



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Issue No 54 2019 Vintage | Part III

Mosel Vintage *Part III*

Dry German Riesling *The Report*

Annual Auctions *Look-Back*



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Issue No 54 – October 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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Estates Covered and Quick Links

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

Estate	Section of Issue No 54		
	Mosel Vintage Part III	Dry German Riesling	Annual Auctions Look-Back
Acham-Magin		Link	
A.J. Adam		Link	
Bastgen		Link	
Dr. von Bassermann-Jordan		Link	
Battenfeld-Spanier		Link	
Josef Bernard-Kieren	Link		
Jan-Philipp Bleeke	Link		
Blesius	Link		
Richard Böcking	Link	Link	
Bollig		Link	
von Buhl		Link	
Peter Burens		Link	
Dr. Bürklin-Wolf		Link	
Clemens Busch	Link	Link	
A. Christmann		Link	
Jochen Clemens	Link		
Ansgar Clüsserath		Link	
Clüsserath-Eifel		Link	
Diel		Link	
Dönnhoff		Link	
Jonas Dostert	Link		
Emrich-Schönleber		Link	
Falkenstein		Link	
Tobias Feiden	Link		
Fio	Link	Link	
Reinhold Franzen		Link	
Geierslay	Link		
Geltz-Zilliken	Link	Link	
Gutzler		Link	
Fritz Haag	Link	Link	Link

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Estates Covered and Quick Links (Cont'd)

Estate	Section of Issue No 54		
	Mosel Vintage Part III	Dry German Riesling	Annual Auctions Look-Back
Julian Haart		M: Link RHH: Link	
Reinhold Haart	Link	Link	
Hain	Link		
Heymann-Löwenstein	Link	Link	
Hermannsberg		Link	
von Hövel			Link
Villa Huesgen	Link		
Immich-Batterieberg	Link	Link	
Karthäuserhof	Link		
Keller		Link	
Lothar Kettern	Link		
Kilburg	Link	Link	
Jan Matthias Klein	Link		
Knebel	Link	Link	
Knebel Brüder	Link	Link	
Kruger-Rumpf		Link	
Kühling-Gillot		Link	
Peter Jakob Kühn		Link	
Peter Lauer	Link	Link	
Schloss Lieser	Link	Link	
Loersch	Link	Link	
Carl Loewen		Link	
Dr. Loosen	Link	Link	Link
Hermann Ludes	Link		
Madame Flöck	Link	Link	
Materne & Schmitt	Link		
Maximin Grünhaus	Link	Link	
Georg Mosbacher		Link	
Stefan Müller		Link	
von Othegraven	Link	Link	
Pandamonium	Link		

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Estates Covered and Quick Links (Cont'd)

Estate	Section of Issue No 54		
	Mosel Vintage Part III	Dry German Riesling	Annual Auctions Look-Back
Paulinshof		Link	
Joh. Jos. Prüm	Link		
S.A. Prüm	Link	Link	
Rebholz		Link	
Julien Renard		Link	
Max Ferd. Richter		Link	
Richard Richter	Link		
Rinke	Link		
Schloss Saarstein	Link		
Prinz Salm		Link	
Joh. Bapt. Schäfer		Link	
Schäfer-Fröhlich		Link	
Schätzel		Link	
Heinz Schmitt Erben	Link		
Selbach-Oster	Link	Link	
Später-Veit		Link	
Staffelter Hof	Link		
Stein	Link	Link	
Günther Steinmetz		Link	
Wolfram Stempel	Link		
Alfons Stoffel	Link		
Wwe Dr. H. Thanisch – Erben Müller-Burggraef		Link	
Wwe Dr. H. Thanisch – Erben Thanisch	Link		
Tiny Winery	Link		
Trös-Heimes	Link		
Van Volxem	Link	Link	
Vollenweider	Link		
Wagner-Stempel		Link	
Robert Weil		Link	
Nik Weis – St. Urbans-Hof	Link		
Weiser-Künstler	Link	Link	
Wittmann		Link	



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2019 Vintage – Overview

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)



