniusberg and young vines on the main hill of the Serriger Schloss Saarsteiner. It offers some fresh elements of white peach, pear, apple, and chalky minerals on the nose. The wine offers some nice juicy flavors on the currently still slightly sweet tasting palate and leaves one with a nice touch of minerals, orchard fruits, melon, and a hint of CO2 in the direct and medium-long finish. The aftertaste is direct and satisfying. This firm off-dry wine will benefit from a year of bottle aging and give it a chance to integrate its elements. 2021-2025



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Schloss Saarstein

(Serrig – Saar)

2019er	Schloss Saarstein	Pinot Blanc Saarstein	02 20	84
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The 2019er Pinot Blanc Saarstein is a barely off-dry tank-fermented wine (with 11 g/l of residual sugar) from the Serriger Antoniusberg and young vines on the main hill of the Serriger Schloss Saarsteiner. It offers a rather backward nose made of cumquat, mint, melon, wet stone, floral elements, a hint of cream, and, above all, lots of smoke. The wine comes over as subtly fruity and herbal on the almost sweet-tasting palate and leaves a direct feel of pear, chalky minerals, and cream in the round and slightly off-dry tasting finish. A hint of cardamom underlines the wine's ripeness in the soft and medium-intense aftertaste. Now-2023

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

Johannes Selbach is quite upbeat about his 2019 vintage: "2019 is an excellent vintage for us! However, the weather conditions were anything but easy. Flowering proved uneven due to varying weather conditions in June. The summer was dry and we some extremely hot temperatures in July, which caused some sunburn. We started our harvest on September 23. Clusters of botrytis developed quite quickly, but not all rot was noble: Careful selection (and discarding quite some grapes) proved crucial in 2019. This allowed us to bring in comparatively good quantities of Auslese, BA, and TBA. Our harvest was completed by October 25. The wines fermented rather slowly. Some even took until this summer and a few have not yet completed their fermentation yet [note from the authors: in August 2020]. I see at our Estate the 2019 as a perfect combination of the ripeness of the 2018 vintage and the raciness and minerality of the 2017 vintage. Not only are the wines excellent, they will age beautifully. Yields were of course lower than in the (the high-yielding) 2018 vintage, but better than in 2017. All in all, I am really happy with my 2019 vintage!"

Its comparatively good yields allowed the Estate to produce its usual range of wines. The noble-sweet portfolio includes two BAs and one TBA, as well as a whole range of Auslese, including from the three block-harvested selections from the Rotlay, Schmitt, and Anrecht. The dry portfolio now also includes two GGs, one from the Zeltinger Schlossberg and one from the Zeltinger Sonnenuhr.

The Estate produced a remarkable collection of wines which shine through presence and precision. The sweet spot is clearly at the sweet end of the scale. The TBA and the BA are hugely satisfying, as are the Auslese. But also, in the dry sector, the Estate is making strides in quality: Both its GGs were hugely impressive when tasted in cask. Beyond Riesling, the Selbachs also released a stunning Weissburgunder as well as an outstanding Pinot Noir, both from the 2018 vintage. There is much to like at this address this year!

NB: The 2019er Weissburgunder Trocken, Zeltinger Sonnenuhr Feinherb "Ur" Alte Reben and TBA, the bottlings from the Bernkasteler Badstube, the single-plot bottlings (Anrecht, Bömer, Rotlay, Schmitt), and a noble-sweet bottling from the Graacher Domprobst were not yet ready for tasting.

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trockenbeereauslese	23 20	98+
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The 2019er Zeltinger Sonnenuhr Riesling Trockenbeereauslese was made from 100% shrunken raisin fruit harvested at 194° Oechsle and fermented down to fully noble-sweet levels of residual sugar (340 g/l). An initial whiff of volatile acidity quickly gives way to an aromatic, powerful, and concentrated scents of toffee, mango, raisin, mirabelle, grapefruit, passion fruit, apricot, plum, and spices. The wine develops huge concentration and depth on the palate, where a kick of acidity lifts the flavors. Despite the sweetness at play, the wine remains utterly balanced thanks to a playful acidity, its grip, and structure. The finish has an outstanding intensity. We would not be surprised if this stunning TBA will not eventually merit a perfect rating at maturity, once it will have revealed its finesse: It is THAT impressive! 2034-2069

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Beereauslese *	30 20	97
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The 2019er Zeltinger Sonnenuhr Riesling Beereauslese * was made from 60% of botrytized fruit harvested at 140° Oechsle and fermented down to fully noble-sweet levels of residual sugar (204 g/l). It offers a magnificently refined, clean, and ripe nose of honey, pear puree, almond cream, smoke, and lead pencil. The wine rewards one with some subtly exotic and gorgeously multi-layered flavors of fruit and honey on the palate, and leaves one with a delicately pure, juicy, and smooth sensation in the finish. This gorgeous BA only needs some (extensive) cellaring in order to reveal its full potential. 2034-2069

2019er	Selbach-Oster	Wehlener Sonnenuhr Riesling Auslese **	10 20	94+
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The 2019er Wehlener Sonnenuhr Riesling Auslese ** was made from 25% of botrytized fruit harvested at 121° Oechsle and fermented down to noble-sweet levels of residual sugar (153 g/l). It offers a ripe and aromatic nose of apricot, pear, orange, tangerine, candied grapefruit, minty herbs, and smoke. The wine is unctuous and juicy on the smooth and creamy palate. Notes of orange jam, yellow peach, and a touch of honey make for a rich feel in the clean and long finish. This dessert wine is one to lay down for more than a decade to have a great noble-sweet experience at maturity. We would not be surprised if it will even exceed our high expectations. 2034-2069

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Auslese	24 20	94
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The 2019er Zeltinger Sonnenuhr Riesling Auslese was made from fruit harvested at 104° Oechsle and fermented down to noble-sweet levels of residual sugar (109 g/l). It proves quite reserved and restrained at first, and needs a couple of minutes in the glass to reveal some refined and perfumed scents of whipped almond cream, white flowers, orange blossom, candied grapefruit, and anise. The wine is beautifully creamy and dense on the palate, and leaves a focused and zesty feel in the well-delineated and remarkably persistent finish. This is a beautiful Auslese in the making. 2029-2069



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Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Auslese *	26 20	94
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The 2019er Zeltinger Sonnenuhr Riesling Auslese * was made from 25% of botrytized fruit harvested on a very old vines next to the original Sonnenuhr at 110° Oechsle and fermented down to noble- sweet levels of residual sugar (119 g/l). It presents a quite aromatic and complex nose of pineapple, apricot, pear, anise, spices, grapefruit, and herbs. The wine is superbly juicy, creamy, and exotic on the palate, yet leaves a refined and light feel of zest and spices in the smooth and almond-infused finish. While a tad rich and ripe at this stage, this Auslese will reveal its beauty and playful side at maturity, in a decade or more. 2029-2069

2019er	Selbach-Oster	Zeltinger Schlossberg Riesling Auslese **	28 20	93+
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The 2019er Zeltinger Schlossberg Riesling Auslese ** was made from 30% of botrytized fruit harvested in the parcel next to the "Schmitt" at 112° Oechsle and fermented down to noble-sweet levels of residual sugar (129 g/l). It offers a beautifully floral, elegant, and refined nose of white flowers, vineyard peach, Indian spices, almond cream, and candied grapefruit. Plenty of ripe, exotic, and honeyed fruits make for a sweet and juicy feel on the palate. The sweetness still dominates at this early stage but we expect it to have melted away in a decade or so. It will then prove a superbly juicy Auslese, which may well even exceed our high expectations, especially as it develops more finesse with age. 2029-2069

2019er	Selbach-Oster	Graacher Domprobst Riesling Spätlese Feinherb Alte Reben	12 20	93
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The 2019er Graacher Domprobst Riesling Feinherb Alte Reben, as it is referred to on the consumer label, was made from fruit harvested in a parcel planted with 90-year-old un-grafted and high-density vines trained on single pole and was fermented down to off-dry levels of residual sugar (27 g/l). It offers a superbly refined and perfumed nose of fine almond cream, vineyard peach, pear, candied grapefruit, and smoke. The wine is superbly well balanced on the palate, where some juicy yellow fruits are wrapped into a blanket of ripe and zesty acidity. It leaves one with a great sensation of lightness and complexity in the long and refined finish. This great success combines complexity with airiness. 2023-2039

2019er	Selbach-Oster	Wehlener Sonnenuhr Riesling Spätlese *	08 20	93
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The 2019er Wehlener Sonnenuhr Riesling Spätlese * was made from fruit harvested at 100° Oechsle and fermented down to sweet levels of residual sugar (81 g/l). It exhibits some smoky, minty, and ripe scents of pear, quince, almond cream, lavender, pineapple, and smoke on the nose. The wine reveals a more exotic and animating side on the delicate and subtly smooth palate, and leaves one with a feeling of presence and intensity, but all focused and chiseled in the long finish. 2026-2039

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trocken GG	34 20	(92-95)
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The cask sample of the 2019er Zeltinger Sonnenuhr Riesling Trocken GG proves still very primary, but already hints at some beautiful complex notes of yellow fruits, herbs, almond, and mint. It is driven by a spicy acidity and shows a slightly fruity mid-palate side. The finish is quite impressive as it combines sheer precision and intensity with almost painful acidity, which make the aftertaste come over as fully dry. There is huge underlying complexity and potential here, but this dry wine will need a couple of years to reveal its full potential. 2025-2034

2018er	Selbach-Oster	Pinot Blanc Réserve	01 20	92+
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The 2018er Pinot Blanc Réserve is a legally dry wine made from the best steep parcels in a south-west orientated part of the Zeltinger Schlossberg, and was aged in 2-3-year-old barrique before being bottled in the first quarter of 2020. It offers a beautifully refined and complex nose of spices, pineapple, white flowers, anise, and smoke. The wine proves beautifully structured and intense on the superbly playful and well-delineated palate. The finish is persistent, intense, and still slightly tart and tannic. This gorgeous wine will need a couple of years to integrate all its elements, but will then prove a great food companion. 2023-2033

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Spätlese	15 20	92
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The 2019er Zeltinger Sonnenuhr Riesling Spätlese was made from fruit harvested at 102° Oechsle on very old un-grafted vines located mid-slope and fermented down to sweet levels of residual sugar (77 g/l). Scents of anise and pear initially drive the aromatics, before scents of candied grapefruit, apricot, and melon join the party. At first, the wine is still on the sweet side on the palate. However, a great kick of acidity runs through the wine and adds a playful side to this juicy and smooth Spätlese which now only needs a decade or so of patience before showing its true colors. 2029-2049



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By Jean Fisch and David Rayer

Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

2019er	Selbach-Oster	Zeltinger Schlossberg Riesling Trocken GG	33 20	(91-94)
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The cask sample of the 2019er Zeltinger Schlossberg Riesling Trocken GG offers a refined, pure, and delicate nose of white flowers, white peach, spices, smoke, minty herbs, and bergamot. It proves straight, zesty, and vibrating on the comparatively light-footed palate, yet has also the depth and energy of great dry wines. The finish is spicy, herbal, and has an animating tartness. Overall, this wine comes over as still very primary, but the potential is huge. 2025-2039

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Kabinett	06 20	91
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The 2019er Zeltinger Sonnenuhr Riesling Kabinett was made from fruit harvested early in a cool parcel of the vineyard at 93° Oechsle and fermented down in stainless steel to full fruity-styled levels of residual sugar (62 g/l). It offers an aromatic and ripe nose of yellow peach, pear, almond milk, candied tangerine, star anise, and a hint of banana flambéed. The wine proves sweet and ripe on the palate, where the juicy fruits give it more than a hint of Spätlese Schmelz. This smooth and juicy side carries over into the long and structured finish. This fruity-styled wine will need a couple of years to integrate its sweetness and fully deliver upon its underlying finesse. 2027-2039

2018er	Selbach-Oster	Pinot Noir Trocken	52 19	90
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The 2018er Pinot Noir, as it is referred to on the consumer label, was made with one third of non-destemmed grapes and was aged in barrique, of which one quarter was new. There is still some wood presence on the nose at first, but this gives rather quickly way to lovely and concentrated scents of smoke, morello cherry, wild strawberry, violet, and tar. The wine proves superbly juicy and intense on the medium-weighted palate and leaves one with a slight tannic feel which still needs to mellow away in the finish. There all the raw materials for making an outstanding expression of Mosel Pinot Noir at maturity, in a 3-5 years. 2023-2033

2019er	Selbach-Oster	Zeltinger Himmelreich Riesling Kabinett Halbtrocken	07 20	90
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The 2019er Zeltinger Himmelreich Riesling Kabinett Halbtrocken was harvested at 92° Oechsle on 40-year-old vines located mid-slope and was fermented down in stainless steel to off-dry levels of residual sugar (14 g/l). It proves still rather backward and reduced at first and only gradually reveals some aromatic and fresh scents of pineapple, green apple, lime, grapefruit, pear, and smoke. The wine has superb presence and freshness on the juicy-zesty palate and leaves an almost dry-tasting feel in the clean finish. The after-taste is zesty, smoky, and animating. This light, almost dry-tasting Riesling is simply a joy to drink. Now-2026

2019er	Selbach-Oster	Zeltinger Riesling Kabinett Trocken	11 20	90
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The 2019er Zeltinger Riesling Kabinett Trocken comes from Estate holdings mainly in the Himmelreich (90%) as well as Schlossberg (10%). It offers a beautifully refreshing and light nose of white peach, apple, mint, herbs, anise, and spices. The wine develops good presence and the intensity of a Spätlese on the palate and leaves a nicely herbal and spicy feel in the surprisingly assertive but very satisfying finish. This is a serious Village wine to age and enjoy. 2023-2029

2017er	Selbach-Oster	Spätburgunder Trocken	47 18	87
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The 2017er Spätburgunder Trocken was made from 85% destemmed grapes and was aged in 2-3-year-old French barrique. It exhibits some aromatic and slightly lactic scents of blueberry puree, morello cherry, tar, plum, and sage. The wine has still a touch of wood influence on the palate, but has enough body and structure to buffer it off in the still slightly tannic and tart finish. The after-taste is long, salty, and, above all, driven by smoky notes of slate. 2021-2025

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Weingut Später-Veit

(Piesport – Middle Mosel)

Niklas Welter is quite positive about his 2019 vintage despite the low production: "The growing season was marked by extremes. But, thankfully, we were spared the brunt of its impact. The spell of frost in May hardly played a role in our vineyards and the fact that we do not defoliate heavily saved us from the worst of the sunburn during the period of extreme heat. However, the result of the extremes during the growing season was that the grapes were already quite ready early in September. So, we decided to start our Riesling harvest extremely early, around September 10, as we want elegant and racy wines. We continued to harvest until October 12 but had to conclude that the wines from the second half of our harvest were not up to our standards. So, we essentially sold the wines from the second half of our harvest in bulk to the trade. While it is a hard decision to make, we are really happy with the wines we produced. I drink the 2019 with great pleasure as they have elegance, intensity, and still quite some cut."

The decision to sell of a large part of the Riesling production in bulk had an impact on the 2019 collection, which stops on the fruity side at Kabinett. Besides the 2019 collection, the Estate released its 2017er Domherr Reserve as well as its first Sekt (made with extensive aging on the lees) this year. The Estate also introduced a new labelling, which plays on grey-beige colors as well as a bit of blue.

Später-Veit released a remarkable collection of wines this year! Besides some truly superb 2019 wines (above all a remarkable Goldtröpfchen Kabinett Armes, Goldtröpfchen Trocken, and an amazing Trocken Blauschiefer), the Estate released some remarkable late-bottled wines, as it often does (it is a specialist of prolonged aging). This includes a remarkable 2017er Reserve, aged in cask for 22 months, from its holdings in the Piesporter Domherr as well as a very impressive oak-aged Chardonnay. The debut Sekt are a huge success, above all the Chardonnay Brut Nature, which is immediately, in its first year of production, one of the finest Sekt we have ever tasted from the Mosel. As usual, the wines from this Estate are not showy but shine through their remarkable precision, subtlety, and elegance. The low yields in 2019 added some intensity to the style without compromising the Estate's telltale finesse. Lovers of elegance should put this remarkable Estate on their map!

NB: The 2019er Goldtröpfchen Reserve was not yet ready and will be reviewed upon its release.

2017er	Später-Veit	Piesporter Domherr Riesling Trocken Reserve	21 19	93
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The 2017er Piesporter Domherr Riesling Reserve, as it is referred to on the consumer label, was fermented spontaneously and aged in traditional Fuder cask for 22 months. It offers a ripe nose made of pear, grapefruit zest, starfruit, whipped cream, wet stone, a hint of smoke, and plenty of fine spices and herbs. The wine proves subtly creamy on the overall zesty palate and leaves a focused and hugely elegant feel in the still slightly tannic-feeling finish. The aftertaste is hugely complex, focused, airy, and yet intense. This gorgeous dry wine proves already enjoyable now (if you do not mind a touch of oak influence) but will only truly come alive in a few years. It will then be a cracking example of elegant and deep dry Mosel wine! 2024-2032

2019er	Später-Veit	Piesporter Goldtröpfchen Riesling Kabinett Armes	15 20	93
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The 2019er Goldtröpfchen Riesling Kabinett, as it is referred to on the consumer label (the reference to Armes is left for the back label) was made from fruit picked at 84° Oechsle in the similarly-named Lieu-Dit in the Ferres part of the vineyard and was fermented down to fruity-styled levels of residual sugar (56 g/l). It offers a superbly subtle and delicately creamy nose made of elderflower, vineyard peach, chalky minerals, wet stone, smoke, and fine spices. The wine develops the subtle sweet creaminess of a full-on Spätlese on the palate but leaves a comparatively airy and focused feel in the suave and engaging finish. Zest cleanses the aftertaste and makes for a remarkably balanced and precise experience, despite the wine's underlying sweetness. This has the presence of a Spätlese but, as such, it proves superbly subtle, deep, engaging, and focused. 2029-2059

2019er	Später-Veit	Piesporter Goldtröpfchen Riesling Trocken	12 20	92+
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The 2019er Piesporter Goldtröpfchen Riesling Trocken is a tank-fermented wine made from fruit picked in the Niederemmel part of the vineyard. It offers a beautiful even if slightly ripe and backward nose made of pear puree, fine spices, herbs, and smoke. Some fresher scents including citrusy fruits and elderflower join the party after some airing and add depth and appeal to the experience. The wine is intense but beautifully focused on the palate and leaves a powerful but in no way over-powering feel in the hugely complex and gorgeously zesty finish. This wine is a huge success. It could even exceed our high rating at maturity, especially, once the tartness has receded and it will have developed its aromatic nuances. 2024-2034



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By Jean Fisch and David Rayer

Weingut Später-Weit

(Piesport – Middle Mosel)

N.V.	Später-Weit	Chardonnay Sekt Brut Nature Zéro Dosage	(No AP)	92
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The Chardonnay Brut Nature, as it is referred to on the consumer label, with lot number 37/S was made with fruit picked in the Piesporter Treppchen in 2015 and was left on its lees for 46 months. This bottle from a batch disgorged without dosage and sulfur added in June 2020 (the disgorgement date is not provided on the label) offers a superb nose of brioche bread, pear, lime, herbs, a classy hint of toffee, and some subtle creamy and yeasty elements. The Sekt proves beautifully tactile and elegant on the palate, where the mousse is beautifully refined and subtly engaging. The finish is driven by finely chiseled flavors of fruits, subtle aniseed herbs, and minerals. This debut Sekt by the Estate set it immediately among the greatest producers of the genre. Lovers of subtle Sekt should plunge upon this beauty! Now-2028

2019er	Später-Weit	Riesling Trocken Blauschiefer	11 20	91
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The 2019er Riesling Trocken Blauschiefer comes from holdings in the Piesporter Falkenberg. It offers a superb nose made of vineyard peach, citrusy elements, chalky minerals, elderflower, and fine smoke. Some riper but still succulent scents of pear join the party on the nicely dry and grippy palate. The finish is precise, pure, remarkably persistent, and deep. The aftertaste combines the airiness of light dry Riesling with the intensity of higher end wines. In short: This gorgeous Estate wine is a huge success, but one which will require, like top wines, a few years to fully reveal its class. 2022-2034

N.V.	Später-Weit	Sekt Brut Rosé	(No AP)	90
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The Brut Rosé, as it is referred to on the consumer label, with lot number 36/S was made with Spätburgunder picked in the Piesporter Treppchen and Falkenberg in 2014 and was left on its lees for 55 months. This bottle from a batch disgorged with a dosage of 7 g/l in March 2020 (the disgorgement date is not provided on the label) offers a rather engaging nose made of wild strawberry, subtle aniseed herbs, a hint of whipped cream, quite some yeasty elements, and smoke. The wine is beautifully elegant on the palate. Seemingly smooth at first, a kick of zest quickly brings focus to the experience and leaves one with a very subtle and refined feel of red and black berried fruits in the long and hugely satisfying finish. This is a gorgeous and quite subtle expression of Rosé Sekt. Now-2026

2018er	Später-Weit	Chardonnay Reserve	02 20	89
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The 2018er Chardonnay Reserve is a legally dry wine made from fruit picked in the Piesporter Treppchen and was fermented and aged in 2-year-old Fuder casks for 18 months. It offers a rather backward nose made of pear puree, chalky minerals, bergamot, mint, smoke, and some fresher elements of citrusy fruits. The oak treatment is already well integrated on the smooth and aromatically ripe yet quite subtle and engaging palate. A kick of acidity brings focus to the remarkably smoky and melon-infused finish. At no moment, there is any sign of power or undue presence. This wine still needs quite a few years of bottle aging in order to reveal its underlying fruity and mineral complexity. It will then particularly appeal to lovers of ripe yet complex expressions of Chardonnay. 2022-2028

2019er	Später-Weit	Riesling Trocken	10 20	89
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The 2019er Riesling Trocken comes from holdings in the Piesporter Falkenberg. It offers a nicely backward nose made of pear, licorice, herbs, and spices, all wrapped into fresher notes of grapefruit and elderflower. The wine is beautifully balanced on the palate where zesty elements are providing the right frame to some intense and complex flavors of fruits and herbs. The finish is long and engaging, but also still quite tart and assertive. This wine kicks far above its nominative "entry level Riesling" and, consequently, will require a few years to integrate and fully reveal its class. 2023-2029

2019er	Später-Weit	Riesling Feinherb Rotschiefer	14 20	88
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The 2019er Riesling Feinherb Rotschiefer is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked in the Piesporter Grafenberg. It offers a rather big and subtly intense nose of melon puree, brown sugar, pear, elderflower, smoke, and slate. The wine is under the impact of its sweetness at this early stage on the palate but already reveals some zest and depth in the long and slightly ample finish. 2024-2034



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Weingut Später-Veit

(Piesport – Middle Mosel)

2019er	Später-Veit	Grauburgunder Trocken	10 20	84
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The 2019er Grauburgunder Trocken is a tank-fermented wine made from fruit picked in the Piesporter Treppchen. It offers a rather engaging nose made of litchi, pear, mirabelle, camphor, cardamom, and earthy spices. The wine develops a smooth and not fully dry feel of fruits and cardamom on the powerful palate and leaves an intense feel of smooth and creamy flavors in the long and suave in the fully dry-tasting finish. Now-2022

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Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

Stefan Steinmetz is quite happy at how the vintage turned out as long as the subject of yields is not mentioned: "We were mostly spared the impact from the frost in May but the extreme heat in July did impact our yields significantly. In the end, we harvested no more than a meager 28 hl/ha! If the yields had not been so poor, the 2019 vintage would have been an all-round success. Some rain in September really brought the vegetation forward and the grapes were ripe faster than I originally anticipated. This led me to start the Riesling harvest already by mid-September and we completed it by October 20, my shortest harvest ever! Given the looming rain, we prioritized our finest vineyards first and brought in perfectly ripe and clean grapes. Overall, the resulting wines have more cut, precision, and are drier than in recent vintages. We also harvested some fruit for Kabinett and brought in the fruit for a full set of luscious Spätlese later in the harvest. All in all, I love the resulting wines. They have depth, cut, precision, and yet are subtly luscious and gorgeously zesty. It is a great vintage for us ... even quantities are often minute."

Despite the low yields, the Estate was able to produce its usual portfolio of wines including a full set of dry and dry-tasting Riesling (also from the Grafenberg this year) and some fruity-styled and sweet wines. It was able to add a parcel in the Wehlener Sonnenuhr, out of which it crafted a Kabinett, and one in the Wiltinger Rosenberg in the Saar (which yielded a dry-tasting wine). However, the low yields did not allow Stefan to produce his usual set of "Project" wines (Steinmetz & Hermann and Steinmetz & Gerlach), except for the Ausoniusstein (done with Martin Gerlach). Besides his regular wines, Stefan also released his first Orange wine (called Virgo Natura) made without intervention barring for a little sulfur at bottling. He also released, as usual, his 2018er Pinot Noir bottlings this year.

Stefan Steinmetz dished up a hugely convincing collection in 2019. Despite showing his strengths in all stylistic directions, we feel that it is his fruity-styled and sweet wines which stand out in 2019, in particular his set of Auslese GK and his finest set of Kabinett ever. However, his dry to off-dry flagship bottlings, in particular the ones from the Dhroner Hofberg, Neumagen Rosengärtchen, and Piesporter Grafenberg, are hugely impressive as they combine intensity and power harnessed by some precision. His 2018er Estate Pinot Noir is possibly one of the finest values on the market. In short: The Estate delivered.

NB: The Hengelberg GD, Hengelberg Réserve GD, Goldtröpfchen GP, the Geierslay GW, the Geierslay sur Lie, and Ausoniusstein (made under the Steinmetz & Gerlach label) were not yet ready for tasting. The 2019er Pinot bottlings (white and red) will be tasted upon release, next year.

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 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Günther Steinmetz	Brauneberger Juffer Riesling Auslese GK	06 20	95
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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 gorgeously 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 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Günther Steinmetz	Wehlener Sonnenuhr Riesling Kabinett	03 20	94
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was made from fruit harvested at 84° Oechsle, and was fermented down to fruity-styled levels of residual sugar (48 g/l). This bright-colored wine offers a superb nose made of juicy white peach, white flowers, a hint of apricot blossom, and plenty of lemon and grapefruit infused zest. The wine is gorgeously playful on the palate, and leaves a stunningly complex and subtle feel of flowers, herbs, and fine spices, all wrapped into a touch of citrusy whipped cream in the long and gorgeously elegant finish. A hint of apricot blossom adds Schmelz, class, and presence to the airy aftertaste. This superb fruity-styled wine combines great intensity and depth with gorgeous lightness and zest. What a huge success! 2029-2049 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



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By Jean Fisch and David Rayer

Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

2019er	Günther Steinmetz	Wintricher Geierslay Riesling Auslese GK	07 20	94
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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 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Günther Steinmetz	Dhroner Hofberg Riesling "GD"	21 20	93
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The 2019er Dhroner Hofberg Riesling "GD" (standing for Grosser Dhroner) is a just off-dry wine (with 12 g/l of residual sugar) made from fruit picked in the classical part of the vineyard. It offers a gorgeous nose made of white peach, elderflower, ginger, smoky elements, a hint of mango, and spices. The wine is nicely juicy and superbly playful on the fruity and spicy palate, and leaves a gorgeously chalky feel in the currently off-dry tasting finish. This gorgeous Riesling will be a cracker at maturity, in 6-8 years, once the sweetness will have melted away. 2026-2034

2019er	Günther Steinmetz	Mülheimer Sonnenlay Riesling Kabinett	04 20	93
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The 2019er Mülheimer Sonnenlay Riesling Kabinett was made from fruit harvested at 88° Oechsle, and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a beautifully fragrant nose made of yellow peach, pear, floral elements, and some apricot blossom. The wine develops the delicate touch of Schmelz of a Spätlese on the palate but this side is quickly whipped up by some gorgeously ripe yet zesty acidity in the finish. The aftertaste is juicy, mouthwatering, fruity, and very satisfying. Even if it is hard to resist now, this gorgeous fruity-styled wine will prove an absolute delight at maturity, in a decade or so. 2029-2049 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Günther Steinmetz	Neumagener Rosengärtchen Riesling "von den Terrassen"	20 20	93
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The 2019er Neumagener Rosengärtchen Riesling "von den Terrassen" is a legally dry wine (with 7 g/l of residual sugar) picked on 45-year-old vines in a terraced part of the prime Leienberg sector of the vineyard. It offers a gorgeous nose made of mint tea, pear, vineyard peach, cassis, elderflower, and whipped cream. The wine develops great flavors of melon, pear, blackberry, and spices on the dry rather than bone-dry tasting palate and leaves a superbly complex and airy feel of melon, grapefruit, starfruit, and smoky elements in the engaging and subtly tart finish. This gorgeous full-bodied wine is a remarkable success! 2024-2034

2019er	Günther Steinmetz	Piesporter Goldtröpfchen Riesling Spätlese GK	05 20	93
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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 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Günther Steinmetz	Piesporter Grafenberg Riesling "GP"	16 20	92+
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The 2019er Piesporter Grafenberg Riesling "GP" (standing for Grosser Piesporter) is a bone-dry wine with 2 g/l of residual sugar. It offers a superbly engaging nose made of melon, brown sugar, pear, smoky herbs, spices, and a hint of volatile acidity. The wine is beautifully intense on the bone-dry palate and leaves a subtle feel of power in the big and remarkably complex finish. The aftertaste is all about ripe spices and herbal flavors. This gorgeously precise even if slightly smooth wine will be a winner at maturity, in a few years. There is even upside once the early reduction will have given way to the wine's underlying complexity. 2024-2034

2019er	Günther Steinmetz	Piesporter Goldtröpfchen Riesling	10 20	92
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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 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)



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By Jean Fisch and David Rayer

Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

2019er	Günther Steinmetz	Piesporter Treppchen Riesling "von den Terrassen"	19 20	92
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The 2019er Piesporter Treppchen Riesling "von den Terrassen" is a legally dry wine (with 5 g/l of residual sugar) picked on 90-year-old vines in the steep-hill "vor dem Berg" sector of the vineyard situated just next to the Wintricher hill. It offers a huge nose made of melon, mirabelle, barbecue spices, licorice, tea, and smoky elements. The wine develops some ripe flavors of apricot, aniseed herbs, and fine spices on the nicely zesty palate and leaves a big and currently slightly bold feel of apricot, greengage, bergamot, ginger, and smoke in the long finish. The underlying acidity makes for a nicely mouthwatering feel in the otherwise quite powerful finish (the wine does have 13.5% of alcohol). This dry Riesling will particularly appeal to lovers of more intense expressions of the genre. 2024-2034

2018er	Günther Steinmetz	Chardonnay Virgo Natura	(No AP)	91
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The 2018er Chardonnay Virgo Natura was made from fruit picked in the Lehmer Klosterberg (sourced from the befriended Gerlachs Mühle Estate) and was skin-fermented for 2 weeks before being transferred in a new Stockinger cask for two months and then in a traditional Fuder cask for 10 months. The wine was fermented down to 8 g/l of residual sugar, and was made without any additive except for a little sulfur at bottling (15 mg/l). This fully bronze-orange-colored wine offers an inviting nose made of orange peel, lemon zest, some funk, and delicately creamy elements. The wine is delicately smooth (but not sweet) on the palate, where a tannic structure adds cut to the rich and remarkably complex flavors. The finish is dry and tannic. A hint of CO2 adds an inviting side to the aftertaste. This Orange wine proves quite a success even if the smooth side may surprise at first. Now-2028 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Günther Steinmetz	Kestener Paulinsberg Riesling Auslese Feinherb GK	18 20	90
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The 2019er Kestener Paulinsberg Riesling Auslese Feinherb GK was made from clean fruit picked at 105° Oechsle and was fermented down to off-dry levels of residual sugar (18 g/l). It offers a big nose made of elderflower, minty tea, peach, pear, melon, whipped cream, and citrusy elements. The wine proves subtly smooth and powerful on the palate (it does have 13% of alcohol) and leaves a nicely juicy feel in the complex and quite subtle finish. It will please lovers of bigger expressions of off-dry Riesling. 2024-2034

2019er	Günther Steinmetz	Wintricher Ohligsberg Riesling "GW"	17 20	90
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The 2019er Wintricher Ohligsberg Riesling "GW" (standing for Grosser Wintricher) is a legally dry wine (with 7 g/l of residual sugar) made from fruit picked on 40 to 50-year-old vines. It offers a still rather backward nose made of mirabelle, peached pear, melon, ginger, dried herbs, and smoke. The wine proves on the intense and powerful side on the rich but focused palate and leaves a bordering hot feel in the imposing and ripe finish. Poached pear, ginger, and melon add to the bold ripeness in the otherwise rather zesty and slightly hot aftertaste. 2021-2027

2018er	Günther Steinmetz	Pinot Noir Unfiltriert	(No AP)	90
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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)

2019er	Günther Steinmetz	Wiltinger Rosenberg Riesling Alte Reben	09 20	90
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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 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Günther Steinmetz	Brauneberger Riesling	02 20	87
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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 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)



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By Jean Fisch and David Rayer

Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

2019er	Günther Steinmetz	Veldener Riesling Alte Reben	11 20	86
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The 2019er Veldener 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 Graftschafter 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 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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By Jean Fisch and David Rayer

Weingut Nik Weis – St. Urbans-Hof

(Leiwen – Middle Mosel)

Nik Weis was quite upbeat about his 2019 vintage despite quite some adverse growing conditions: "Bud break was comparatively late. Nevertheless, we were affected by the localized frost of May 7, but, fortunately only in our parcels in the Wiltinger Schlangengraben and at the eastern end of the Bockstein. We hardly noticed the impact in the Mosel. The rest of spring was an easy affair and flowering was rather early and quite even. But then the dryness kicked in, followed up a streak of extreme heat: Both proved quite challenging for the vines. We eventually did see some rain in the form of heavy rainstorms in August. The ripening was progressing at high speed and all growers were fearing for a repeat of 2014 [Note from the authors: Rain fell on ripe grapes and led to widespread rot]. The rain did eventually come but, contrary to 2014, the grapes did not start to rot. Over the last few years, I was an adept of late harvests. However, with hindsight, some of these wines could have done with a touch more zest. So, we decided to change our approach in 2019 and start already on September 23, which is the earliest harvest ever at our Estate, by bringing the fruit for our Wiltinger and a Kabinett. One remarkable thing of the harvest was that the Oechsle degrees did not increase massively in the course of the Autumn. We harvested a Kabinett in the Goldtröpfchen with 81° Oechsle on September 23 ... and one from the Bockstein, towards the end of the harvest, at 82° Oechsle. This certainly played a huge role. We wanted clean grapes so we spend even more time than usual doing selections. These selections then also allowed us to bring in some highly botrytized fruit around October 20, at the end of the harvest. All in all, the decision to harvest earlier paid off. I find that our wines have great cut and freshness."

The Estate was able to produce its usual portfolio of wines in 2019 including its five GGs and a full range of fruity-styled and sweet wines right up to a BA from the Bockstein. The portfolio includes two separate bottlings of Bockstein Kabinett (made fruit picked at different times in different parts of the vineyard). Next to this, the Estate also bottled some TBAs from previous vintages, namely the 2017er Bockstein Z (from the Zickelgarten part of the vineyard), the 2017er Goldtröpfchen, and the 2018er Goldtröpfchen, which all only finished their fermentation this year (it is not yet decided if they will be released via regular channels or the annual Auctions).

Nik Weis produced a very convincing collection of wines in 2019. Its Kabinett wines are true standouts this year: They combine great playfulness with subtlety and are quite different to the bigger expressions of the genre that the Estate had produced over the last few years. As usual, Nik Weis excels at produced utterly enjoyable and drinkable Estate wines which are available in larger quantities. The late released noble-sweet wines from 2017 and 2018 are all remarkable. But a special mention has to be made to the potentially perfect 2017er TBA from the Bockstein. Packing such complexity with that high sugar density is a remarkable tour de force. All in all, there is much to like at this Estate this year!

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

2017er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Z Riesling Trockenbeerenauslese	34 20	Auction?	98+
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The 2017er Bockstein Trockenbeerenauslese, as it is referred to on the consumer label, was made from a botrytis selection picked at a massive 303° Oechsle (the highest ever at this Estate) in the Zickelgarten part of the vineyard (hence the Z provided on the back label) and took up to May 2020 to ferment down to fully noble-sweet levels of residual sugar. It offers an absolutely stunning nose made of apricot, starfruit, candied ginger, baked pineapple, barbeque herbs, candied mango, marzipan, and fine spices and smoky elements. The wine has the viscous consistency of honey on the almost painfully intensely flavored and zesty palate but reveals already some of its magic in the finish and, above all, in the focused and multi-layered aftertaste. The flavors never seem to end and one can spend minutes just letting all the cocktail of flavors emerge after one has swallowed the juice. Only a touch of volatile acidity at this stage has refrained us from seeing immediate perfection in this absolutely monumental effort. But it may well be only a question of time. This is a modern-day legend in the making! 2037-2067

2017er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Trockenbeerenauslese	35 20	Auction?	97
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The 2017er Goldtröpfchen Trockenbeerenauslese, as it is referred to on the consumer label, was made from a botrytis selection picked at 200° Oechsle and took up to May 2020 to ferment down to fully noble-sweet levels of residual sugar. This already fully golden-bronze-colored wine offers a superb nose made of mango, apricot puree, barbeque herbs, almond cream, raisin, and honeyed elements. The wine is almost syrupy on the palate, where it unleashes stunning flavors of candied exotic fruits, honey, and barbeque herbs. A superb touch of lime and grapefruit infused zest brings an almost Eiswein-styled cut and vibrancy to the aftertaste. This highly sprung expression of TBA will particularly appeal to lovers of raciness, baroque presence, and cut. 2027-2047

2018er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Trockenbeerenauslese	33 20	Auction?	95+
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The 2018er Goldtröpfchen Trockenbeerenauslese, as it is referred to on the consumer label, was made from a botrytis selection picked at a full 220° Oechsle and took up to May 2020 to ferment down to fully noble-sweet levels of residual sugar. This bright, yellow-colored wine offers a gorgeously fruit-driven nose made of pear, almond cream, dried fruits (including raisin and date), brown sugar, honey, fine spices, and herbs, all wrapped into a tail of volatile acidity. The cloying sweetness of the wine is beautifully lifted up by some acidity on the palate. The wine proves sweet, complex, and multi-layered right into the suave and incredibly persistent finish. The aftertaste reveals a stunning cocktail of apricot, date, and other dried fruits, all wrapped into honeyed and zesty elements. This is a gorgeously vibrant yet subtle expression of TBA in the making and one with quite some upside as the volatile elements blend into the background. 2033-2068



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Nik Weis – St. Urbans-Hof

(Leiwen – Middle Mosel)

2019er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Beerenauslese	32 20	94
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The 2019er Bockstein Beerenauslese, as it is referred to on the consumer label, was made from a botrytis selection picked late at 143° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a superbly restrained nose made of grapefruit, brown sugar, ginger, starfruit, coconut milk, citrusy fruits, and gorgeously lemony and almond-infused whipped cream. The wine proves soft and round but incredibly pure on the creamy palate. A gorgeous kick of lemony acidity cuts through the fat and brings subtlety and multi-layered complexity to the finish. Honey and dried fruits underline the BA nature of the wine in the finish. The aftertaste is still almost cloyingly sweet and honeyed at this stage, but the underlying complexity and refinement are simply remarkable! This creamy beauty will however need much more than a decade to develop its finesse and reveal its complexity. 2034-2059

2019er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Kabinett	20 20	93
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The 2019er Bockstein Kabinett, as it is referred to on the consumer label, with AP 20 was made from fruit picked late (around October 20) at a moderate 82° Oechsle in the Neuwiese part of the vineyard at the end of the side valley and was fermented down to fruity-styled levels of residual sugar. It offers a stunning nose made of ginger, white peach, cassis, elderflower, floral elements, and a hint of whipped cream. The wine is gorgeously playful and finely chiseled on the subtly zesty palate and leaves a beautiful feel of herbs, melon, lemon zest, and smoky elements in the long and superbly light-footed finish. This gorgeous Kabinett is easily the best we have ever tasted from this Estate as it remains so subtle, complex, and airy: What a great success! 2029-2049

2019er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Spätlese	26 20	93
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The 2019er Bockstein Spätlese, as it is referred to on the consumer label, was made from fruit picked at above 100° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a subtly exotic but hugely engaging nose made of vineyard peach, coconut, elderflower, almond cream, herbs, and smoky elements. The wine develops the suave creaminess of a "feine Auslese" on the palate where nicely ripe orchard fruits interplay with subtly grapefruit-infused whipped cream. It then reveals an airy side in the pure and quite elegant finish and leaves one with a gorgeous feel of white melon, starfruit, ginger, and a hint of cassis in the long, creamy yet superbly chiseled finish. A primary sense of creaminess is lifted up by some zesty elements in the aftertaste. This wine, cut along the lines of a fine Auslese GK, is a huge success as it combines playfulness, ripeness, and subtlety. 2029-2054

2019er	Nik Weis – St. Urbans-Hof	Mehringer Layet Riesling Spätlese	25 20	92
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The 2019er Layet Spätlese, as it is referred to on the consumer label, was made from fruit picked at 94° Oechsle in this prime Gewann in the Mehninger Blattenberg vineyard and was fermented down to sweet levels of residual sugar. It offers a subtly creamy nose made of elderflower, cassis, melon, white flowers, smoky herbs, a touch of cream, and spices. The wine develops a feel of pear puree on the round and creamy palate and leaves a still slightly sweet feel in the long and suave finish. More freshness underpinned by a touch of ripe zest emerges in the aftertaste of this slightly creamy yet beautifully animating Spätlese. 2029-2049

2019er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Kabinett	18 20	92
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The 2019er Bockstein Kabinett, as it is referred to on the consumer label, with AP 18 was made from fruit picked end of September at a moderate 81° Oechsle in the original Bockstein part of the vineyard at the end of the side valley and was fermented down to fully fruity-styled levels of residual sugar. It offers a slightly ample but hugely engaging nose made of white peach, brown sugar, blackberry, elderflower, smoke, and residual scents from its spontaneous fermentation. The wine proves slightly sweet at first on the palate (it does only have 7% of alcohol) which gives it a sense of Spätlese Schmelz but a gorgeously racy yet ripe sense of acidity cuts through this in the mouthwatering and juicy finish. A hint of pear adds a soothing sense of ripeness to the nicely zesty aftertaste. This gorgeous fruity-styled wine cut along the lines of an old Spätlese or Auslese from the 1990s now only needs a decade of patience so that the sweetness will recede. But make no mistake: Patience will be rewarded! 2029-2049

2019er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Spätlese	24 20	92
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The 2019er Goldtröpfchen Spätlese, as it is referred to on the consumer label, was made from fruit picked at above 92° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers an ample nose made of melon, brown sugar, pear, whipped cream, elderflower, cardamom, and smoky herbs. The wine proves comparatively ample on the smooth and creamy palate and leaves a broad feel of pear and fine herbs and spices in the long and suave finish. A touch of mild zest brings some cut to the aftertaste of this creamy but still subtly zesty expression of Spätlese. It will require however a few years in order to shed its upfront slightly blousy sense of sweetness and reveal the beautiful sharpness underneath. 2029-2049



Mosel Fine Wines

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Weingut Nik Weis – St. Urbans-Hof

(Leiwen – Middle Mosel)

2019er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Kabinett	08 20	91+
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The 2019er Goldtröpfchen Kabinett, as it is referred to on the consumer label, was made from fruit picked early, around September 23, at 81° Oechsle and was fermented down, partially in new oak, to fruity-styled levels of residual sugar. It offers a remarkably backward nose made of smoke, pear, residual scents from the spontaneous fermentation, and some subtle scents from the oak. The wine is beautifully racy and engaging on the palate, and leaves a nice feel full of melon and fine aniseed dried herbs in the mouthwatering and still a tad sweet finish. The stunningly focused and racy aftertaste is already more than hinting at greatness to come at maturity when the sweetness (and the hint of oak) will have melted away into the background. It could then easily exceed our high expectations, especially as the currently slightly blousy and oak-infused elements will blend with time. The balance (cut along the airy lines of light-footed Auslese from the 1990s) is simply superb! 2029-2049

2019er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Auslese GK	32 20	91
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The 2019er Bockstein Auslese, as it is referred to on the consumer label, was made from botrytized fruit picked late at 105° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a rather ample nose made of elderflower, cassis, vineyard peach, starfruit, ginger, and smoky elements. The wine reveals a riper side driven by pear puree, melon, and apricot blossom on the creamy and rather round palate and leaves a sweet feel in the ripe and pear-infused finish. The aftertaste is subtly honeyed but also rich and round. This will appeal to lovers of creamy sweet wines. 2029-2049

2019er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Auslese	28 20	91
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The 2019er Goldtröpfchen Auslese, as it is referred to on the consumer label, was made from fruit picked with little botrytis at 100° Oechsle and was fermented down to sweet levels of residual sugar. It offers an ample nose made of peach, grapefruit, white melon, starfruit, ginger, and fine spices. The wine is subtly ripe on the comparatively creamy and sweet palate and leaves an ample feel of melon and Provence herbs in the finish. A touch of juiciness adds drinking pleasure to the aftertaste. This ripe but pure expression of sweet wine only needs some patience for the upfront sweetness to recede into the background. 2034-2059

2019er	Nik Weis – St. Urbans-Hof	Wiltinger Riesling Alte Reben	15 20	91
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The 2019er Wiltinger Riesling Alte Reben is a just off-dry wine made from a parcel planted with un-grafted vines in 1905 in the original, upper, and iron-rich part of the Wiltinger Schlangengraben. It offers a rather fruit-driven nose made of elderflower, vineyard peach, floral elements, pear, and smoke. The wine is gorgeously juicy on the just off-dry tasting palate and leaves a beautiful feel of herbs and spices in the finish. Sorbet of pear and vineyard peach paired with spices and minerals in the aftertaste add to the delight of enjoying this beautiful, almost dry-tasting wine! 2021-2029

2019er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Auslese	27 20	90+
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The 2019er Bockstein Auslese, as it is referred to on the consumer label, was made with clean fruit picked at 106° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a rather ripe nose made of pear puree, starfruit, ginger, brown sugar, herbs, and smoke. The wine is subtly creamy on the melon-infused palate and leaves a rather soft and mellow feel in the medium-long finish driven by mirabelle jam and laurel. This rather soft expression of sweet wine will need quite some patience to absorb its round creamy sweetness and reveal some cut. It may well then surprise us all! 2034-2049

2019er	Nik Weis – St. Urbans-Hof	Mehringier Riesling Alte Reben	30 20	90
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The 2019er Mehringier Riesling Alte Reben is a bone-dry wine picked on 40-70-year-old vines in the Blattenberg. This bright-colored wine offers an engaging nose made of elderflower, blackberry, earthy spices, and smoke. The wine develops quite some earthy flavors on the otherwise nicely zesty palate and leaves a juicy feel in the almost dry-tasting finish. A superb touch of zest adds freshness to the earthy, herbal, and rather tart aftertaste. This wine will benefit from a year or two of bottle aging in order to shed its tartness and reveal its fruity side. 2021-2029

2018er	Nik Weis – St. Urbans-Hof	Pinot Blanc Unfiltriert	23 20	90
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The 2018er Pinot Blanc Unfiltriert is a bone-dry wine made from fruit picked in the Leiwener Klostergarten which was fermented and aged in slightly toasted Tonneau for 9 months before being bottled unfiltered. It offers a beautifully restrained nose made of Williams pear, a hint of oak, white flowers, smoke, and fine spices. The wine is nicely juicy and precise on the palate, where more pear and chalky minerals add depth to the experience. A hint of power comes through in the finish (despite a low 12% of alcohol) which adds persistence to this gorgeous wine. The aftertaste is fruity, mineral, and very pure. This is a gorgeous expression of oaked Weissburgunder! Now-2026



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Weingut Nik Weis – St. Urbans-Hof

(Leiwener – Middle Mosel)

2019er	Nik Weis – St. Urbans-Hof	Weissburgunder	12 20	90
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The 2019er Weissburgunder is a bone-dry wine fermented in tank with fruit picked in the Leiwener Klostergarten. It offers a still rather restrained nose made of pear, smoke, floral elements, fine chalky notes, and some spices. The wine is beautifully precise on the nicely zesty palate and leaves a focused feel of fruits and minerals in the mouthwatering finish. This is a gorgeous light-footed and zesty expression of Weissburgunder! Now-2024

2019er	Nik Weis – St. Urbans-Hof	Grauburgunder	13 20	89
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The 2019er Grauburgunder is a bone-dry wine fermented in tank with fruit picked in the Leiwener Klostergarten. It offers a superbly subtle and playful nose made of pear, a hint of litchi, smoke, and subtle aniseed spices. The wine is gorgeously fruity and spicy on the light-footed and comparatively zesty palate and leaves a nice and very engaging feel in the persistent and focused finish. This is an absolutely gorgeous expression of light-footed and focused Grauburgunder to enjoy mindlessly over the coming years. Now-2023

2019er	Nik Weis – St. Urbans-Hof	Saar Riesling	16 20	89
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The 2019er Saar Riesling is a fully off-dry wine made from fruit picked on old vines in the Wiltinger Schlangengraben. It offers a complex and still slightly backward nose made of pear, mirabelle, herbs, and spices. The wine develops great playfulness on the fully off-dry palate and leaves a ripe feel of pear and tea in the long and subtly creamy finish. This Estate wine is, once again, a great success as it combines juiciness with smoothness. Now-2029

2019er	Nik Weis – St. Urbans-Hof	Müller-Thurgau	07 20	88
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The 2019er Müller-Thurgau is a dry wine fermented in tank with fruit picked in the Leiwener Klostergarten. It offers the typical and engaging scents of mint tea, elderflower, mint, cassis, and chalky minerals, all wrapped into some pear and spices on the nose. The wine is juicy and nicely engaging on the palate and leaves a fruity and mineral feel in the long finish. A touch of smoothness still lurks around in the aftertaste. We may surprise you but we would opt to give this wine a few years of bottle aging in order to get the most of its vibrant flavors and cut. 2022-2025

2019er	Nik Weis – St. Urbans-Hof	Mosel Riesling Trocken	14 20	87
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The 2019er Mosel Riesling, as it is referred to on the consumer label, comes from parcels partially planted with old vines in the Leiwener Klostergarten. It offers a rather engaging nose made of white peach, elderflower, floral elements, smoke, but also quite some earthy scents of tea and cardamom. The wine is nicely racy on the palate and leaves a still slightly tart feel in the lively finish. This nice dry Estate Riesling will benefit from a year of bottle aging but should then offer much pleasure. 2021-2027

2019er	Nik Weis – St. Urbans-Hof	Schiefer Riesling	31 20	87
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The 2019er Schiefer Riesling comes from recently acquired vineyards in Mehring and from the upper, flatter part of the Schodener Saarfelser Marienberg, and was fermented to just off-dry level of residual sugar. It offers an appealing nose made of pear, vineyard peach, chalky minerals, a hint of bergamot, a touch of whipped cream, and pungent smoky elements. The wine is refreshingly zesty and playful on the palate and leaves a beautiful mouthwatering feel in the long finish. Only a touch of tea and cardamom in the aftertaste reveals that this enjoyable and immediate wine comes from a sunny vintage. Now-2027

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Mosel Fine Wines

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

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2019 Mosel Vintage – Other Recommended Wines (Part II)

This section includes noteworthy wines tasted during our summer 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.

Ernst Baltes
Bischöfliche Weingüter Trier
Blees-Ferber
Boujong
Peter Burens
Ansgar Clüsserath
Martin Conrad
Karl Erbes (Complement)
Albert Gessinger (Complement)
Gorges-Müller
Grans-Fassian
Immich-Anker
Kallfelz
Karp-Schreiber
Kees-Kieren
von Kesselstatt (Complement)
Lehnert-Veit
Meulenhof
Meurer
Moselland
C. von Nell-Breuning
Paulinshof
Dr. Pauly-Bergweiler
S.A. Prüm
F.J. Regnery
Max Ferd. Richter (Complement)
Andreas Schmitges
Stairs n' Roses
Studert-Prüm
Thanisch
Wwe Dr. H. Thanisch (Müller-Burggraef)
Daniel Twardowski
Viermorgenhof
Weber Brüder
Willems-Willems
Würtzberg

Ayl
Trier
Leiwen
Brauneberg
Saarburg
Trittenheim
Brauneberg
Ürzig
Zeltingen
Burgen
Leiwen
Enkirch
Zell-Merl
Brauneberg
Graach
Morscheid
Piesport
Erden
Reil
Bernkastel-Kues
Kasel
Kesten
Bernkastel-Kues
Wehlen
Klüsserath
Mülheim
Erden
Kinheim
Wehlen
Lieser
Bernkastel-Kues
Neumagen-Dhron
Kinheim
Wiltingen
Oberemmel
Serrig





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Weingut Ernst Baltes

(Ayl – Saar)

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

2019er	Ernst Baltes	Saar Riesling N°2	02 19	90
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The 2019er Saar Riesling, which carries the N°2 on the consumer label, comes from grapes harvested at 95° Oechsle from the Estate's three vineyards (the Ayl Kupp, Ayl Scheidterberg, and the Saarbürg Kupp), and was fermented with ambient yeasts in stainless steel down to off-dry levels of residual sugar (15 g/l). It offers a beautifully fresh, floral, and zesty nose of grapefruit, lime, smoke, green herbs, and spices, enhanced by a dash of riper scents including grapefruit and pear. The wine develops good energy and presence on the juicy and slightly round palate, and leaves a nice sense of Saar freshness in the dry-tasting finish. The after-taste is all about spices and zest. This gorgeous wine now only needs a little bit of aging in order to deliver its full flavors. 2022-2027

2019er	Ernst Baltes	Saar Riesling N°1	01 20	89+
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The 2019er Saar Riesling, which carries the N°1 on the consumer label, comes from grapes harvested at 94° Oechsle from the Estate's three vineyards (the Ayl Kupp, Ayl Scheidterberg, and the Saarbürg Kupp), and was fermented with ambient yeasts (in Fuder then racked into stainless steel) down to off-dry levels of residual sugar (26 g/l). It offers a delicate and refined nose of white flowers, whipped almond cream, candied lemon, green herbs, and greengage. The wine proves elegantly smooth and airy as it coats the palate with juicy yellow fruits. The finish is well-delineated and reveals some of the wine's underlying complexity. This needs a couple of years to integrate its touch of sweetness on the mid-palate, and could well surprise us at maturity if it develops more finesse. 2023-2029

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Bischöfliche Weingüter Trier

(Trier – Trier-Ruwer)

2019er	Bischöfliche Weingüter Trier	Ayler Riesling Kabinett Feinherb	127 20	90+
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The 2019er Ayler Riesling Kabinett Feinherb an off-dry wine (with 20 g/l of residual sugar) made from Estate holdings in the lower part of the main hill of the Kupp vineyard. It offers a beautifully complex and refined nose of almond cream, vineyard peach, lily flowers, bergamot, herbs, and pear, all wrapped into some residual scents from its spontaneous fermentation. The wine delivers a remarkably airy feel on the off-dry tasting palate and only leaves a slightly broader and creamier feel in the finish. A touch of sweetness still needs to integrate in the aftertaste. This beautiful off-dry Riesling could even have some upside as it develops more focus with age. 2023-2034

2019er	Bischöfliche Weingüter Trier	Graacher Himmelreich Riesling Auslese	147 20	90
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The 2019er Graacher Himmelreich Riesling Auslese was made from partially botrytized fruit picked at 103° Oechsle and was fermented down to sweet levels of residual sugar (79 g/l). It proves quite restrained and driven by aniseed scents at first, and only gradually reveals notes of apricot, lime, pineapple, raspberry, and passion fruit, as well as some coconut cream and tar. The wine coats the palate with ripe juicy yellow and exotic fruits, as well as quite some honey and cream. It develops a nicely playful side in the intense and juicy, but also currently still rather sweet finish. This Auslese will need a solid decade to integrate its ripe and sweet elements and reveal its nuances. 2029-2049

2019er	Bischöfliche Weingüter Trier	Scharzhofberger Riesling Kabinett	144 20	90
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The 2019er Scharzhofberger Riesling Kabinett was made from fruit picked at 87° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (58 g/l). The nose captures one's attention with refreshingly minty and herbal notes of pear, yellow peach, almond cream, verbena, spices, and lime tree. The wine is delicately light and supple on the juicy and spicy palate and leaves a nicely mouth-watering and light finish. This nicely light-footed expression Kabinett is a pure delight. 2025-2039



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2019er	Bischöfliche Weingüter Trier	Graacher Riesling Feinherb	146 20	89
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The 2019er Graacher Riesling Feinherb is an off-dry wine (with 16.5 g/l of residual sugar) picked on old vines in the Domprobst. It proves slightly reductive at first and needs quite some airing to reveal a quite refined and superbly elegant nose of vineyard peach, almond, spices, minty herbs, smoke, and greengage. The wine is nicely playful on the delicately off-dry tasting palate and leaves a lively dynamic and fresh feel in the finish. The aftertaste is full of zesty fruits and spices, adding to the immediate pleasure of enjoying this light and playful expression of off-dry Riesling. 2022-2029

2019er	Bischöfliche Weingüter Trier	Trittenheimer Apotheke Riesling Spätlese Trocken	149 20	89
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The 2019er Trittenheimer Apotheke Riesling Spätlese Trocken was made from fruit picked at 100° Oechsle in the Estate's prime Fusswingert parcel and was fermented spontaneously in traditional Fuder casks. It offers a quite aromatic and attractively ripe nose of pineapple, apricot, candied grapefruit, anise, spices, smoke, blackberry, and plum. The wine coats the medium-weighted palate with juicy but ample yellow fruits and spices, which makes for a not bone-dry feel right into the quite structured and a tad opulent finish. This ostentatious expression of dry Riesling will need some food to buffer off some of its power. 2022-2026

2019er	Bischöfliche Weingüter Trier	Kaseler Nies'chen Riesling Spätlese Feinherb	151 20	88
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The 2019er Kaseler Nies'chen Riesling Spätlese Feinherb is an off-dry wine (with 16 g/l of residual sugar) which was fermented spontaneously in a traditional Fuder cask. It offers a quite ripe and fruit-driven nose of pear, pineapple, apple, and candied grapefruit, as well as herbs, smoke, and a hint of camphor. The wine is nicely juicy and supple on the palate and leaves a fruit-driven and still quite sweet feel in the medium-long finish. This off-dry wine will need a few years of cellaring in order to integrate its richness. 2023-2029

2019er	Bischöfliche Weingüter Trier	Scharzhofberger Riesling Kabinett Trocken	141 20	88
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The 2019er Scharzhofberger Riesling Kabinett Trocken was made with fruit picked at 87° Oechsle in the lower part of the vineyard. It offers a quite herbal and minty nose still marked by residual scents from its spontaneous fermentation and which only gradually reveals notes of vineyard peach, almond cream, lime, verbena, and greengage. The wine is zesty, fresh, and light on the palate, even though it develops a bit more weight and creaminess as it unfolds. The finish of this nice and light-footed dry Scharzhofberger is fresh, spicy, and nicely long. 2021-2029

2019er	Bischöfliche Weingüter Trier	Scharzhofberger Riesling Spätlese	152 20	88
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The 2019er Scharzhofberger Riesling Spätlese was made from partially (25%) botrytized fruit picked at 97° Oechsle and was fermented down to barely levels of residual sugar (58 g/l). It offers a delicately ripe and fruity nose of canned yellow peach, pear, melon, apricot, canned grapefruit, and minty herbs. The wine coats the palate with ample juicy and supple fruits, as well as a touch of honey which adds sweetness to the texture. It reveals however more intensity and spices in the finish and an overall smooth and ripe structure in the aftertaste. 2024-2034

2019er	Bischöfliche Weingüter Trier	Piesporter Goldtröpfchen Riesling Kabinett	137 20	87
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The 2019er Piesporter Goldtröpfchen Riesling Kabinett was made from fruit picked at 93° Oechsle and was fermented down to fruity-styled levels of residual sugar (53 g/l). It offers a quite aromatic and ripe nose of apricot, lavender, sweet apple, orange juice, canned pear, mirabelle, and cinnamon. The wine reveals some direct and easy flavors on the supple, ripe, and juicy palate, and leaves a sense of presence (also due to the 10% of alcohol) in the straight and linear finish. This will please to lovers of direct, sweet, and fruit-driven expression of fruity-styled Riesling. 2023-2029

2019er	Bischöfliche Weingüter Trier	Eitelsbacher Riesling Trocken	131 20	86
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The 2019er Eitelsbacher Riesling Trocken comes from Estate holdings in the Marienholz. It offers a floral, fresh, and zesty nose of yellow peach, pear, candied grapefruit, spices, smoke, and a hint of pineapple. The wine proves smooth and juicy on the fruit-driven and not fully bone-dry palate and leaves a nice sense of immediate presence in the very spicy, juicy, and slightly tart finish. This well-made dry wine only now needs a year to absorb its tartness and develop more of its direct and smooth charm. 2021-2024

2019er	Bischöfliche Weingüter Trier	Trittenheimer Riesling Kabinett Trocken	123 20	86
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The 2019er Trittenheimer Riesling Kabinett Trocken was made from fruit picked at 93° Oechsle from Estate holdings in the upper part of the main hill. It offers a deliciously refined and delicate nose of herbs, anise, yellow peach, flowers, William's pear, smoke, and almond. These scents are joined by riper notes of pineapple and apricot as the wine develops with air. The wine proves quite ripe and rich on the palate, where flavors of ripe and juicy fruits make for a Spätlese rather than a light Kabinett feel. Some zesty and spicy acidity coupled to some tartness makes for some sharpness in the finish. 2022-2025



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2019er	Bischöfliche Weingüter Trier	Riesling Feinherb DOM	119 20	85
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The 2019er Riesling Feinherb DOM is an off-dry wine (with 19 g/l of residual sugar) made fruit picked in Estate holdings in Konz-Falkenstein, Trier-Eitelsbach, Trier-Avelsbach, Ayl, and Erden. It offers a rather light and fresh nose of grapefruit, canned peach, herbs, orange, and spices. The wine proves nicely supple, light, and slightly sweet on the palate, and leaves a direct and slightly broad and opulent feel in the otherwise nicely fresh finish. Now-2023

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Weingut Blees-Ferber

(Leiwen – Middle Mosel)

2019er	Blees-Ferber	Neumagener Sonnenuhr Riesling Trockenbeerenauslese Non Plus Ultra	19 20	96
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The 2019er Neumagener Sonnenuhr Riesling Trockenbeerenauslese Non Plus Ultra (referring to the slogan written on the sundial in Neumagen) was made from fruit picked at 192° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (above 300 g/l). It offers a rather engaging nose made of baked pineapple, coconut, brown sugar, almond paste, dried fruits, and smoky elements. The wine is literally whipped up by a sharp sense of acidity (it does have 15 g/l of acidity after all!) on the otherwise absolutely stunningly pure and complex palate. This sense of laser beam from the acidity carries through right into the engaging and almost Eiswein-tasting finish. We would however opt to enjoy this gorgeous and highly-sprung expression of TBA in the first part of its life, to avoid the risk of the acidity to take over. 2025-2034+

2019er	Blees-Ferber	Neumagener Sonnenuhr Riesling Auslese *** Non Plus Ultra	12 20	95
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The 2019er Neumagener Sonnenuhr Riesling Auslese *** Non Plus Ultra (referring to the slogan written on the sundial in Neumagen) was made from partially botrytized (15%) fruit picked at 105° Oechsle and was fermented down to noble-sweet levels of residual sugar (123 g/l). It offers a rather ripe nose made of raisin, date, melon, herbs, cream, and smoky elements. The wine proves suave and soft on the melon-infused palate and leaves a ripe feel of more melon joined by vineyard peach, elderflower, and cardamom in the finish. This stunning noble-sweet wine will please lovers of subtle yet ample expressions of the genre. 2029-2059

2019er	Blees-Ferber	Piesporter Gärtchen Riesling Auslese	18 20	94
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The 2019er Piesporter Gärtchen Riesling Auslese was made from partially (20%) botrytized fruit picked at a massive 120° Oechsle in this single vineyard solely owned by the Estate, and was fermented down to fully noble-sweet levels of residual sugar (142 g/l). It offers a gorgeous and hugely subtle nose made of dried fruits, poached pear, marzipan, brown sugar, and creamy elements, all wrapped into smoky elements. Loads of flavors of dried fruits, oily cream, and spices give this wine the suave syrupy precision of a high-end BA on the palate. The finish is sweet, complex, honeyed, and incredibly persistent. This BA in all-but-name is, as such, hugely successful. 2029-2059

2019er	Blees-Ferber	Piesporter Goldtröpfchen Riesling Spätlese ***	17 20	93
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The 2019er Piesporter Goldtröpfchen Riesling Spätlese *** was made from fruit picked at 96° Oechsle in the Niederemmel part of the vineyard and was fermented down to almost noble-sweet levels of residual sugar (99 g/l). It offers a beautifully aromatic and open nose made of apricot blossom, almond cream, pear, elderflower, spices, and herbs. The wine develops the creamy and subtly exotic side of a classy Auslese GK on the palate and leaves a superb and engaging feel of exotic fruits, pear, spices, and smoke. This is a classy dessert wine in the making! 2029-2059

2019er	Blees-Ferber	Leiwener Laurentiuslay Riesling Kabinett	16 20	91
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The 2019er Leiwener Laurentiuslay Riesling Kabinett was made from fruit picked at 88° Oechsle in the Bubental part of the vineyard and was fermented down to sweet levels of residual sugar (69 g/l). It offers a big and engaging nose made of grapefruit, cassis, elderflower, blackberry, whipped cream, and smoky elements. The wine develops the full juicy but creamy presence of a zesty Spätlese on the palate and leaves a nicely pure and fresh feel of orchard fruits, apricot blossom, and whipped cream in the long and zesty finish. A tail of primary sweetness emerges in the aftertaste which still needs to melt away, something which will have happened in a decade or so. 2029-2059

2019er	Blees-Ferber	Piesporter Gärtchen Riesling Spätlese Feinherb	11 20	90
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The 2019er Piesporter Gärtchen Riesling Spätlese Feinherb is an off-dry wine (with 23 g/l of residual sugar) made from this single vineyard solely owned by the Estate. It offers an aromatic, ripe, and broad nose made of grapefruit, apricot blossom, melon, pear, elderflower, cassis, and smoke. The wine proves nicely zesty and juicy on the intense and subtly powerful palate and leaves a big and slightly phenolic feel of melon, cardamom, camphor, cassis, and smoke in the long and remarkably complex finish. This gorgeous off-dry wine is beautifully engaging in its big and bold yet complex style. We would just opt to wait until the wine has absorbed its primary sweetness. 2024-2034



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2019er	Blees-Ferber	Neumagener Sonnenuhr Riesling Non Plus Ultra	14 20	90
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The 2019er Neumagener Sonnenuhr Riesling Non Plus Ultra (referring to the slogan written on the sundial in Neumagen) is a barely off-dry wine (with 10 g/l of residual sugar). It offers a rather complex and subtly ample nose made of melon, whipped cream, poached pear, and cardamom, all whipped up a touch of lemon zest and blackberry. The wine is beautifully focused and intense on the palate, and leaves a nice and engaging feel in the dry-tasting finish. A touch of cardamom and licorice underlines the ripeness of this beautiful and rather bold wine in the aftertaste. Now-2029

2019er	Blees-Ferber	Schweicher Herrenberg Riesling Feinherb Alte Reben	13 20	90
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The 2019er Herrenberg Riesling Feinherb Alte Reben, as it is referred to on the consumer label, is an off-dry wine (with 25 g/l of residual sugar) made from a parcel planted with 40-year-old Riesling vines at the bottom hill, just next to the Longuicher Maximiner Herrenberg. It offers a beautiful nose made of vineyard peach, melon, apricot blossom, lemon zest, blackberry, elderflower, and smoky elements. The wine is gorgeously zesty and lively on the mouthwatering off-dry-tasting palate and leaves a superb juicy feel in the engaging and comparatively fresh finish. The aftertaste underlines the flavors with breadth and intensity but without any undue power. This is an excellent off-dry wine to enjoy over the coming decade or so. Now-2029

2019er	Blees-Ferber	Neumagener Rosengärtchen Riesling Kabinett Feinherb	08 20	89
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The 2019er Neumagener Rosengärtchen Riesling Kabinett Feinherb is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked at 89° Oechsle. It offers a subtly ripe nose made of grapefruit, white melon, cardamom, herbs, and poached pear, all eventually joined by quite some refined smoky elements with further airing. The wine is subtly zesty on the overall slightly smooth palate and leaves a touch of sweetness in the long and otherwise rather complex and layered finish. This currently slightly creamy off-dry wine just needs to be left alone for a few years to give it a chance to reveal its cut and nuances. 2024-2034

2019er	Blees-Ferber	Trittenheimer Apotheke Riesling Spätlese *** Alte Reben	15 20	88
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The 2019er Trittenheimer Apotheke Riesling *** Alte Reben, as it is referred to on the consumer label, is a barely off-dry wine (with 10 g/l of residual sugar) made from fruit picked on over 45-year-old vines in the Laurentiusberg part of the vineyard. It offers a big and subtly ample nose made of melon, grapefruit, licorice, vineyard peach, and smoky elements. The wine develops quite some smooth but intense presence on the palate and leaves a slightly powerful feel in the big, bold but nicely layered finish. The aftertaste is smooth yet zesty. This dry-tasting wine proves already quite approachable now but should hold up nicely for another decade. Now-2029

2019er	Blees-Ferber	Trittenheimer Apotheke Riesling Kabinett Trocken	07 20	87+
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The 2019er Trittenheimer Apotheke Riesling Kabinett Trocken was made from fruit picked at 89° Oechsle in the Laurentiusberg part of the vineyard. It offers a beautiful nose made of grapefruit, fine spices, cassis, elderflower, smoke, and herbs, all wrapped into a touch of whipped cream. The wine is beautifully complex and layered on the not bone-dry tasting palate and leaves a superb feel of fresh herbs, spices, a hint of cardamom, and licorice on the slightly powerful and intense but not fully dry-tasting finish. This wine is still rather backward but could eventually prove a truly positive surprise in a few years' time. 2022-2029

2019er	Blees-Ferber	Riesling Trocken Hochgewächs	05 20	85
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The 2019er Riesling Trocken Hochgewächs comes from holdings in the Leiwener Klostersgarten. It offers an engaging nose made of blackberry, elderflower, cassis, smoke, a hint of cream, and spices. The wine is nicely playful on the not fully dry-tasting palate and leaves a nicely mouthwatering feel of zest and fruits in the long and almost powerful finish. This is a nice Estate wine to enjoy over the coming years. Now-2026

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Weingut Boujong – Inh. Birgit & Christian Boujong (Brauneberg – Middle Mosel)

2019er	Boujong	Brauneberger Juffer Riesling Auslese	28 19	88
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The 2019er Brauneberger Juffer Riesling Auslese was fermented down to noble-sweet levels of residual sugar (111 g/l). It offers an aromatic, ripe, and direct nose of William's pear, sweet pineapple, canned yellow peach, almond cream, orange blossom, vanilla, and a hint of litchi. The wine develops some bold flavors of ripe exotic and honeyed fruits on the fully sweet and smooth palate, and leaves a comparatively playful and balanced feel in the straight and sweet finish. This bold and direct expression of noble-sweet wine will require quite some patience for it to absorb its sweetness. 2029-2049



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2019er	Boujong	Brauneberger Juffer Riesling Spätlese Trocken	03 20	85
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The 2019er Brauneberger Juffer Riesling Trocken, as it is referred to on the consumer label, was fermented down to dry levels of residual sugar (7 g/l). It offers a simple and aromatic nose of lime, pineapple, smoke, pear, aniseed herbs, greengage, white pepper, and smoke. The wine offers nice flavors of ripe fruits on the creamy and juicy palate, and leaves a spicy and herbal feel of pear and almond in the creamy finish. A touch of tartness still needs to integrate in the aftertaste, something which will have happened in the next two years. 2022-2026

2019er	Boujong	Brauneberger Riesling	09 20	84
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The 2019er Riesling, as it is simply referred to on the consumer label, was fermented down to sweet levels of residual sugar (67 g/l). It offers a quite restrained nose of grapefruit, tangerine, pear, anise, almond cream, guava, and pineapple juice. The wine reveals quite some richness and ripeness on the palate, where quite some ripe flavors of pear, canned yellow peach, and apricot, are wrapped into a touch of honey. The sweetness is at the forefront, and the finish is simply smooth and light. This clean and very smooth expression of sweet Spätlese-styled Riesling will need a couple of years to develop some finesse. 2025-2034

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Weingut Peter Burens

(Saarburg – Saar)

After some internships at Schloss Saarstein, Peter Lauer, Hans Wirsching and J. Christopher Wine (in the US), Peter Burens launched his own small (0.6 ha) Estate together with his wife in 2015. His pride is a prime parcel in the Schonfels vineyard (situated on the Saarburger and not the Aylar side) which is planted with 40-year-old vines. The wines are made in stainless steel.