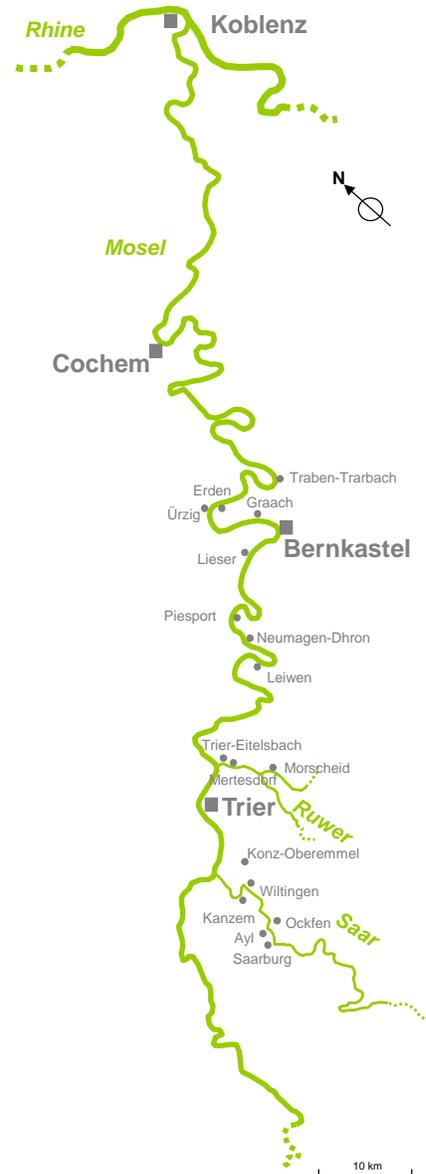
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2019 Mosel Vintage – Estate Reviews (Part III)

We provide here Part III of our comprehensive 2019 Estate Reviews. In addition, older vintages were also reviewed if these have just been released or are still commercially available at the Estate.



Clemens Busch

Jonas Dostert

Fritz Haag

Heymann-Löwenstein

Immich-Batterieberg

Kilburg

Knebel

Dr. Loosen

Hermann Ludes

Joh. Jos. Prüm

Wwe Dr. H. Thanisch – Erben Thanisch

Pünderich

Nittel

Brauneberg

Winningen

Enkirch

Wintrich

Winningen

Bernkastel-Kues

Thörnich

Wehlen

Bernkastel-Kues

Part I and II of our Estate Reviews were covered in the Mosel Fine Wines Issues No 52 and No 53
These Issues are available to subscribers on simple request



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Weingut Clemens Busch

(Pünderich – Terrassenmosel)

Clemens Busch was quite positively surprised by his 2019 vintage: "The vintage was another hot and dry one. And yet, the resulting wines are beautifully balanced. The growing conditions were advantageous and we had an early flowering which was followed by some truly scorching days of heat at the end of July. This led to quite some sunburn and we certainly lost 30% of our yields during those few days. We started our harvest on September 20, the day of the VDP Auction but only did a bit cleaning as the grapes were not yet perfectly ripe. It only really started a few days later. Rain was announced and eventually came, and this gave the right push of ripeness that we needed. It also meant that botrytis developed and we had to speed up the harvest, which we finished by mid-October, i.e. in no more than 3.5 weeks! We were able to pick some fine and very dry botrytis in the early part of the harvest which allowed us to make a whole set of noble-sweet wines. All in all, I see 2019 as an at least very good vintage at our Estate, like 2017. The wines do not have too much alcohol and are nicely balanced. Who knows, maybe it is even a great vintage? We will only know for sure in a few years but I really enjoy the wines!"

The Estate was able to produce its full portfolio of wines in 2019, including a full range of dry and dry-tasting wines from its different terroirs in the Pündericher Marienburg. It also includes a full set of dessert wines right up to a TBA. The Estate released a special cask of Marienburg Kabinett and its Marienburg Auslese lange GK via this year's VDP Auction in Trier. In 2020, the Estate also released its 2018er bottlings of Falkenlay, Fahrley, Fahrley-Terrassen, Raffes, and Felsterrassen as well as its 2017er bottlings of Rothenpfad and Falklay Reserve (in February) and its 2018er bottlings of Rothenpfad and Falklay Reserve (in the autumn).