2018er	Peter Burens	Riesling Trocken Alte Reben Réserve Unfiltriert	(No AP)	92+
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The 2018er Riesling Trocken Réserve Unfiltriert, as it is referred to on the consumer label, comes from 40-year-old vines in the privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs, and was fermented and aged on its lees for 12 months before being bottled unfiltered. It offers a beautiful smooth and complex nose made of mirabelle, grapefruit, cassis, apricot blossom, star fruit, a hint of mango, and some smoky elements. The wine is still rather firm and structured on the tart and remarkably zesty palate (certainly by 2018 standards), and leaves a hugely deep and intense feel of ripe fruits and herbal elements in the long and finely chiseled finish. Far from being overpowering, the flavors are airy and seem to dance on the tongue. This gorgeous expression of light-footed dry Saar Riesling is a huge success. We would however opt to let this wine age a bit so that the edge of acidity can mellow away into the flavors. We would not be surprised if it will then even exceed our already high expectations. 2024-2034

2019er	Peter Burens	Saarburger Auf Schonfels Riesling Kabinett Alte Reben	03 20	92
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The 2019er Auf Schonfels Riesling Kabinett Fruchtig, as it is referred to on the consumer label, was made from fruit picked at 84° Oechsle from 40-year-old vines in this privileged south-west facing and hugely steep Lieu-Dit in the Saarburger Fuchs and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a precise but subtly ripe nose made of white peach, elderflower, apricot blossom cream, smoke, and earthy elements. The wine proves nicely playful even if still slightly direct on the sweet-sour palate and leaves an almost lightly creamy feel of apricot, aniseed herbs, citrusy fruits, elderflower, and cardamom in the long and beautifully focused finish. Raciness adds tension to the aftertaste. This light-footed fruity-styled wine may be a tad rich for Kabinett, at least aromatically speaking (think more along the lines of a gorgeous light Auslese from the 1990s), but its structure and sense of focus are truly impeccable. 2029-2049

2019er	Peter Burens	Riesling Kabinett Feinherb Alte Reben	02 20	91
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The 2019er Riesling Kabinett Feinherb Alte Reben is an off-dry wine (with 17 g/l of residual sugar) made from fruit picked at a low 83° Oechsle from 40-year-old vines in the privileged south-west facing and hugely steep Lieu-Dit Auf Schonfels in the Saarburger Fuchs and in the Niedermenniger Herrenberg. It offers a rather smooth and seemingly direct nose made of pear, elderflower, chalky minerals, cardamom, white peach, and aniseed herbs. The wine is still rather shy on the palate, where a touch of upfront sweetness still needs to blend into the flavors of minerals, white peach, and earthy spices. The finish is light and slightly linear at this stage. This gorgeously light-footed off-dry Riesling really needs a few years of bottle aging in order to reveal its complexity. 2026-2034



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2019er	Peter Burens	Saarburger Auf Schonfels Riesling Trocken Alte Reben Filtriert	01 20	91
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The 2019er Auf Schonfels Riesling Trocken Filtriert, as it is referred to on the consumer label, was made from fruit picked at a low 82° Oechsle from 40-year-old vines in this privileged south-west facing and hugely steep Lieu-Dit in the Saarburger Fuchs. The wine takes a while to shed its residual scents from the spontaneous fermentation and reveal some attractive flavors of blue berried fruits, lemony elements, pear, grapefruit zest, cardamom, and chalky minerals. The wine proves nicely fruit-driven and even subtly creamy on the beautifully light-footed and engaging palate, and leaves an intense and zesty feel of fresh orchard fruits, earthy spices, and minerals in the long finish. Zesty elements in the aftertaste add to the pleasure of enjoying this beautifully airy expression of dry Riesling. 2022-2029

2019er	Peter Burens	Grauburgunder Muschelkalk	04 20	86
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The 2019er Grauburgunder Muschelkalk is a tank-fermented just off-dry wine (with 12 g/l of residual sugar) made from holdings on limestone in the village of Fellerich, which is situated in the Obermosel. It proves still rather backward at first and takes a while before some subtle scents of rose water, litchi, pear, cardamom, and smoke emerge from the glass. The wine comes over as smooth on the palate but the lightly creamy flavors of fruits and flowers are nicely framed by a lively kick of mouthwatering acidity. It leaves one with a sensual touch of juicy smoothness in the not fully dry-tasting but playful aftertaste. Now-2022

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Weingut Ansgar Clüsserath

(Trittenheim – Middle Mosel)

2018er	Ansgar Clüsserath	Trittenheimer Apotheke Riesling Auslese	05 19	94+
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The 2018er Trittenheimer Apotheke Riesling Auslese was made with partially shriveled fruit harvested at 115-120° Oechsle on the main hill of the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a superb nose made of almond cream, dried fruits, mirabelle, grapefruit zest, barbeque herbs, and subtly honeyed scents of smoke. The wine develops the syrupy presence of a small BA on the gorgeously balanced palate and leaves a stunning feel of pear, honeyed date, lemon, and spices in the long and remarkably juicy finish. The aftertaste is racy, engaging, and firmly zesty. This gorgeous, sweet wine is a remarkably success! We would not be surprised if it will eventually turn into a modern-day classic as it develops more nuances with age. 2028-2058

2018er	Ansgar Clüsserath	Trittenheimer Apotheke Riesling Kabinett	03 19	93
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The 2018er Trittenheimer Apotheke Riesling Kabinett was made with fruit harvested at 87-88° Oechsle on the main hill of the vineyard and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). It offers a rather subtle nose made of white peach, herbs, and spices, all wrapped into smoky elements and other residual scents from its spontaneous fermentation. The wine develops a nicely intense and mouthcoating feel of juicy fruits on the mouthwatering yet subtly creamy palate and leaves a gorgeous feel of floral elements in the nicely direct and playful finish. This fruity-styled Riesling is cut along the gorgeously playful lines of one these irresistible Auslese from the 1990s. It now only needs a bit of patience to fully shine! 2028-2048

2018er	Ansgar Clüsserath	Neumagener Rosengärtchen Riesling Auslese	06 19	92
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The 2018er Neumagener Rosengärtchen Riesling Auslese was made with essentially clean fruit harvested at approx. 100° Oechsle on the main hill of the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a rather engaging even if slightly broad nose made of melon, pear, citrusy fruits, dried herbs, earthy spices, and creamy elements. The wine develops some smooth flavors of fruits and spices on the palate which are lifted up by some mouthwatering zesty acidity. This zesty side carries over in the finish. The wine then leaves one with a direct and mouthwatering feel of creamy elements, apricot, honeyed fruits, and minty herbs in the long and focused aftertaste. 2028-2048

2018er	Ansgar Clüsserath	Trittenheimer Apotheke Riesling Spätlese	04 19	92
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The 2018er Trittenheimer Apotheke Riesling Spätlese was made with fruit harvested at approx. 95° Oechsle on the main hill of the vineyard and was fermented down to barely sweet levels of residual sugar. It offers a racy and comparatively undercooled feel of white peach, green apple, fine spices, herbs, and smoky elements, all wrapped into beautifully airy scents of white flowers. The wine is gorgeously playful and juicy on the palate, where a hint of cream and apricot blossom provides the right soothing balance to the racy citrusy and apply flavors. The finish is tart, spicy, and juicy. A sense of joyful directness characterizes the aftertaste at this stage. This gorgeous telltale Spätlese is already quite irresistible in its current primary fruity and slightly tart phase but it will really start to shine in a decade or so, when its sweetness will have receded and its aromatic nuances will have come to the forefront. 2028-2048



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2018er	Ansgar Clüsserath	Trittenheimer Apotheke Riesling Trocken	11 19	91+
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The 2018er Trittenheimer Apotheke Riesling Trocken was picked on 100-year-old un-grafted vines in a terraced part of the vineyard and was fermented and aged in a traditional Fuder. It offers a deep and overtly fruity nose made of mirabelle, melon, grapefruit zest, barbeque herbs, a hint of whipped cream, quite some cardamom, aniseed herbs, and smoky slate. The wine develops ripe yet juicy flavors of melon, cardamom, and earthy spices on the palate, and leaves a beautifully mouthwatering feel of herbs and spices in the remarkably zesty finish. The aftertaste underlines a subtle earthy side which adds depth but also a touch of linearity to the wine. There is upside here as the fruity side will emerge in a few years. 2023-2033

2018er	Ansgar Clüsserath	Trittenheimer Riesling Kabinett	02 19	91+
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The 2018er Trittenheimer Riesling Kabinett was made with fruit harvested at 87-88° Oechsle on the main hill of the Apotheke and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). It still proves rather backward and marked by residual scents from its spontaneous fermentation at first. The wine only gradually reveals some scents of yellow peach, apricot blossom, laurel, some creamy elements, and smoke. The wine is quite intense and still marked by some early sweetness on the palate but this sweetness is nicely packed into zesty elements in the long and juicy finish. This fruity-styled wine cut along the lines of a lightly creamy but hugely juicy Spätlese will prove quite engaging in a couple of years! 2026-2038

2018er	Ansgar Clüsserath	Piesporter Goldtröpfchen Riesling Feinherb	08 19	91
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The 2018er Piesporter Goldtröpfchen Riesling Feinherb is an off-dry wine (with 24 g/l of residual sugar) from Estate holdings in the central part of the vineyard. It offers a slightly broad and ripe nose made of melon, pear, lime preserve, camphor, and smoky slate. The wine is driven by quite some earthy spices and pungent flavors of minerals on the palate (as wines from the Niederemmel part of the Goldtröpfchen often do in their youth). A fresher side lurks already in the long and just off-dry tasting finish. This wine will need some patience to shed its wall of minerals and spices, and reveal its underlying complexity. 2023-2033

2018er	Ansgar Clüsserath	Riesling Trocken Steinreich	10 19	90
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The 2018er Riesling Trocken Steinreich comes from Estate holdings in the Trittenheimer Apotheke. It reveals a juicy nose driven by grapefruit zest, some smoke, a hint of licorice, green apple, white peach, and fine herbs. The wine is gorgeously playful and hugely focused on the fully-dry tasting palate and leaves a feel of tart minerals and floral elements in the long and juicy finish. A hint of smoke and tea adds a nice touch of ripeness to the aftertaste. We would just give this gorgeous dry Riesling a few years of bottle aging in order to allow it to absorb its tartness. 2023-2033

2018er	Ansgar Clüsserath	Trittenheimer Altärchen Riesling Feinherb	09 19	89+
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The 2018er Trittenheimer Altärchen Riesling Feinherb is an off-dry wine (with 22 g/l of residual sugar) from Estate holdings in a hilly and cooler part of the vineyard. It offers a rather aromatic nose made of pear, greengage, aniseed herbs, fine spices, and a hint of whipped cream, all wrapped into quite some smoky elements. The wine proves quite off-dry and rather light and engaging on the palate, where some cardamom and tea underline the sunny nature of the vintage. It leaves a still slightly sweetish feel in the otherwise nicely fruity and juicy finish. The aftertaste has the dancing qualities of a juicy Kabinett. There is quite some upside here as this off-dry Kabinett-styled wine develops more precision and fruitiness with age. 2026-2033+

2018er	Ansgar Clüsserath	Riesling Trocken vom Schiefer	13 19	89
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The 2018er Riesling Trocken vom Schiefer comes from Estate holdings in the Trittenheimer Altärchen and the Neumagener Rosengärtchen. It offers a rather engaging nose made of smoky elements, pear, mirabelle, a hint of licorice, and spices. A fresher side driven by lemony and citrusy fruits comes through on the remarkably intense palate and leaves a gorgeously zesty feel in the long and quite subtly creamy and juicy finish. A hint of licorice, some grapefruit zest, and herbs underline the tension in the focused and mouthwatering aftertaste. This wine cruises far above normal levels of a "mere" Estate wine. We would just give this wine another year in order to tame the touch of tartness floating around at this early stage. 2021-2028

2018er	Ansgar Clüsserath	Riesling Feinherb vom Schiefer	12 19	87
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The 2018er Riesling Feinherb vom Schiefer is an off-dry wine (with 16 g/l of residual sugar) from Estate holdings in the Trittenheimer Altärchen and the Neumagener Rosengärtchen. It offers a rather direct nose made of melon, apple, cardamom, camphor, and licorice. The wine develops a nice sense of direct presence on the smoky and spicy palate, and leaves a nice feel of earthy flavors in the medium-long finish. Now-2026

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Weingut Martin Conrad

(Brauneberg – Middle Mosel)

NB: The Estate started its process towards organic certification in 2020.

2018er	Martin Conrad	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	18 19	91
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The 2018er Brauneberger Juffer-Sonnenuhr GG, as it is referred to on the consumer label, offers a beautiful nose made of pear, melon, grapefruit zest, some blueberry fruits, herbs, floral elements, a touch of whipped cream, and smoke. The wine proves beautifully juicy on the intense and full-bodied palate and leaves a feel of minerals and subtly creamy fruits in the spicy and slightly hot finish. The aftertaste is full of juicy ripe flavors. This imposing but quite complex wine will appeal to lovers of big expression of the genre. 2021-2027

2019er	Martin Conrad	Riesling Kabinett Conradus	22 20	91
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The 2019er Riesling Kabinett Conradus was made from fruit picked at 89-90° Oechsle in the Veldenzer Grafschafter Sonnenberg and Mülheimer Sonnenlay and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a backward nose still marked by residual notes from its spontaneous fermentation. Scents of pear, vineyard peach, lemon zest, and elderflower then gradually join the party and add charm to the experience. The wine lives from a nice zesty-sweet tension on the slightly powerful palate (it does have 9% of alcohol) and leaves a subtly intense and square but hugely enjoyable feel in the long and delicately tart finish. This gorgeous, almost off-dry rather than fruity tasting Riesling will offer much pleasure in its direct and quite rewarding style. 2024-2034

2019er	Martin Conrad	Brauneberger Juffer Riesling Feinherb GK	14 20	90
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The 2019er Brauneberger Juffer Riesling Feinherb Goldkapsel, as it is explicitly mentioned on the consumer label, is an off-dry wine (with 18 g/l of residual sugar) made from fruit picked in the Bürgerslay part of the vineyard. It offers a rather ample but engaging nose made of pear, mirabelle, cream, starfruit, ginger, herbs, and earthy spices (including cardamom). The wine still has two sides, as there is an underlying creamy sweetness on the one hand and some firm acidity which conveys structure to the assertive finish on the other. The aftertaste is comparatively powerful but also superbly playful after some airing. This wine is definitely one to cellar for a few years and give it the time to integrate its components. 2024-2034

2019er	Martin Conrad	Brauneberger Juffer Riesling Trocken GK	14 20	90
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The 2019er Brauneberger Juffer Riesling Trocken Goldkapsel, as it is explicitly mentioned on the consumer label, comes from the upper part (Thorney) of the vineyard. It offers a big nose made of pear, elderflower, and pear cream, all wrapped into quite some scents of licorice, barbeque smoke, and camphor. The wine proves full-bodied but juicy on the palate, where pear, vineyard peach, apricot blossom, and creamy elements are nicely lifted up by some ripe and juicy acidity as well as some residual CO₂. The finish is smoothly fruity rather than bone-dry and hugely satisfying in its big but still playful style. 2024-2031

2019er	Martin Conrad	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	16 20	90
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The 2019er Brauneberger Juffer-Sonnenuhr GG, as it is referred to on the consumer label, a ripe and rich nose made of mango, baked apple, creamy elements, mango, pear, a hint of lemon and elderflower, and quite some notes of cardamom, camphor, and smoke. The wine starts off on the creamy and herbal side on the full-bodied and seemingly round palate before a touch of acidity brings structure to the big and quite imposing finish. A touch of heat seems to lurk around in the otherwise hugely complex and multi-layered finish. The aftertaste is still firmly tart and sharp. This wine will particularly appeal to lovers of bigger expression of dry Mosel Riesling. 2021-2027

2019er	Martin Conrad	Brauneberger Juffer Riesling Trocken	13 20	89
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The 2019er Brauneberger Juffer Riesling Trocken comes from the upper part (Thorney) of the vineyard. This bright-yellow colored wine offers a gorgeous nose made of elderflower, grapefruit, ripe pear, melon, some herbs, a hint of camphor, and smoky slate. It proves overtly driven by ripe flavors of fruits and herbs on the full-bodied palate and leaves a subtly zesty feel in the big but rather complex finish. A hint of power underlines the ambitions of this gorgeous dry Riesling in the finish. A fresher side made of lemon zest, elderflower, and floral elements proves the right balance to the bold notes of ripeness in the aftertaste. 2021-2027



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2019er	Martin Conrad	Veldenzener Kirchberg Riesling Trocken Alte Reben	11 20	89
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The 2019er Veldenzener Kirchberg Riesling Trocken Alte Reben comes from 50-year-old vines. It offers a ripe but engaging nose made of melon, pear, camphor, elderflower, laurel, barbecue smoke, and a hint of cream. The wine proves delicately creamy and slightly phenolic on the full-bodied palate and leaves a powerful feel of ripe fruits, lemony zest, and earthy spices in the finish. A nice touch of playful fruits adds juiciness to the subtly fruit-driven and impactful finish. 2024-2029

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Weingut Karl Erbes

(Ürzig – Middle Mosel)

Complement

NB: The bulk of the 2019 collection from this Estate was reviewed in the Mosel Fine Wines Issue No 52 (June 2020).

2019er	Karl Erbes	Ürziger Würzgarten Riesling Auslese ***	28 20	94
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The 2019er Ürziger Würzgarten Riesling Auslese *** was made from 50% botrytized fruit harvested at 123° Oechsle and was fermented down to noble-sweet levels of residual sugar (124 g/l). It offers a magnificently restrained and smoky nose of anise, pear, pineapple, candied grapefruit, honey, minty herbs, licorice, and tangerine. The wine proves beautifully playful and juicy on the creamy and even slightly unctuous palate. A fine sense of zest runs through the wine which lifts up the flavors and gives some cut to the hugely intense palate. A hint of power in the finish adds to the overall presence conveyed by this gorgeous expression of rich and intense Auslese. It will however require quite some patience in order for the primary sweetness to melt away and the underlying complexity to come through. 2034-2059

2019er	Karl Erbes	Ürziger in der Kranklei Riesling Auslese *	14 20	92+
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The 2019er Ürziger in der Kranklei Riesling Auslese * was made from fruit harvested at 105° Oechsle and was fermented down to noble-sweet levels of residual sugar (109 g/l). It offers a captivating and quite imposing nose of citrusy fruits, pineapple, pear, smoke, honey, candied grapefruit, apple pie, and earthy spices. Plenty of exotic and honeyed fruits coupled to flavors of rhubarb give a smooth and rich side to this supple and currently still quite sweet-tasting wine. A nice kick of acidity comes through in the finish which adds freshness to this spicy, powerful, and sweet Auslese. This noble-sweet wine will require some patience. It may ultimately exceed our high expectations, especially as the underlying nuances will cut through the primary sweetness with age. 2034-2059

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Weingut Albert Gessinger

(Zeltingen – Middle Mosel)

Complement

NB: Further wines from this Estate were reviewed in the Mosel Fine Wines Issue No 52 (June 2020).

2019er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Beerenauslese Alte Reben	12 20	95
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The 2019er Erdener Treppchen Riesling Beerenauslese Alte Reben was made from botrytized fruit picked at a whopping 150° Oechsle from 100-year-old un-grafted vines in the Graben part of the vineyard and was fermented down to fully noble-sweet levels of residual sugar. This already deep-yellow-colored wine offers a quite aromatic nose made of mirabelle, ripe apple, almond cream, date, ether oil, and earthy spices. It proves nicely complex and delicately oily on the otherwise focused and delicately racy palate, and leaves a subtly unctuous and still quite sweet feel of honeyed dried fruits, starfruit, kumquat, and almond cream in the precise and persistent finish. Some fresher elements of citrusy fruits and grapefruit already lighten up the aftertaste and hint at the greatness to come. This beautiful dessert wine is still really in its infancy but will develop into quite a beauty at maturity, once the candy floss driven sweetness will have receded into the background. 2029-2059

2019er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben	13 20	Auction	94+
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The 2019er Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben was made from fully botrytized fruit harvested at 140° Oechsle, and was fermented down to noble-sweet levels of residual sugar (158 g/l). It offers a delicately aromatic and perfumed nose of white flowers, canned yellow peach, almond cream, orange blossom, and a hint of toffee. The wine proves smooth and still on the sweet side, but the sense of lightness and finesse are already quite remarkable. This refined and delicate "Auslese lange GK"-styled noble-sweet wine has great poise, and may well even surprise us at maturity as it develops more energy and nuances. 2029-2059



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2015er	Albert Gessinger	Pinot Noir Trocken Reserve Selektiert Holzfassgereift	01 18	90
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The 2015er Pinot Noir Trocken Reserve Selektiert Holzfassgereift was made from de-stemmed fruit picked from vines planted in 1987 in the Zeltinger Himmelreich and was fermented and aged in traditional Fuder casks for two years. This pale-colored wine offers a nice nose of cooked strawberry, fine barbecue spices, a hint of blueberry, and lots of classy underbrush. It proves nicely silky and softly complex on the palate, where a hint of cranberry subtly reinforces an underlying touch of freshness. The finish is smooth and silky, but also quite complex and persistent. This Pinot Noir will appeal to lovers of the silky and light-footed expression of the genre. Now-2023

2019er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Trocken Hifflay GG	04 20	88
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The 2019er Hifflay GG, as it is referred to on the consumer label, comes from over 120-year-old un-grafted vines in a rocky sector above the Rothlay part of the vineyard. It offers a big and hugely aromatic nose more akin to that of a Terrassenmosel wine as ample scents of pear, cream, camphor, violet, brown sugar, caraway, and some elderflower emerge from the glass. The wine develops a creamy feel of mirabelle puree, honeyed fruits, earthy spices, grapefruit zest, and smoke on the intense and dry-tasting rather than bone-dry palate, and leaves a feel of poached pear in the powerful and slightly hot finish (the wine does have 13.5% of alcohol). The aftertaste is however long and persistent, and buffers the alcoholic strength somewhat. We would opt to enjoy this big expression of dry Riesling in its youth to avoid any risk of the heat taking over. Now-2023

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Weingut Gorges-Müller – Fam. Jörg Müller (Burgen – Middle Mosel)

2019er	Gorges-Müller	Wintricher Grosser Herrgott Riesling Auslese Alte Reben *** 76 ***	09 20	91
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The 2019er Alte Reben *** 76 ***, as it is referred to on the consumer label (the reference to the vineyard and the Prädikat are left for the back label), was made from botrytized fruit picked at 103° Oechsle from the very steep and south-facing Mühl part of the vineyard (tucked between the Ohligsberg and the Geierslay). It was fermented down to almost noble-sweet levels of residual sugar (97 g/l). It offers a rather big and bold nose made of melon, brown sugar, apricot, greengage, blue-berried fruits, elderflower, and marzipan. The wine comes over as zesty despite the rich creaminess of the flavors on the palate (a feeling enhanced by the CO2 still trapped in the wine) and leaves a slightly direct but engaging feel in the long and complex finish. The aftertaste comes over as rather racy and direct despite some remarkable underlying complexity. This racy expression of sweet wine will prove highly enjoyable at maturity, once it will have absorbed its CO2 and integrated its tart and racy elements. 2027-2039

2017er	Gorges-Müller	Burgener Hasenläufer Pinot Noir Trocken – Im Barrique Gereift –	11 20	87
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The 2017er Burgener Hasenläufer Pinot Noir, as it is referred to on the consumer label, was made from de-stemmed fruit and aged in 2-to-3-year-old barrique for 24 months. This red-cassis-colored wine proves backward at first and only gradually reveals some blackberry, cassis, strawberry puree, barbecue herbs, a hint of mint, and smoky elements. The wine proves nicely fruit-driven on the attack on the comparatively silky and spicy palate. A touch of cherry pit eventually emerges and makes the flavors straighter and more direct as it unfolds. The wine leaves a medium intense but a bit hot feel in the finish. The aftertaste is all about cooked fruits, spices, and a hint of mint and cherry pit (from the oak). But despite the touch of heat and the ripeness, the whole wine works nicely in a direct and soft style. 2021-2024

2019er	Gorges-Müller	Wintricher Grosser Herrgott Riesling Auslese Feinherb – M –	18 20	87
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The 2019er Riesling – M – Feinherb, as it is referred to on the consumer label (the reference to the vineyard and the Prädikat is left for the back label), is a fully off-dry wine (with 31 g/l of residual sugar) made from the very steep and south-facing Mühl part of the vineyard (tucked between the Ohligsberg and the Geierslay). It saw an extensive cold soak (14 hours) and was fermented spontaneously. The wine offers a highly aromatic and slightly bold nose made of grapefruit zest, marzipan, melon, greengage, mirabelle, dried tea, cardamom, and whipped cream. It comes over as fully off-dry yet also remarkably tart on the full-bodied palate and leaves a big and bold feel of fruits, brown sugar, and tart minerals in the long yet rather restrained finish. The aftertaste is living from a sweet-tart tension at this stage, which makes us opt to wait a few years in order for the tartness to melt away, before enjoying another bottle of this bold expression of off-dry Auslese. 2024-2034

2019er	Gorges-Müller	Burgener Kirchberg Riesling Kabinett	07 20	86
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The 2019er Burgener Kirchberg Riesling Kabinett was made from fruit picked at a full 95° Oechsle in the main, eastern-orientated part of the vineyard, and was fermented down to fruity-styled levels of residual sugar (54 g/l). It offers a quite aromatic nose made of roasted almond (from reduction), melon, pear, ginger, and herbal elements. The wine is hugely racy on the palate and leaves a direct feel of tart minerals in the finish. The acidity also drives the aftertaste and gives focus to the underlying richness of a big Spätlese. Some power adds to the simple linearity of the wine in the aftertaste (the wine does have 10% of alcohol). Now-2027



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2019er	Gorges-Müller	Burgener Hasenläufer Riesling Spätlese Feinherb	19 20	85
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The 2019er Burgener Hasenläufer Riesling Spätlese Feinherb, an off-dry wine with 24 g/l of residual sugar, offers a hugely aromatic and bold nose made of citrusy fruits, melon, roasted almond, and spices. The wine is firm on the almost dry-tasting and hugely zesty palate and leaves a linear feel of earthy spices and orchard fruits in the medium-long finish. A touch of sweetness adds a smooth side to the aftertaste. Now-2024

2019er	Gorges-Müller	Burgener Riesling Trocken	05 20	83
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The 2019er Burgener Riesling Trocken comes from the Hasenläufer and the Kirchberg. It offers some direct scents of white peach, apple, floral elements, and spices. The wine is nicely direct and playful on the palate packed with some CO2 and leaves some engaging and straightforward flavors of underripe orchard fruits in the broad but juicy finish. This is a nice simple wine to enjoy on everyday occasions in the next two years. Now-2022

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Weingut Grans-Fassian

(Trittenheim – Middle Mosel)

2019er	Grans-Fassian	Trittenheimer Apotheke Riesling Auslese GK	16 20	94
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The 2019er Trittenheimer Apotheke Riesling Auslese GK was made from fully botrytized fruit harvested at 110° Oechsle in the Laurentiusberg part of the vineyard and was fermented down to noble-sweet levels of residual sugar (123 g/l). This is completely restrained at first, and only shows some delicately flowery and spices notes. With airing, it develops riper yet elegant scents apricot, honey, mirabelle, melon, and candied orange. The wine proves really delicate and sensual on the palate, and leaves a juicy feel of yellow peach, almond cream, and candied grapefruit in the superbly long and remarkably airy finish, certainly for a wine with such levels of ripeness. The after-taste is still on the sweet side at this stage. This beauty will clearly require more than a decade to fully blossom. But the wait will be worth it! 2034-2069

2019er	Grans-Fassian	Trittenheimer Apotheke Riesling Auslese	10 20	92
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The 2019er Trittenheimer Apotheke Riesling Auslese was made from 50% botrytized fruit harvested at 96° Oechsle in the Laurentiusberg part of the vineyard and was fermented down to fully sweet levels of residual sugar (98 g/l). It offers a rich and ripe nose of mango, apricot, pineapple, almond, candied orange, pear, blackberry, licorice, and smoke. The wine displays some ripe, creamy, and honeyed fruits on the fully sweet yet juicy palate. The finish, despite the wine showing huge richness, manages to remain nicely focused and persistent. This beautiful Auslese GK-styled expression of sweet Riesling will require at least a decade to integrate all its elements. 2029-2049

2019er	Grans-Fassian	Trittenheimer Apotheke Riesling Spätlese	09 20	92
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The 2019er Trittenheimer Apotheke Riesling Spätlese was harvested at 92° Oechsle in the Laurentiusberg part of the vineyard and was fermented down to sweet levels of residual sugar (76 g/l). It captivates one's attention with a complex and delicately ripe nose of tangerine, yellow peach, pineapple, apricot, whipped vanilla cream, and lime, all wrapped into some honey but also fine floral scents. The wine coats the sweet and creamy palate with quite some ripe, exotic, and honeyed fruits, and leaves a long, well balanced, and subtly zesty feel in the long and comparatively intense finish (certainly by Spätlese standards). This Auslese in-all-but-name is, as such, outstanding. 2029-2049

2019er	Grans-Fassian	Trittenheimer Riesling Kabinett	08 20	89
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The 2019er Trittenheimer Riesling Kabinett was harvested at 84° Oechsle in the Falkenberg part of the Altärchen vineyard and was fermented down to fully off-dry levels of residual sugar (30 g/l). It offers a delicately floral and aniseed nose of herbs, green tea, greengage, candied grapefruit, yellow peach, and smoke. The wine proves delicately light-footed and satisfyingly direct on the smooth and juicy palate driven by white and yellow fruits including pear, apple, and peach. It leaves one with a sensation of structure in the light and easy finish. 2023-2034

2019er	Grans-Fassian	Leiwener Riesling Trocken Alte Reben	11 20	87+
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The 2019er Leiwener Alte Reben Riesling - Trocken, as it is referred to on the front part of the label, comes from 45-year-old and partially un-grafted vines in the Bubental part of the Laurentiuslay. It offers a delicately aniseed and ripe nose of earthy spices, greengage, apricot, smoke, a hint of camphor, pineapple, and herbs. The wine is quite structured and intense on the compact but also subtly juicy palate and leaves an almost lean and harsh feel in the very tight, powerful, and zesty finish. This dry Riesling clearly has a certain depth but it will need a few years of bottle aging to develop more finesse. It may then easily turn out to be even better than anticipated. 2023-2027



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2019er	Grans-Fassian	Riesling Trocken Mineralschiefer	01 20	86
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The 2019er Riesling Trocken Mineralschiefer comes from Estate holdings in the Leiwener Klostergarten. It offers a quite zesty, intense, and herbal nose of anise, grapefruit, lime, pear, smoke, and spices. The wine is nicely juicy and direct, but also spicy and herbal on the palate, and develops more grip and presence, and even a touch of power in the long, salty, and very spicy finish. The after-taste is powerful and all about lime and herbs, underlined by quite some tartness. This comparatively big expression of dry wine will need a couple of years to integrate all these elements. 2022-2026

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Weingut Immich-Anker

(Enkirch – Middle Mosel)

2019er	Immich-Anker	Enkircher Steffensberg Riesling Beerenauslese	09 20	92
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The 2019er Enkircher Steffensberg Riesling Beerenauslese was made with fruit picked at 117° Oechsle and was fermented down to noble-sweet levels of residual sugar (130 g/l). It offers a rather subtle and comparatively fresh nose made of vineyard peach, pear, melon, a hint of banana, citrusy whipped cream, elderflower, and grapefruit zesty, all wrapped into subtle creamy elements of almond. The wine reveals a rather engaging structure (more akin of that of an "Auslese lange GK" than BA) on the palate, where its underlying flavors of almond cream and a hint of dried fruits are beautifully lifted up by lemony elements, blueberry, cassis, and spices. The finish is hugely long and currently still slightly sweet, but not overly so, and this beautiful noble-sweet wine will offer much pleasure in a decade or more. 2029-2059

<u>N.V.</u>	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage 1425	10 20	92
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The Non-Vintage Riesling Sekt Brut Nature Zéro Dosage 1425 was made from a single vintage of extremely old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and was left on its lees for at least 3 years before being disgorged without any dosage. The AP 10 20 is made from fruit out of the 2016 vintage. This bottle, from a lot disgorged in June 2020 (the disgorgement date is written on the label), offers a rich but hugely subtle nose made of pear, citrusy fruits, a hint of smoke, and herbs. The Sekt is superbly balanced on the palate, where the mousse cuts superbly through the deep and gorgeous flavors. The finish is multi-layered, complex, and hugely engaging. This is a superb success and a must-buy if you want a bit of presence and lots of complexity in your Riesling Sekt! Now-2026

<u>2016er</u>	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage 1425	10 20	92
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This 2016er Riesling Sekt Brut Nature Zéro Dosage 1425 was made from extremely old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and was left on its lees for at least 3 years before being disgorged without any dosage. This bottle, from a lot disgorged in June 2020 (the disgorgement date is written on the label), offers a rich but hugely subtle nose made of pear, citrusy fruits, a hint of smoke, and herbs. The Sekt is superbly balanced on the palate, where the mousse cuts superbly through the deep and gorgeous flavors. The finish is multi-layered, complex, and hugely engaging. This is a superb success and a must-buy if you want a bit of presence and lots of complexity in your Riesling Sekt! Now-2026

2019er	Immich-Anker	Enkircher Zeppwingert Riesling Trocken Alte Reben	02 20	91
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The 2019er Riesling Trocken Alte Reben, as it is referred to on the main part of the label, is a tank-fermented dry wine made from over 100-year-old un-grafted vines situated in the upper, terraced part of the Eisbrech sector of the vineyard. It proves still rather reduced at first and requires a little patience before it reveals some gorgeous scents of white peach, blue berried fruits, elderflower, zest of citrusy fruits, smoke, and earthy herbs. The wine is subtly spicy yet nicely engaging on the intense but not overpowering palate and leaves a mouthwatering feel of fresh orchard fruits, minerals, and aniseed herbs as well as a hint of cardamom in the long and hugely satisfying finish. A touch of creaminess adds a welcoming smoothness to the racy aftertaste. It just needs a few years to integrate its tartness and develop its full charm. 2024-2034

2019er	Immich-Anker	Riesling Trocken Eisbruch	03 20	91
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The 2019er Riesling Trocken Eisbruch is a tank-fermented dry wine made from 60-80-year-old un-grafted vines in the similarly named prime sector in the Enkircher Zeppwingert which was classified in the highest category on the old taxations maps. It offers a deep and complex nose made of white peach, elderflower, blue berried fruits, a hint of banana and coconut, whipped cream, and earthy spices. The wine is intense on the gorgeously playful (but not bone-dry) palate and leaves more of the flavors of banana in the long and remarkably zesty finish. This outstanding dry Riesling has depth and class. It just needs a few years to integrate its tartness and develop its full charm. 2024-2034



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2018er	Immich-Anker	Riesling Trocken Eisbruch Sur Lie Unfiltriert	12 19	91
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The 2018er Riesling Trocken Eisbruch is a tank-fermented dry wine made from 60-80-year-old un-grafted vines in the similarly named prime sector in the Enkircher Zeppwingert which was classified in the highest category in the old taxations maps. It was aged on its fine lees with biweekly steering for 10 months before being bottled unfiltered. It offers a rather backward nose made of pear, peach, melon, gooseberry, creamy spices, and a hint of banana. The wine is still slightly wild on the zesty and intense palate as its mineral, herbal, and fruity flavors battle for attention, but it leaves a gorgeous feel of ripe peach, melon, and herbs in the long and engaging finish. It will require a few more years to integrate its components (above all its tartness). It should then prove a beautiful expression of spicy and mineral-driven dry Riesling. 2023-2033

2019er	Immich-Anker	Enkircher Steffensberg Riesling Auslese	08 20	90
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The 2019er Enkircher Steffensberg Riesling Auslese was made with partially botrytized fruit picked at 93° Oechsle and was fermented down to sweet levels of residual sugar (77 g/l). It offers a rather engaging nose made of elderflower, white peach, citrusy fruits, floral elements, chalky minerals, blue berried fruits, and elderflower. The wine is fruity and engaging on the currently still rather sweet-tasting palate but reveals already some of its gorgeous complexity in the long and juicy finish. This drinking Auslese will offer much pleasure at maturity, in a decade or so. 2029-2049

N.V.	Immich-Anker	Riesling Sekt Brut 1425	11 20	90
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The Non-Vintage Riesling Sekt Brut 1425 was made from a single vintage of extremely old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and was left on its lees for at least 3 years before being disgorged. The AP 11 20 is made from fruit out of the 2016 vintage. This bottle, from a lot disgorged with a dosage of 10 g/l in June 2020 (the disgorgement date is written on the label), proves bright-yellow-white colored. It offers a gorgeous and subtly luscious nose made of vineyard peach, melon, grapefruit juice, whipped cream, ginger, aniseed herbs, and a fine sense of smoke. The wine starts off on the slightly rounder side on the palate, but a glorious kick of mousse lifts up the flavors and adds structure to the deep and complex flavors. The finish is beautifully long, lingering, and full-bodied. A touch of smoke and herbs adds class to the gorgeously complex aftertaste. This serious Sekt has the depth and finesse to hold up to fine food. It remains one of the greatest values in the world of Sekt. Now-2027

2016er	Immich-Anker	Riesling Sekt Brut 1425	11 20	90
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This 2016er Riesling Sekt Brut 1425 was made from extremely old vines in the Enkircher Zeppwingert (the vineyard is indicated in small characters on the side of the label) and was left on its lees for at least 3 years before being disgorged. The AP 11 20 is made from fruit out of the 2016 vintage. This bottle, from a lot disgorged with a dosage of 10 g/l in June 2020 (the disgorgement date is written on the label), proves bright-yellow-white colored. It offers a gorgeous and subtly luscious nose made of vineyard peach, melon, grapefruit juice, whipped cream, ginger, aniseed herbs, and a fine sense of smoke. The wine starts off on the slightly rounder side on the palate, but a glorious kick of mousse lifts up the flavors and adds structure to the deep and complex flavors. The finish is beautifully long, lingering, and full-bodied. A touch of smoke and herbs adds class to the gorgeously complex aftertaste. This serious Sekt has the depth and finesse to hold up to fine food. It remains one of the greatest values in the world of Sekt. Now-2027

2019er	Immich-Anker	Enkircher Steffensberg Riesling Spätlese Feinfruchtig	07 20	89
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The 2019er Enkircher Steffensberg Riesling Feinfruchtig, as it is referred to on the main part of the label (the reference to Spätlese is only given in small character on the side of the label) was harvested at 99° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (63 g/l). It offers some reduced notes of apricot puree, cardamom, citrusy fruits, almond cream, and smoky elements. The wine develops the creamy presence of an Auslese GK on the palate but remains nicely zesty and juicy thanks to a kick of acidity which joins the party in the sweet finish. This wine with the structure of a Spätlese but the flavors of an exotic Auslese will prove, as such, quite enjoyable, in a decade or more, after the sweetness will have receded into the background. 2029-2059

2019er	Immich-Anker	Enkircher Herrenberg Riesling Spätlese Halbtrocken Liebling vom Chef	04 20	87
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The 2019er Enkircher Herrenberg Riesling Spätlese Halbtrocken Liebling vom Chef is an off-dry wine with 13 g/l of residual sugar. It offers a rather ripe nose made of melon, elderflower, blue berried fruits, creamy elements, and lots of smoke and earthy spices. The wine proves on the smooth and subtly ripe side on the lightly sweet and creamy palate and leaves a big feel of ripe fruits, cardamom, licorice, and CO2 in the almost dry-tasting finish. Now-2027

2019er	Immich-Anker	Riesling Feinherb Eschewingert	06 20	87
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The 2019er Riesling Feinherb Eschewingert, an off-dry wine with 22 g/l of residual sugar, was made from fruit harvested from 40-year-old vines in a similarly named prime sector in the Enkircher Steffensberg. It offers an engaging nose made of white peach, citrusy fruits, cassis, elderflower, white flowers, and some delicately smoke and earthy herbs. Ripe flavors of melon and mirabelle make for a creamy and overall slightly sweet feel on the palate. A good kick of acidity brings some freshness to the currently slightly smooth and herbal finish. This off-dry wine really needs a few years to integrate its sweetness. It will then reward one with aromatic presence and engaging flavors. 2024-2034



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2019er	Immich-Anker	Riesling Trocken Pures Schm-Anker-I	01 20	87
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The 2019er Riesling Trocken Pures Schm-Anker-I is a tank-fermented wine made from over 40-year-old vines in the Enkircher Steffensberg which Daniel Immich tends organically (but not certified). It proves hugely aromatic as big and inviting scents of creamy melon, ripe vineyard peach, aniseed herbs, and smoky elements emerge from the glass. The wine reveals some nice flavors of blue berried fruits, cardamom, spices, and herbs on the subtly round palate and leaves a rather racy feel full of cardamom, mint, and grapefruit zest in the long, intense, and slightly sharp finish. This nice Estate wine offers much immediate pleasure in a ripe-zesty style. Now-2024

2019er	Immich-Anker	Riesling Halbtrocken I-A	05 20	86
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The 2019er Riesling Halbtrocken I-A, a tank-fermented off-dry wine with 12 g/l of residual sugar, was made mainly from Estate holdings in the under-rated steep-sloped Enkircher Edelberg. It offers a direct and fruit-driven nose made of melon, pear, bergamot, ginger, creamy elements, and earthy spices. The wine is juicy and engaging on the nicely zesty palate and leaves a satisfyingly direct feel in the finish. Now-2024

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Weingut Albert Kallfelz

(Zell-Merl – Terrassenmosel)

2019er	Albert Kallfelz	Merler Königslay-Terrassen Riesling Auslese	41 20	91
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The 2019er Königslay-Terrassen Auslese, as it is referred to on the consumer label, was made with 30% of botrytized grapes harvested at 102° Oechsle on October 13 and was fermented down to fully sweet levels of residual sugar (99 g/l). It offers a ripe, aromatic, and honeyed nose of William's pear, pineapple juice, canned yellow peach, candied orange, almond cream, rhubarb, and smoke. The wine coats the palate with juicy, light, and sweet exotic fruits and honey, and reveals a hint of unctuous cream in the playful, long, and juicy finish. Some refreshing notes of candied grapefruit and lime add depth to the aftertaste. 2029-2059

2019er	Albert Kallfelz	Merler Adler Riesling Trocken	31 20	90
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The 2019er Adler Trocken, as it is referred to on the consumer label, is a spontaneously tank-fermented dry Riesling (with just under 9 g/l of residual sugar) made from grapes harvested at 80° Oechsle. It offers an elegantly light and fresh nose of anise, white pepper, pear, herbs, lemon, and spices. The wine proves light-footed light and delicately smooth on the palate and leaves an engaging and fresh feel of zest and spices in the long finish. This is a gorgeous expression of light and airy dry Riesling. 2022-2029

2019er	Albert Kallfelz	Merler Königslay-Terrassen Riesling Trocken	60 20	90
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The 2019er Königslay-Terrassen Trocken, as it is referred to on the consumer label, is a spontaneously Fuder-fermented dry Riesling (with 9 g/l of residual sugar). Quite restrained at first, it gradually reveals a nicely spicy and herbal nose of yellow peach, greengage, smoke, green apple, and pear. The wine proves light and smooth at first on the palate. It gains in presence towards the straight, zesty, and herbal finish, which provides a refreshing side to the overall nicely ample and rich experience. 2022-2027

2019er	Albert Kallfelz	Riesling Trocken Hochgewächs	14 20	89
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The 2019er Riesling Trocken Hochgewächs is a tank-fermented dry Riesling (with just under 9 g/l of residual sugar) made from grapes harvested at approx. 88° Oechsle in the steep vineyards of Merler Stephansberg, Fettgarten, and Klosterberg. It offers an elegantly flowery, refined, and delicate nose of smoke, dried herbs, earthy spices, candied grapefruit, and pear. The wine develops good presence and proves nicely juicy and smooth on the palate, and leaves spicy, light, and refreshing feel in the still slightly tart finish. This nice expression of light and smooth dry Riesling now only needs a year or two to smoothen its edges. 2022-2027

2019er	Albert Kallfelz	Merler Stephansberg Riesling Trocken	49 20	88+
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The 2019er Stephansberg Trocken, as it is referred to on the consumer label, is a tank-fermented dry Riesling (with 9 g/l of residual sugar) made from grapes harvested at approx. 90° Oechsle. It offers a quite ripe and rich nose with some exotic scents of mango and pineapple, as well as apricot, camphor, and tar. The wine develops the smoothness and sweet presence of a lightly off-dry tasting Riesling, as the ripe fruits and creamy presence make for a juicy and soft feel. The finish however is quite powerful and intense and tastes fully dry. A touch of tartness coupled with some forceful flavors of earthy spice still needs to integrate. This will please lovers of assertive and ripe dry Riesling. 2022-2026



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2019er	Albert Kallfelz	Merler Adler Riesling Feinherb	33 20	87
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The 2019er Adler Feinherb, as it is referred to on the consumer label, is a spontaneously tank-fermented off-dry Riesling (with 19 g/l of residual sugar) made from grapes harvested at 80° Oechsle. It proves slightly reductive and marked by some SO₂, before revealing smoky notes of pear, lemon, aniseed herbs, tangerine, and greengage. The wine is on the smooth and soft side on the pear-infused palate and leaves a gently creamy feel in the light and medium-long finish. This needs a few years to absorb its sweetness. 2023-2029

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Weingut Karp-Schreiber

(Brauneberg – Middle Mosel)

2018er	Karp-Schreiber	Brauneberger Juffer-Sonnenuhr Riesling Beerenauslese	05 19	97
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The 2018er Brauneberger Juffer-Sonnenuhr Riesling Beerenauslese was made from fruit picked at a full 170° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. This bronze-golden-colored wine offers a beautiful nose of TBA richness as scents of baked pineapple, dried fruits, honey, candy floss, brown sugar, Asian spices, and subtle smoky elements emerge from the glass. Despite the wine's viscous richness on the palate, the overriding feeling is one of precision and subtle baroque eccentricity. The finish is precise, focused, gorgeously multi-layered, and finely honeyed. A subtle kick of grapefruit zest brightens up the aftertaste and adds to the sense of precision and focus. This gorgeous dessert wine proves already remarkably enjoyable now (if one does not mind sweetness in the aftertaste) but will only truly reveals its glory in a decade or so. What a stunning success! 2028-2068

2019er	Karp-Schreiber	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	08 20	Auction	91
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Trocken GG was fermented and matured in stainless steel tank. It offers a quite rich, smoky, and herbal nose of mirabelle, tangerine, white pepper, pink grapefruit, and tar. The wine develops delicately smooth flavors of yellow fruits on the superbly refined palate and leaves one with a slightly broad but nicely satisfying feel in the long and comparatively light-footed finish. The touch of phenolic presence and power in the aftertaste will require a few years of patience before getting the most of this beautiful dry Riesling. 2022-2029

2019er	Karp-Schreiber	Riesling Spätlese Feinherb Alte Reben	09 20	90
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The 2019er Riesling Spätlese Feinherb Alte Reben is an off-dry wine (with 24 g/l of residual sugar) made from fruit picked on 75-year-old vines in the Brauneberger Juffer. It offers a big nose of brown sugar, pear, almond cream, and saffron, all pepped up by fresher elements including elderflower, white flowers, grapefruit zest, and chalky minerals. The wine comes over as big and rather sweet on the smooth and delicately creamy palate, and leaves a soft and creamy feel in the finish. It is only in the aftertaste that a touch of tartness (more typical of off-dry wines) comes through. This ample and comparatively smooth expression of off-dry Mosel will particularly please lovers of the subtly baroque expression of the genre. 2024-2034

2019er	Karp-Schreiber	Brauneberger Juffer Riesling Kabinett Trocken	07 20	89
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The 2019er Brauneberger Juffer Riesling Kabinett Trocken was fermented in Fuder cask from holdings throughout the vineyard. It offers a still rather backward and discreet nose of pear, mirabelle, camphor, and spices. The wine proves however beautifully balanced on the intense and subtly zesty palate. The finish is long and engaging, even if slightly on the powerful side for Kabinett levels. A touch of smooth sweetness still needs to integrate in the otherwise nicely complex aftertaste. 2022-2029

2019er	Karp-Schreiber	Riesling Trocken Dry Karp	06 20	87
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The 2019er Riesling Trocken Dry Karp comes from holdings in the Brauneberger Mandelgraben. An initial touch of reduction only gradually gives way to some pure and complex scents of elderflower, melon, pear, citrusy fruits, ginger, fine spices, and herbs. The wine is beautifully balanced on the palate and leaves a pure and comparatively playful feel in the long and engaging finish. A touch of herbal and smoke complexity adds depth to the not fully-dry tasting aftertaste of this subtly full-bodied wine. Now-2024



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2019er	Karp-Schreiber	Riesling Feinherb My Karp	10 20	86
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The 2019er Riesling Feinherb My Karp is an off-dry wine (with 24 g/l of residual sugar) made from fruit picked in the Brauneberger Mandelgraben and Mülheimer Sonnenlay. It offers a rather ample and ripe nose made of stewed pear, mirabelle, brown sugar, dried herbs, and spices. The wine displays nicely playful flavors of ripe fruits and spices on the palate but the underlying touch of sweetness makes for a round feel in the otherwise subtly tart finish at this early stage. Some power underlines the ripeness and straightness in the aftertaste. We would wait a few years before cracking open a bottle in order to give the wine a chance to integrate its smooth side and develop more nuances. 2023-2029

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Weingut Kees-Kieren

(Graach – Middle Mosel)

2019er	Kees-Kieren	Graacher Domprobst Riesling Auslese ***	26 20	Auction	95
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The 2019er Graacher Domprobst Riesling Auslese *** was harvested from 70% of botrytized grapes at a full 140° Oechsle, and was fermented down to full noble-sweet levels of residual sugar (210 g/l). It proves initially comparatively closed at first and only gradually reveals a most beautiful and deep nose of pineapple, honey, smoke, anise, pear, earthy spices, and smoke. The wine unleashes unctuous, rich, and viscous notes of exotic fruits on the palate with BA presence but leaves one already with a huge sense of length and finesse in the (currently still quite sweet) finish. This BA in all-but-name will prove breathtaking at maturity: What a great success! 2034-2079

2019er	Kees-Kieren	Erdener Treppchen Riesling Spätlese **	22 20	Auction	94
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The 2019er Erdener Treppchen Riesling Spätlese ** was harvested at a full 108° Oechsle, and was fermented down to noble-sweet levels of residual sugar (111 g/l). It offers a great nose of anise, pear, yellow peach, smoke, herbs, and pineapple. The wine develops great presence on the palate, where delicately juicy flavors of peach, apricot, and fine honey make for the creamy and almost unctuous feel of an Auslese GK. The finish is superbly well-balanced and has more of a classic Auslese-styled cut and energy. This is a great and comparatively playful noble-sweet Riesling in the making. 2029-2049

2019er	Kees-Kieren	Graacher Himmelreich Riesling Spätlese **	21 20		92+
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The 2019er Graacher Himmelreich Riesling Spätlese ** comes from partially botrytized fruit picked at a whopping 107° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a superbly engaging nose made of vineyard peach, white flowers, elderflower, saffron, apricot blossom, coconut cream, and smoky slate. The wine comes over as captivating and beautifully balanced despite quite some unctuous yet pure creamy flavors of citrusy fruits on the palate. It leaves one with a gorgeously zesty and fruity feel in the fully sweet finish. The purity and precision of this beautiful Auslese GK-styled wine are simply remarkable. We would not be surprised if it will eventually warrant an even higher rating once it will have gained finesse with age. The potential is superb! 2029-2049

2019er	Kees-Kieren	Graacher Himmelreich Riesling Kabinett Feinherb	11 20		88
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The 2019er Graacher Himmelreich Riesling Kabinett Feinherb is an off-dry wine (with 20 g/l of residual sugar) made from fruit picked at 90° Oechsle. It offers a rather ripe nose made of pear, camphor, cardamom, almond, saffron, elderflower, wet stone, and smoke. The wine develops good presence on the ripe and intense palate and leaves a spicy and mineral feel in the delicately zesty and rather full-bodied finish. The aftertaste is all about complex herbal and spicy flavors. This big expression of off-dry Kabinett proves direct and powerful. Now-2026

2019er	Kees-Kieren	Graacher Domprobst Riesling Spätlese Trocken S	08 20		87
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The 2019er Graacher Domprobst Riesling Spätlese Trocken S is a tank-fermented wine made from ripe but clean grapes picked in the western part of the vineyard. It offers a rather engaging even if backward nose made of pear, mirabelle, saffron, apricot blossom, spices, and herbs. The wine proves big and imposing on the broad but satisfying palate and leaves a quite fiery and not bone-dry feel in the earthy, spicy, and unfortunately slightly hot finish (the wine does have 13.5% of alcohol). We would opt to enjoy this baroque expression of Riesling in its primary youth, and with hearty food. Now-2022

2019er	Kees-Kieren	Riesling Trocken Hochgewächs	02 20		86
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The 2019er Riesling Trocken Hochgewächs comes from holdings in the Kestener Paulinsberg, Kestener Herrenberg, and Graacher Abtsberg. It offers a truly engaging nose made of elderflower, pear, apple, herbs, camphor, and wet stone. The wine develops quite some presence and power on the mineral and herbal palate, and leaves a warm feeling in the otherwise direct but playful finish. Now-2022

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Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

Complement

NB: The bulk of the 2019 collection from this Estate was reviewed in the Mosel Fine Wines Issue No 52 (June 2020).

2019er	von Kesselstatt	Scharzhofberger Riesling Trockenbeerenauslese #27	33 20	97
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The 2019er Scharzhofberger Riesling Trockenbeerenauslese #27 was made from fully botrytized fruit picked at over 180° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a hugely fruit-driven nose made of coconut cream, pineapple, elderflower, smoky herbs, dried fruits, and melon. A huge kick of zesty acidity whips up the gorgeously rich and complex flavors of exotic and dried fruits, almond cream, and citrusy fruits on the palate. Honeyed elements then round off the experience in the almost biting racy but oh-so fascinating after-taste. Far from being a baroque TBA, this noble-sweet wine lives from the freshness of its aromatic profile. We would opt to enjoy this gorgeous TBA in the early part of its life (when the zest and fruitiness are fully there) but we may be over-cautious. This is a stunningly subtle TBA in the making! 2027-2039+

2019er	von Kesselstatt	Brauneberger Juffer-Sonnenuhr Riesling Beerenauslese #30	27 20	94+
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The 2019er Juffer-Sonnenuhr Riesling Beerenauslese #30, as it is referred to on the consumer label, was made from fully botrytized fruit picked at 119° Oechsle and was fermented down to noble-sweet levels of residual sugar (140 g/l). It offers a gorgeously pure nose made of pear puree, elderflower, blackberry, fine spices, and herbs, all wrapped into a whiff of almond-infused whipped cream. The wine shines through precision, subtlety, and complexity on the palate, and leaves a remarkably airy feel in the long and lingering finish. This may seem shy but make no mistake: This beautifully complex noble-sweet wine has quite some potential as the sweetness recedes with age! 2029-2059

2019er	von Kesselstatt	Piesporter Goldtröpfchen Riesling Auslese #5 GK	30 20	92+
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The 2019er Goldtröpfchen Riesling Auslese #5, as it is referred to on the consumer label, was made from botrytized fruit picked at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar (110 g/l). It offers a rather ripe nose made of melon, brown sugar, button mushroom, tea, smoke, and spices. The wine proves hugely creamy on the subtle and comparatively light-footed palate, and leaves a round feel of orchard fruits wrapped into smoky herbs and spices as well as subtle almond cream. The finish is long and nicely persistent. A nice touch of ripe acidity adds cut to the aftertaste. This lighter expression of noble-sweet wine is truly remarkable. We would not be surprised if it would eventually warrant a higher rating, especially as it reveals its underlying complexity with age. 2029-2059

2019er	von Kesselstatt	Wehlener Sonnenuhr Riesling Spätlese	28 20	Auction 91
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The 2019er Wehlener Sonnenuhr Riesling Spätlese was made from fruit picked at a full 109° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It offers a rather subtle but still remarkably backward nose made of melon, white flowers, and smoky elements. The wine develops the creaminess of a clean Auslese on the medium-bodied palate and leaves a nice pure feel of whipped cream, melon, apricot blossom, grapefruit zest, fine spices, and herbs in the long and comparatively playful finish. This creamy expression of sweet wine may not be the most intense, but it makes this up through finesse and subtlety. 2029-2049

2019er	von Kesselstatt	Piesporter Goldtröpfchen Riesling Kabinett	25 20	90
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The 2019er Goldtröpfchen Riesling Kabinett, as it is referred to on the consumer label, was made from fruit picked at a full 97° Oechsle in the prime Lay part of the vineyard and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a subtly exotic nose made of melon, pear, mirabelle, button mushroom, apricot blossom, some almond paste, and smoke. The wine develops quite some smooth presence on the overall rather medium-bodied palate and leaves an enjoyable and direct feel in the finish. A sweet-sour tension still needs to melt away in the sweet and creamy aftertaste, something which will have happened in a decade or so. 2029-2049

2019er	von Kesselstatt	Piesporter Goldtröpfchen Riesling Spätlese	26 20	90
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The 2019er Goldtröpfchen Riesling Spätlese, as it is referred to on the consumer label, was made from fruit picked at a full 109° Oechsle in the prime Hundswingert part of the vineyard and was fermented down to sweet levels of residual sugar (80 g/l). It offers a nicely engaging even if rich feel of an Auslese on the nose as creamy almond, apricot blossom, greengage, and smoky elements as well as aniseed herbs emerge from the glass. The wine comes over as creamy on the palate, where honeyed pear puree is somewhat lifted up by a kick of acidity. The finish is medium-intense but nicely complex and delivers all the goodies expected from a slightly round but nicely creamy expression of Auslese. 2029-2049

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Weingut Lehnert-Veit

(Piesport – Middle Mosel)

2019er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Auslese	03 20	93
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The 2019er Goldtröpfchen Riesling Spätlese, as it is referred to on the consumer label, was made from partially (15%) botrytized fruit picked at 108° Oechsle in the central part of the vineyard (Hohlweid) and was fermented down to noble-sweet levels of residual sugar (113 g/l). It offers a rather big and ample nose made of creamy pear, lemon, citrusy fruits, apricot blossom, honey, and almond cream. The wine's subtly exotic and complex richness is nicely framed by some zesty acidity on the palate. It leaves a big but satisfying feel of honeyed and exotic fruits in the long and nicely focused finish. The aftertaste is all about mouthwatering tartness and engaging exotic pleasure. This gorgeous "Auslese lange GK"-styled sweet wine will prove a delight at maturity. 2029-2059

2019er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Spätlese	02 20	92
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The 2019er Goldtröpfchen Riesling Spätlese, as it is referred to on the consumer label, was made from fruit picked at a full 98° Oechsle in the central part of the vineyard (Hohlweid) and was fermented down to sweet levels of residual sugar (88 g/l). It offers a subtly exotic nose made of fresh elements of blue berried fruits, elderflower, herbs, and whipped cream, as well as firmly exotic notes of apricot, pineapple, brown sugar, and vineyard peach. The wine is beautifully engaging and subtly juicy on the palate, where hugely creamy but remarkably fresh flavors of fruits are wrapped into zesty acidity. The finish is playful and engaging. This "Auslese-GK"-styled sweet wine will offer much pleasure at maturity. 2029-2049

2018er	Lehnert-Veit	Piesporter Goldtröpfchen Riesling Hohlweid GG	32 19	91
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The 2018er Hohlweid Riesling GG, as it is referred to on the consumer label, is a legally dry wine made from holdings in this prime, similarly-named Lieu-Dit in the central part of the vineyard. It offers an attractive nose made of pear, vineyard peach, laurel, fine spices, and chalky elements. The wine develops tart flavors of minerals, mirabelle, and spices on the nicely precise and firm palate, and leaves a focused and precise feel of fruits, Christmas spices, and herbal elements in the long and nicely tart finish. The aftertaste is subtly earthy and herbal. This dry Riesling delivers with its precision and slightly ripe and cardamom-infused flavor profile. 2023-2033

2019er	Lehnert-Veit	Wintricher Grosser Herrgott Riesling Spätlese	01 20	90
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The 2019er Grosser Herrgott Riesling Spätlese, as it is referred to on the consumer label, was made from fruit picked at 90° Oechsle in a west-facing steep part of the vineyard high behind the village and was fermented down to sweet levels of residual sugar (76 g/l). It offers a rather creamy but engaging nose made of blue berried fruits, elderflower, minerals, pear, and smoke. The wine proves subtly creamy but also nicely racy on the fruit-driven palate and leaves a slightly big but nicely citrusy feel of whipped cream in the engaging finish. The aftertaste is still on the sweet side, but hugely engaging. This fruity-styled wine offers much direct and playful pleasure in its "juicy drinking Auslese" style. 2029-2049

2017er	Lehnert-Veit	Piesporter Falkenberg Riesling Trocken Steinzeit	38 18	88
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The 2017er Steinzeit Riesling, as it is referred to on the consumer label, was made from fruit picked on 35-year-old vines which was, for half, skin-fermented for 6 months before being pressed and aged for another four months before being bottled filtered and seeing a bit of sulfur. The wine is still marked by a funky feel of tea, spices, and horse saddle but some beautiful notes of baked apple, citrusy fruits, chalky minerals, and fine spices are quick to take over and make for a refreshing introduction. The wine is rather firm and still tart on the palate but a nice and fresh feel of mint, minerals, and pear come through in the long and slightly direct finish. Some licorice and volatile acidity add to the herbal and spicy side in the finish. This wine made more along some "minimal intervention" lines proves, as such, quite nice in a direct and hearty style. However, one needs to accommodate for its wild (dare we write funky) side. 2022-2029

2019er	Lehnert-Veit	Piesporter Riesling Schiefer	05 20	87
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The 2019er Riesling Schiefer, as it is referred to on the consumer label, is a just off-dry wine (with 13 g/l of residual sugar) made from holdings in the Falkenberg (50%), Günterslay (30%) and the Goldtröpfchen (20%). It offers a subtle nose blending ripe elements (pear, melon, cardamom, barbeque herbs, etc.) with fresher scents of blue berried fruits, lime, and elderflower, all wrapped into a hint of smoky whipped cream. The wine is nicely direct and engaging on the currently still quite off-dry-tasting palate but leaves already a nicely engaging feel in the finish. This wine is best left alone for a year or two in order for the sweetness to recede and its underlying juicy complexity to emerge. 2022-2029

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Weingut Meulenhof

(Erden – Middle Mosel)

2019er	Meulenhof	Erdener Treppchen Riesling Auslese	12 20	91+
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The 2019er Erdener Treppchen Riesling Auslese was made from partially (20%) botrytized fruit picked at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a deep nose of brown sugar, raisin, date, honeyed almond cream, and smoke, all wrapped into airier scents of blueberry, elderflower, and mango. The wine delivers rich flavors of fruits, almond cream, and herbs with almost BA viscosity on the still rather sweet palate at this early stage. A kick of acidity conveys some focus to the creamy and rather broad finish. The aftertaste proves creamy, sweet, and honeyed, but also subtly juicy and beautifully multilayered. This nice "Auslese lange GK"-styled wine will offer much pleasure, in a decade or more, once the sweetness will have receded into the background. It could then easily exceed our expectations. 2029-2049

2019er	Meulenhof	Erdener Treppchen Riesling Spätlese	07 20	91
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The 2019er Erdener Treppchen Riesling Spätlese was made from fruit picked at 107° Oechsle in the classical part of the vineyard and was fermented down to almost noble-sweet levels of residual sugar (98 g/l). It offers an engaging nose made of cassis, pear, vineyard peach, elderflower, and floral elements, all wrapped into more exotic flavors including coconut, pineapple, apricot blossom, and honeyed smoke. The wine delivers the creamy yet engaging flavors of exotic fruits and acts like a gorgeously playful Auslese GK on the full-on sweet palate. It leaves a real kick of citrusy zest in the long and complex finish. This wine is on the rich and exotic side for Spätlese but it is a nice Auslese GK in the making! It will however require some patience for the primary and slightly saturating feel of sweetness to recede. 2029-2049

2019er	Meulenhof	Erdener Treppchen Riesling Kabinett	06 20	90
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The 2019er Erdener Treppchen Riesling Kabinett was made from fruit picked at a full 100° Oechsle in the central part of the vineyard and was fermented down to sweet levels of residual sugar (70 g/l). It offers a subtle creamy nose more often found in an Auslese as scents of apricot, vineyard peach, almond paste, elderflower, blueberry, and smoky slate emerge from the glass. The wine proves full-on creamy on the palate at first, but a kick of ripe acidity provides some focus and raciness to the currently slightly sweet and above all rather creamy finish. This fruity-styled wine with the profile of a "drinking Auslese" proves, as such, really playful and engaging in its subtly exotic style. 2029-2049

2019er	Meulenhof	Erdener Treppchen Riesling Spätlese Alte Reben	11 20	90
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The 2019er Erdener Treppchen Riesling Spätlese was made from fruit picked at a full 107° Oechsle from over 80-year-old un-grafted vines in the central part of the vineyard and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a rather elegant nose made melon, whipped cream, cassis, blueberry, elderflower, and subtly spicy and herbal elements. The wine develops the suave unctuousness of a pure and beautiful Auslese GK on the palate and leaves a rather powerful feel in the otherwise beautifully fruit-driven finish. The primary sweetness adds a round feel to the aftertaste, something which will melt away in a decade or so. This bigger expression of Auslese GK is, as such, very engaging and complex, even if still slightly on the sweet side at this early stage. 2029-2049

2019er	Meulenhof	Erdener Treppchen Riesling Kabinett Feinherb	05 20	88
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The 2019er Erdener Treppchen Riesling Kabinett Feinherb is an off-dry wine (with 20 g/l of residual sugar) made from fruit picked in the central part of the vineyard. The wine offers the ripe and subtly creamy flavors of a juicy Auslese GK as scents of apricot, almond cream, herbs, and fine spices emerge from the glass. The wine develops some luscious and exotic flavors of pineapple, coconut, apricot, and almond paste on the comparatively full-bodied palate, and leaves an intense feel of fruits, spices, and herbs in the rich yet comparatively playful finish. This "off-dry Auslese" in all but name is nicely engaging in its overtly fruity, straight, and slightly powerful style. 2021-2029

2019er	Meulenhof	Erdener Treppchen Riesling Trocken GG	13 20	88
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The 2019er Erdener Treppchen Riesling Grosses Gewächs, as it is referred to on the consumer label, offers a hugely aromatic nose more akin of an Auslese GK as apricot, almond cream, saffron, and pineapple, all wrapped into smoke, emerge from the glass. The wine proves remarkably powerful on the smooth and pear-infused palate. A sense of heat and power (the wine does have 14% of alcohol) is then packed into some zesty acidity and bitter aniseed flavors in the finish. We would opt to enjoy this bold and fruit-driven expression of dry Riesling sooner than later before the heat will define the flavor profile. Now-2023



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2019er	Meulenhof	Riesling Trocken Devon-Schiefer	23 20	85
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The 2019er Riesling Trocken Devon-Schiefer comes from the Lösnicher Försterlay and Kinheimer Hubertuslay. It offers a rather engaging nose made of elderflower, citrusy fruits, and pear at first, before some strong earthy scents of cardamom, camphor, licorice, and smoke join the party. The wine tastes almost off dry on the fruit-driven yet rather smoky palate and leaves a delicately racy feel in the long and rather powerful finish. However, some heat and flavors of cardamom in the aftertaste (the wine does have 13% of alcohol) adds to the underlying sense of straightness, off-dry taste, and power. Now-2024

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Weingut Meurer

(Reil – Middle Mosel)

Matthias Meurer is the head chef at the well-known restaurant Bellevue in Traben-Trarbach. Next to this activity, he also runs a small family Estate together with his wife with 2.2 ha holdings in Reil (the couple plans to extend this to 4 ha over the coming years). Besides some Estate wines, they currently produce three "reserve" bottlings from single plots. These wines are aged on their lees for 18 months (without intervention) and are only added some sulfur and lightly fined but unfiltered at bottling. The style is one of finesse and intensity, all delivered with complex and mineral flavors.

2018er	Meurer	Reiler Mullay-Hofberg Funkelshöll	23 20	90
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The 2018er Reiler Mullay-Hofberg Funkelshöll is a legally dry wine made from fruit picked late from 50-year-old vines still partially trained on single pole in this fully south-facing sector in a side valley behind the Mosel. It was aged without intervention on its gross lees for 9 months and then another 9 months on its fine lees before being bottled fined but unfiltered and with some sulfur added. It offers a superb nose made of grapefruit, pear, baked apple, aniseed herbs, spices, ginger, a hint of tea, saddle leather, chalky minerals, and a hint of volatile acidity. The wine is firm and full of grip on the hugely elegant and deep palate. It leaves a tart yet gorgeously complex feel of minerals and herbs in the long finish. A touch of citrusy fruits and pear rounds off the experience in the long and nicely multi-layered aftertaste. This superb dry Riesling will particularly appeal to lovers of wines made with minimal intervention. 2023-2033

2018er	Meurer	Reiler Mullay-Hofberg Kell	21 20	89
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The 2018er Reiler Mullay-Hofberg Kell is a bone-dry wine made from fruit picked late from 50 to 90-year-old vines still partially trained on single pole in a south-southeast facing sector (*Lieu-Dit* "in der Käll") of the classical part of the vineyard. It was aged without intervention on its gross lees for 9 months and then another 9 months on its fine lees before being bottled fined but unfiltered and with some sulfur added. It offers a ripe and herbal nose made of pear, ginger, spices, and just a hint of tea and saddle leather. The wine is structured and assertive on the palate, where ripe pear mingles with more ginger and aniseed herbs. A touch of power comes through in the finish, which would make us opt to enjoy this dry Riesling in the early part of its life. 2021-2025

2018er	Meurer	Reiler Falkenlay	22 20	88
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The 2018er Reiler Falkenlay is a legally dry wine made from fruit picked late from 50-year-old vines still trained on single pole in this south-east facing lesser-known single vineyard. It was aged without intervention on its gross lees for 9 months and then another 9 months on its fine lees before being bottled fined but unfiltered and with some sulfur added. It offers a remarkably engaging nose made of citrusy fruits, woodruff, and smoky elements, all wrapped into more funky elements associated with minimal intervention wines (including herbs, tea, and saddle leather). The wine feels bone-dry and packed with aniseed herbs, minerals, and some pear on the nicely intense palate and leaves a gorgeously complex feel in the ginger-infused finish. The aftertaste is still firmly tart and zesty. This beautiful wine will please lovers of wines made along minimal intervention lines. It will however require a few years to integrate its early tart and rough side. 2023-2033

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Winzergenossenschaft Moselland

(Bernkastel-Kues – Middle Mosel)

2019er	Moselland	Graacher Himmelreich Riesling Spätlese Goldschild	413 20	90
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The 2019er Graacher Himmelreich Riesling Spätlese Goldschild is made with grapes from member growers picked at 89° Oechsle in this vineyard, and was bottled at fully sweet levels of residual sugar (97 g/l). An initial whiff of flinty reduction from its SO₂ quickly gives way to refined and elegant scents of white flowers, yellow peach, almond cream, smoke, and minty herbs on the nose. The wine coats the palate with juicy and ample ripe fruits and cream, and leaves a delicate smooth yet precise and balanced feel in the finish. This playful Auslese in all-but-name proves, as such, nicely intense and deep. 2029-2049

2019er	Moselland	Kestener Paulinshofer Riesling Auslese Goldschild	416 20	90
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The 2019er Kestener Paulinshofer Riesling Auslese Goldschild is made with 50% botrytis-affected grapes from member growers picked at 114° Oechsle in this vineyard, and was bottled at noble-sweet levels of residual sugar (122 g/l). It offers a ripe and quite aromatic nose of apricot, mirabelle, melon, anise, spices, and almond milk. The wine is still on the sweet side on the palate. Ample, rich, and intensely juicy flavors lead to a comparatively powerful (even if the wine only has 7% of alcohol) finish. This rich expression of Auslese will need a decade to integrate its sweetness and fully shine. 2029-2049

2019er	Moselland	Ürziger Würzgarten Riesling Spätlese Goldschild	415 20	89
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The 2019er Ürziger Würzgarten Riesling Spätlese Goldschild is made with grapes from member growers picked at 89° Oechsle in this vineyard, and was bottled at sweet levels of residual sugar (85 g/l). It offers an attractive nose of raspberry, yellow pear, Conference pear, greengage, spices, and smoke. Ample juicy flavors of ripe fruits make for a smooth and rich feel on the expressive yet also quite sweet palate. The wine leaves one with some riper flavors including toffee (more akin of those in an Auslese) in the nice and engaging finish. 2027-2039

2019er	Moselland	Lieserer Schlossberg Riesling Kabinett Goldschild	411 20	87
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The 2019er Lieserer Schlossberg Riesling Kabinett Goldschild is made with grapes from member growers picked at 92° Oechsle in this vineyard, and was bottled at fully fruity-styled levels of residual sugar (60 g/l). It offers a ripe yet still quite restrained nose of pear, canned yellow peach, herbs, almond cream, smoke, and anise. The wine proves ripe but also juicy on the comparatively light-footed palate and leaves one with a sense of delicacy and smoothness in the finish. This fruity-styled wine only needs a few years of patience in order to develop more complexity. 2024-2034

2019er	Moselland	Saar Riesling Trocken Goldschild	410 20	87
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The 2019er Saar Riesling Trocken Goldschild is a tank-fermented wine made from fruit of member growers on steep hills of Niedermennig, Krettnach and Wiltingen. It offers a quite herbal and zesty driven nose of lime, thyme, rosemary, menthol, and ginger. The wine develops good grip and intense zesty notes, without being sharp, on the palate and leaves a nicely light and tart feel in the finish. This well-made dry Saar Riesling will be very easy to knock down as of next year, once the tartness will have melted away. 2021-2026

2019er	Moselland	Mosel Riesling Feinherb Goldschild	383 20	84
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The 2019er Mosel Riesling Feinherb Goldschild comes exclusively from member growers' grapes in the Lieserer Niederberg Helden and in steep hills in Winningen, and was bottled at off-dry levels of residual sugar (18 g/l). It offers a direct and rather opulent nose of apricot, canned yellow peach, smoke, herbs, menthol, and a touch of camphor. The wine proves light and juicy on the medium-intense palate and leaves a direct and uncomplicated feel in the overall rather balanced finish. Now-2023

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Weingut C. von Nell-Breuning

(Kasel – Trier-Ruwer)

2018er	von Nell-Breuning	Kaseler Dominikanerberg Riesling Auslese Feinherb Alte Reben	08 20	92
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The 2018er Kaseler Dominikanerberg Riesling Auslese Feinherb Alte Reben is an off-dry wine (with 15 g/l of residual sugar) made from fruit picked on 45-year-old vines and which was fermented and aged on its lees for 18 months in stainless steel. It offers a gorgeous yet very subtle nose made of residual scents from fermentation, melon, pear, grapefruit, lemon, earthy spices, mint, cassis, and strong smoky elements. The wine proves gorgeously fruity and mineral on the playful yet intense palate and leaves a focused and light-footed feel of orchard fruits and herbal elements in the long and juicy finish. The aftertaste is beautifully balanced, nicely complex, and very persistent. This light-footed expression of off-dry Riesling is a huge success! 2023-2033

2019er	von Nell-Breuning	Kaseler Dominikanerberg Riesling Kabinett Trocken	03 20	90
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The 2019er Kaseler Dominikanerberg Riesling Kabinett Trocken was made from fruit picked at a low 82° Oechsle. It offers a gorgeous nose made of pear, green apple, elderflower, herbs, and fine spices. The wine is subtly creamy on the fruit and mineral palate and leaves a nice and smooth (rather than bone-dry) feel in the light-footed finish. Flavors of creamy pear, grapefruit zest, minty herbs, and smoke round off the pleasure of drinking this gorgeously light-footed dry Riesling! Now-2027

2019er	von Nell-Breuning	Kaseler Dominikanerberg Riesling Spätlese Trocken	05 20	89
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The 2019er Kaseler Dominikanerberg Riesling Spätlese Trocken was made from fruit picked at a low 82° Oechsle. It offers a gorgeous nose still marked by reductive elements from the fermentation. These give however quickly way to beautifully airy and precise scents of white and vineyard peach, whipped cream, lemon zest, smoky elements, and minty herbs. The wine is beautifully pure and subtly creamy on the overall zesty palate and leaves a finely chiseled feel of orchard fruits and fine spices in the long, juicy, and slightly powerful finish. 2022-2029

2019er	von Nell-Breuning	Kaseler Nies'chen Riesling Spätlese Feinherb	06 20	88
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The 2019er Kaseler Nies'chen Riesling Spätlese Feinherb is an off-dry wine (with 18 g/l of residual sugar) made from fruit picked high up in the Hitzlay part of the vineyard. It offers an attractive nose made of pear, melon, cardamom, grapefruit, cassis, whipped cream, and smoky elements. The wine comes over as fully off-dry on the slender and delicate palate and leaves a nice touch of ripe melon and herbs in the long, creamy yet mildly zesty finish. The aftertaste is direct and quite satisfying. 2024-2034

2016er	von Nell-Breuning	Kaseler Nies'chen Spätburgunder Im Barrique Gereift	04 18	88
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The 2016er Kaseler Nies'chen Spätburgunder, as it is referred to on the consumer label, is a bone-dry wine made from largely de-stemmed fruit (75%) which was fermented and aged in 2-year-old barrique for 12 months. This dark-red colored wine offers a broad and overtly aromatic nose made of stewed red berried fruits, a hint of vanilla, fine herbs, and spices. The wine is smooth and silky on the palate, where complex elements of underbrush provide some depth to the ample flavors of red berried fruits. While the finish feels comparatively round and direct, a sense of structure emerges in the aftertaste loaded with broad and direct flavors of red berried fruits. This wine will particularly appeal to lovers of fruity, ample, and ripe expressions of Spätburgunder. Now-2026

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Weingut Paulinshof

(Kesten – Middle Mosel)

2019er	Paulinshof	Brauneberger Juffer-Sonnenuhr Riesling Spätlese Trocken	09 20	92
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Spätlese Trocken offers a rather big yet engaging nose made of melon, pear, citrusy fruits, elderflower, cassis, earthy spices, aniseed herbs, and plenty of smoky elements. The wine is big and quite assertive on the palate but, as so often at this Estate, it proves in no way broad or overpowering. The finish is precise, intense, and tart. This beautiful dry Riesling will benefit from a few years of bottle aging as this will allow it to shed its touch of tartness and primary rough edges. This is a gorgeous success! 2024-2034



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2019er	Paulinshof	Brauneberger Juffer Riesling Spätlese	07 20	91
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The 2019er Brauneberger Juffer Riesling Spätlese was made from fruit picked at 100° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a superb nose made of cassis, elderflower, underripe grapefruit, peach, whipped cream, chalky minerals, and some fine earthy spices. The wine is beautifully engaging and juicy on the palate and leaves a powerful but hugely complex feel in the long finish. The aftertaste is still slightly sweet, but not overly so. This bolder expression of sweet wine remains truly enjoyable in its subtly Auslese style. 2024-2034

2019er	Paulinshof	Brauneberger Juffer Riesling Kabinett Trocken	24 20	91
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The 2019er Brauneberger Juffer Riesling Kabinett Trocken was made from fruit picked at 97° Oechsle. It offers a rather deep and intense nose made of pear, vineyard peach, citrusy elements, greengage, a hint of cream, aniseed herbs, and earthy spices. The wine coats the palate with big and juicy flavors of ripe orchard fruits, earthy spices, and minerals. While intense, the wine remains nicely precise right into the big and bold finish. Some elements of underripe white peach add freshness to the aftertaste. As so often, this Estate manages to combine boldness with precision and complexity. Lovers of intense expressions of dry Riesling will love this wine! 2021-2034

2019er	Paulinshof	Kestener Paulinsberg Riesling Spätlese	04 20	91
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The 2019er Kestener Paulinsberg Riesling Spätlese was made from fruit picked at 100° Oechsle and was fermented down to barely sweet levels of residual sugar (60 g/l). It offers an engaging nose made of cassis, elderflower, white peach, pear, chalky minerals, and whipped cream. The wine proves rather bold and rich on the palate, where creamy fruits are lifted up by herbal and zesty elements. The finish is big and intense (the wine does have 10% of alcohol). We would opt to enjoy this rich and powerful expression of fruity-styled wine over the coming years in order to make the most of its complex and engaging flavors. Now-2027

2019er	Paulinshof	Brauneberger Juffer Riesling Kabinett	03 20	89
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The 2019er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 98° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (39 g/l). It offers an engaging nose made of pear, melon, elderflower, cassis, whipped cream, earthy spices, and quite some smoky elements. The wine proves quite powerful yet subtly playful on the intense palate and leaves a bold feel of poached pear, minerals, aniseed herbs, and creamy elements in the big and assertive finish (the wine does have 11% of alcohol). A kick of zest in the aftertaste makes the wine feel almost off-dry rather than fruity-styled. This bold expression of fruity Riesling is best enjoyed over the coming years in order to make the most of the complex flavors. Now-2025

2019er	Paulinshof	Riesling vom roten Schiefer	11 20	87
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The 2019er Riesling vom roten Schiefer is a barely off-dry Riesling (with 10 g/l of residual sugar) from Estate holdings around Kesten. It offers a hugely aromatic and slightly broad nose made of mango, infused pear, pineapple, saffron, coconut cream, elderflower, and citrusy whipped cream. The wine proves subtly off-dry but quite precise on the palate and leaves an intense and comparatively complex feel of delicately exotic fruits, creamy elements, and earthy spices in the long and bold finish. The tail of off-dry sweetness is well buffered off by some tart elements in the aftertaste. Now-2029

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Weingut Dr. Pauly Bergweiler

(Bernkastel-Kues – Middle Mosel)

2019er	Dr. Pauly Bergweiler	Bernkasteler alte Badstube am Doctorberg Riesling Auslese Alte Reben	15 20	93
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The 2019er Bernkasteler alte Badstube am Doctorberg Riesling Auslese was made from partially botrytized fruit picked at a whopping 122° Oechsle and was fermented down to noble-sweet levels of residual sugar (123 g/l). It offers a remarkably subtle and elegant nose made of gooseberry, bergamot, almond cream, citrusy fruits, and a touch of medicinal herbs. The wine proves beautifully precise and remarkably airy given its creamy aromatic intensity on the palate, and leaves a subtly creamy feel of citrusy and ripe fruits in the honeyed and focused finish. Further lemony zest adds cut and depth to the after-taste. This intense expression of "Auslese lange GK"-styled Riesling is simply superb as it combines playfulness with depth. 2029-2069



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2019er	Dr. Pauly-Bergweiler	Bernkasteler alte Badstube am Doctorberg Riesling Spätlese Alte Reben	16 20	Auction	93
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The 2019er Bernkasteler alte Badstube am Doctorberg Riesling Spätlese Alte Reben was made from fruit harvested at 102° Oechsle and was fermented down to sweet levels of residual sugar (72 g/l). It offers a beautifully aromatic and captivating nose of laurel, yellow peach, spices, greengage, quince jelly, Williams' pear, and smoke. It is superbly playful and juicy on the multi-layered and intense palate. The finish has cut, freshness, and precision. The feel of residual sugar is already very well integrated, making this beautiful Spätlese already nicely enjoyable at this stage. It will reveal its full potential after some years of cellaring. 2027-2049

2019er	Dr. Pauly Bergweiler	Bernkasteler alte Badstube am Doctorberg Riesling Kabinett Alte Reben	07 20		91
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The 2019er Bernkasteler alte Badstube am Doctorberg Riesling Kabinett Alte Reben was made from fruit picked at 93° Oechsle and was fermented down to fruity-styled levels of residual sugar (47 g/l). It proves still rather backward at this early stage and does not offer much beyond wet stone, herbs, and some smoke at first. After a while, the wine reveals some subtle and overall ripe scents of elderflower, pear, mirabelle, camphor, and spices. It develops quite some presence by Kabinett standards on the palate, where more tart and ripe flavors of pear, minerals, and fine spices add to the overall structure. The finish is bold and quite assertive, but also nicely intense. This bold and delicately powerful expression of Kabinett is very enjoyable. 2029-2049

2019er	Dr. Pauly Bergweiler	Wehlener Sonnenuhr Riesling Spätlese	13 20		91
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The 2019er Wehlener Sonnenuhr Riesling Spätlese was made from fruit picked at 96° Oechsle and was fermented down to sweet levels of residual sugar (74 g/l). It proves rather backward at first and only gradually reveals some ripe and ample scents of mirabelle cream, elderflower, pear, starfruit, camphor, and smoke. The wine develops the unctuous creaminess, intensity, and presence of an Auslese on the palate but develops nice zesty tension in the finish. The aftertaste is all about almond cream, citrusy fruits, camphor, pear, and minerals. This Auslese in-all-but-name will offer much pleasure, as such, at maturity. 2029-2049