We will not beat around the bush (no punt intended): The Buschs produced a truly mesmerizing collection of wines in 2019! The Estate dry wines are easily among the very finest of the vintage (and this not only in the Mosel region), as the set of GGs is simply spectacular. These wines are intense yet retain huge precision and finesse. In particular, the Fahrley and Fahrley-Terrassen are set to become modern-day legends. The fruity-styled wines are packed with juicy flavors and yet have great delineation and playfulness. In particular, the Kabinett and the Spätlese are among the finest in their category. The sweet wines are precise, profound, and animating. In particular, the TBA is noble-sweet perfection in the making. As much as we praise the Estate's 2019 collection, wine lovers should have more than a close look at the late-released bottlings from 2018 and 2017. They are also among the finest produced in their respective vintage. In summary: The Clemens Busch Estate is among the finest growers in the region and has amply underlined its huge talent this year!

NB: The Estate is certified organic along general EU guidelines and bio-dynamic along RESPEKT guidelines. Its 2019er Réserve bottlings were not ready for tasting and will be reviewed upon release.

2019er	Clemens Busch	Pündericher Marienburg Riesling Trockenbeereauslese	19 20	100
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The 2019er Marienburg Riesling Trockenbeereauslese, as it is referred to on the main part of the consumer label, was made from a selection of fully botrytized fruit picked at 220° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers an absolutely stunning nose made of dried fruits, almond cream, raisin, baked pineapple, coconut, and earthy spices. The wine is massively oily and sweet on the palate at this stage (as one would expect from a top-end TBA) but the underlying precision and finesse are already more than shining through. The finish is sweet but also stunningly complex as licorice, dried fruits, honey, apricot, pear puree, and many other complex flavors woe for one's attention. The balance, the intensity, the profoundness, the precision, and the drama: Everything is here for wine perfection at maturity. The wine is THAT impressive. But it will put the wine lover's patience to the test. Do not expect this beauty to be truly ready for another two decades, at least. But trust us, this is perfection in the making! 2039-2069

2019er	Clemens Busch	Pündericher Marienburg Fahrley Riesling Trocken GG	34 20	96
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The 2019er Marienburg Fahrley GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in a blue slate part of the Marienburg vineyard. It offers a superbly engaging nose made of cassis, grapefruit zest, citrusy fruits, ginger, elderflower, fine spices, herbs, and smoke. The wine proves gorgeously packed with racy flavors and smoke on the intensely flavored palate and leaves a superbly playful feel of whipped cream, earthy spices, and grapefruit zest in the long and subtly smoky finish. This is a stunning dry Riesling in the making! 2024-2034

2019er	Clemens Busch	Pündericher Marienburg Riesling Auslese GK	17 20	96
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The 2019er Marienburg Riesling Auslese, as it is referred to on the main part of the consumer label and with a golden capsule, was made from partially (20%) botrytized fruit picked at 128° Oechsle picked across the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a rather backward nose made of elderflower, cassis, pear, herbs, spices, almond cream, and smoky elements. The wine develops great fruity presence on the palate and leaves a juicy and elegant feel in the long and precise finish. Cassis, grapefruit, minerals, and a huge sense of zest make for a stunningly animating feel in the after-taste of this absolutely gorgeous dessert wine. 2029-2049



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Weingut Clemens Busch

(Pünderich – Terrassenmosel)

2019er	Clemens Busch	Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG	36 20	95+
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The 2019er Fahrlay Terrassen GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in a prime terraced part of the blue-slate Fahrlay sector. It offers a remarkable nose made of cassis, grapefruit zest, whipped cream, minty herbs, white flowers, a hint of whipped cream, wet stone, and smoke. The wine is stunningly balanced on the palate, where a smooth and juicy side is pepped up by some finely chiseled and hugely complex elements of smoke, fresh orchard fruits, lemon, and minerals. The finish is remarkably balanced and elegant and the after-taste proves multi-layered, packed with flavors, and full of mouthwatering tartness. Despite the intensity of the flavors, the wine remains engaging and lively. This stunner could even exceed our high expectations as it develops aromatically over time! 2024-2034

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken Réserve	40 20	95
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The 2018er Marienburg Fahrlay Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested on a blue slate sector of the Marienburg vineyard and left on its gross lees for 24 months before being bottled (hence the late AP number). It offers an herbal and spicy nose where fruity elements (including pear, melon, mirabelle, and greengage) only play a secondary role at the moment. The wine is beautifully intense and full of grip on the palate and leaves a feel of spices and ripe fruits in the long finish. The after-taste is smooth and quite lingering. 2023-2033

2017er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken Réserve	07 20	95
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The 2017er Marienburg Fahrlay Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested on a blue slate sector of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number). It offers a quite subtle nose made of melon, whipped cream, grapefruit zest, earthy spices, pear, licorice, and greengage. The wine is gorgeously precise and full of grip on the palate and leaves a beautiful tension between herb-infused lemon and melon in the long and superbly precise finish. The after-taste is animating, precise, and hugely complex. This gorgeous dry wine is simply superb! 2022-2032

2019er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Auslese	16 20	95
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The 2019er Marienburg Falkenlay Riesling Auslese, as it is referred to on the main part of the consumer label, was made from a selection of partially (10%) botrytized fruit picked at 115° Oechsle in this sector of the vineyard on grey slate and was fermented down to noble-sweet levels of residual sugar. It offers a gorgeous nose made of mango, cassis, baked pineapple, almond cream, tea, smoke, and fine spices. The wine develops quite some impact on the palate as racy as some creamy notes honeyed almond and apricot are coated with lime zest and bergamot. It leaves one with an almost BA-styled unctuousness in the racy and structured finish. This gorgeous dessert wine combines impact with delineation! 2029-2059

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Clemens Busch

(Pünderich – Terrassenmosel)

2019er	Clemens Busch	Pündericher Marienburg Riesling Spätlese	12 20	95
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The 2019er Marienburg Riesling Spätlese, as it is referred to on the main part of the consumer label, was made from fruit picked at 92° Oechsle and was fermented down to sweet levels of residual sugar. It offers a still rather restrained nose made of pear, smoke, residual scents from its spontaneous fermentation, whipped cream, spices, and smoke. The wine is subtly creamy yet comes over as finely chiseled on the playful palate and leaves a superbly racy feel of fresh orchard fruits, a hint of apricot, citrusy elements, and a subtle whiff of cream. This gorgeous Spätlese is still rather backward at this stage but will prove a cracker at maturity! 2029-2049

2019er	Clemens Busch	Pündericher Marienburg Riesling Spätlese GK	13 20	95
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The 2019er Marienburg Riesling Spätlese, as it is referred to on the main part of the consumer label and with a golden capsule, was made from fruit picked at 102° Oechsle from a selection of partially (10%) botrytized fruit and was fermented down to noble-sweet levels of residual sugar. It offers a superbly backward nose made of vineyard peach, cassis, elderflower, some almond cream, a hint of apricot, fine spices, and smoke. The wine proves superbly delineated and focused on the comparatively light-footed palate and leaves a light and dancing feel in the hugely precise and profound finish. The after-taste is subtly honeyed, packed with fresh fruits, herbal elements, and zest. This gorgeous wine cut along the lines of a light-footed expression of Auslese GK is truly superb! 2029-2049

2019er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Auslese	15 20	94
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The 2019er Marienburg Fahrlay Riesling Auslese, as it is referred to on the main part of the consumer label, was made from a selection of partially (10%) botrytized fruit picked at 108° Oechsle in this sector of the vineyard on blue slate and was fermented down to noble-sweet levels of residual sugar. It offers a beautiful nose made of pear, mirabelle, almond paste, smoke, fine spices and a hint of dried fruits. The wine is nicely zesty on the almond-infused and spicy palate and leaves a beautiful feel of honey, dried fruits, and creamy elements in the long finish. This is a gorgeous Auslese GK-styled dessert Riesling in the making. 2029-2059

2018er	Clemens Busch	Pündericher Marienburg Felsterrassen Riesling	03 20	94
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The 2018er Marienburg Felsterrassen, as it is referred to on the main part of the label, is a just off-dry wine (with 10 g/l of residual sugar) fermented spontaneously in traditional oak casks from fruit harvested late in a prime terraced part of the grey-slate Falkenlay sector of the Marienburg vineyard and which was left on its gross lees for 15 months before being bottled (hence the late AP number). It offers a gorgeous nose made of pear, starfruit, ginger, aniseed and minty herbs, spices, and smoke. The wine is smoky and juicy on the almost dry-tasting palate and leaves a beautifully spicy and lingering feel of anis, ginger, and ripe orchard fruits in the long finish. A kick of gooseberry and cassis adds pep to the after-taste. 2023-2033