2019er	Dr. Pauly Bergweiler	Ürziger Würzgarten Riesling Trocken Alte Reben	05 20		90
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The 2019er Ürziger Würzgarten Riesling Trocken, as it is referred to on the consumer label, comes from the classical part of the vineyard. It develops an attractive nose made of elderflower, pear, citrusy fruits, minerals, and floral elements, all wrapped into a classy touch of whipped cream. The wine proves fruit-driven, animating, and cheerful on the not bone-dry palate, and leaves a nice feel of red berried fruits, elderflower, and chalky minerals in the long and engaging finish. A touch of power adds some welcoming presence to this beautifully light-footed and playful expression of dry Riesling. 2024-2034

2019er	Dr. Pauly Bergweiler	Erdener Treppchen Riesling Feinherb	19 20		89+
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The 2019er Erdener Treppchen Riesling Feinherb is an off-dry wine (with 18 g/l of residual sugar) made from fruit picked in the central part of the vineyard. It offers a rather aromatic and subtly creamy nose made of camphor, saffron, tea, pear, earthy spices, a hint of brown sugar, and quite some smoke. The wine develops great presence on the assertive palate, where the sweetness is already nicely wrapped into zest. It leaves a succulent off-dry feel in the intense and currently slight direct finish. There is upside here! 2024-2034

2019er	Dr. Pauly Bergweiler	Wehlener Sonnenuhr Riesling Kabinett	02 20		89
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 90° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (35 g/l). It offers a rather direct but nicely engaging nose made of pear, tea, chalky minerals, dried herbs, and smoky elements. The wine is on the big and slightly tart side on the palate, where ripe but zesty flavors make for quite some presence and impact. The finish is not only bold and direct, but also nicely persistent. 2024-2034

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Weingut S.A. Prüm

(Wehlen – Middle Mosel)

2019er	S.A. Prüm	Wehlener Sonnenuhr Riesling Auslese Fass 8	05 20	94
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The 2019er Sonnenuhr Riesling Auslese Fass 8, as it is referred to on the consumer label, was made from 60% botrytized fruit harvested early at 119° Oechsle in the Brück part of the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a stunningly playful feel of creamy almond, floral elements, citrusy fruits, elderflower, blue berried fruits, and fine spices on the nose. The wine is beautifully racy and engaging on the palate, where creamy fruits are lifted up by some blue berried fruits and floral elements. The finish has the raciness of a small Eiswein yet the aftertaste is hugely complex and persistent. This is a terrific dessert wine cut along the racy lines of an "feinste Auslese Eiswein" of days past! 2029-2054

2019er	S.A. Prüm	Bernkasteler Lay Riesling Auslese Fass 4	07 20	93+
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The 2019er Lay Riesling Auslese Fass 4, as it is referred to on the consumer label, was made from 50% botrytized fruit harvested early at 102° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a big yet subtle nose made of citrusy fruits, elderflower, laurel, peach, and still quite some residual scents from its spontaneous fermentation at this early stage. The wine proves beautifully multilayered on the intensely racy palate and leaves a feel of lemon zest sorbet, almond cream, vineyard peach, and lots of earthy spices in the playful finish. The aftertaste is gorgeously mouthwatering but also nicely complex and alluring. This racy and quite herbal expression of Auslese GK will offer much pleasure at maturity, in a decade or so. It could then easily exceed our high expectations especially as its fruity side takes over. 2029-2049

2019er	S.A. Prüm	Graacher Domprobst Riesling Auslese Fass 13	02 20	93+
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The 2019er Domprobst Riesling Auslese Fass 13, as it is referred to on the consumer label, was made from 50% botrytized fruit harvested early at 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a subtly ripe nose made of melon, button mushroom, cardamom, herbs, and spices. The wine's ripe and creamy flavors are lifted up by some still slightly searing acidity on the palate. The finish is complex and engaging in a ripe and subtly zesty but also rich and creamy style. This Auslese lange GK-styled dessert wine may well ultimately exceed our high expectations, especially as the fruity side takes over and the acidity integrates into the wine. 2029-2049

2019er	S.A. Prüm	Graacher Domprobst Riesling Spätlese Fass 25	10 20	92
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The 2019er Graach Domprobst Riesling Spätlese Fass 25, as it is referred to on the consumer label, was harvested at 97° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (80 g/l). It offers a hugely aromatic and engaging nose made of melon, whipped cream, blue berried fruits, elderflower, subtle herbal elements including green tea and mint, and touch of earthy spices. The wine delivers big and bold flavors of juicy and creamy fruits on the nicely zesty palate and leaves a great feel of whipped cream, ripe fruits, and subtle raciness in the mouthwatering finish. It may be on the big side for a Spätlese but it is a truly remarkably racy expression of pure Auslese in the making! 2029-2049

2019er	S.A. Prüm	Wehlener Sonnenuhr Riesling Auslese	01 20	91
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The 2019er Sonnenuhr Riesling Auslese, as it is referred to on the consumer label, was made from 50% botrytized fruit harvested at 109° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a subtly ripe nose made of melon, almond cream, and fine spices. The wine develops the full subtly oily, creamy yet zesty presence of an Auslese lange GK on the palate, where more almond cream mingles with citrusy elements and pear. The straight, sweet, and pear-infused finish is somewhat lifted up by ripe yet zesty acidity. This dessert wine will need quite some time to shed its sweetness and reveal its finesse. 2034-2059

2019er	S.A. Prüm	Bernkasteler Badstube Riesling Spätlese	11 20	90
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The 2019er Bernkasteler Badstube Riesling Spätlese was harvested early at 96° Oechsle in the Lay vineyard and was fermented down to sweet levels of residual sugar (75 g/l). It is still marked by residual scents from its spontaneous fermentation but already more than hints at a hugely aromatic and quite broad nose made of melon, pear, blue berried fruits, cardamom, mirabelle, earthy spices, and smoky elements. The wine delivers quite some creamy sweetness pepped up by zesty fruits on the palate and leaves a big and bold feel of succulent creamy and zesty fruits in the finish. This big expression of sweet wine retains nevertheless a great playful side right into the aftertaste. 2029-2049

2019er	S.A. Prüm	Erdener Riesling Kabinett Feinherb	14 20	90
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The 2019er Erden Riesling Kabinett Feinherb, as it is referred to on the consumer label, was harvested at 90° Oechsle from Estate holdings in the Treppchen and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a rather backward nose made of cardamom, dried herbs, fine spices, and smoky elements. Some discreet notes of pear, citrusy fruits, and elderflower then slowly join the party. The wine proves quite aromatic but also tart on the palate and leaves a rather firm feel of ripe fruits infused in slate in the long and satisfying finish. The aftertaste is full of presence. This off-dry Riesling proves utterly enjoyable. 2024-2034



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2019er	S.A. Prüm	Wehlener Sonnenuhr Riesling Spätlese	08 20	90
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The 2019er Wehlener Sonnenuhr Riesling Spätlese was harvested at a full 103° Oechsle in the Brück part of the vineyard and was fermented down to fully fruity-styled levels of residual sugar (80 g/l). It offers a big and aromatic nose made of white peach, elderflower, cardamom, herbs, and spices, all wrapped into some residual scents from its spontaneous fermentation. The wine develops the creaminess of an Auslese on the palate but retains a nice sense of playfulness in the big and bold finish. Some almond cream and subtly honeyed elements add a light "GK" touch to this beautiful even if powerful Auslese in all but name. 2029-2059

2019er	S.A. Prüm	Wehlener Sonnenuhr Riesling Kabinett	09 20	89
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was harvested at 88° Oechsle in the Unterich part of the vineyard and was fermented down to fruity-styled levels of residual sugar (48 g/l). It proves still remarkably under the impact of its spontaneous fermentation and only gradually reveals its underlying scents of melon, elderflower, blue berried fruits, chalky minerals, and fine spices. The wine develops quite some presence on the gorgeously playful palate and leaves a nicely mouth-watering feel of apricot-infused whipped cream and smoky minerals in the intense and quite assertive finish. This fruity-styled wine with creamy Spätlese presence is, as such, quite enjoyable. 2027-2034

2019er	S.A. Prüm	Riesling Halbtrocken Sebastian A.	04 20	87
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The Riesling Halbtrocken Sebastian A., as it is referred to on the consumer label (the reference to the vintage is left for the back label), is a just off-dry wine (with 14 g/l of residual sugar) made from Estate holdings in the Graacher Domprobst. It offers a rather aromatic and ripe nose made of melon, herbs, earthy spices, bergamot, smoke, and cardamom. The wine is juicy on the remarkably full-bodied palate (certainly by the standards of Estate wines) and leaves a direct feel of chalky minerals, pear, mirabelle, and cardamom in the firm and tart finish. This big and direct expression of dry-tasting Riesling offers good immediate pleasure. Now-2025

2019er	S.A. Prüm	Riesling Trocken Prüm Blue	03 20	84
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The Riesling Trocken Prüm Blue, as it is referred to on the consumer label (the reference to the vintage is left for the back label), comes from Estate holdings in Bernkastel and Erden. It offers an aromatic and nicely engaging nose made of pear, blue berried fruits, elderflower, smoky elements, earthy spices, and some creamy elements. Some cardamom and melon drive the flavors on the nicely firm and structured palate. The wine then leaves one with a nice feel of melon, pear, earthy spices, and, above all, quite some camphor in the intense and direct finish. A feeling of power, firm tartness, and some cardamom drive the aftertaste. We would give this wine a year of rest in order for the tartness to mellow away. 2021-2025

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Weingut F.J. Regnery

(Klüsserath – Middle Mosel)

2019er	F.J. Regnery	Klüsserather Bruderschaft Riesling Auslese	12 20	93
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The 2019er Klüsserather Bruderschaft Riesling Auslese was made with partially botrytized (20%) fruit picked at 105° Oechsle and was fermented down to sweet levels of residual sugar (85 g/l). It offers a rather backward nose made of coconut cream, elderflower, blackberry, smoky elements, and subtle creamy melon. The wine starts off on the smooth but focused side at first on the palate, where apricot and honeyed elements add a ripe touch to the experience. A zestier and more lively side then kicks in in the long and slightly linear finish. This gorgeous and pure expression of Auslese now only needs a bit of patience. 2029-2059

2019er	F.J. Regnery	Klüsserather Bruderschaft Roter Riesling Auslese	13 20	93
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The 2019er Klüsserather Bruderschaft Riesling Roter Auslese was made with partially botrytized (20%) fruit picked at 106° Oechsle and was fermented down to fully sweet levels of residual sugar (95 g/l). It offers a gorgeous nose made of mango, coconut cream, pear, melon, honey, almond cream, smoke, and spices. The wine develops the creamy suaveness of an Auslese lange GK on the superbly otherwise gorgeously racy palate. The finish is complex and subtly honeyed. Raciness adds great drinkability to the aftertaste. This superb sweet wine will prove a cracker at maturity, in a decade or so. 2029-2049



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2019er	F.J. Regnery	Klüsserather Bruderschaft Riesling Spätlese	11 20	92
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The 2019er Klüsserather Bruderschaft Riesling Spätlese was made with fruit picked at 92° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a beautifully fresh and juicy nose made of elderflower, cassis, blackberry, whipped cream, grapefruit zest, aniseed herbs, and some smoke. A touch of primary sweetness defines the palate at first but it quickly gives way to engaging flavors of fruits, a hint of cream, and superb zesty elements. The balance of freshness, juiciness, and playfulness is truly remarkable! This is easily the finest Spätlese we have ever tasted from this Estate! 2029-2049

2019er	F.J. Regnery	Klüsserather Bruderschaft Riesling Spätlese Feinherb Edition Michelskirch	09 20	92
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The 2019er Riesling Feinherb Edition Michelskirch, as it is referred to on the consumer label, is an off-dry wine (with 16 g/l of residual sugar) made from fruit picked in the central (St. Michael) sector of the vineyard. It offers a beautiful nose made of elderflower, blackberry, grapefruit, minty herbs, whipped cream, and fine spices. The wine is packed with fresh and engaging flavors on the beautifully playful palate and leaves a gorgeous and above all hugely animating feel of zest, whipped cream, a hint of cardamom, and lots of orchard fruits in the long and enticing finish. This is a gorgeously vibrant off-dry wine in the making! 2024-2034

2019er	F.J. Regnery	Klüsserather Bruderschaft Riesling Auslese Trocken Alte Reben	10 20	91
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The 2019er Klüsserather Bruderschaft Riesling Alte Reben, as it is referred to on the consumer label, comes from almost 100-year-old vines. This bright white-yellow-colored wine offers a superb nose made of elderflower, cassis, whipped cream, fine spices, some apricot blossom, a hint of cardamom, and lots of smoky elements. It proves gorgeously smooth and hugely engaging on the mouthwatering (but not bone-dry) palate. The freshness and liveliness are truly remarkable. The wine leaves one with a beautifully fresh feel of mint, apricot, lemon, cassis, white peach, and fine spices in the finish. Despite a low 11.5% of alcohol, the wine develops great presence and intensity in the hugely persistent finish. This is a gorgeous dry-tasting and hugely fresh Riesling in the making! We understand anyone unable to resist this beauty now, but we would opt to enjoy this rather in a few years, when the complexity will have even better emerged. 2024-2034

2017er	F.J. Regnery	Klüsserather Bruderschaft Spätburgunder Trocken Bestes Fuder	02 19	89
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The 2017er Klüsserather Bruderschaft Spätburgunder Trocken Bestes Fuder is the best cask from a selection made from German clones and aged for 18 months in traditional Fuder casks. It offers a subtle and cool nose made of mint, cooked strawberry, clove, laurel, herbs, and fine spices. The wine is nicely firm and playful on the medium-weighted palate and leaves a gorgeous feel of fruits enhanced with some subtly tart mint in the long and engaging finish. This wine shines through its balance rather than weight. Now-2027

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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

Complement

NB: The bulk of the 2019 collection from this Estate was reviewed in the Mosel Fine Wines Issue No 52 (June 2020).

2019er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	29 20	92
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Trocken GG is a bone-dry wine (with less than 4 g/l of residual sugar) which was made in traditional Fuder cask from 40-year-old vines in the prime Falkenberg and Lay parts of the vineyard. It offers a beautifully refined and delicately ripe nose of yellow peach, a hint of apricot, minty herbs, bergamot, greengage, smoke, and a dash of camphor. The wine is delicately smooth and fruity on the palate, and leaves a nice sense of weight and presence right up the very long, refined, and smoky finish. This is a superb dry Riesling. 2023-2029

2019er	Max Ferd. Richter	Graacher Domprobst Riesling Alte Reben	29 20	92
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The 2019er Graacher Domprobst Riesling Alte Reben, as it is referred to on the consumer label, is a legally dry wine (with 6.5 g/l of residual sugar) made in traditional Fuder cask from fruit picked on 80-year-old un-grafted vines in the Domprobstbann part of the vineyard. It offers a zesty, fruity, aromatic, and fresh nose of lime, orange zest, pink grapefruit, herbs, earthy spices, smoke, licorice, and blackberry. Some nicely tickly acidity lifts up the flavors on the palate before a smoother but also quite delicate side underpinned by nice ripe yellow fruit comes through. The wine leaves a nice feel of zest and spices in the impressive and slightly powerful finish. A touch of tartness still needs to integrate in the after-taste of this beautiful and comparatively fruit-driven expression of dry Riesling. 2023-2029



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2019er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Feinherb Alte Reben	27 20	92
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The 2019er Mülheimer Sonnenlay Riesling Feinherb Alte Reben is an off-dry wine (with 20 g/l of residual sugar) made with fruit picked on 80-year-old vines in the prime Himmelsleiter part of the vineyard. It offers a perfumed and attractive nose of yellow peach, candied grapefruit, apricot, strawberry, anise, herbs, and smoke. The wine coats the palate with ample juicy and rich yellow fruits. A sensation of sweetness coupled with a feeling of mild acidity makes for a smooth texture, was it not for the highly spicy and zesty cut which comes through in the long and structured finish. A touch of power rounds off the experience in the aftertaste. This luscious and intense fruit-driven and fully off-dry tasting Riesling needs some years of patience before revealing its underlying finesse. 2023-2029

2019er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Trocken GG Uralte Reben	30 20	91+
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The 2019er Wehlener Sonnenuhr Riesling Trocken GG Uralte Reben was made in traditional Fuder cask from fruit picked on over 130-year-old ungrafted vines in the Brück part of the vineyard. It offers a reductive and reserved nose of pineapple, grapefruit, pear, minty and green herbs, gooseberry, and peach kernel. The wine coats the palate with some juicy fruits. Some zesty acidity then takes over and makes for a sharp, focused, and straight feel in the finish. The acidity is however not aggressive and adds quite some freshness and vigor. This zesty, lean, and focused light dry Riesling needs some extensive cellaring in order to round off its edges, but could eventually turn out to be a great dry Riesling like in the old days. 2027-2039

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Weingut Andreas Schmitges

(Erden – Middle Mosel)

2019er	Andreas Schmitges	Erdener Prälat Riesling Privat Reserve	14 20	Auction	93
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The 2019er Prälat Privat Reserve, as it is referred to on the consumer label, is a fully off-dry wine (with 33 g/l of residual sugar) made from a selection of fruit which was fermented spontaneously and aged in a wooden cask. It offers a beautiful and complex nose of herbs, pear, yellow peach, almond cream, anise, and coconut cream. The wine offers some delicate creamy elements on the gorgeously mouth-coating palate and leaves one with a stunning feel of grip and intensity in the nicely round and approachable finish. The after-taste is beautifully persistent and loaded with classy smoky elements. This gorgeous, almost dry-tasting, Riesling will prove irresistible in a few years, once the sweet richness will have melted away. 2026-2034

2017er	Andreas Schmitges	Erdener Treppchen Riesling Auslese **	15 18	Auction	93
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The 2017er Treppchen Riesling Auslese **, as it is referred to on the consumer label, was made from partially botrytized (30%) fruit picked at 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully honeyed, ripe, and aromatic nose of toffee, Victoria pineapple, mango, dried apricot, and orange marmalade. The wine unleashes some unctuous flavors of apricot, mango, and candied orange on the sweet and smooth palate and leaves one with a nicely smoky feel in the long but also still quite sweet finish. This noble-sweet wine now only needs some patience in order for the sweetness to melt away. 2032-2067

2019er	Andreas Schmitges	Erdener Treppchen Riesling Spätlese	07 20	Auction	92
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The 2019er Treppchen Riesling Spätlese was made from fruit picked at 94° Oechsle in the original part of the vineyard and was fermented down to fully sweet levels of residual sugar (79 g/l). It offers a quite aromatic nose of pink grapefruit, candied grapefruit, canned yellow peach, pineapple, pear, and minty herbs. The wine develops great presence underpinned by quite some juicy and ripe yellow fruits, as well as a hint of honey and coconut cream on the overall rather intense palate. It leaves one with a nicely delineated and juicy feel in the still slightly sweet finish. This off-dry wine will offer much pleasure, in a few years once it will have integrated its primary sweetness. 2026-2039

2018er	Andreas Schmitges	Erdener Treppchen Riesling Spätlese Fass 20	15 19	90
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The 2018er Fass 20 Riesling Spätlese, as it is referred to on the consumer label, is a special cask of Spätlese picked at 93° Oechsle on the first day of harvest from very old ungrafted vines in the prime Herzlay sector of the vineyard, and was fermented down to fully sweet levels of residual sugar (95 g/l). It offers a hugely aromatic and ripe nose of apricot, pineapple, candied orange, William's pear, smoke, and anise, as well as a hint of honey, which clearly makes this come over as an already ripe expression of Auslese. The wine's presence and impact are also clearly noticeable on the sweet and ripe palate, where honeyed peach, sweet pear, and almond cream make for a rich and smooth experience. A nicely touch of tickly acidity adds depth and freshness to the finish. This wine needs at least a decade to integrate its sweetness, and will then reward one with smooth Auslese-styled presence. 2028-2048



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2018er	Andreas Schmitges	Erdener Treppchen Riesling Trocken GG	10 19	90
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The 2018er Treppchen GG Riesling Trocken, as it is referred to on the consumer label, comes from 50-year-old un-grafted vines and was left on its gross lees until April and bottled in July. It offers an expressive and fruit-driven nose of pineapple, mirabelle, greengage, and apple, as well as smoke, almond, and minty herbs. A delicately creamy side runs through to the wine and conveys a light and elegant feel to the palate. The finish is all about freshness, tension, and spices, but also a hint of well-framed power. This smooth expression of dry Riesling is already quite enjoyable now, and we would opt to enjoy it in the coming years before the power takes over in the finish. Now-2025

2019er	Andreas Schmitges	Riesling Kabinett Vom roten Schiefer	06 20	90
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The 2019er Riesling Kabinett Vom roten Schiefer was made with fruit picked at 87° Oechsle from the Zeltinger Deutscherherrenberg and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers an aromatic and ripe nose of Conference pear, yellow peach, mint, lemon, tangerine, kiwi, and spices. The wine coats the palate with juicy yellow fruits but also quite some zesty acidity, which adds to its playfulness. This fruity-styled wine develops the presence and impact of a Spätlese but leaves a nicely light and fresh feel in the finish. While quite enjoyable now, this superb wine will become more complex and nuanced after a few years of aging. 2024-2034

2018er	Andreas Schmitges	Erdener Prälät Riesling Trocken GG	11 19	89
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The 2018er Prälät GG Riesling Trocken, as it is referred to on the consumer label, comes from 100-year-old un-grafted vines and was left on its gross lees until April and bottled in July. It offers a rich and ripe nose of exotic fruits (including mango, pineapple), coconut cream, earthy spices, herbs, and a hint of camphor. The wine proves nicely juicy on the slightly off-dry tasting and smooth palate, and leaves a nice kick of zesty and spicy presence in the very long and quite powerful finish. A touch of tartness still needs to integrate in the aftertaste. This will please lovers of comparatively bold and fruit-driven expressions of dry Riesling. 2021-2024

2019er	Andreas Schmitges	Erdener Riesling Spätlese Trocken	09 20	87
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The 2019er Erdener Riesling Trocken, as it is referred to on the consumer label, comes from 50-year-old un-grafted vines. It offers a rich, spicy, and ripe nose of Conference pear, apricot, dried and earthy spices, canned yellow peach, and a hint of camphor. The wine proves well-structured and quite rich on the palate, where ripe and a touch of exotic fruits add some smoothness to the experience. It leaves one with a sense of power in the very spicy and slightly tart finish. This forceful version of Village Riesling needs some hearty food to balance its richness. 2021-2025

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Stairs n' Roses

(Kinheim – Middle Mosel)

2019er	Stairs n' Roses	Honeymoon	(No AP)	93
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The Honeymoon, as it is referred to on the consumer label (the vintage and lot Number 23 20 are provided on the back label), is a wine made from an equal blend of Riesling and Müller-Thurgau harvested late at 175° Oechsle, which were then let to dry out in a warm environment for approx. 8 weeks before being pressing, a technique similar to the production of "Vin de Paille" in France and "Vino Passito" in Italy. It offers a rather backward nose made of honeyed pear, stewed grapefruit zest, almond cream, and starfruit. The wine develops the full unctuousness of a sweet wine made from dried grapes on the palate. The creaminess is however beautifully framed by some subtle and nicely juicy acidity right into the finish. The aftertaste is all about smooth and upfront flavors of cooked pear, star anise, honeyed cream, and smoke. This oily expression of sweet wine is remarkably deep and intense. Now-2039

2019er	Stairs n' Roses	Riesling Feinherb	26 20	89
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The Riesling Feinherb, as it is referred to on the consumer label (the vintage is provided the back label), is an off-dry wine (with 23 g/l of residual sugar) made from grapes harvested for equal parts in the Erdener Treppchen (from the Meulenhof of Stefan Justen) and the Kinheimer Rosenberg (from the Viermorgenhof of Reinhard Molitor). It offers an engaging even if rather ripe nose made of pear, mirabelle, gooseberry, allspice, earthy herbs, and a touch of whipped cream. The wine is on the big, powerful, and slightly round side on the palate, and leaves a subtly zesty feel in the rich and comparatively creamy finish. More zest adds a nice playful side to this utterly enjoyable off-dry Riesling. Now-2024



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2018er	Stairs n' Roses	Ohrenschwein	19 20	88
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The Ohrenschwein (a wordplay on "orange wine"), as it is referred to on the consumer label (the indication of the vintage is left for the back label), is a blend of red Müller-Thurgau and Müller-Thurgau which saw a three-week skin fermentation before spending 18 months in barrique without any intervention except for 50 mg/l of SO₂ added at bottling. This pink-orange-colored wine offers a rather direct but pleasing nose made of almond, apple tart, stewed tangerine peel, apricot jam, aniseed herbs, ash, and fine smoky elements. The wine is nicely tart but also on the souple side for an Orange wine on the palate and leaves a rather intense and subtly tannic feel in the long and engaging finish. This dry wine offers much direct pleasure in its lightly structured style. We would opt to enjoy it in its youth, so as to benefit from its fruity and almond-infused properties. Now-2023

2019er	Stairs n' Roses	Roter Riesling Trocken Ruby Riesling	10 20	87
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The Ruby Riesling, as it is referred to on the consumer label (the indications of the vintage and grape variety are left for the back label), is a tank-fermented wine made from the lesser-known red Riesling grape, a mutation of Riesling with a red skin. It offers a rather ripe and herbal nose made of pungent scents of bergamot tea, camphor, and smoke, all wrapped into ripe notes of pear. The wine proves full-bodied but not overpowering on the creamy and subtle palate, and leaves a big nose of camphor, poached pear, and spices in the long and assertive finish. A touch of power eventually underlines the big structure of this ripe and luscious dry wine. This will particularly appeal to lovers of ample and impactful expressions of dry Mosel. Now-2024

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Weingut Studert-Prüm

(Wehlen – Middle Mosel)

2017er	Studert-Prüm	Wehlener Sonnenuhr Riesling Trockenbeereauslese	21 19	98+
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The 2017er Wehlener Sonnenuhr Riesling Trockenbeereauslese was made with fully botrytized fruit harvested at 190° Oechsle in the prime Lay, Wertspitz, Hammerstein, and Keller parts of the vineyard and was fermented down (until 2019, hence the late AP number) to fully noble-sweet levels of residual sugar (291 g/l). This already yellow-golden-colored wine offers a very delicate yet hugely deep nose made of magnificently complex and rich scents of raisin, date, candied exotic fruits, nut cream, grapefruit zest, tar, and herbs. The wine coats the palate with intense viscous raisin and flavors of sweet fruits. Some zesty elements join the party and add cut to the initially rather unctuous experience right into the superbly intense finish. This juicy, rich, yet zesty TBA will need quite some time to integrate its sweetness and reveal its underlying gorgeous complexity. But the potential is simply breathtaking: We would not be surprised if this turns into sweet perfection at maturity. All the elements are there for true greatness! 2037-2077+

2015er	Studert-Prüm	Wehlener Sonnenuhr Riesling Trockenbeereauslese	19 19	97
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The 2015er Wehlener Sonnenuhr Riesling Trockenbeereauslese comes from fully botrytized fruit harvested at 200° Oechsle in the prime Keller and Wertspitz parts of the vineyard and was fermented down (until 2019, hence the late AP number) to fully noble-sweet levels of residual sugar (279 g/l). It starts off by revealing a hugely aromatic, powerful, and concentrated nose made of date, fig, roasted pineapple, mango, earthy spices, leather, dried apricot, plum, mirabelle, and saffron, all wrapped into a whiff of volatile acidity. The wine proves deeply honeyed and unctuous on the hugely sweet palate. Plenty of rich exotic fruits and some honeyed cream add to this feeling in the smooth and viscous finish. It is only in the aftertaste that some smoky and candied citrusy elements emerge. This quite baroque and luscious TBA will please lovers of forceful and hugely rich dessert wine. 2030-2065+

2019er	Studert-Prüm	Graacher Himmelreich Riesling Auslese ***	09 20	93+
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The 2019er Graacher Himmelreich Riesling Auslese *** was made with 40%-botrytized fruit harvested at 126° Oechsle in the prime Münzlay part of the vineyard (situated just above the Josephshof) and was fermented with ambient yeasts in stainless-steel tanks down to noble-sweet levels of residual sugar (152 g/l). Quite restrained and smoky at first, this wine takes a while before revealing a quite rich, exotic, and honeyed nose of apricot, roasted pineapple, toffee, marzipan, and mango, all wrapped into minty herbs and candied citrusy fruits. It proves hugely sweet and honeyed on the delicately smooth and fruit-driven palate and develops a tighter side as some zesty elements emerge in the finish. It leaves one with a sense of persistence and power (despite the label only indicating 8% of alcohol) in the aftertaste. This big "Auslese lange GK"-styled dessert wine will require some extensive cellaring to shed some of its sweetness. It could well turn out even greater than anticipated as it develops more finesse and nuances with age. 2034-2069



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2019er	Studert-Prüm	Wehlener Sonnenuhr Riesling Auslese	08 20	93
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The 2019er Wehlener Sonnenuhr Riesling Auslese was made with only slightly botrytized fruit (10%) harvested at 106° Oechsle in the prime Keller and Hammerstein parts of the vineyard and was fermented with ambient yeasts in stainless-steel tanks down to noble-sweet levels of residual sugar (118 g/l). It offers a beautifully complex and refined nose of yellow peach, pineapple juice, tangerine, smoke, almond cream, mint, and mirabelle, all enhanced by some honeyed notes in the background. Ripe yellow and honeyed fruits blended into some zesty elements make for a sweet but also delicately balanced feel on the palate. The finish is precise, long, and layered. This is a beautiful expression of noble-sweet Riesling not only needs a solid decade of patience in order to reveal its underlying greatness. 2029-2059

2019er	Studert-Prüm	Wehlener Sonnenuhr Riesling Auslese ***	07 20	93
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The 2019er Wehlener Sonnenuhr Riesling Auslese *** was made with 40%-botrytized fruit harvested at 126° Oechsle in the prime Keller and Lay parts of the vineyard and was fermented with ambient yeasts in stainless-steel tanks down to noble-sweet levels of residual sugar (151 g/l). It offers a quite attractive and almost imposing nose made of yellow flowers, candied citrusy fruits, tangerine, smoke, rosemary, honeyed peach, William's pear, and cherry. The wine is on the fully sweet and delicately smooth side on the palate, and leaves a long and honeyed feel in the subtle finish. This dessert wine with juicy BA-like presence will need more than a decade to reveal all its nuances. But the wait will be worth it! 2034-2069

2019er	Studert-Prüm	Wehlener Sonnenuhr Riesling Kabinett Trocken	03 20	90
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The 2019er Wehlener Sonnenuhr Riesling Kabinett Trocken is a spontaneously tank-fermented dry wine (with 8 g/l of residual sugar) from fruit harvested in the prime Wertspitz part of the vineyard. Intense residual scents from its spontaneous fermentation (smoke and bacon) only gradually give way to some quite attractive and delicate scents of white flowers, tangerine, lime, lead pencil, white peach, and minty herbs on the nose. The wine is light-weighted and almost lean on the nicely fruity and not fully dry tasting palate and leaves a beautiful feel of zest, spices, and saltiness in the long finish. This chiseled, light, and zesty dry Kabinett may need a few years of bottle to settle down and develop aromatically, but lovers of classically-styled dry Mosel Kabinett will find then fall in love with this beautiful wine. 2023-2034

2019er	Studert-Prüm	Wehlener Sonnenuhr Riesling Spätlese	10 20	90
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The 2019er Wehlener Sonnenuhr Riesling Spätlese was made with fruit harvested at 100° Oechsle in the prime Lay part of the vineyard and was fermented with ambient yeasts for equal part in Fuder and stainless-steel tanks down to sweet levels of residual sugar (83 g/l). Delicately smoky and restrained elements give slowly way to riper scents of honeyed peach, spices, apricot, pear, and anise on the nose. The wine coats the palate with some richly creamy elements, ripe yellow fruits and a hint of marzipan and honey as one would expect them from an Auslese. The finish is long, hugely creamy, and smoky. While ripe and sweet, this wine remains nevertheless beautifully refined. 2027-2039

2019er	Studert-Prüm	Wehlener Sonnenuhr Riesling Kabinett	06 20	88
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was made with fruit harvested at 91° Oechsle in the prime Wertspitz part of the vineyard and was fermented with ambient yeasts in Fuder down to fruity-styled levels of residual sugar (53 g/l). It offers a creamy and ripe yet delicate nose of yellow peach, dragon fruit, pear, rose water, and spices. The wine proves nicely fruity and juicy on the creamy and currently rather sweet palate but develops a lighter and slightly more playful side in the long finish. This fruity-styled wine cut along the lines of an airy Spätlese will need a few years to integrate its components and reveal its finesse. 2026-2034+

2019er	Studert-Prüm	Wehlener Sonnenuhr Riesling Spätlese Trocken	04 20	88
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The 2019er Wehlener Sonnenuhr Riesling Spätlese Trocken is a spontaneously tank-fermented wine (with 7 g/l of residual sugar) from fruit harvested in the prime Wertspitz and Lay parts of the vineyard. It proves slightly restrained at first and only gradually reveals its smoky, earthy, and ripe nose of candied grapefruit, spices, mirabelle, greengage, and tar. The wine is compact on the palate but remains on the light and ripe side, especially as it becomes broader and more powerful towards the finish. There is quite some acidity and a touch of tartness coming through in the aftertaste. This ripe and light version of dry Riesling will offer nice immediate pleasure as of next year. 2021-2025

2019er	Studert-Prüm	Wehlener Sonnenuhr Riesling Kabinett Feinherb	05 20	87
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The 2019er Wehlener Sonnenuhr Riesling Kabinett Feinherb is a spontaneously tank-fermented off-dry wine (with 19 g/l of residual sugar) made from fruit harvested in a prime sector situated just below Hammerstein. It offers a fresh, zesty, and spicy nose of lime, minty herbs, anise, gooseberry, and smoke. Ripe flavors of yellow peach and pear interplay with tickly acidity on the palate and add a refreshing side to the finish. This undercooled expression of off-dry Riesling gains significantly from airing. 2021-2026



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2018er	Studert-Prüm	Wehlener Sonnenuhr Riesling Spätlese Feinherb	16 19	87
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The 2018er Wehlener Sonnenuhr Riesling Spätlese Feinherb is an off-dry wine (with 15 g/l of residual sugar) made from fruit harvested in the prime Wertspitz and Lay parts of the vineyard which was fermented spontaneously and aged on its gross lees without any sulfur added until bottling in September 2019. This lightly golden-colored wine offers an expressive and ripe nose of canned yellow peach, juicy pineapple, roasted almond, barbecue herbs, honeyed pear, and grapefruit. The wine first coats the palate with ample rich yellow fruits, and then develops more powerful and structured presence which drives the experience right into the long and quite forceful finish. Now-2022

2019er	Studert-Prüm	Weissburgunder Trocken	02 20	84
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The 2019er Weissburgunder Trocken is a tank-fermented wine (with 6 g/l of residual sugar) made with fruit grown by a befriended grower in Piesport. It offers a nice and direct nose of almond, smoke, yellow flowers, earthy herbs, and anise. The wine is smooth and spicy on the gently light-footed and herbal palate but proves rather tight and quite zesty in the tart and rather powerful finish. This direct and forceful expression of Weissburgunder needs food to buffer off its structure. 2021-2024

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Weingut Thanisch

(Lieser – Middle Mosel)

2019er	Thanisch	Brauneberger Juffer Riesling Auslese	15 20	90+
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The 2019er Brauneberger Juffer Riesling Auslese was made from partially (approx. 30%) botrytized fruit picked at 103° Oechsle and was fermented down to noble-sweet levels of residual sugar (110 g/l). It proves quite restrained at first and only gradually reveals its subtle and rather ripe nose of yellow flowers, smoke, apricot cream, citrusy fruits, pineapple, and honey. The wine develops a nice sense of balance on the palate, where its ripe and honeyed flavors are wrapped into elegant and light creamy elements. It leaves a subtle feel of candied fruits in the long and sweet finish. This round expression of Auslese will need quite some patience to develop its aromatic complexity and integrate its sweetness. It could then well prove better than anticipated. 2029-2059

2019er	Thanisch	Lieserer Niederberg Helden Riesling Auslese	14 20	89
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The 2019er Niederberg Helden Riesling Auslese, as it is referred to on the consumer label, was made from partially (approx. 40%) botrytized fruit picked at 108° Oechsle and was fermented down to noble-sweet levels of residual sugar (123 g/l). It offers a fully ripe and exotic nose of honeyed yellow peach, apricot, mango, passion fruit, coconut cream, minty herbs, and smoke. The wine coats the palate with plenty of juicy and ripe yellow fruits, rhubarb, and honey, and leaves a smooth, round and pure feel in the nicely long but also rather saturating finish. This dessert wine will benefit from quite some aging in integrate its sweetness and reveal its nuances. 2029-2059

2019er	Thanisch	Lieserer Niederberg Helden Riesling Auslese ***	11 20	89
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The 2019er Niederberg Helden Riesling Auslese ***, as it is referred to on the consumer label, was made from 70% botrytized fruit picked at 114° Oechsle and was fermented down to noble-sweet levels of residual sugar (129 g/l). It proves quite restrained and reserved at first and needs a few minutes in the glass to reveal some big and ripe notes of pear, melon, honey, almond cream, anise, coconut, red apple, and pineapple juice. The wine is smooth and quite sweet on the comparatively light-footed and subtle palate and leaves a direct feel of creamy and honeyed flavors in the finish. This big and rather opulent expression of Auslese will need quite some time to integrate its sweetness and reveal more nuances. 2029-2049

2019er	Thanisch	Lieserer Niederberg Helden Riesling Trocken Alte Reben -R-	20 20	88
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The 2019er Niederberg Helden Riesling Alte Reben, as it is referred to on the consumer label, was made from 45-50-year-old vines in the Süssenberg part of the vineyard and was fermented down to dry levels of residual sugar (8 g/l). It offers a rich and aromatic nose of William's pear, canned yellow peach, tangerine, earthy spices, mirabelle, almond cream, and barbecue herbs, as well as more than a hint of camphor. Plenty of yellow fruits make for a rich and slightly sweet feel on the big, smooth, and creamy palate. The finish shows proves powerful, long, and spicy. This wine will please lovers of more ostentatious expressions of dry Riesling. 2021-2024

2019er	Thanisch	Bernkastel-Kueser Weisenstein Riesling Kabinett	12 20	86
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The 2019er Weisenstein Riesling Kabinett, as it is referred to on the consumer label, was made from fruit picked at 88° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (59 g/l). It offers a fruit-driven nose of candied grapefruit, apple, tangerine, rose water, licorice, and candy floss. The wine is light, juicy, and quite sweet on the palate and proves rather direct and straight in the comparatively smooth finish. This nice and simple expression of fruity-styled Riesling only needs a little patience to shed some sweetness and reveal more nuances. 2022-2029



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2019er	Thanisch	Lieserer Niederberg Helden Riesling Kabinett Feinherb	17 20	86
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The 2019er Niederberg Helden Riesling Kabinett Feinherb, as it is referred to on the consumer label, is an off-dry wine (with 20 g/l of residual sugar) which offers a charming and rather direct nose of pear, yellow peach, anise, candied grapefruit, and herbs. The wine is delicately juicy and fruity on the light-footed palate and leaves a feel of CO2 enhanced by a touch of tartness in the finish. This well-made and easy-going off-dry Riesling will be best left alone for a year to give it a chance to absorb its tartness. 2021-2023

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

(Bernkastel-Kues – Middle Mosel)

2010er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	06 20	Auction	100
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The 2010er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 227° Oechsle and took up to 2020 (yes 10 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine delivers a hugely ripe and concentrated nose of raisin, tar, dried orange, licorice, lead pencil, hot slate, smoke, earthy dried spices, and wood fire. The wine combines the full viscous intensity of a TBA with concentrated notes of raisin, fig, and date, with fresher notes of orange peel, lime zest, and mint. The sweetness is huge, but the balance is impeccable thanks to a stunningly tickly acidity which runs through the wine. This breathtaking TBA is simply sublime: What an experience! Now-2050

2009er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	05 20	Auction	98
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The 2009er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 235° Oechsle and took up to 2020 (yes 12 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine offers a captivating and deep nose of raisin, nut paste, marzipan, earthy spices, date, smoke, and baked spices. The viscous feel of liquor on the palate is of the highest class, as oily flavors of raisin, dried apricot, and date join the party. The wine is still massively sweet and smooth, but the energy and focus in the finish more than already hint at greatness to come: What a huge success! 2029-2089

2011er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	07 20	Auction	96+
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The 2011er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 252° Oechsle and took up to 2019 (yes 8 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine offers a stunningly ripe and fully aromatic nose of candied mango, baked spices, honey, apricot, orange jam, tar, smoke, herbs, poached pear, and vanilla cream. The wine is beautifully unctuous and viscous on the still remarkably sweet and smooth palate but all these intense flavors are beautifully wrapped into a smooth and rich texture in the fully sweet and fruity finish. This noble-sweet wine still needs more patience in order to integrate its sweetness. We would not be surprised if it then turns out even better than anticipated! 2031-2091

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling GG	10 20	92
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The 2018er Berncasteler Doctor Riesling GG is a legally dry Riesling (with 7 g/l of residual sugar) which was fermented with ambient yeasts in stainless steel tank. It offers a beautifully refreshing and fine fruity nose of lemon, grapefruit, orange blossom, smoke, white peach, minty herbs, and greengage. The wine is delicately smooth and juicy on the refined and spicy palate, where the fruity side takes over as the wine develops in the glass. This wine with good grip and plenty of zest proves nicely powerful and intense in the assertive and long finish. 2022-2029

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Lay Riesling GG	11 20	91
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The 2018er Berncasteler Lay Riesling GG is a legally dry wine (with 6 g/l of residual sugar) which was fermented with ambient yeasts in *Doppel-Stückfass* (2,400-liter oak barrel). It offers a quite captivating and fresh nose of herbal tea, almond cream, white flowers, and smoke, soon joined by richer scents of yellow peach, pineapple, and licorice. The wine combines good presence with a feel of smoothness on the rich and broad palate and leaves a feeling of CO2, spices, and quite some tartness in the intense finish. It will need a few years to integrate all these elements and reveal its finesse. 2022-2027+



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2019er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Bernkasteler Lay Riesling Spätlese Feinherb Alte Reben	12 20	91
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The 2019er Bernkasteler Lay Riesling Spätlese Feinherb Alte Reben is an off-dry wine (with 15 g/l of residual sugar) which was fermented with ambient yeasts in *Doppel-Stückfass* (2,400-liter oak barrel). It offers a great, complex, and refined nose of white flowers, laurel, earthy spices, white peach, greengage, and mint. The wine reveals some juicy white and yellow fruits on the nicely smooth and round palate and leaves a nicely spicy and focused feel in the quite persistent finish. A touch of tartness still needs to integrate in the aftertaste, something which will have happened in two to three years. 2023-2034

2019er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Bernkasteler Badstube Riesling Kabinett Trocken	09 20	89
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The 2019er Bernkasteler Badstube Riesling Kabinett Trocken is a spontaneously tank-fermented dry wine (with 7 g/l of residual sugar). It offers a refreshing and complex nose of cardamom, vineyard peach, fine spices, smoke, and anise. The wine starts off on the light, fruity, and juicy side, and progressively gains in weight and presence on the palate. It leaves one with some herbal notes, lemon, apple, and a hint of tartness in the long finish and in the clean and fresh after-taste. 2022-2029

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Weingut Daniel Twardowski – Pinot Noix

(Neumagen-Dhron – Middle Mosel)

Daniel Twardowski is a Mosel-based trader in fine and rare wines from all over the world but with a particular passion for Burgundy. In 2006, he decided to have a go and planted a vineyard in the Dhroner Hofberg with the aim to produce Pinot Noir following traditional Burgundian methods such as moderate extraction, use of some stems in the vinification, and fermentation and aging in some finely selected casks, including used ones from such renowned Estates as Domaine de la Romanée-Conti, Domaine Leroy, and Domaine Armand Rousseau. His first harvest and official start was 2011. The wines, now crafted from a total of 3.2 ha of vineyards, are usually bottled unfiltered after two years and left in bottle for another year before being released commercially (the 2017 will be released in September 2020 and the 2018 in September 2021). The style of the latest releases from this Estate is one of Mosel cut with Burgundian silky complexity and finesse.