2019er	Clemens Busch	Pündericher Marienburg Raffes Riesling	38 20	94
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The 2019er Marienburg Raffes, as it is referred to on the main part of the label, is a just off-dry wine (with 10 g/l of residual sugar) fermented spontaneously in traditional oak casks from late-harvested fruit in a prime terraced part of the grey-slated Falkenlay sector and which underwent an extended maturation on its lees. It offers a superbly complex nose made of pear, herbs, bergamot, whipped cream, chalky minerals, white flowers, and wet stone. The wine is subtly dry-tasting (and not fully off-dry) on the intense and delicately ample yet zesty palate and leaves a superb feel of fresh orchard fruits, wet stone, whipped cream, and herbs in the long and incredibly persistent finish. This gorgeous dry-tasting Riesling is hugely promising in a spicy and zesty style. 2024-2039

2019er	Clemens Busch	Pündericher Marienburg Riesling Kabinett	11 20	94
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The 2019er Marienburg Riesling Kabinett, as it is referred to on the main part of the consumer label and with AP 11, was made from fruit picked at 86° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It offers a beautiful nose made of pear, vineyard peach, cassis, elderflower, whipped cream, herbs, and fine spices. The wine proves beautifully balanced and animating on the palate and leaves a gorgeous feel of herbs in the long and superbly racy yet fruity finish. This is a gorgeous Kabinett cut along the lines of the "great drinking Auslese from the 1990s" in the making! 2029-2049



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Clemens Busch

(Pünderich – Terrassenmosel)

2018er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken Réserve	39 20	94
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The 2018er Marienburg Rothenpfad Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number). It hints at a superbly engaging wine driven by brown sugar, pear, licorice, cassis, minty herbs, and earthy spices on the nose and a beautifully firm and intense palate. The wine proves subtly fiery and gorgeously balanced in the focused and persistent finish. A kick of cassis, minty herbs, and chalky minerals adds freshness to the after-taste. This is a gorgeously spicy, elegant, and intense expression of dry Riesling in the making! 2023-2033

2017er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken Réserve	06 20	94
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The 2017er Marienburg Rothenpfad Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in an iron-rich part of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number). It offers a beautiful nose made of pear, bergamot, mirabelle, licorice, smoke, and spices, all wrapped into a dash of grapefruit and minty herbs. The wine is nicely packed with fruity and spice flavors on the full-bodied palate and leaves a beautifully playful feel in the long and persistent finish. The after-taste is hugely complex and elegant. This wine really reveals itself after some airing and develops more cut and freshness by the minute. 2022-2032

2019er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	35 20	93+
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The 2019er Marienburg Falkenlay GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a grey-slate infused part of the Marienburg vineyard. It offers a superb nose made of cassis, pear, citrusy fruits, a hint of whipped cream, licorice, minty herbs, and fine spices. The wine proves subtly creamy yet also gorgeously precise and zesty on the spice-infused palate and leaves an ample yet finely chiseled feel of orchard fruits, spices, and herbs in the long and lingering finish. Zesty elements add a sense of grip and sharpness to the after-taste at this stage. This beautiful expression of dry Riesling could well prove remarkable if it keeps its juicy and alluring side at maturity! 2024-2034

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken GG	36 19	93
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The 2018er Marienburg Fahrlay GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a blue slate part of the Marienburg vineyard. It offers a nicely complex nose made of pear, lemon zest, gooseberry, minty herbs, wet stone, licorice, and subtly creamy elements. The wine is precise and full of grip on the palate and the fully dry-tasting and long finish leaves a nicely spicy and herbal feel. This is a gorgeously spicy expression of dry Riesling in the making. 2023-2033

2018er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	37 19	93
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The 2018er Falkenlay GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a grey-slate infused part of the Marienburg vineyard. It offers a superb nose made of melon, grapefruit, brown sugar, pear, passion fruit, licorice, and herbs. The wine proves intense and coats the palate with quite powerful herbal notes and a hint of camphor. It is slightly round yet multi-layered and leaves an intensely tart feel full of grip in the long finish. 2022-2028