2017er	Daniel Twardowski	Spätburgunder Pinot Noix	02 20	94
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The 2017er Pinot Noix Ardoise, as it is written on the consumer label, was made with 30% of stems. This medium-light cherry-red colored wine offers an absolutely marvelous and captivating nose of peony, rose petal, raspberry, warm earth, cinnamon, a hint of cassis, and fine spices. The wine proves gorgeously smooth and multi-layered on the refined and almost airy palate with perfectly integrated, silky, and subtle tannic structure. The wine oozes complexity right into the light-footed and hugely persistent finish. This has all the classy elements of a fine Burgundy with an added zesty presence in the aftertaste. This gorgeous Pinot Noir is easily the finest we have ever tasted from the Mosel! 2022-2037

2018er	Daniel Twardowski	Spätburgunder Pinot Noix	05 20	93
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The 2018er Pinot Noix Ardoise, as it is written on the consumer label, was made with 30% stems. This garnet-red colored wine offers an intense and concentrated nose of morello cherry, red currant, cassis jelly, licorice, cranberry, thyme, and laurel. It coats the palate with gently creamy and ripe fruits and leaves a superbly long, refreshing, and intense feel in the finish. The tannins are still quite noticeable at first but quickly become a lot classier, fleshier, and riper with extensive airing. A hint of tartness and zest floats around in the after-taste at this stage which will require a bit of patience for them to integrate. When the bottle is opened 1 or 2 days, the wine shows a more delicate, juicy, and even silky side. The depth and underlying complexity already come through and give already more than a hint of the class of this wine at maturity. 2025-2038

2018er	Daniel Twardowski	Dhroner Hofberg Spätburgunder Pinot Noix GG	04 20	91+
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The 2018er Hofberg Pinot Noix Ardoise GG, as it is written on the consumer label, was made with 50%-destemmed fruit picked on a massal selection grafted on 40 to 70-year-old vines. This garnet-red colored wine offers a ripe yet delicate and smoky nose of blackberry jelly, spices, violet, licorice, and herbs. The wine proves quite zesty and dynamic side on the palate driven by some still rough and slightly dry tannins at this stage. The finish is quite intense and even a touch powerful, especially as tartness and earthy elements join the party. The after-taste is fully dry, almost sharp, and slightly marked by some wood presence at this early stage, even after some airing. This Pinot Noir is still very much work in progress and will require quite some years in order to integrate its elements and find its balance. But the depth and complexity are hugely impressive (the nose is already hugely seductive): We would not be surprised if this could ultimately warrant a higher rating as the wine develops more finesse. 2026-2033+



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2016er	Daniel Twardowski	Spätburgunder Pinot Noix	01 19	91
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The 2016er Pinot Noix Ardoise, as it is written on the consumer label, was made with 30% of stems. This medium-light brick-red colored wine offers a beautifully aromatic nose made of warm earth, spices, herbs, ripe red berry fruits (including strawberry puree), blackberry, and a hint of tomato compote. Intense flavors of black-berried fruits, tar, and dark spices make for a rich and ripe feel on the palate. Some tannic presence coupled with some zest make for a still slightly tangy and tart feel in the bone-dry and gorgeously persistent finish. This impressive expression of Pinot Noir now only needs some patience for its tannins and sharpness to melt away. 2024-2033+

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Viermorgenhof – Weingut Reinhard Molitor

(Kinheim – Middle Mosel)

2019er	Viermorgenhof	Kinheimer Rosenberg Riesling Auslese	15 20	90+
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The 2019er Riesling Auslese, as it is referred to on the main part of the label (the reference to the vineyard is provided in small print on the side of the label), was made from fruit partially (30%) affected by botrytis harvested at 110° Oechsle in the original part of the vineyard, and was fermented down to fully noble-sweet levels of residual sugar (114 g/l). It offers a rather backward nose made of pear puree, almond cream, laurel, smoke, honey, apricot, and saffron. The wine proves somewhat boldly sweet at first on the palate before a kick of racy acidity joins the party and adds focus. Overtly fruit-driven flavors of pineapple, coconut, almond cream, and herbs lead to a delicately sweet and still slightly direct finish. The aftertaste is all about upfront fruitiness and creaminess wrapped into earthy herbs. This outstanding expression of "Auslese lange GK"-styled Riesling could easily exceed our high expectations if the slightly direct sense of sweetness blends away into the background at maturity. 2029-2049

2019er	Viermorgenhof	Kinheimer Rosenberg Riesling Spätlese	14 20	89
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The 2019er Riesling Spätlese, as it is referred to on the main part of the label (the reference to the vineyard is provided in small print on the side of the label), was made from fruit harvested at 95° Oechsle in the prime and steep Eulenlay part of the vineyard, and was fermented down to sweet levels of residual sugar (80 g/l). The wine offers a big and slightly creamy nose made of grapefruit, underripe pineapple, apricot, saffron, coconut milk, and gorgeously backward smoky elements. The wine develops a full-on racy and exotic creaminess on the palate but retains focus and precision thanks to a stunningly citrusy acidity cutting through the flavors. The finish has all the presence and persistence of an Auslese GK. While maybe breaking the classic mold of a Spätlese, this sweet wine proves a direct and sweet expression of creamy yet zesty Auslese. 2029-2049

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Saarweingut Weber Brüder

(Wiltingen – Saar)

The brothers Stephan and Michael Weber come from an old winemaking family with roots dating back to the 18th century. Despite the fact that their parents were not vine growers, both chose winemaking as a career (Stephan is vineyard manager at von Kesselstatt and Michael is cellar master at a well-known Estate in Luxembourg). In 2013, they launched their own Estate from family holdings (which their parents had leased out) and have expanded their holdings to approx. 4 ha today. Vineyard management is fully organic (but not certified). They aim at harvesting grapes with not too high Oechsle degrees which are then pressed directly before being fermented spontaneously and see some extended aging in stainless steel. The Estate's style is one of light-footed elegance with Saar cut and intensity.

2018er	Weber Brüder	Krettnacher Altenberg Riesling Diabas	04 20	92
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The 2018er Riesling Diabas, as it is referred to on the central part of the label, is an off-dry wine (with 17 g/l of residual sugar) which comes from the prime Auf'm Hölzchen part of the vineyard and which was aged on its lees for 15 months. It offers a beautifully complex but still somewhat backward nose made of melon, starfruit, pear, chalky minerals, meadow flowers, green tea, and quite some smoky slate. The wine is gorgeously backward and playful on the intense and juicy palate. It leaves a superbly focused and intense feel in the long and juicy finish. This is a truly remarkable effort and a great engaging off-dry Riesling in the making! Now-2030

2018er	Weber Brüder	Oberemmeler Altenberg Riesling Spätlese	04 19	92
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The 2018er Oberemmeler Altenberg Riesling, as it is referred to on the central part of the label, was made from fruit picked at 97° Oechsle in the backside of the vineyard and was fermented down to sweet levels of residual sugar (65 g/l). It offers a subtly creamy nose made of melon, chalky minerals, herbs, apricot blossom, and smoke. The wine is beautifully smooth and pure on the palate, where apricot mingles with smoky slate elements and some underripe pear. The finish is beautifully creamy, but also remarkably focused and subtle. This light Auslese in all but name is a remarkably engaging wine as the acidity brings focus and adds some Spätlese focus and zest to the experience. 2028-2048

2018er	Weber Brüder	Wiltinger Klosterberg Riesling Kabinett	01 20	91
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The 2018er Wiltinger Klosterberg Riesling Kabinett was made from fruit picked at 88° Oechsle in the prime Rink part of the vineyard and was fermented down to fully off-dry levels of residual sugar (33 g/l). It offers a subtly ripe and still rather backward nose made of mirabelle, cassis, peach, herbs, starfruit, and fine spices. The wine develops a slightly primary sweetness on the palate at first but this gives way to juicy even if slightly ripe flavors of vineyard peach, cardamom, and spices in the long finish. This wine will benefit from a few years of bottle aging in order to allow it to integrate its sweetness and reveal its underlying nuances. 2026-2038

2018er	Weber Brüder	Wiltinger Rosenberg Riesling Adonis	03 20	91
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The 2018er Riesling Adonis, as it is referred on the central part of the label, is a legally dry wine (with 7.5 g/l of residual sugar) which was aged on its lees for 15 months. It offers a beautifully backward nose made of grapefruit, apple, melon, green tea, white flowers, smoky slate, and subtle creamy elements. The wine is gorgeously zesty and playful on the light-footed palate and leaves a nice and mouthwatering feel in the focused and finely sizzled finish. The finish may feel light but is beautifully intense and hugely persistent. Only a touch of tartness in the aftertaste still needs to melt away, something which will have happened in a few years' time. 2023-2031

2018er	Weber Brüder	Riesling Aphrodite	01 19	90
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The 2018er Riesling Aphrodite comes the Wiltinger Klosterberg and was fermented down to barely fruity-styled levels of residual sugar (39 g/l). It offers a beautiful nose made of melon, cassis, black tea, whipped cream, and herbal elements. The wine is gorgeously engaging on the beautifully fruit-driven palate and leaves a subtly creamy and nicely racy feel in the long finish. A touch of apricot blossom adds complexity and some smoothness to the melon-infused aftertaste. This fruity-styled wine is a real winner! 2023-2033

2018er	Weber Brüder	Riesling Einklang	06 20	90
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The 2018er Riesling Einklang is a barely off-dry wine (with 9 g/l of residual sugar) which comes from the Wiltinger Schlangengraben and which was aged on its lees for 15 months. It offers a beautifully fresh and fragrant nose made of floral elements, pear, melon, elderflower, chalky minerals, lots of smoke, and fine spices. The wine is subtly playful and hugely smoky on the palate and leaves a satisfying feel of pear, lemony elements, chalky minerals, and fine spices, all wrapped into a nice touch of petrol elements in the airy and refreshing finish. A gorgeously ripe touch of acidity makes for a most mouthwatering feel in the aftertaste. This light-footed expression of Riesling is hard to resist. Now-2023



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2018er	Weber Brüder	Riesling Phoenix	02 20	89
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The 2018er Riesling Phoenix is a just off-dry wine (with 13 g/l of residual sugar) which was made from Estate holdings in a prime part (Rink) of the Wiltinger Klosterberg and which was aged on its lees for 15 months. It offers a beautiful nose made of melon, grapefruit, pear, white flowers, cassis, and smoky slate. The wine is subtly creamy on the overall nicely light-footed and subtly smooth palate and leaves a great feel of succulent ripe orchard fruit in the long and engaging finish. We would opt to give this wine a few years of rest before cracking open any further bottle but cannot blame anyone who would start drinking it now. 2022-2028

2018er	Weber Brüder	Wiltinger Braunfels Riesling Vols	02 19	89
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The 2018er Wiltinger Braunfels Riesling Vols is a just off-dry wine (with 13 g/l of residual sugar) made from holdings in the prime Volz sector of the vineyard. It offers a rather big and subtly ripe nose made of melon, herbs, spices, a hint of whipped cream, and a touch of licorice. The wine coats the palate with ripe flavors of melon, mirabelle, earthy spices, and licorice. A touch of zest then kicks in and brings focus to the medium-bodied and nicely playful finish. The aftertaste is beautifully spicy, earthy, herbal, and intense. This slightly earthy expression of dry-tasting Saar Riesling is quite enjoyable in its ripe yet zesty style. 2021-2030

2018er	Weber Brüder	Weissburgunder	04 19	88
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The 2018er Weissburgunder is a tank-fermented wine (with 7 g/l of residual sugar) made from holdings in the Wiltinger Klosterberg. It offers a beautiful nose made of melon, pear, white flowers, herbs, and spices. The wine is nicely zesty and subtly smoky on the beautifully light-footed and subtly fruity rather than bone-dry palate and leaves an intense, food-friendly feel in the long and airy finish. A tiny whiff of whipped cream and apricot blossom add class to the aftertaste. This delightfully airy expression of Weissburgunder is a real winner! Now-2023+

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Weingut Willems-Willems

(Oberemmel – Saar)

2019er	Willems-Willems	Oberemmeler Altenberg Riesling Auslese	04 20	93
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The 2019er Saar Riesling Auslese Oberemmel Altenberg, as it is referred to on the central part of the label, was made with botrytized fruit picked at 103° Oechsle in the original part of the vineyard and was fermented down to fully sweet levels of residual sugar (91 g/l). It offers a beautiful nose made of blue berried fruits, elderflower, melon, whipped cream, citrusy elements, and smoke. The wine proves stunningly racy and light-footed on the palate, where more engaging flavors of citrusy fruits, melon, and whipped cream are wrapped into subtly apricot-infused and honeyed elements. The finish is racy, engaging, and remarkably persistent. This Auslese is a huge success if raciness is your thing. 2029-2049

2019er	Willems-Willems	Krettnacher Euchariusberg Riesling Kabinett	09 20	92
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The 2019er Saar Riesling Kabinett Krettnach Euchariusberg, as it is referred to on the central part of the label, was made with fruit picked at 86° Oechsle in the south-facing Fossem part of the vineyard and was fermented down to fruity-styled levels of residual sugar (44 g/l). It offers a superb nose made of vineyard peach, apricot blossom, blue berried fruits, elderflower, and smoky elements. The wine develops the subtle creaminess of a light Spätlese on the racy and remarkably tart palate and leaves a superbly intense feel in the long and juicy finish. 2027-2039

2019er	Willems-Willems	Oberemmeler Altenberg Riesling Spätlese	08 20	92
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The 2019er Saar Riesling Spätlese Oberemmel Altenberg, as it is referred to on the central part of the label, was made with fruit picked at 91° Oechsle in the original part of the vineyard and was fermented down to barely sweet levels of residual sugar (62 g/l). It offers a gorgeously engaging yet subtle nose made of white peach, blue berried fruits, elderflower, dried herbs, smoke, and spices. The wine is gorgeously playful on the racy and overall rather light-footed palate and leaves a superb tension between melon and citrusy fruits in the finish. A touch of whipped cream adds depth to the aftertaste of this beautiful expression of airy Saar Spätlese! 2029-2049

2019er	Willems-Willems	Saar Riesling Kabinett Feinherb	13 20	91
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The 2019er Saar Riesling Kabinett Feinherb is an off-dry wine (with 24 g/l of residual sugar) made from fruit picked at 84° Oechsle in the Oberemmeler Altenberg. It offers a gorgeous nose still marked by its spontaneous fermentation as primary flavors of apple, citrusy fruits, vineyard peach, elderflower, and chalky minerals emerge from the glass. The wine seems to dance on the beautifully light-footed palate and leaves a juicy yet noticeable off-dry feel in the melon and mineral infused finish. A sense of subtly earthy yet racy focus drives the flavors of this gorgeous off-dry Kabinett in the aftertaste. Lovers of light-footed Saar Riesling should plunge on this beauty cut along the lines of the old-styled Naturrein wines! 2024-2034



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2019er	Willems-Willems	Niedermenniger Herrenberg Riesling Kabinett	10 20	90
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The 2019er Saar Riesling Kabinett Niedermennig Herrenberg, as it is referred to on the central part of the label, was made with fruit picked at 85° Oechsle in a south-facing part of the vineyard and was fermented down to fruity-styled levels of residual sugar (42 g/l). It offers a superb yet still quite backward nose made of smoke, pear, melon, citrusy elements, and fine spices. The wine is gorgeously playful on the still slightly sweet-tasting but beautifully light-footed palate and leaves a subtle feel of cassis cream, vineyard peach, and fine spices in the long and juicy finish. This airy expression of fruity-styled wine may have some elements of Spätlese density but the overall balance remains firmly racy and remarkably Kabinett-styled. 2027-2039

2019er	Willems-Willems	Niedermenniger Herrenberg Riesling Trocken	05 20	89
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The 2019er Saar Riesling Trocken "Herrenberg", as it is referred to on the central part of the label, comes from a south-orientated part of the vineyard. It offers a rather backward and herbal nose made of pear, apple, mirabelle, floral elements, and smoke. The wine proves nicely airy and playful on the palate and leaves an elegant yet remarkably intense feel of tart zesty minerals in the long finish. A subtle touch of lactic elements in the aftertaste still needs to integrate, something which will have happened in a few years. 2024-2031

2019er	Willems-Willems	Oberemmeler Altenberg Riesling Feinherb	06 20	89
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The 2019er Saar Riesling Feinherb "Altenberg", as it is referred to on the central part of the label, is an off-dry wine (with 14 g/l of residual sugar) made from fruit picked on 50-year-old vines in the original Altenberg part of the vineyard. It offers a rather backward nose made of earthy spices, dried aniseed herbs, pear, underripe white peach, mint, and fine smoky elements. The wine is still on the rough and edgy side on the palate dominated by smoke, herbs, and spices but already reveals more fruity elements in the long and intensely tart finish. This almost dry-tasting wine will really benefit from a few years of bottle aging in order to shed its primary roughness. 2024-2024

2019er	Willems-Willems	Oberemmeler Karlsberg Riesling Trocken	07 20	87
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The 2019er Saar Riesling Trocken "Karlsberg", as it is referred to on the central part of the label, comes from a west-southwest orientated part of the vineyard and was partially aged in an old Fuder. It is still heavily reduced and marked by residual scents from its spontaneous fermentation and only gradually reveals some pear, vineyard peach, and floral elements on the nose. The wine develops some racy flavors of apple and spices on the intense but beautifully light-footed palate and leaves a rather engaging feel of zest and youthful fruity flavors in the long finish. This wine, cut along the old-styled floral and racy expression of airy Saar Riesling, is hugely easy to enjoy, yet it also has depth and class. 2023-2031

2019er	Willems-Willems	Saar Riesling Feinherb Auf der Lauer	16 20	86
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The 2019er Saar Riesling Feinherb "Auf der Lauer", as it is referred to on the central part of the label, is an off-dry wine (with 16 g/l of residual sugar) made from fruit picked in the Oberemmeler Rosenberg and Karlsberg. It offers a still slightly backward nose where melon, ginger, fine spices, and smoky elements take a while to emerge. The wine is nicely playful and light-footed on the racy yet fruity palate and leaves a just off-dry feel in the focused finish. Earthy spices, a hint of mushroom, and melon drive the flavors in the still rather tart but subtle aftertaste. 2024-2031

2019er	Willems-Willems	Saar Riesling Trocken Schiefer	17 20	86
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The 2019er Saar Riesling Trocken Schiefer comes from fruit picked in the Oberemmeler Rosenberg and Karlsberg. It offers a rather shy and nicely subtle nose made of earthy spices, apply elements, pear sorbet, a hint of blue berried fruits, and smoky elements. The wine is superbly focused and light-footed on the palate and leaves a nicely racy and precise feel of earthy spices in the tart and juicy finish. This will please lovers of light-footed Saar raciness delivered with directness and zest. Now-2024

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Weingut Würtzberg

(Serrig – Saar)

2019er	Württemberg	Serriger Herrenberg Riesling Auslese	18 20	90
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The 2019er Serriger Herrenberg Riesling Auslese was made from botrytized fruit picked at 109° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a rather big nose made of pear, mirabelle puree, cooked lemon, a hint of button mushroom, saffron, apricot, and almond cream, as well as some aniseed herbs. The wine proves quite sweet and slightly round at this stage on the exotic and creamy palate, and leaves a sensation of honeyed sweetness in the long and overall rather powerful finish (the wine does boast 9.5% of alcohol). Some zesty acidity emerges in the quite saffron-infused and honeyed aftertaste, ready to add focus as the wine matures. 2029-2049



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2019er	Württemberg	Serriger Württemberg Riesling Trocken GG	17 20	90
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The 2019er Serriger Württemberg Riesling Trocken Grosses Gewächs was fermented spontaneously and aged in large *Stück* wooden casks. It offers a remarkably precise even if ample nose made of grapefruit, elderflower, fine herbal elements, a hint of chalk, wet stone, and smoky slate. The wine develops a riper and rather intense side on the subtly smooth and not bone-dry palate, and leaves a satisfying feel of creamy fruits, herbs, and minerals in the mildly tart finish. The aftertaste underlines the wine's complexity but also rich ripeness. 2021-2029

2019er	Württemberg	Serriger Württemberg Riesling Kabinett	15 20	89
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The 2019er Serriger Württemberg Riesling Kabinett was made from fruit picked at 91° Oechsle and was fermented down to fruity-styled levels of residual sugar (49 g/l). It offers an attractive nose made of pear, citrusy fruits, starfruit, wet stone, fine and delicately aniseed herbs, some smoke, and minerals. The wine develops quite some presence by Kabinett standards on the overall nicely balanced palate, and leaves a direct and remarkably intense and creamy feel of mirabelle and tea in the long, powerful (the wine does boast 9.5% of alcohol), and still slightly sweet finish. 2029-2039

2019er	Württemberg	Riesling Kabinett Feinherb Goldstück	14 20	88
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The 2019er Riesling Kabinett Goldstück, as it is referred to on the consumer label, was made from fruit picked at 89° Oechsle in the Serriger Württemberg and was fermented down to off-dry levels of residual sugar (27 g/l). It offers a rather engaging nose made of pear, vineyard peach, cooked lemon, elderflower, a hint of cream, and quite some smoky slate. The wine is on the intense side on the palate and leaves a smoky and still quite backward feel of tea, dried herbs, cooked pear, and smoke in the long and off-dry tasting finish. More camphor and a touch of licorice underline the ripeness of this otherwise quite nicely racy wine in the aftertaste. 2024-2034

2019er	Württemberg	Riesling Trocken Rotschiefer	12 20	87
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The 2019er Riesling Rotschiefer, as it is referred to on the consumer label, comes from Estate holdings in the Serriger Württemberg. It offers a rather deep and slightly ample nose made of pear, camphor, elderflower, earthy spices, and pungent elements of smoke. The wine develops quite some presence on the palate and leaves a big and not fully dry-tasting feel in the fruity and mineral-loaded finish. The aftertaste proves remarkably intense for a "mere" Estate bottling. Now-2024

2019er	Württemberg	Riesling Scivaro	11 20	86
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The 2019er Riesling Scivaro is an off-dry wine made from fruit picked in the Serriger Herrenberg and Württemberg. It offers a rather ripe and ample nose made of elderflower, pear, cooked lemon, saffron, wild mushrooms, camphor, tea, wet stone, and herbal elements. The wine develops quite some power and presence on the palate, where pungent herbal flavors blend with minerals and stewed fruits. The finish is big and direct. Now-2024

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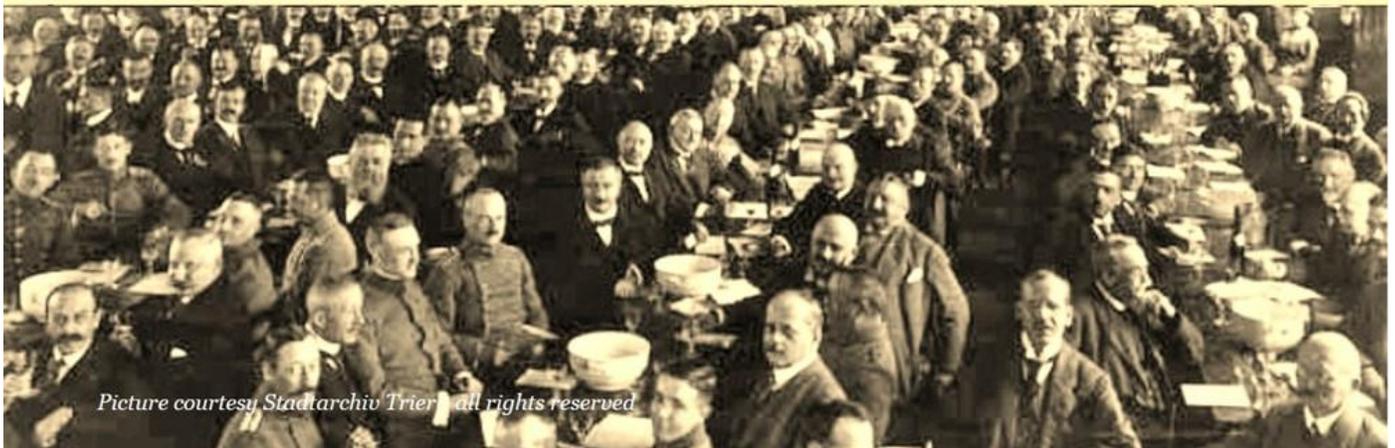
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Annual Auctions

Every year in September, three winemakers' associations, the VDP Mosel / Grosser Ring, the Bernkasteler Ring, and the VDP Nahe-Ahr-Pfalz-Rheinhessen each hold an Auction at which some of the best wines of its members are auctioned off. This year (2020), these Auctions will be held on September 18, September 19, and September 20, respectively.



Picture courtesy Stadtarchiv Trier, all rights reserved

We regularly get many questions about these Auctions:

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

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



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Annual Auctions – An Introduction

THE ANNUAL AUCTIONS IN A NUTSHELL

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



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HOW DID THESE AUCTIONS COME ABOUT?

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

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

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

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

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

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

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

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

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

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

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

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

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

Each of these two grower associations organizes one Auction per year. Both take place in Trier (the location varied over the years). In 2020, the Auctions will respectively take place on September 18 and 19 (please note that, since 2018, the Bernkasteler Ring Auction has been taking place on the Saturday, and not on the Thursday, as it used to do for decades):

VDP MOSEL / GROSSER RING		BERNKASTELER RING	
<u>Place:</u>	IAT Plaza Hotel Zurmaiener Strasse 164 54292 Trier	<u>Place:</u>	Tagungszentrum der IHK Herzogenbuscher Strasse 12 54292 Trier
<u>Timing:</u>	September 18, 2020 09.00-11.00: Pre-tasting 13.00 onwards: Auction	<u>Timing:</u>	September 19, 2020 09.00-11.00: Pre-tasting 13.00 onwards: Auction



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In parallel, the annual Auction of the VDP Nahe in Bad Kreuznach was opened up to members of the VDP Ahr, Pfalz, and Rheinhessen.

In each region of Germany, a branch of the VDP was gradually set up, which all held their own days of Auction, sometimes twice a year, sometimes at a common location for the region sometimes by villages. These Auctions were historically Riesling-centric. After World War II, the VDP Nahe relaunched its annual Auction which was traditionally held in Bad Kreuznach and obligatory to its members. In early 1990s, the VDP Nahe served as "incubator" to the burgeoning VDP Ahr (which, at the time, held too few members for being a separation organization). Consequently, these Estates were allowed (and expected) to also participate to this Auction. This tradition then remained even after the VDP Ahr was set up as a separate organization. Subsequently, the participation to the Bad Kreuznach Auction was also opened up (but without obligation) to members of the VDP Pfalz and the VDP Rheinhessen.

This Auction in Bad Kreuznach traditionally takes place on the Sunday. In 2020, it will take place on September 20:

VDP AHR, NAHE, PFALZ, AND RHEINHESSEN

<u>Place (*)</u> :	Museum der Römerhalle Hüffelheimer Strasse 11 55545 Bad Kreuznach
<u>Timing</u> :	September 20, 2020 14.00 onwards: Auction

Due to Covid-19, there will be no physical attendance to this Auction but it will be streamed live via the VDP's social media channel (more details on this in the "How to Acquire Auction Wines" section later in this introduction).

WHAT WINES ARE BEING SOLD AT THE AUCTIONS?

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

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

Most wines are usually from the latest vintage, although any Eiswein, BA and TBA is from older vintages.

Most wines brought to the Auctions are likely to be from the latest vintage (i.e. from the 2019 vintage for the Auctions held in September 2020), although several producers, in particular from the Bernkasteler Ring, regularly bring older bottles to these Auctions. This is certainly the case for any Kabinett, Spätlese, and Auslese as well as most dry and off-dry wines (even though a growing number of Estates now bring dry wines with prolonged aging in cask to the Auction). Of course, red wines (as can be sold at the Bad Kreuznach Auction) are usually two years old. The practice varies widely for Eiswein, BA or TBA bottlings. Some Estates tend to bring these wines to the Auctions immediately or soon after the minimum two years period. Other Estates prefer to let them mature somewhat in their cellars before bringing them to Auction.

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

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

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

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

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



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

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

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

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

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

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

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

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

HOW TO ACQUIRE AUCTION WINES?

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

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

The Special Set-Up in the Covid-19 Impacted 2020 Auctions

The pandemic has set serious restrictions on both the organization of group events in Germany as well as restrictions of travel (within the EU) and general even stricter restrictions for travelers from outside of the EU.

Given these restrictions, the organization of the three Auctions is slightly different in 2020:

VDP Trier Auction: Physical participation will be allowed but the number of participants will be heavily restricted. The Auction will be broadcasted live via the VDP's social media channels.

Bernkasteler Ring Auction: Physical participation to the pre-tasting and the Auction is possible via pre-registration until September 6 (but the number of seats is limited).

VDP Bad Kreuznach Auction: There will be no physical participation at the Auction itself but the Auction will be broadcasted live via the VDP's social media channels.

In all three cases, it means that putting in bids **BEFORE** the Auction will be the only option for most wine lovers, even those who have been regularly attending the Auctions in the past.



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

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

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

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

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

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

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

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

Auction bottles do not necessarily need to be acquired at the Auction itself, some Estates and wine merchants / importers offer them also later.

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



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HOW DOES ONE RECOGNIZE AUCTION BOTTLES ON THE OPEN MARKET?

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

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



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

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

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

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

This is also one of the reasons why Mosel Fine Wines has been providing full tasting notes with AP numbers for both the VDP and the Bernkasteler Ring Auctions in Trier since 2008 and for the VDP Auction in Bad Kreuznach since 2015. Readers will find many more auction wines, also with full AP details, in our annual April Issue dedicated to mature Riesling. In addition, subscribers to both Mosel Fine Wines and CellarTracker can also check very easily if a particular lot on sale at a shop or an Auction is actually an auction bottling via the searchable database integrated into CellarTracker.



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LIST OF ACCREDITED COMMISSIONERS

Only Commissioners are allowed to bid at these wine Auctions. We provide here the list of accredited Commissioners to the 2019 events (as given in the respective auction catalogues on August 30, 2020), in alphabetic order:

VDP Trier Auction	Bernkasteler Ring Trier Auction	VDP Bad Kreuznach Auction
<p>Weinkommission Bergweiler Elmar Bergweiler Hauptstrasse 144 D-54470 Bernkastel-Wehlen Phone: +49 6531 91400 Fax: +49 6531 3709 Email: info@ElmarBergweiler.com</p>	<p>Elmar Bergweiler Weinkommission Hauptstrasse 144 D-54470 Bernkastel-Wehlen Phone: +49 6531 91400 Fax: +49 6531 3709 Email: info@ElmarBergweiler.com</p>	<p>Weinkommission Hans Haber Inh. Sigrid Haber Ockenheimer Chausee 16a D-55411 Bingen Phone: +49 6721 42281 Email: weinkommissionhaber@gmx.de</p>
<p>Weinkommission Dünweg Joachim Dünweg Postfach 28 (Römerstrasse 16) D-54347 Neumagen-Dhron Phone: +49 6507 2213 Email: N.A.</p>	<p>Berres-Gessinger GmbH Schillerstrasse 4 D-54470 Bernkastel-Kues Phone: +49 6531 6430 Email: N.A.</p>	<p>Weinkommission Heinz Koch Eberbacher Strasse 89 D-65346 Eltville-Erbach Phone: +49 6123 62748 Email: Heinz.Koch2812@t-online.de</p>
<p>Weinkommission Dr. Freisberg Dr. Fabian Freisberg Brahmstrasse 5 D-56075 Koblenz Phone: +49 170 303 79 69 Email: post@fabianfreisberg.de</p>	<p>Dünweg, W. Römerstrasse 16 D-54347 Neumagen-Dhron Phone: +49 6507 2213 Fax: +49 6507 6257 Email: N.A.</p>	<p>Karl A. Ress Wein KG – Export-Service Am Hendelberg 15 D-65375 Oestrich-Winkel Phone: +49 6723 91900 Fax: +49 6723 919090 Email: aqi@ress-wein.de / viktorija@ress-wein.de</p>
<p>Weinkommission Johann Hild e.K. Matthias Hild Bahnhofstrasse 33 D-54457 Wincheringen Phone: +49 6583 527 Email: info@hild-wein.de</p>	<p>Karl A. Ress GmbH Am Hendelberg 15 D-65375 Oestrich-Winkel 3 Phone: +49 6723 91900 Fax: +49 6723 919090 Email: aqi@ress-wein.de</p>	<p>Weinkommission J. u. H. Selbach GmbH & Co. KG Gänsefelderstrasse 20 D-54492 Zeltingen Phone: +49 6532 95380 Fax: +49 6532 4014 Email: selbach.zeltingen@t-online.de</p>
<p>Karl A. Ress Wein KG – Export-Service Agi Ress Viktoria Ress Am Hendelberg 15 D-65375 Oestrich-Winkel Phone: +49 6723 91900 Email: aqi@ress-wein.de / viktorija@ress-wein.de</p>	<p>J. & H. Selbach GmbH & Co. KG Gänsefelderstrasse 20 D-54492 Zeltingen Phone: +49 6532 95380 Fax: +49 6532 4014 Email: selbach.zeltingen@t-online.de</p>	
<p>Weinkommission J. u. H. Selbach GmbH & Co. KG Johannes Selbach Gänsefelderstrasse 20 D-54492 Zeltingen Phone: +49 6532 95380 Email: vinothek@selbach-oster.de</p>		



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Annual Auctions | Tasting Notes – 2020 VDP Trier Auction

We provide here a review of wines that will be auctioned off by the VDP Mosel / Grosser Ring in Trier on September 18, 2020, and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).