2019er	Clemens Busch	Pündericher Marienburg Felsterrassen Riesling	37 20	93
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The 2019er Marienburg Felsterrassen, as it is referred to on the main part of the label, is a just off-dry wine (with 8 g/l of residual sugar) fermented spontaneously in traditional oak casks from fruit harvested late in a prime terraced part of the grey-slate Falkenlay sector and which underwent an extended maturation on its lees. It offers a slightly ripe and ample nose made of pear, wet stone, mirabelle, citrusy fruits, spices, and licorice. The wine offers a smooth and just off-dry feel of spices and herbs on the palate and leaves a hugely long and lingering sensation of zesty minerals and ripe orchard fruits in the almost tart finish. The after-taste is tart and quite nicely balanced. This beautiful just off-dry wine proves hugely animating and complex. 2024-2039



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Clemens Busch

(Pünderich – Terrassenmosel)

2018er	Clemens Busch	Pündericher Marienburg Raffes Riesling	04 20	93
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The 2018er Marienburg Raffes, as it is referred to on the main part of the label, is a just off-dry wine (with 10 g/l of residual sugar) made from late-harvested fruit in a prime terraced part of the grey-slated Falkenlay sector of the Marienburg vineyard and was left on its gross lees for 15 months before being bottled (hence the late AP number). It offers a beautiful nose made of cassis, grapefruit zest, raspberry, whipped cream, white flowers, a hint of licorice, and fine smoky elements. The wine is smooth and creamy on the barely off-dry tasting palate and leaves a beautifully herbal feel of mirabelle, gooseberry, apricot blossom, and smoke in the long and lingering finish. A kick of zest and grapefruit puree adds cut to the after-taste of this absolutely beautiful deep expression of barely off-dry Riesling. 2025-2033

2019er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken GG	31 20	93
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The 2019er Marienburg Rothenpfad GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in an iron-rich part of the Marienburg vineyard. It offers a beautiful nose made of mirabelle, grapefruit zest, a hint of passion fruit, and melon, all wrapped into a dash of whipped cream, some spices, licorice, brown sugar, and lots of smoky elements. The wine is firm, hugely intense but also somewhat unyielding at this stage on the palate but hints already at greatness to come in the marvelously spicy, zesty, and engaging finish. This is a great dry Riesling in the making. 2024-2034

2019er	Clemens Busch	Pündericher Marienburg Riesling Trocken GG	30 20	92+
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The 2019er Marienburg GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks. It proves still remarkably backward and does not reveal much beyond some discreet notes of smoke, almond (from reduction), wet stone, yellow fruits, a hint of mirabelle, and spices. The wine is still slightly on the sharp side at this stage, both on the palate and in the finely chiseled finish. It is only in the after-taste that the wine's underlying juicy and fresh side makes a guest star appearance at this stage. The wine may prove slightly non-saying at this stage but make no mistake: This is a beauty in the making ... if one has the patience to let it mature for 5 years and more. The potential is huge. 2024-2034

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG	38 19	92
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The 2018er Fahrlay Terrassen GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a prime terraced part of the blue-slate Fahrlay sector of the Marienburg vineyard. It offers a slightly ample and ripe nose made of cassis, pear, grapefruit zest, and whipped cream, wrapped into some licorice and earthy spicy elements. The wine develops good overall balance on the subtly creamy palate and nicely zesty finish. The after-taste is slightly on the smooth side but it already proves beautifully complex and profound. 2022-2028

2019er	Clemens Busch	Pündericher Riesling Trocken vom grauen Schiefer	27 20	92
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The 2019er Riesling vom grauen Schiefer, as it is referred to on the main part of the label, comes from grey-slate sectors in the Pündericher Marienburg. It offers a subtly backward nose made of pear, aniseed herbs, bergamot, ginger, floral elements, wet stone, and smoke. The wine is nicely firm and precise on the fully spicy and zest-infused palate and leaves a long and mouthwatering feel in the tart finish. The after-taste is animating and hugely engaging. This superb dry Riesling in the making will give many high-end (GG) bottlings more than a run for their money 2021-2031