Clemens Busch

Geltz-Zilliken

Fritz Haag

Reinhold Haart

von Hövel

von Kesselstatt

Knebel

Peter Lauer

Le Gallais

Schloss Lieser

Dr. Loosen

Maximin Grünhaus

Egon Müller

von Othegraven

Joh. Jos. Prüm

Willi Schaefer

Wegeler

Pünderich

Saarburg

Brauneberg

Piesport

Oberemmel

Morscheid

Winningen

Ayl

Kanzem

Lieser

Bernkastel-Kues

Mertesdorf

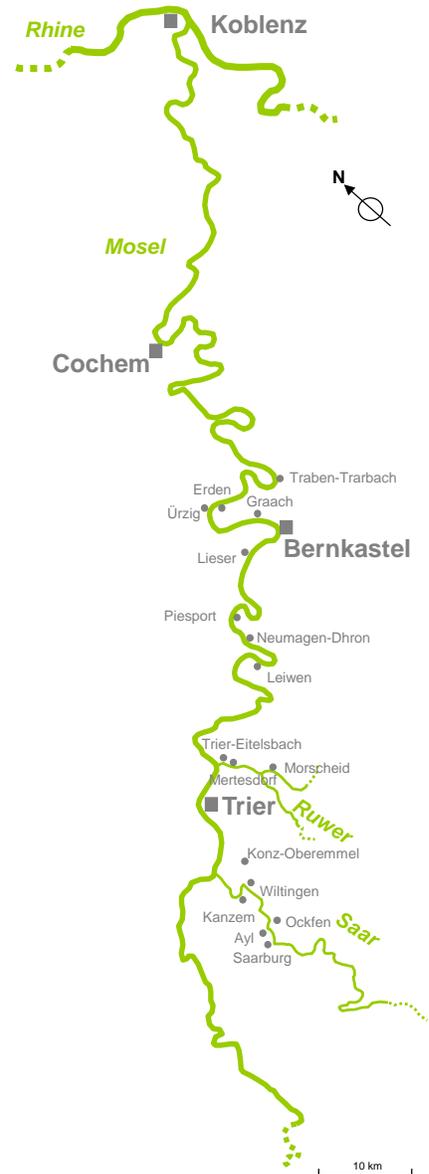
Willingen

Kanzem

Wehlen

Graach

Bernkastel-Kues





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Weingut Clemens Busch

(Pünderich – Terrassenmosel)

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

2019er	Clemens Busch	Pündericher Marienburg Riesling Auslese lange GK	20 20	Auction	95+
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The 2019er Pündericher Marienburg Riesling Auslese lange GK was made from botrytized fruit picked in the classical parts of the vineyard and was fermented down to noble-sweet levels of residual sugar. It proves quite reductive and backward at first and takes a while to reveal its gorgeously suave and engaging nose made of melon, honeyed fruits, almond cream, herbs, and fine spices with a touch of floral elements. The wine is beautifully round yet subtly zesty on the currently rather sweet-tasting palate marked by unctuous and almost viscous botrytis presence. And yet it already hints at greatness to come in the long and multi-layered feel in the rich and suave finish. There is huge upside potential in this dessert wine as the sweetness recedes and the nuances emerge. 2034-2069

2019er	Clemens Busch	Pündericher Marienburg Riesling Kabinett	26 20	Auction	95
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The 2019er Pündericher Marienburg Riesling Kabinett AP 26 (the auction bottling) was made from fruit harvested at 89° Oechsle in classical parts of the vineyard and was fermented in traditional Fuder cask down to sweet levels of residual sugar (70 g/l). It offers a stunning nose made of cassis, elderflower, herbs, whipped cream, pear, ripe yellow fruits, and fine spices. The wine develops the full-on suave yet engaging presence of a Spätlese on the palate and leaves a gorgeously fresh and crystalline feel in the long and superbly mouth-watering yet intense finish. This gorgeous Spätlese-styled wine will prove truly remarkable at maturity, in a decade. 2029-2059

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Weingut Geltz-Zilliken

(Saarburg – Saar)

2019er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese	01 20	Auction	94+
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The 2019er Saarburger Rausch Riesling Auslese AP 01 (an auction bottling) was made from 50% botrytized fruit harvested at 112° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeously ripe and delicately exotic nose made of almond cream, mirabelle, dried apricot, honeyed peach, damson plum, elderflower, and some smoky elements, wrapped into a whiff of volatile acidity. The wine develops creamy and juicy flavors of pear jelly, ripe pineapple, and raisin juice on the rich yet engaging palate and hints more than reveals at superb fruity nuances at this stage in the rather primary round and sweet finish. This dessert wine lives from depth and complexity and may well exceed our high expectations at maturity once the sweetness will have melted away. 2034-2059

1980er	Geltz-Zilliken	Saarburger Rausch Riesling Kabinett Eiswein	01 81	Auction	89
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The 1980er Saarburger Rausch Riesling Kabinett Eiswein AP 01 (the Estate's finest cask in that vintage) was made from fruit picked at 81° Oechsle on the Estate's then 90-year-old vines near the town on the first day of the harvest (... at the beginning of November) and was fermented down to barely fruity-styled levels of residual sugar. This bottle from a batch released via the 2020 VDP Mosel Auction proves already golden-colored and offers a fully mature nose made of fern, chamomile, a hint of sherry, tar, smoke, seaweed, and some honeyed fruits. The wine is precise and sharp on the dry-tasting palate and leaves a precise and focused feel in the racy, biting, and medium long finish. This fascinating fully mature Kabinett Eiswein is clearly in its mystic phase and may prove "too far" to the taste of many. However, lovers of such light, racy, and fully mature Riesling (such as us!) will fall in love with this wine from another age. Now

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Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15	15 20	Auction	(96-99)
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15 was made from partially botrytized fruit and was fermented down to noble-sweet levels of residual sugar. This cask sample still proves hugely primary and initially smoky and reductive at first and takes a while before starts to reveal its stunning scents of almond cream, raisin, grapefruit, apricot, spices, orange peel, and floral elements. The wine proves gorgeously complex and multi-layered on the remarkably playful palate (certainly given the sweetness and intensity at play here). Unctuous cream, raisin, honeyed elements, citrusy flavors, and ripe fruits make for a magical feel in the long and incredibly precise finish. The aftertaste seems endless. This is a magnificent dessert wine will require quite some patience for the early feel of sweetness to melt away and the underlying multi-layered beauty to come to life. But the wait will be more than worth it: This is Riesling magic in the making! 2034-2089

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14	14 20	Auction	97
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14 was fermented down to sweet levels of residual sugar. It offers a magnificent nose of whipped cream, grapefruit, apricot, floral elements, a hint of smoke, and fine spices. The wine proves gorgeously smooth yet finely zesty and chiseled on the palate and leaves a ravishingly complex and multi-layered feel in the suave and hugely deep and complex finish. This creamy Auslese in-all-but-name is simply stunning, both in impact and sensual presence. 2034-2059

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr "im Falkenberg" Riesling Trocken GG	11 20	Auction	93+
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The 2019er Juffer-Sonnenuhr "im Falkenberg" Riesling Trocken GG, as it is referred to on the consumer label, comes from the prime, similarly-named Lieu-Dit situated at the lower western end of the vineyard. It offers a quite restrained, herbal, and smoky nose of grapefruit, thyme, lime, ginger, pear, and blueberry. Intense zesty and candied fruits make for a beautifully playful feel on the palate. Despite some dynamic presence and intensity, the wine remains at all times on the light and elegant side and leaves gorgeously aromatic and dry-tasting feel in the long and persistent finish. A hint of tartness emerges in the aftertaste of this beautiful wine which well even surprise us all positively at maturity as it develops more finesse. 2024-2034+

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Weingut Reinhold Haart

(Piesport – Middle Mosel)

2019er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Auslese	31 20	Auction	94
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The 2019er Goldtröpfchen Auslese, as it is referred to on the consumer label, which carries the AP 31 (the auction bottling) was made from essentially clean (only 10% botrytized) fruit picked at 111° Oechsle and fermented down to noble-sweet levels of residual sugar. It offers a beautifully fresh and aromatic nose made of cassis, pineapple, kumquat, star anise, almond cream, herbs, spices, and smoky elements. The wine proves richly creamy on the impeccably balanced palate, where more of these remarkably fresh fruity flavors are packed into some riper elements. The wine leaves one with a gorgeously smooth, comparatively light but multi-layered feel in the finish and a great sense of tension in the intense and impactful aftertaste. This dessert wine manages the tour de force of being both rich and animating! 2029-2069

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Weingut von Hövel

(Oberemmel – Saar)

2019er	von Hövel	Kanzemer Hörecker Riesling Spätlese	14 20	Auction	(91-94)
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The 2019er Hörecker Riesling Spätlese, as it is referred to on the consumer label, was made from fruit picked at 103° Oechsle and fermented down to sweet levels of residual sugar (85 g/l). This cask sample offers a gorgeous nose made of yellow peach, elderflower, whipped cream, blue berried fruits, quince, a hint of apricot, herbs, and spices. The wine develops the suave richness of a juicy Auslese on the melon and herbs infused palate, and leaves a rich and luscious feel of orchard fruits and herbs in the long and complex finish. 2029-2059



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2019er	von Hövel	Scharzhofberger Riesling Kabinett	13 20	Auction	(90-93)
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The 2019er Scharzhofberger Riesling Kabinett AP 13 (the auction bottling) was made from fruit picked at 89° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (63 g/l). This cask sample offers an engaging nose made of pear, whipped cream, grapefruit, spies, aniseed herbs, and smoke. The wine is delicately round on the overall animating and playful palate, and leaves a subtly creamy feel in the finish. This juicy but smooth expression of Riesling Kabinett will need quite a few years to integrate its sweetness and reveal its underlying nuances. 2029-2049

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Weingut Reichsgraf von Kesselstatt

(Morscheid – Ruwer-Trier)

2019er	von Kesselstatt	Wehlener Sonnenuhr Riesling Spätlese	28 20	Auction	91
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The 2019er Wehlener Sonnenuhr Riesling Spätlese was made from fruit picked at a full 109° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It offers a rather subtle but still remarkably backward nose made of melon, white flowers, and smoky elements. The wine develops the creaminess of a clean Auslese on the medium-bodied palate and leaves a nice pure feel of whipped cream, melon, apricot blossom, grapefruit zest, fine spices, and herbs in the long and comparatively playful finish. This creamy expression of sweet wine may not be the most intense, but it makes this up through finesse and subtlety. 2029-2049

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Weingut Knebel

(Winningen – Terrassenmosel)

2019er	Knebel	Winninger Röttgen Riesling Auslese lange GK	06 20	Auction	95
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The 2019er Winninger Röttgen Riesling Auslese lange GK was made from essentially clean fruit harvested at 110° Oechsle and was fermented down to noble-sweet levels of residual sugar.. It offers a hugely complex and ripe nose of apricot, date, honeyed and exotic fruits, baked pineapple, and almond cream, all wrapped into some subtle smoky elements. The wine develops the suave oiliness of a BA packed into some Auslese juiciness on the palate. It leaves a long and hugely complex feel of herbs and spices as well as ripe fruits in the quite sweet finish. This sweetness is lifted up by a subtle sense of zesty tension in the aftertaste. This gorgeous dessert wine will prove a cracker at maturity! 2034-2069

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Weingut Peter Lauer

(Ayl – Saar)

2019er	Peter Lauer	Ayler Kupp Riesling Spätlese Fass 23	231 20	Auction	95
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The 2019er Ayler Kupp Riesling Spätlese Fass 23 with AP 231 (an auction bottling) was harvested at 94° Oechsle on the original Kupp hill and was fermented down to sweet levels of residual sugar. It offers a stunning and flowery nose of grapefruit, whipped cream, a hint of pear, passion fruit, fine herbs, and a hint of smoke. The wine is superbly nuanced and precise on the silky and juicy palate, and leaves a stunning feel of cream, juicy orchard fruits, and some herbal elements in the long finish. The aftertaste proves multi-layered and utterly delicious. This Spätlese is easily one of the finest ever which we have tasted from this vineyard! 2029-2049

2019er	Peter Lauer	Biebelhausener Feils Riesling Spätlese Fass 24	24 20	Auction	94
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The 2019er Biebelhausener Feils Riesling Spätlese Fass 24 was harvested at 94° Oechsle in this continuation on Ayl soil of the Saarfelser vineyard and was fermented down to sweet levels of residual sugar. It offers a gorgeous nose made of grapefruit, pineapple, coconut, apricot, mango, herbs, blueberry, and quite some almond cream, all wrapped into subtly smoky elements. The wine develops beautifully exotic flavors on the suave yet elegant palate and leaves a stunning feel of lively zest in the finish. This beautiful dessert wine manages to deliver the gorgeous exotic and creamy impact of an Auslese GK with Spätlese juiciness and playfulness. 2034-2059



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2019er	Peter Lauer	Ayler Kupp Riesling Kabinett Fass 5	05 20	Auction	93+
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The 2019er Ayler Kupp Riesling Kabinett Fass 5 was harvested at 82° Oechsle on the original Kupp hill and was fermented down to fruity-styled levels of residual sugar. It offers a gorgeously fresh nose made of lemony elements, melon, pear, white flowers, wet stone, and a hint of gooseberry. The wine is admirably juicy and playful on the palate and leaves a nice sense of precision, nuance, and grip in the long and engaging finish. The aftertaste is superbly racy and juicy, yet also subtle and delicately smooth. This gorgeous wine with great Kabinett-styled cut will prove a winner at maturity, where it could well exceed our high expectations as it blossoms aromatically. 2029-2049

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Weingut Le Gallais

(Kanzem – Saar)

2019er	Le Gallais	Wiltinger braune Kupp Riesling Spätlese	09 20	Auction	96
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The 2019er Wiltinger braune Kupp Riesling Spätlese AP 09 (the auction bottling) was fermented down to sweet levels of residual sugar. It offers a stunning and subtly creamy nose made of lemon, pineapple, apricot, elderflower, aniseed herbs, smoke, and spices. The wine proves superbly precise and complex on the balanced yet delicately round palate and leaves only a hint of tartness which still needs to integrate in the finish. The aftertaste is a glorious cocktail of whipped cream, a hint of herbs, citrusy elements, and some juicy melon in the long and multi-layered aftertaste. This stunning wine with the precision of a Spätlese paired with the creaminess of a richer Auslese is a huge success! 2034-2054

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Weingut Schloss Lieser

(Lieser – Middle Mosel)

2019er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK	38 20	Auction	97
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK was made with fully botrytized fruit and was fermented down to noble sweet levels of residual sugar. It offers a beautifully fragrant nose made of vineyard peach, pear, apricot, mango, rhubarb, spices, honeyed elements, and almond cream. The wine is hugely sweet and unctuous, but develops a stunning sense of purity and elegance on the impactful and multi-layered palate. It leaves a stunning feel juicy ripe fruits in the long and suave finish. Despite the intensity, a nice sense of freshness comes through in the long aftertaste. This gorgeous dessert wine is all about finesse and refinement. 2034-2069

2019er	Schloss Lieser	Bernkasteler Doctor Riesling Spätlese	37 20	Auction	96
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The 2019er Bernkasteler Doctor Riesling Spätlese comes from extremely old un-grafted vines and was fermented down to fully sweet levels of residual sugar. It offers a hugely complex and subtle nose made of whipped cream, melon, grapefruit zest, vineyard peach, pear, a hint of apricot blossom, cassis, and fine spices, all wrapped into some smoky and herbal scents. The wine starts off on the suave side on the richly creamy but hugely multi-layered palate and leaves a great sense of tension in the finish. The aftertaste combines the suave richness of an Auslese with the juiciness of a Spätlese. There is still a touch of residual sugar in need of integration, and one will then be left with a show-stopping expression of Doctor sweet wine. 2034-2069

2019er	Schloss Lieser	Graacher Domprobst Riesling Kabinett	36 20	Auction	95+
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The 2019er Graacher Domprobst Riesling Kabinett comes from old vines still trained on single pole and was fermented down to sweet levels of residual sugar. It offers an absolutely staggering nose made of cassis, elderflower, gooseberry, mint, and wet stone, all enhanced by a subtle touch of melon and whipped cream. Juicy vineyard peach and spices wrapped into some elegant and refined elements make for a simply ravishing experience on the stunningly lively and finely chiseled palate. The feeling of cut, precision, and impact carries right into the long and persistent finish. Only a touch of sweetness in the aftertaste still needs to integrate, something which will have happened in a decade or so. This fruity-styled wine cut along the lines of the "drinking Auslese from the 1990s" is simply breathtakingly good! . We would not be surprised if it will eventually warrant an even higher rating at maturity. It is that special! 2029-2059

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

By Jean Fisch and David Rayer

Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2019er	Dr. Loosen	Erdener Prälät Riesling Auslese lange GK	61 20	Auction	(97-100)
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The 2019er Erdener Prälät Riesling Auslese lange GK was made from partially botrytized fruit picked at over 130° Oechsle and was fermented down to noble-sweet levels of residual sugar. This cask sample offers an absolutely stunningly fresh nose of red currant, candied exotic fruits, elderflower, coconut cream, brown sugar, fine spices, raisin, and a hint of smoky slate. The wine is incredibly animating on the palate, where more ripe and rich flavors of dried exotic fruits mingle with citrusy elements, honey, and subtle apricot flavors. The finish is intense, finely chiseled, precise, and hugely persistent. The tension and finesse packed into this Prälät are simply staggering. We would not be surprised if this wine will eventually warrant a perfect score: It is THAT impressive! 2034-2069

2012er	Dr. Loosen	Erdener Prälät Riesling Trocken Alte Reben Reserve GG	65 14		94+
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The 2012er Erdener Prälät Riesling Trocken Alte Reben Reserve GG is made from over 80-100-year-old un-grafted vines and is fermented with ambient yeasts and aged in oak for 24 months before being bottled. It was first released at the end of 2015 and will be sold in double-magnum at the Auction (the same wine was sold via regular channels in 75cl bottle). A telltale nose of Prälät driven by gorgeous yellow fruits, almond and pineapple, all lifted up by grapefruit, captures immediately one's attention. The wine is still quite closed and somewhat tart at this early stage, but hints already at great fruitiness and finesse on the palate. There is quite some power and stunning length in the finish. This is a superb dry Riesling in the making with huge potential. 2022-2042 (Reprint from Mosel Fine Wines Issue No 29 – October 2015)

2019er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese GK	36 20	Auction	(92-94)
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The 2019er Ürziger Würzgarten Riesling Spätlese GK was made from fruit picked at 100° Oechsle and was fermented down to sweet levels of residual sugar. This cask sample offers a fruit-driven and perfumed nose made of blue-berried fruits, elderflower, almond cream, melon, pear, and fine spices. The wine develops the suave presence of an Auslese on the creamy yet subtly zesty palate. It leaves one with some riper scents of apricot, cream, and subtle honeyed elements in the long and beautifully chiseled finish. 2029-2059

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Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf – Ruwer-Trier)

2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 34	10 20	Auction	95
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The 2019er Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 34 was made from partially botrytized fruit and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeously ripe and engaging nose made of pineapple, apricot, mango, coconut, grapefruit, almond cream, mint, and herbs. The wine is smooth and sweet on the honeyed and slightly big palate, but the underlying finesse comes through in the racy and comparatively light finish. Cream, exotic fruits, almond, apricot, and honeyed elements add to the gorgeousness of this superb dessert wine in the aftertaste. 2034-2059

2019er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Trocken GG	03 20		94
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The 2019er Maximin Grünhäuser Herrenberg Riesling GG, as it is referred to on the consumer label, will be sold in magnums at the Auction (the same wine is sold via regular channels in 75cl bottle). It was fermented spontaneously and aged in traditional Fuder cask. It offers a stunning nose made of elderflower, smoke, minty herbs, blue berried fruits, and wet stone. The wine is beautifully juicy and playful on the floral and zesty palate and leaves a gorgeously backward yet impeccably balanced feel of minerals, fruits, and spices in the hugely long, fully dry-tasting, and nicely tart finish. This dry Riesling is a huge success! 2026-2034



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2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 33	07 20	Auction	94
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The 2019er Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 33 was fermented to sweet levels of residual sugar. It offers an engaging nose made of pear, lemon, spices, apricot, blue berried fruits, a touch of lemon, whipped cream, as well as some subtle scents of minty herbs. The wine is gorgeously playful and intense on the palate and leaves a complex feel of cream and spices in the long and persistent finish. The after-taste is one of raciness underpinned by more than a hint of succulent Spätlese Schmelz. This gorgeous wine benefits hugely from airing and is best left alone for a decade before cracking open a bottle. 2029-2049

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Weingut Egon Müller

(Wiltingen – Saar)

2019er	Egon Müller	Scharzhofberger Riesling Spätlese	10 20	Auction	98+
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The 2019er Scharzhofberger Riesling Spätlese AP 10 (the auction bottling) was fermented down to sweet levels of residual sugar. It offers a show-stopping nose made of pear, elderflower, lemon, vineyard peach, a hint of mango, fine fresh herbs, smoke, and floral elements. The wine is stunningly nuanced and precise on the palate. The zesty-fruity balance is simply breathtaking and the finish is just to die for as the lemony flavors interplay with smoke, herbs, and floral elements. The amazing feature of this wine is how it makes grandness seem so easy and obvious. What a huge success! 2029-2069

2019er	Egon Müller	Scharzhofberger Riesling Kabinett Alte Reben	04 20	Auction	95+
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The 2019er Scharzhofberger Riesling Kabinett Alte Reben comes from old vines in the central ("Breiten Weg") and upper front ("Knipp") part of the vineyard and was fermented down to barely fruity-styled levels of residual sugar. It proves still quite backward and reductive, and only gradually reveals a superbly subtle nose of pear, elderflower, grapefruit, gooseberry, green herbs, fine smoke elements, and some residual scents from its spontaneous fermentation. The wine develops a gorgeously deep and intense feel of zesty fruits, herbs, and spices on the palate. The wine proves impactful but incredibly deep and chiseled in the finish and leaves one with a stunning feel of minerals, floral elements, pear, and grapefruit in the delicately smooth and intense (almost powerful) finish. This grandiose expression of Scharzhofberger Kabinett could easily exceed our already high expectations as it sheds its early reduction and develops its brighter side. What a wine! 2034-2049+

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Weingut von Othegraven

(Kanzern – Saar)

2019er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	07 20	Auction	93
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The 2019er Kanzemer Altenberg Riesling Kabinett AP 07 (the auction bottling) was made from fruit harvested at 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (49 g/l). It is still marked by pungent scents from its spontaneous fermentation at first and takes a while to reveal its superbly ripe and aromatic nose made of pear, yellow peach, elderflower, herbs, and a hint of cream. The wine proves nicely tart and structured on the palate, where refreshing flavors of citrusy fruits mingle with riper elements including melon and whipped cream. The finish is intense and on the assertive side at this early stage. This wine delivers real Kabinett cut with Spätlese Schmelz. It will however benefit hugely from bottle aging in order for the structured side to melt away into the wine. 2029-2049

2019er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	10 20	Auction	93
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The 2019er Kanzemer Altenberg Riesling Spätlese AP 10 (the auction bottling) was made from fruit harvested at 92° Oechsle and was fermented down to sweet levels of residual sugar (77 g/l). It offers a rather backward nose still marked by reductive elements (including some sulfur) at first. These give way rather quickly to some elegant and refreshing scents of elderflower, pear, chalky minerals, mirabelle, a hint of cream, gooseberry, and some apricot blossom. The wine develops quite some ripeness and Auslese presence, but also possesses good grip on the straight and focused palate and leaves a nicely backward and sweet-sour feel in the fruit and mineral driven finish. The aftertaste is full of gorgeously fresh and ripe flavors. This beautiful Spätlese really needs some bottle age to settle down and develop its full grace. 2029-2049



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2018er	von Othegraven	Wiltinger Kupp Riesling Trocken GG	20 20	Auction	92+
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The 2018er Wiltinger Kupp Riesling Trocken GG was fermented spontaneously and aged on its lees in large wooden casks for 22 months (hence its late AP number). It offers a subtly ample and very elegant nose of underripe pineapple, fresh coconut, lanoline, bergamot, elderflower, and macerated pear. The wine proves rather light-weighted at first on the palate but then reveals a subtly buttery creaminess wrapped into some tart minerals and a dash of zesty acidity right into the long and smooth finish. Ripe flavors of mirabelle, greengage, and star anise blend into some tannic elements and make for a smooth and currently not bone-dry feel in the long finish. A fresher and hugely classy feel of smoke, almond, and candied lime brings brightness to the aftertaste. The finesse of this lightly oak-influenced expression of Riesling is hugely impressive, especially as the wine develops more precision and freshness over the few days that we tasted it. We would therefore not be surprised if this superb dry Riesling would surprise us all at maturity as it integrates its tannic elements. 2026-2033+

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Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese	22 20	Auction	98
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The 2019er Wehlener Sonnenuhr Riesling Auslese AP 22 (the auction bottling) was made from partially botrytized fruit and was fermented down to fully sweet levels of residual sugar. It offers a stunning nose made of whipped cream, floral elements, melon, grapefruit, pear, and vineyard peach, as well as subtle elements of apricot and honey. The wine is superbly elegant and finely chiseled on the discretely creamy palate and leaves a stunning and airy feel of under-toned richness in the long and beautifully multi-layered finish. The aftertaste is a little masterpiece of finesse, tactile subtlety, and multi-layered flavors. This gorgeous "Feine Auslese", as it would have been called in the old days, is simply awe-inspiring! 2034-2069

2019er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Auslese lange GK	24 20	Auction	97+
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The 2019er Graacher Himmelreich Riesling Auslese lange GK was fermented down to noble-sweet levels of residual sugar. It offers an absolutely stunning nose made of subtle and refined scents of apricot blossom, grapefruit, almond cream, dates, herbs, a hint of volatile, and fine spices. The wine develops the unctuous and luscious complexity of a big BA on the palate but delivers this with stunning zest and finesse. Despite the sweetness, the wine proves stunningly and finely chiseled and leaves one with a remarkably pure feel in the long and lingering finish. The overall feel of class, elegance, and airiness is simply to die for. We would not be surprised if this marvelous dessert wine will eventually turn into sweet perfection, at maturity, when the sweetness will have mellowed away and its different components have integrated. 2039-2069

2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese GK	23 20	Auction	97
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The 2019er Wehlener Sonnenuhr Riesling Auslese GK AP 23 (the auction bottling) was made from botrytized fruit and was fermented down to noble-sweet levels of residual sugar. It offers a still very primary nose, which only gradually reveals some hugely complex scents of grapefruit, pineapple, almond cream, cassis, blue-berried fruits, dried date, floral elements, a hint of cream, and some subtle smoky elements. The wine is incredibly elegant and tactile on the palate, where it offers a hugely refined array of fresh fruits, dried fruits, a hint of saffron, cream, and smoke. The finish is elegant, multi-layered, and incredibly persistent. While sweet, the zesty side nicely lifts up the experience in the long and hugely classy finish. This stunning Auslese GK is a modern-day legend in the making! 2034-2069

2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Spätlese	21 20	Auction	96+
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The 2019er Wehlener Sonnenuhr Riesling Spätlese AP 21 (the auction bottling) was made from clean fruit and was fermented down to sweet levels of residual sugar. It offers a subtly cream and beautifully chiseled nose made of minty herbs, vineyard peach, cassis, whipped cream, grapefruit, star fruit, floral elements, and subtly smoky elements. The wine develops the suave richness and juiciness of a little Auslese on the palate, where more sweet fruits are delicately lifted up by some juicy and ripe acidity. The wine proves gorgeously creamy in the finish and leaves a simply stunning feel of ripe acidity, gorgeous yellow fruits, whipped cream, and fine herbal elements. While the wine is sweet and subtly silky, the sweetness is already stunningly well-wrapped into some tickly acidity. This is a truly remarkable sweet wine made in the elegant and spicy style of the Estate's great Auslese from the 1990s. We would not be surprised if this will eventually prove even more exciting as it is already now, as the finesse and elegance are truly remarkable! 2034-2069

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Weingut Willi Schaefer

(Graach – Middle Mosel)

2019er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	13 20	Auction	98
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The 2019er Graacher Domprobst Riesling Spätlese AP 13 (the auction bottling) comes from the Nikolauslay (referred to internally simply as Lay) part of the vineyard and was fermented down to sweet levels of residual sugar. It offers an absolutely breathtaking nose made of melon, pear, vineyard peach, whipped cream, elderflower, blue berried fruits, smoke, and flowers. It proves simply outstandingly well balanced on the subtly zesty and yet creamy palate, and leaves a superb feel of fresh fruits, spices, and herbs in the long, airy, and lingering finish. The finesse, depth, and elegance packed of this wine which remains true to its style are simply to die for. What an incredible success! 2029-2059

2019er	Willi Schaefer	Graacher Domprobst Riesling Auslese	15 20	Auction	97
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The 2019er Graacher Domprobst Riesling Auslese AP 15 (the auction bottling) was made from partially botrytized fruit and fermented down to noble-sweet levels of residual sugar. It offers a stunning nose made of almond paste, mango, elderflower, honeyed orchard fruits, spices, and herbs. The wine develops the subtle suave sweet intensity of a small BA on the palate packed with glorious flavors of fruit and honeyed cream. The finish is subtle and gorgeously elegant, even if still, understandably, on the sweet side at this early stage. This superb dessert wine now only requires patience in order to being to fully enjoy its glorious complexity! 2034-2069

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Weingüter Geheimrat J. Wegeler

(Bernkastel-Kues – Middle Mosel)

2019er	Wegeler	Bernkasteler Doctor Riesling Auslese GK	14 20	Auction	94+
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The 2019er Bernkasteler Doctor Riesling Auslese GK was made with 30-40% botrytized fruit picked at 125° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeously delicate and perfumed nose of apricot, mango, rhubarb, elderflower, herbs, spices, and other fruity elements. The wine develops a rich, round, and suave feel on the palate and leaves a nicely long feel of creamy elements enhanced by some subtly tickly acidity in the long finish. The after-taste is still, understandably, on the sweet side at this stage, but this will prove a superb BA-styled sweet wine at maturity. We would not be surprised if it eventually proves a modern-day classic once the sweetness melts away as the underlying complexity and precision are truly remarkable. 2034-2069

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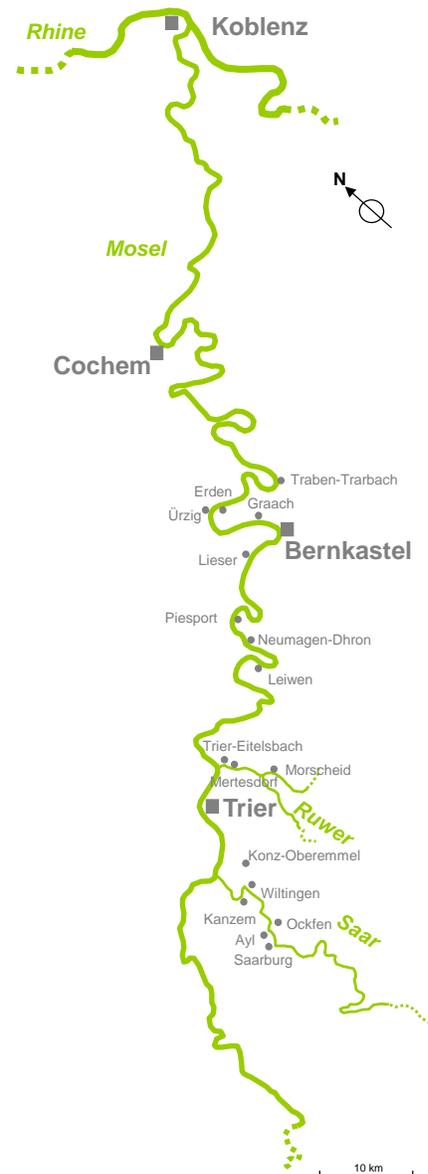
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Annual Auctions | Tasting Notes – 2020 Bernkasteler Ring Trier Auction

We provide here a review of recommended wines that will be auctioned off by the Bernkasteler Ring in Trier on September 19, 2020, and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).

Bastgen	<i>Osann-Monzel</i>
Erben von Beulwitz	<i>Mertesdorf</i>
Clüsserath-Eifel	<i>Trittenheim</i>
Reinhold Franzen	<i>Bremm</i>
Albert Gessinger	<i>Zeltingen</i>
Kanzlerhof	<i>Pölich</i>
Karp-Schreiber	<i>Brauneberg</i>
Kees-Kieren	<i>Graach</i>
Kerpen	<i>Wehlen</i>
Carl Loewen	<i>Leiwen</i>
Peter Neu-Erben	<i>Wiltingen</i>
Dr. Pauly-Bergweiler	<i>Bernkastel-Kues</i>
Philipps-Eckstein	<i>Graach</i>
Rebenhof	<i>Ürzig</i>
Richard Richter	<i>Winningen</i>
Andreas Schmitges	<i>Erden</i>
Wwe. Dr. H. Thanisch – Müller-Burggraef	<i>Bernkastel-Kues</i>
Werner	<i>Leiwen</i>





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Weingut Bastgen

(Osann-Monzel – Middle Mosel)

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

2019er	Bastgen	Kestener Paulinshoferger Riesling Spätlese	14 20	Auction	93
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The 2019er Kestener Paulinshoferger Riesling Spätlese was harvested at 101° Oechsle and fermented down to sweet levels of residual sugar. It offers an aromatic and quite captivating nose of pear, candied grapefruit, minty herbs, a touch of melon, and smoke. The wine is superbly juicy and creamy on the palate, where notes of apricot, candied tangerine, and almond cream are beautifully wrapped into ripe zesty acidity. The finish proves beautifully persistent, delicate, and nicely juicy. This superb Auslese in all-but-name will need a decade to blossom but the wait will be worth it. 2029-2059

2019er	Bastgen	Kestener Paulinshoferger Riesling Trocken GG	13 20	Auction	(91-93)
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This cask sample of the 2019er Kestener Paulinshoferger Riesling GG, as it refers to on the consumer label, offers a beautifully aromatic and spicy nose of smoke, yellow peach, herbs, earthy spices, greengage, and licorice. The wine is superbly dense, tight, and focused on the intense and fully dry-tasting palate. The wine develops quite some presence, but its finish is superbly sappy, spicy, and salty. This is a great dry Riesling in the making if it can keep these qualities after bottling! 2023-2034

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Weingut Erben von Beulwitz

(Mertesdorf – Trier-Ruwer)

2019er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese *** Alte Reben Fass Nr. 4	04 20	Auction	94
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The 2019er Kaseler Nies'chen Riesling Auslese *** Alte Reben Fass Nr. 4 is a noble-sweet wine with a stunning nose of grapefruit, herbs, vineyard peach, orange peel, aniseed herbs, and a touch of almond cream. The wine is still on the sweet side of things, but it already proves refined and elegantly light and delicate on the palate and leaves a gorgeous feel of candied grapefruit and ripe acidity in the long and persistent finish. This gorgeous Auslese will probably need quite some cellaring in order to absorb its sweetness, but the wait will be more than worth it! 2034-2059

2018er	Erben von Beulwitz	Kaseler Nies'chen Riesling Beerenauslese	02 19	Auction	94
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The 2018er Kaseler Nies'chen Riesling Beerenauslese is a noble-sweet wine exhibiting a quite opulent, rich, and aromatic nose of apricot, date, raisin, dark cherry, honey, mashed pineapple, smoke, and anise, all wrapped into some volatile. Layers upon layers of sweet honeyed and exotic fruits make for a very appealing and smooth BA feel on the hugely rich and smooth palate. However, the wine proves already delicate and almost light-footed, certainly given all the richness at play here, in the finish. This beautiful BA will prove hugely enjoyable, at maturity, in a solid decade or so. 2033-2078

1999er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese ***	12 00	Auction	93
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The 1999er Kaseler Nies'chen Riesling Auslese *** is an already golden-orange-colored wine which offers a captivating and fully mature nose made of wood fire, toffee, date, nut paste, acacia, candied tangerine, violet, dried apricot, and smoky elements. Juicy notes of toffee, crème brûlée, and fig make for a rich and fully mature experience on the ripe and smoky palate and leaves a juicy and suave feel in the nicely persistent finish. This beautiful Auslese will be perfect, on a cold winter evening, next to a wooden fire. Now-2024

2019er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Alte Reben Fass Nr. 6	06 20	Auction	92
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The 2019er Kaseler Nies'chen Riesling Spätlese Alte Reben Fass Nr. 6 is a sweet wine with an aromatic and ripe nose made of pink grapefruit, pear, quince, tangerine, and pink grapefruit as well as some anise and fennel. The wine develops good presence and is nicely fruity on the sweet and smooth palate. It leaves a delicately smooth and juicy feel in the nicely long and refined finish. 2027-2039



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2019er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Feinherb Fass Nr. 9	09 20	Auction	92
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The 2019er Kaseler Nies'chen Riesling Spätlese Feinherb Fass Nr. 9, an off-dry wine with an attractive and refined nose made of ripe scents of almond cream, pear, flowers, minty herbs, aniseed herbs, and smoke. The wine proves delicately smooth and juicy on the creamy and fruity palate. It leaves a great sense of lightness and finesse in the smooth, smoky, and long finish. This superb off-dry Riesling just needs a couple of years to integrate its sweetness before it truly shines. 2026-2039

2019er	Erben von Beulwitz	Kaseler Nies'chen Riesling Kabinett Fass Nr. 8	08 20	Auction	91
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The 2019er Kaseler Nies'chen Riesling Kabinett Fass Nr. 8 is a fully fruity-styled wine with a slightly restrained nose which only gradually reveals its refined and spicy elements driven by pear, greengage, spices, white mint, white pepper, and smoke. The wine is nicely juicy and fruity side on the overall smooth and ripe palate. It leaves a nice sense of grip and intensity in the finish (the label indicates 10.5% of alcohol). This fuller version of fruity-styled Kabinett is one to enjoy after a few years on the medium term. 2024-2034+

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Weingut Clüsserath-Eifel

(Trittenheim – Middle Mosel)

2019er	Clüsserath-Eifel	Trittenheimer Apotheke In den Gähteilen Riesling Spätlese GK	07 20	Auction	94
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The 2019er Trittenheimer Apotheke In den Gähteilen Riesling Spätlese GK is a fully sweet wine with a magnificently complex nose made of whipped almond cream, fine spices, vineyard peach, aniseed herbs, smoke, and white flowers. Some juicy and fruity yellow peach and almond cream wrapped into zesty and spicy acidity convey the wine a beautifully refined and airy feel on the palate. The finish of this superb Spätlese in the making has cut, intensity, and finesse, as well as quite some presence (the label indicates 9.5% of alcohol). 2025-2039

2019er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Trocken Fährfels GG	05 20	Auction	93
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The 2019er Trittenheimer Apotheke Riesling Trocken Fährfels GG offers a beautifully delicate and flowery nose of vineyard peach, smoke, herbs, and greengage. The wine is tight, compact, and smooth on the palate, but leaves one with gorgeously complex flavors of spices, herbs, and peach in the nicely persistent and superbly delineated finish. This is a superb dry Riesling in the making. 2023-2034

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Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

2018er	Reinhold Franzen	Bremmer Calmont Fachkaul Riesling	29 19	Auction	92+
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The 2018er Bremmer Calmont Fachkaul Riesling (the reference to the vineyard and the Katasterlage are only provided on the back label) is a barely off-dry wine (11 g/l of residual sugar) which comes from the terraces in the upper part of this prime sector of the Bremmer Calmont and was fermented in stainless steel for 12 months before being bottled. It offers a great nose of smoke, almond, butter cream, vanilla, pear, and herbs. The wine reveals a gorgeously creamy and refined side on the palate, and leaves a fine, airy feel in the light and subtly zesty finish. Everything is still quite restrained and only hints at some complexity to come. This wine has huge potential but will require quite some years to reveal its true colors. 2025-2038

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Weingut Albert Gessinger

(Zeltingen – Middle Mosel)

2019er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben	13 20	Auction	94+
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The 2019er Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben was made from fully botrytized fruit harvested at 140° Oechsle, and was fermented down to noble-sweet levels of residual sugar (158 g/l). It offers a delicately aromatic and perfumed nose of white flowers, canned yellow peach, almond cream, orange blossom, and a hint of toffee. The wine proves smooth and still on the sweet side, but the sense of lightness and finesse are already quite remarkable. This refined and delicate "Auslese lange GK"-styled noble-sweet wine has great poise, and may well even surprise us at maturity as it develops more energy and nuances. 2029-2059

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Weingut Kanzlerhof

(Pölich – Middle Mosel)

2019er	Kanzlerhof	Pölicher Held Riesling Auslese	15 20	Auction	91
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The 2019er Pölicher Held Riesling Auslese was made from fruit harvested at 121122° Oechsle in the original west-facing part of the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a quite aromatic and ripe nose of William's pear, red apple, pineapple, greenage, freshly cut grass, white mushroom, and smoke. The wine is nicely juicy thanks to an underlying kick of zesty acidity running through the palate. The finish proves light-footed, which adds to the easy drinking style of this Auslese. 2027-2039

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Weingut Karp-Schreiber

(Brauneberg – Middle Mosel)

2019er	Karp-Schreiber	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	08 20	Auction	91
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Trocken GG was fermented and matured in stainless steel tank. It offers a quite rich, smoky, and herbal nose of mirabelle, tangerine, white pepper, pink grapefruit, and tar. The wine develops delicately smooth flavors of yellow fruits on the superbly refined palate and leaves one with a slightly broad but nicely satisfying feel in the long and comparatively light-footed finish. The touch of phenolic presence and power in the aftertaste will require a few years of patience before getting the most of this beautiful dry Riesling. 2022-2029

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Weingut Kees-Kieren

(Graach – Middle Mosel)

2019er	Kees-Kieren	Graacher Domprobst Riesling Auslese ***	26 20	Auction	95
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The 2019er Graacher Domprobst Riesling Auslese *** was harvested from 70% of botrytized grapes at a full 140° Oechsle, and was fermented down to full noble-sweet levels of residual sugar (210 g/l). It proves initially comparatively closed at first and only gradually reveals a most beautiful and deep nose of pineapple, honey, smoke, anise, pear, earthy spices, and smoke. The wine unleashes unctuous, rich, and viscous notes of exotic fruits on the palate with BA presence but leaves one already with a huge sense of length and finesse in the (currently still quite sweet) finish. This BA in all-but-name will prove breathtaking at maturity: What a great success! 2034-2079



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2019er	Kees-Kieren	Erdener Treppchen Riesling Spätlese **	22 20	Auction	94
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The 2019er Erdener Treppchen Riesling Spätlese ** was harvested at a full 108° Oechsle, and was fermented down to noble-sweet levels of residual sugar (111 g/l). It offers a great nose of anise, pear, yellow peach, smoke, herbs, and pineapple. The wine develops great presence on the palate, where delicately juicy flavors of peach, apricot, and fine honey make for the creamy and almost unctuous feel of an Auslese GK. The finish is superbly well-balanced and has more of a classic Auslese-styled cut and energy. This is a great and comparatively playful noble-sweet Riesling in the making. 2029-2049

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Weingut Kerpen

(Wehlen – Middle Mosel)

2001er	Kerpen	Wehlener Sonnenuhr Riesling Auslese *	13 02		94
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The 2001er Wehlener Sonnenuhr Riesling Auslese * was harvested at 108° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bottle from a batch released via the 2020 Bernkasteler Ring Auction reveals a nicely golden-colored wine with a beautifully mature nose of marzipan, mirabelle, acacia honey, butter cream, dried spices, lanoline, lavender, smoke, and candied orange zest. The wine is remarkably well-balanced and refined on the superbly smooth and juicy palate and leaves a beautifully sweet and smooth feel in the long and splendidly engaging finish. This gorgeous mature Auslese is still full of vigor and will offer much pleasure for certainly two more decades: What a beauty! Now-2041

2019er	Kerpen	Graacher Domprobst Riesling Spätlese *	20 20	Auction	92+
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The 2019er Graacher Domprobst Riesling Spätlese * was harvested at 93° Oechsle and was fermented down to sweet levels of residual sugar. It offers a quite smoky and herbal nose of yellow peach, William's pear, apricot, herbs, hay, and greengage. The wine has some exotic fruits on the palate, which makes it play into ripe Auslese level. The finish is smooth, ripe, and juicy. This Auslese in-all-but-name is quite impressive in its ripe style, and has even some upside if it develops more finesse and elegance with time. 2029-2049

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Weingut Carl Loewen

(Leiwen – Middle Mosel)

2018er	Carl Loewen	Leiwener Klostergarten Riesling Beerenauslese - 8° Celsius	23 19	Auction	97
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The 2018er Klostergarten Riesling Beerenauslese - 8° Celsius, as it is referred to on the label, was made from fully botrytized frozen fruit harvested at 165° Oechsle on January 21, 2019 and was fermented down to noble-sweet levels of residual sugar. While technically qualifying for Eiswein, the structure of the wine made the Estate choose to release it as a Beerenauslese instead. This wine offers a breathtakingly refined and complex nose of almond-infused whipped cream, tangerine, nut paste, candied orange peel, aniseed herbs, pear jelly, and yellow flowers. Ripe and exotic fruits make for a smooth, sweet and yet delicate texture on the palate. This sweetness is however superbly lifted up by some underlying acidity, which comes through in the long, sweet, and creamy finish. This gorgeously complex and deep noble-sweet wine is certainly one of the finest we have ever tasted from this Estate: What a great success! 2028-2058

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Weingut Peter-Neu Erben

(Wiltingen – Middle Mosel)

2019er	Peter Neu-Erben	Wiltinger Klosterberg Riesling Kabinett	05 20	Auction	93
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The 2019er Klosterberg Riesling Kabinett, as it is referred to on the consumer label, was harvested at 93° Oechsle in the original part of the vineyard and was fermented down to barely levels of residual sugar (54 g/l). It initially proves quite reductive and marked by residual scents from its spontaneous fermentation as well as a whiff of SO₂. After some extensive airing, it then starts to reveal beautifully floral and peach-infused scents of almond cream, herbs, pear, and herbs. The wine proves superbly juicy and refined on the palate, and leaves a classy smoky feel on the smooth and nicely persistent finish. This fruity-styled wine will prove a superbly refined and smooth expression of Spätlese at maturity. 2029-2049

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Weingut Dr. Pauly-Bergweiler

(Wiltingen – Middle Mosel)

2019er	Dr. Pauly-Bergweiler	Bernkasteler alte Badstube am Doctorberg Riesling Spätlese Alte Reben	16 20	Auction	93
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The 2019er Bernkasteler alte Badstube am Doctorberg Riesling Spätlese Alte Reben was made from fruit harvested at 102° Oechsle and was fermented down to sweet levels of residual sugar (72 g/l). It offers a beautifully aromatic and captivating nose of laurel, yellow peach, spices, greengage, quince jelly, Williams' pear, and smoke. It is superbly playful and juicy on the multi-layered and intense palate. The finish has cut, freshness, and precision. The feel of residual sugar is already very well integrated, making this beautiful Spätlese already nicely enjoyable at this stage. It will reveal its full potential after some years of cellaring. 2027-2049

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Weingut Philipps-Eckstein

(Graach – Middle Mosel)

2011er	Philipps-Eckstein	Graacher Domprobst Riesling Trockenbeereauslese	40 13	Auction	95
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The 2011er Domprobst Trockenbeereauslese, as it is referred to on the consumer label, was made from berries picked at a full 223° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a captivating and juicy nose of candied fruits, mango, guava, passion fruit, dried apricot, and orange blossom. The wine is very juicy on the concentrated and sweet palate, where plenty of exotic and honeyed fruits are joined by nut paste and almond cream. It leaves one with a still rather sweet and also almost powerful feel in the long and hugely intense finish. This gorgeous TBA should be ideally given another decade in order to allow it to absorb more of its underlying sweetness and reveal all its nuances. 2031-2081

2013er	Philipps-Eckstein	Graacher Domprobst Riesling Auslese ***	31 14	Auction	92
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The 2013er Graacher Domprobst Riesling Auslese *** was made from botrytized fruit harvested at 122° Oechsle, and was fermented down to noble-sweet levels of residual sugar. This yellow-golden-colored wine is still marked by some flinty reduction at first (from SO₂), and it takes a while before it starts revealing its quite appealing and ripe nose of candied orange, mango, pineapple, tangerine, as well as riper scents of toffee and saffron. The wine develops the sweet and subtly exotic presence of a BA presence on the juicy and unctuous palate, and leaves one with a smooth and rich feel in the long finish. 2028-2053

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Weingut Rebenhof

(Ürzig – Middle Mosel)

2019er	Rebenhof	Ürziger Würzgarten Riesling Auslese Fass Nr. 11	18 20	Auction	94
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The 2019er Ürziger Würzgarten Auslese, as it is referred to on the consumer label (the reference to the cask number is only provided on the back label) was made from partially botrytized fruit harvested at a full 122° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a captivating and superbly spicy nose of minty herbs, vineyard peach, candied grapefruit, lime, pear, and violet. The wine is impeccably balanced on the palate, as the underlying sweetness is nicely lifted by some ripe yet zesty acidity. It leaves one with a great sense of delineation, cut, and precision in the long and beautiful finish. 2029-2049

2019er	Rebenhof	Ürziger Würzgarten Riesling Feinherb von den Felsen	11 20	Auction	91
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The 2019er Ürziger Würzgarten Riesling Feinherb von den Felsen is an off-dry wine (with 26 g/l of residual sugar) made from fruit picked from very old vines in the prime Kranklay sector of the vineyard. It offers a beautifully attractive and finely aromatic nose of spices, pear, apple jelly, candied tangerine, almond, herbs, and smoke. The wine is beautifully fruity and smooth on the palate, and leaves a nicely tickly feel in the long finish. This off-dry wine will need a couple of years to integrate its sweetness and develop its full balance. 2024-2034

2019er	Rebenhof	Erdener Treppchen Riesling Trocken GG	02 20	Auction	90
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The 2019er Erdener Treppchen Riesling Trocken GG displays a rich, open, and fully aromatic nose of pear, grapefruit, herbs, pineapple, quince, apple, and smoke. The wine proves delicately light, smooth, and fruity on the palate, and leaves a nice feel of spices and herbs in the intense and slightly powerful finish. This fruit-driven and juicy dry Riesling will best be enjoyed in its youth with some food. 2022-2027

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Weingut Richard Richter

(Winningen – Terrassenmosel)

2019er	Richard Richter	Winninger Brückstück Riesling Auslese	10 20	Auction	94
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The 2019er Brückstück Auslese Riesling, as it is referred to on the consumer label, was made from botrytized fruit harvested late at 140° Oechsle from the terraced part of the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a rich, deep, and aromatic nose of honey, pineapple, Williams' pear, quince jelly, Asian spices, and smoke, all wrapped into a whiff of volatile acidity. The wine coats the palate with honeyed juicy and yellow fruits as well as some exotic fruits and unctuous notes of marzipan and nut paste with BA unctuousness and viscosity and leaves one with a sense of presence and power in the hugely intense finish. This is a hugely impressive dessert wine in the making! 2029-2059

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Weingut Andreas Schmitges

(Erden – Middle Mosel)

2019er	Andreas Schmitges	Erdener Prälat Riesling Privat Reserve	14 20	Auction	93
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The 2019er Prälat Privat Reserve, as it is referred to on the consumer label, is a fully off-dry wine (with 33 g/l of residual sugar) made from a selection of fruit which was fermented spontaneously and aged in a wooden cask. It offers a beautiful and complex nose of herbs, pear, yellow peach, almond cream, anise, and coconut cream. The wine offers some delicate creamy elements on the gorgeously mouth-coating palate and leaves one with a stunning feel of grip and intensity in the nicely round and approachable finish. The after-taste is beautifully persistent and loaded with classy smoky elements. This gorgeous, almost dry-tasting, Riesling will prove irresistible in a few years, once the sweet richness will have melted away. 2026-2034



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2017er	Andreas Schmitges	Erdener Treppchen Riesling Auslese **	15 18	Auction	93
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The 2017er Treppchen Riesling Auslese **, as it is referred to on the consumer label, was made from partially botrytized (30%) fruit picked at 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully honeyed, ripe, and aromatic nose of toffee, Victoria pineapple, mango, dried apricot, and orange marmalade. The wine unleashes some unctuous flavors of apricot, mango, and candied orange on the sweet and smooth palate and leaves one with a nicely smoky feel in the long but also still quite sweet finish. This noble-sweet wine now only needs some patience in order for the sweetness to melt away. 2032-2067

2019er	Andreas Schmitges	Erdener Treppchen Riesling Spätlese	07 20	Auction	92
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The 2019er Treppchen Riesling Spätlese was made from fruit picked at 94° Oechsle in the original part of the vineyard and was fermented down to fully sweet levels of residual sugar (79 g/l). It offers a quite aromatic nose of pink grapefruit, candied grapefruit, canned yellow peach, pineapple, pear, and minty herbs. The wine develops great presence underpinned by quite some juicy and ripe yellow fruits, as well as a hint of honey and coconut cream on the overall rather intense palate. It leaves one with a nicely delineated and juicy feel in the still slightly sweet finish. This off-dry wine will offer much pleasure, in a few years once it will have integrated its primary sweetness. 2026-2039

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

(Bernkastel-Kues – Middle Mosel)

2010er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	06 20	Auction	100
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The 2010er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 227° Oechsle and took up to 2020 (yes 10 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine delivers a hugely ripe and concentrated nose of raisin, tar, dried orange, licorice, lead pencil, hot slate, smoke, earthy dried spices, and wood fire. The wine combines the full viscous intensity of a TBA with concentrated notes of raisin, fig, and date, with fresher flavors of orange peel, lime zest, and mint. The sweetness is huge, but the balance is impeccable thanks to a stunningly tickly acidity which runs through the wine. This breathtaking TBA is simply sublime: What an experience! Now-2050

2009er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	05 20	Auction	98
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The 2009er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 235° Oechsle and took up to 2020 (yes 11 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine offers a captivating and deep nose of raisin, nut paste, marzipan, earthy spices, date, smoke, and baked spices. The viscous feel of liquor on the palate is of the highest class, as oily flavors of raisin, dried apricot, and date join the party. The wine is still massively sweet and smooth, but the energy and focus in the finish more than already hint at greatness to come: What a huge success! 2029-2089

2011er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	07 20	Auction	96+
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The 2011er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 252° Oechsle and took up to 2019 (yes 9 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine offers a stunningly ripe and fully aromatic nose of candied mango, baked spices, honey, apricot, orange jam, tar, smoke, herbs, poached pear, and vanilla cream. The wine is beautifully unctuous and viscous on the still remarkably sweet and smooth palate but all these intense flavors are beautifully wrapped into a smooth and rich texture in the fully sweet and fruity finish. This noble-sweet wine still needs more patience in order to integrate its sweetness. We would not be surprised if it then turns out even better than anticipated! 2031-2091

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Weingut Werner

(Leiwen – Middle Mosel)

2019er	Werner	Trittenheimer Apotheke Riesling Auslese Wurzelecht	17 20	Auction	93
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The 2019er Trittenheimer Apotheke Riesling Auslese Wurzelecht was made from shriveled and botrytized fruit harvested at 128° Oechsle on up to 100-year-old, un-grafted vines situated in the central part of the main hill, and was fermented down to fully noble-sweet levels of residual sugar. It offers a beautifully aromatic nose of pear, cardamom, aniseed herbs, yellow peach, herbs, and smoke. The wine proves quite creamy and juicy on the palate driven by ample yellow and ripe fruits but leaves one with a gorgeously tight and multi-layered feel as fresher flavors of anise and mint come through in the finish. The aftertaste of this beautiful Auslese is all about smoky intensity and energy. 2029-2059

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Battenfeld-Spanier	<i>Hohen-Sülzen</i>	<i>Rheinhessen</i>
Dr. Crusius	<i>Traisen</i>	<i>Nahe</i>
Diel	<i>Rümmelsheim</i>	<i>Nahe</i>
Dönnhoff	<i>Oberhausen</i>	<i>Nahe</i>
Emrich-Schönleber	<i>Monzingen</i>	<i>Nahe</i>
K.F. Groebe	<i>Westhofen</i>	<i>Rheinhessen</i>
Hermannsberg	<i>Niederhausen</i>	<i>Nahe</i>
Keller	<i>Westhofen</i>	<i>Westhofen</i>
Kruger-Rumpf	<i>Münster-Sarmsheim</i>	<i>Nahe</i>
Philipp Kuhn	<i>Laumersheim</i>	<i>Pfalz</i>
Prinz Salm	<i>Wallhausen</i>	<i>Nahe</i>
Joh. Bapt. Schäfer	<i>Rümmelsheim</i>	<i>Nahe</i>
Schäfer-Fröhlich	<i>Bockenu</i>	<i>Nahe</i>
Schätzel	<i>Nierstein</i>	<i>Rheinhessen</i>
Wagner-Stempel	<i>Siefersheim</i>	<i>Rheinhessen</i>
Wittmann	<i>Westhofen</i>	<i>Rheinhessen</i>



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Weingut Battenfeld-Spanier

(Hohen-Sülzen – Rheinhessen)

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

2019er	Battenfeld-Spanier	Zeller Kreuzberg Riesling	49 20	Auction	(93-96)
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The 2019er Kreuzberg, as it is referred to on the consumer label, is a legally dry wine which was fermented and aged in *Halbstückfass* (600-liter wooden cask). This cask sample still proves quite reduced and marked by residual scents from its spontaneous fermentation at first. With airing, notes of yellow peach, candied grapefruit, whipped cream, herbs, almond, as well as a hint of mustard seed, vanilla, and coconut cream emerge from the glass. The wine is beautifully creamy and balanced on the delicately zesty and vibrating palate, and leaves one with a superbly long and focused feel in the finish. A touch of tannin emerges in the aftertaste, which still needs to integrate, something which will have happened in a few years. This captivating blend of a Riesling with some elements reminiscent of the great Chardonnay from Burgundy is quite captivating and has huge potential. 2024-2039

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Weingut Dr. Crusius

(Traisen – Nahe)

2007er	Dr. Crusius	Traiser Rotenfels Riesling Eiswein	35 08	Auction	93
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The 2007er Rotenfels Riesling Eiswein, as it is referred to on the consumer label, was harvested at 146° Oechsle on December 20, 2007 and was fermented down to noble-sweet levels of residual sugar. It offers a stunningly aromatic, ripe, and candied nose of apricot, mirabelle, herbs, plum, licorice, vanilla, herbs, and tar, all wrapped into honey and sweet pineapple. The wine is beautifully round, juicy, and sweet on the palate underpinned by a comparatively ripe and smooth acidity for an Eiswein. However, the wine develops more zest and presence in the finish and leaves one with a nicely playful and juicy side in the aftertaste. This mature dessert wine cut along the lines of a ripe and juicy BA rather than a zesty Eiswein is simply gorgeous. Now-2037

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Schlossgut Diel

(Rümmelsheim – Nahe)

2019er	Diel	Burg Layer Schlossberg Riesling Kabinett	07 20	Auction	93
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The 2019er Burg Layer Schlossberg Riesling Kabinett was harvested at 83-84° Oechsle from vines situated in a southwest-west orientated part of the vineyard and was fermented down to full fruity-styled levels of residual sugar (approx. 60 g/l). It proves slightly reductive at first, but quickly reveals some captivating and ripe scents of yellow peach, grapefruit, aniseed herbs, pineapple, pear, guava, and candied citrus. The sweet yet juicy side on the palate conveys a sense of Spätlese presence at this early stage. Yet the wine develops great presence, energy, and even a touch of power in the engaging and persistent finish. This gorgeous fruity-styled wine only needs a few years of bottle aging in order to fully shine. 2025-2039

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Weingut Hermann Dönnhoff

(Oberhausen – Nahe)

2019er	Dönnhoff	Niederhäuser Hermannshöhle Riesling Auslese Einzelpfahl	19 20	Auction	97+
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The 2019er Niederhäuser Hermannshöhle Riesling Auslese Einzelpfahl (the term Einzelpfahl is provided in small print on the bottom right hand side of the label) was made from fruit picked on very old vines still trained on single pole on a terrace in the eastern part of the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeously captivating and deeply complex nose of pink grapefruit, mirabelle, anise, greengage, spices, and honey, all wrapped into an initial whiff of volatile. The wine coats the palate with intense and sweet flavors as well as some magnificently zesty elements on the palate. The sensation of intensity (from the high levels of dry extracts) adds an almost powerful side to the magnificent finish. However, despite all the intensity and sweetness at play, the wine leaves one with an incredibly refined, pure, and subtly rich feel in the aftertaste. What an incredible success! 2029-2079

2019er	Dönnhoff	Oberhäuser Brücke Riesling Trocken GG	36 20	Auction	94
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The 2019er Oberhäuser Brücke Riesling Trocken GG offers a beautifully ripe and aromatic nose of pink grapefruit, orange zest, candied tangerine, pineapple, violet, lavender, and a hint of dried apricot, all wrapped into minty herbs and pear. The wine is superbly juicy and smooth on the elegant and refreshingly light palate. However, it develops more depth and even a sense of power in the finish, as riper flavors of pineapple, candied grapefruit, and spices join the party. The after-taste is tart, zesty, and intense. This fruit-driven and quite intense expression of Brücke GG only needs a couple of years of bottle aging to fully shine. 2024-2034

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Weingut Emrich-Schönleber

(Monzingen – Nahe)

2019er	Emrich-Schönleber	Monzinger Auf der Ley Riesling Trocken GG	15 20	Auction	95+
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The 2019er Auf der Ley Riesling GG, as it is referred to on the front part of the label, comes from the prime "Lieu-Dit" (Gewann) Auf der Ley situated just above the Monzinger Halenberg, and within the Grosse Lage Monzinger Frühlingsplätzchen. The wine starts off on the restrained and focused side and only gradually reveals some stunning scents of greengage, minty herbs, white flowers, anise, yellow peach, and fresh grass. It proves beautifully focused and energetic on the refined, subtly smooth yet incredibly playful palate and leaves one with a remarkable sense of freshness and depth in the structured, superbly long, and almost opulent finish. This hugely impressive dry wine may eventually even exceed our high expectations as it develops finesse and precision with age. 2025-2034+

2015er	Emrich-Schönleber	Monzinger Frühlingsplätzchen Riesling Spätlese Rutsch	15 16	Auction	93
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The 2015er Monzinger Frühlingsplätzchen Riesling Spätlese Rutsch was made from fruit picked at 102° Oechsle in this steepest part of the vineyard and was fermented down to sweet levels of residual sugar. It offers a fully aromatic and ripe nose of rhubarb, honeyed yellow peach, pineapple, candied citrus, herbs, and licorice. The wine coats the palate with ample juicy fruits driven by Victoria pineapple and honeyed peach and leaves a remarkably zesty feel in the nicely persistent and pure finish. This sweet wine proves already quite enjoyable now but will only reveal its full refinement in a few years, when the sweetness will have mellowed away. 2025-2045

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Weingut K. F. Groebe

(Westhofen – Rheinhessen)

2014er	K. F. Groebe	Westhofener Kirchspiel Riesling Grande Réserve	21 15	Auction	90
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The 2014er Kirchspiel Riesling Grande Réserve, as it is referred to on the front part of the label, is a barely off-dry Riesling (with 12.5 g/l of residual sugar) which was aged in *Halbstückfass* (600-liter wooden cask). This slightly golden-colored wine offers an aromatic and ripe nose of candied grapefruit, mango, pear, earthy spices, lanoline, pineapple, melon, saffron, and sage. The wine proves nicely smooth and delicate on the juicy and fruity palate and leaves a slightly off-dry feel in the long and juicy finish. This almost dry-tasting wine is now a pleasure to enjoy and will remain so for many years to come. Now-2034

2019er	K. F. Groebe	Westhofener Kirchspiel Riesling Kabinett	16 20	Auction	90+
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The 2019er Kirchspiel Riesling Kabinett, as it is referred to on the front part of the label, was fermented down to fully fruity-styled levels of residual sugar (approx. 60 g/l). It offers a superbly aromatic, ripe, and youthful nose of pear, grapefruit, fresh pineapple, a touch of mango, and melon. The wine coats the palate with ample juicy and ripe fruits more often associated with a Spätlese. It leaves one with a delicately smooth and intense feel in the currently still slightly sweet finish. This sweet wine could easily exceed our expectations as it develops more playfulness in a decade or so. 2029-2049

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Gut Hermannsberg

(Niederhausen – Nahe)

2014er	Hermannsberg	Schlossböckelheimer Kupfergrube Riesling Sekt Extra-Brut	200 20	Auction	92
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The 2014er Kupfergrube, as it is referred to on the consumer label (which by the way is in copper-colored metal), was aged on its lees for 60 months before being disgorged with a total residual sugar of 2 g/l on June 24, 2020 (the disgorgement date is provided on the back label). It offers a refreshing nose of candied lime, herbs, greengage, apple, spices, white peach, mirabelle, brioche, and almond, as well as some scents from the autolyze. The Sekt proves already quite approachable as the mousse is already nicely integrated into some smooth and creamy flavors on the palate. It leaves one with a very well balanced, spicy, and superbly zesty feel in the finish. There is only a touch of tartness in the aftertaste (also coming from the recent disgorgement), and it still needs to melt away, something which will have happened by next year. 2021-2029

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Weingut Keller

(Dalsheim-Flörsheim – Rheinhessen)

2019er	Keller	Piesporter Schubertslay Riesling Auslese Alte Reben No. 42	42 20	Auction	98
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The 2019er Schubertslay Auslese -Alte Reben- No. 42, as it is referred to on the consumer label, was made from partially dried grapes but also a mix of golden and green grapes, harvested at 117° Oechsle from 120-year-old un-grafted vines and was fermented down to the noble-sweet levels of residual sugar. It proves still quite reductive and only gradually reveals its breathtakingly complex and ripe nose of candied grapefruit, tangerine, apricot, pineapple, passion fruit, and herbs. The wine delivers much sweet exotic and honeyed fruits on the dense, intense, and above all zesty palate. It almost feels powerful in the hugely long and intense finish. This magnificent "Auslese lange GK"-styled dessert wine now only needs a decade of patience for it to absorb its primary sweetness and reveal its sublime elegance. 2029-2069



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2019er	Keller	Piesporter Schubertslay Riesling Kabinett Alte Reben	40 20	Auction	95+
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The 2019er Schubertslay Kabinett -Alte Reben-, as it is referred to on the consumer label, was made from fruit harvested at 84° Oechsle from 120-year-old un-grafted vines and was fermented down to fruity-styled levels of residual sugar (51 g/l). It offers a fascinating and hugely complex nose of almond cream, dried flowers, aniseed herbs, and vineyard peach, which are joined by some pear and tangerine with airing. Tangerine, candied grapefruit, and yellow peach make for a gorgeously juicy feel on the palate. The finish is however tight, concentrated, and vibrating, as Kabinett wines should be. This stunning Kabinett only needs aging to develop its complexity and refinement. It may even exceed our extremely high expectations if it manages to retain a refreshing, pure, and light side while gaining in complexity at maturity. It is that impressive! 2029-2049

2019er	Keller	Sylvaner Feuervogel Réserve	37 20	Auction	94
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The 2019er Sylvaner Feuervogel -Réserve-, as it is referred to on the consumer label, was made from fruit picked on 60-year-old vines in the Westhofener Kirchspiel. It offers a stunningly pure and finely reductive nose of spices, minty herbs, white pepper, fresh almond cream, and grapefruit. The wine comes over as fully spicy and marked by flavors of grapefruit and white pepper, peach, mint, and lime on the palate. It leaves one with a focused and fully dry feel in the finish as well as great persistence in the razor-sharp, spicy, and lime-driven after-taste. With airing, the wine reveals more body, a touch of cream, and some opulence, but without this affecting the overall balance in any way. This focused and deeply complex Sylvaner is a benchmark for this grape variety. 2026-2039

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Weingut Kruger-Rumpf

(Münster-Sarmsheim – Nahe)

2019er	Kruger-Rumpf	Bingerbrücker Abtei Rupertsberg Riesling Spätlese Abtei 1937	39 20	Auction	93
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The 2019er Abtei 1937 Riesling Spätlese, as it is referred to on the consumer label, was made with fruit picked at 92° Oechsle on vines planted in 1937 in this south facing vineyard situated near the mouth of the River Nahe into the Rhein. It was fermented and aged in *Halbstückfass* (600-liter wooden cask) down to fruity-styled levels of residual sugar (61 g/l). The wine offers a beautifully aromatic and refined nose of candied grapefruit, mango, guava, orange, honeyed peach, and minty herbs. It proves very delicate and smooth on the palate and leaves one with ripe yet fresh fruits in the multi-layered and persistent finish. A great sense of bracing acidity whips up the flavors in the after-taste of this beautiful expression of sweet Riesling. 2027-2049

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Weingut Philipp Kuhn

(Laumersheim – Pfalz)

2019er	Philipp Kuhn	Zeller Philippsbrunnen Riesling Trocken GG	30 20	Auction	91
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The 2019er Philippsbrunnen Riesling GG, as it is referred to on the consumer label, was picked on 40-45-year-old vines in this similarly-named Gewann in the Zeller Kreuzberg vineyard. It offers a superbly attractive and fruit-driven nose of yellow peach, candied grapefruit, tangerine, orange juice, and pineapple, as well as herbs, spices, and mint to refresh and complexify the whole thing. The wine is superbly playful and fruity on the otherwise more powerful and herbal palate. The finish has some intense tartness in need of integration, so this impressive and quite powerful dry Riesling is best left alone for a couple of years. 2024-2029

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Weingut Prinz Salm

(Wallhausen – Nahe)

2017er	Prinz Salm	Wallhäuser Johannisberg Riesling Trocken GG	23 18	Auction	92
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The 2017er Johannisberg Riesling GG, as it is referred to on the main part of the label, offers a beautifully delicate, still slightly restrained, and ripe nose of yellow peach, candied grapefruit, pear, butter cream, vanilla, and violet, as well as some hints of smoke and licorice. The wine proves delicately smooth, juicy, and round on the intense and full palate. There is still some tartness, which coupled to the zesty and acidic finish gives the wine great focus and intensity. The after-taste is nicely salty and fully dry. This still needs some further aging, but will provide great pleasure at maturity. 2024-2032+

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Joh. Bapt. Schäfer

Weingut Joh. Bapt. Schäfer

(Rümmelsheim – Nahe)

2019er	Joh. Bapt. Schäfer	Dorsheimer Goldloch Riesling Kabinett	14 20	Auction	93+
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The 2019er Dorsheimer Goldloch Riesling Kabinett was made from clean fruit picked at 85° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a superbly complex and refined nose of vineyard peach, herbs, white flowers, smoke, lavender, minty herbs, and almond, all wrapped into some residual scents from its spontaneous fermentation. The wine develops quite some depth and focus on the zesty and vibrating palate. It leaves one with a great sense of playfulness and delicacy in the still tight, bracing, and hugely persistent finish. The after-taste feels almost off-dry (rather than fully fruity-sweet). This is a superb expression of fruity-styled Riesling in the making and one with quite some upside, especially as it develops more in complexity with age. 2027-2044

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Weingut Schäfer-Fröhlich

(Bockenau – Nahe)

2018er	Schäfer-Fröhlich	Bockenauer Felseneck Riesling Auslese GK	27 19	Auction	95
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The 2018er Bockenauer Felseneck Riesling Auslese GK was fermented down to noble-sweet levels of residual sugar. It is still marked by some residual notes from the spontaneous fermentation and smoky elements on the nose at first and takes a little airing to make it reveal its beautiful underlying scents of candied grapefruit, lime, herbs, flowers, vineyards peach, and spices. The wine proves beautifully juicy and multi-layered on the comparatively smooth and engaging palate and leaves one with a stunning feel of delicacy and refinement in the hugely persistent finish. This great dessert wine is a beauty. 2028-2058

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Weingut Schätzel

(Nierstein – Rheinhessen)

2019er	Schätzel	Niersteiner Pettenthal Riesling Kabinett	11 20	Auction	92+
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The 2019er Pettenthal Kabinett, as it is referred to on the front label, was harvested in a very steep and north-east facing parcel of the vineyard, and was fermented down to barely fruity-styled levels of residual sugar. It proves still on the reductive and very youthful side as scents of smoke, firestone, gunpowder, and lead pencil dominate the nose at first. These smoky and bacon-driven scents then gradually give way to zesty notes of lime, grapefruit, fresh herbs, and sea breeze. The wine is beautifully racy on the refreshingly light and airy palate and leaves a superbly mouthwatering and light-footed feel in the almost off-dry tasting finish. This racy and tight Kabinett is hugely impressive, and could well turn out even better than expected if its slightly rough edges integrate at maturity! 2027-2039

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Weingut Wagner-Stempel

(Siefersheim – Rheinhessen)

2019er	Wagner-Stempel	Riesling Trocken EMT	20 20	Auction	93
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The 2019er EMT, as it is simply referred to on the consumer label, comes from a 50-year-old parcel in the original part of the Siefersheimer Heerkretz (EMT is not the name of a parcel but a reference to the name of the previous owner of this particular parcel). It offers an attractive and complex nose of yellow peach, herbs, white mint, grilled citrus, grapefruit zest, and spices, all wrapped into a subtle sense of reduction. The wine starts off the juicy and fruity side on the palate, before a delicately creamy touch adds depth to whole experience. The proves beautifully focused, straight, and zesty in the finish and leaves one with a feel of spicy tartness and a hint of power in the aftertaste, which would make us opt to enjoy this superb dry Riesling rather sooner than later. 2023-2029

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Weingut Wittmann

(Westhofen – Rheinhessen)

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

2019er	Wittmann	Riesling Trocken Alte Reben La Borne	24 20	Auction	95
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The 2019er "La Borne" Riesling Alte Reben, as it is referred to on the consumer label, comes from a parcel planted with old vines in the Grand Cru Westhofener Morstein. It offers a quite reserved yet deeply complex and layered nose of white peach, mint, candied grapefruit, smoke, and dried herbs. The wine is beautifully zesty, pure, and vibrating on the palate. The wine develops great presence and grip as it unfolds on the palate but leaves one with a superb feel of lightness and freshness in the very long and elegant finish. A delightful tartness coupled with a fine sense of zest adds depth and energy to the aftertaste. This magical expression of La Borne may well be the Estate's finest to date: It is that remarkable. 2025-2039

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Mature Wines | Library Releases by the Estates

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



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

Weingut Erben von Beulwitz

(Mertesdorf – Trier-Ruwer)

1999er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese ***	12 00	Auction	93
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The 1999er Kaseler Nies'chen Riesling Auslese *** is an already golden-orange-colored wine which offers a captivating and fully mature nose made of wood fire, toffee, date, nut paste, acacia, candied tangerine, violet, dried apricot, and smoky elements. Juicy notes of toffee, crème brûlée, and fig make for a rich and fully mature experience on the ripe and smoky palate and leaves a juicy and suave feel in the nicely persistent finish. This beautiful Auslese will be perfect, on a cold winter evening, next to a wooden fire. Now-2024

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Weingut Forstmeister Geltz-Meister

(Saarburg – Saar)

1980er	Geltz-Zilliken	Saarburger Rausch Riesling Kabinett Eiswein	01 81	Auction	89
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The 1980er Saarburger Rausch Riesling Kabinett Eiswein AP 01 (the Estate's finest cask in that vintage) was made from fruit picked at 81° Oechsle on the Estate's then 90-year-old vines near the town on the first day of the harvest (... at the beginning of November) and was fermented down to barely fruity-styled levels of residual sugar. This bottle from a batch released via the 2020 VDP Mosel Auction proves already golden-colored and offers a fully mature nose made of fern, chamomile, a hint of sherry, tar, smoke, seaweed, and some honeyed fruits. The wine is precise and sharp on the dry-tasting palate and leaves a precise and focused feel in the racy, biting, and medium long finish. This fascinating fully mature Kabinett Eiswein is clearly in its mystic phase and may prove "too far" to the taste of many. However, lovers of such light, racy, and fully mature Riesling (such as us!) will fall in love with this wine from another age. Now

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Weingut Kerpen

(Wehlen – Middle Mosel)

2001er	Kerpen	Wehlener Sonnenuhr Riesling Auslese *	13 02	Auction	94
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The 2001er Wehlener Sonnenuhr Riesling Auslese * was harvested at 108° Oechsle and was fermented down to noble-sweet levels of residual sugar. This bottle from a batch released via the 2020 Bernkasteler Ring Auction reveals a nicely golden-colored wine with a beautifully mature nose of marzipan, mirabelle, acacia honey, butter cream, dried spices, lanoline, lavender, smoke, and candied orange zest. The wine is remarkably well-balanced and refined on the superbly smooth and juicy palate and leaves a beautifully sweet and smooth feel in the long and splendidly engaging finish. This gorgeous mature Auslese is still full of vigor and will offer much pleasure for certainly two more decades: What a beauty! Now-2041

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Weingut Philipps-Eckstein

(Graach – Middle Mosel)

2011er	Philipps-Eckstein	Graacher Domprobst Riesling Trockenbeerenauslese	40 13	Auction	95
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The 2011er Domprobst Trockenbeerenauslese, as it is referred to on the consumer label, was made from berries picked at a full 223° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a captivating and juicy nose of candied fruits, mango, guava, passion fruit, dried apricot, and orange blossom. The wine is very juicy on the concentrated and sweet palate, where plenty of exotic and honeyed fruits are joined by nut paste and almond cream. It leaves one with a still rather sweet and also almost powerful feel in the long and hugely intense finish. This gorgeous TBA should be ideally given another decade in order to allow it to absorb more of its underlying sweetness and reveal all its nuances. 2031-2081

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Weingut Dr. H. Thanisch – Erben Müller-Burggraef

(Bernkastel-Kues – Middle Mosel)

2010er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	06 20	Auction	100
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The 2010er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 227° Oechsle and took up to 2020 (yes 10 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine delivers a hugely ripe and concentrated nose of raisin, tar, dried orange, licorice, lead pencil, hot slate, smoke, earthy dried spices, and wood fire. The wine combines the full viscous intensity of a TBA with concentrated notes of raisin, fig, and date, with fresher notes of orange peel, lime zest, and mint. The sweetness is huge, but the balance is impeccable thanks to a stunningly tickly acidity which runs through the wine. This breathtaking TBA is simply sublime: What an experience! Now-2050

2009er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	05 20	Auction	98
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The 2009er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 235° Oechsle and took up to 2020 (yes 12 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine offers a captivating and deep nose of raisin, nut paste, marzipan, earthy spices, date, smoke, and baked spices. The viscous feel of liquor on the palate is of the highest class, as oily flavors of raisin, dried apricot, and date join the party. The wine is still massively sweet and smooth, but the energy and focus in the finish more than already hint at greatness to come: What a huge success! 2029-2089



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2011er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Trockenbeerenauslese	07 20	Auction	96+
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The 2011er Berncasteler Doctor Riesling Trockenbeerenauslese was made from berries harvested at a full 252° Oechsle and took up to 2019 (yes 8 years!) to complete its fermentation (at still fully noble-sweet levels of residual sugar). This golden-orange-colored wine offers a stunningly ripe and fully aromatic nose of candied mango, baked spices, honey, apricot, orange jam, tar, smoke, herbs, poached pear, and vanilla cream. The wine is beautifully unctuous and viscous on the still remarkably sweet and smooth palate but all these intense flavors are beautifully wrapped into a smooth and rich texture in the fully sweet and fruity finish. This noble-sweet wine still needs more patience in order to integrate its sweetness. We would not be surprised if it then turns out even better than anticipated! 2031-2091

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Upcoming Mosel Fine Wines Issues: Topics to be Covered

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

**October
2020**

2019 Vintage Report Part III

- Detailed Estate Reviews
- Other Noteworthy Wines
- Dry Riesling from Germany (Mosel & Beyond Mosel)
- Auction Look-Back
- Other German wines

In Parallel

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

- News
- Wines of the Month
- Vintage Highlights
- 2019 Growing Conditions
- Updates of our Tasting Notes Database (via CellarTracker)
- Interesting Articles from other Sources

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