2019er	Clemens Busch	Pündericher Riesling Kabinett	24 20	91
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The 2019er Riesling Kabinett, as it is referred to on the main part of the consumer label, was made from fruit picked at 82° Oechsle in the west-facing part of the Marienburg situated behind the village (and not classified as VDP.Grosse Lage) and was fermented down to fruity-styled levels of residual sugar. It offers a beautiful nose made of pear, vineyard peach, apricot blossom, whipped cream, and spices. The wine develops the subtle creaminess of a Spätlese on the palate but develops great Kabinett cut in the long and playful finish. Minty herbs, a touch of melon cream, cassis, and spices add to the pleasure of enjoying this gorgeous even if slightly creamy expression of fruity-styled Riesling. The sweetness is still a tad present in the finish but this will disappear in a decade, at maturity. 2029-2049



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Clemens Busch

(Pünderich – Terrassenmosel)

2019er	Clemens Busch	Pündericher Riesling Trocken vom blauen Schiefer	29 20	91
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The 2019er Riesling vom blauen Schiefer, as it is referred to on the main part of the label, comes from early pickings in the blue-slate sector (Fahrlay) of the Pündericher Marienburg. It offers a gorgeously floral and subtle bouquet quickly joined by mirabelle, vineyard peach, herbs, passion fruit, and smoke. The wine is gorgeously animating on the precise and zest-infused palate and leaves a feel of orchard fruits and herbal elements in the beautifully tart finish. The after-taste is all about flowers, minerals, and fresh orchard fruits. This is a gorgeous dry Riesling in the making! 2021-2031

2019er	Clemens Busch	Pündericher Riesling Trocken vom roten Schiefer	28 20	90
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The 2019er Riesling vom roten Schiefer, as it is referred to on the main part of the label, comes from iron-rich sectors of the Pündericher Nonnengarten and Pündericher Marienburg. It offers a subtle and complex nose made of mirabelle, cardamom, white peach, floral elements, smoke, and herbs. The wine is packed with flavors and delivers an intense but finely chiseled impact on the palate. It leaves one with a sense of intense smoky spiciness in the long, lingering, and smooth finish. A refined kick of zest adds to the immediate appeal of this gorgeous dry Riesling. Now-2029

2019er	Clemens Busch	Riesling Trocken	25 20	88
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The 2019er Riesling Trocken comes from the Estate's secondary vineyards (Pündericher Goldlay, Pündericher Rosenberg, and the east-facing part of the Pündericher Marienburg) as well as declassified fruit from its "Grand Cru" vineyards. It offers an alluring and elegant nose made of mirabelle, pear, white peach, elderflower, a hint of caraway, some floral elements, and smoke. The wine coats the nicely precise and full-bodied palate with juicy fruits and leaves a subtly creamy yet also zesty feel in the long and lingering finish. A hint of camphor adds a sense of power and presence to the after-taste. Now-2025

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Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Jonas Dostert

(Nittel – Obermosel)

Jonas Dostert is a new name in the world of wine: His debut vintage was 2018 (we reported on it in the Mosel Fine Wines Issue No 49 – January 2020). He was born in an old traditional winemaking family in Nittel, in the Obermosel part of the region. He got exposed to organic and minimal-intervention wines during his winemaking studies in Geisenheim. After finishing them, he worked for an organic Estate in Luxembourg and took some parcels from his family Estate in direct management, which he converted to organic vineyard management. He produces some low-intervention, unfiltered wines (with minimal sulfuring at bottling) from Elbling, Spätburgunder, and Chardonnay grown on limestone soil from his tiny (1 ha) operation.

He was visibly satisfied with his 2019 vintage, despite the fact that it proved dry and very warm: “Many of my vines are extremely young so drought and heat should spell trouble. Of course, we did suffer a little bit from sunburn, but not that much as I hardly defoliate the vines. Also, I had to irrigate some vines and cut down the fruit in order to rescue them. But overall, the vintage proved easy to handle. The rapid development during the season meant that we started already the harvest on September 16 and had it already finished on September 23, so well before any of the rains. With hindsight, this early start proved the right decision as the resulting wines are light-footed, show good maturity, and are packed with flavors.”

The Estate produced its pure limestone (a blend of Chardonnay and Elbling), an Elbling (which Jonas added to his portfolio as the fruit destined for a Sekt proved already too low in acidity), its Elbling Alte Reben, its Elbling Karambolage, a Chardonnay, and two bottlings of Spätburgunder, one of which (called Pinot Noir) will be aged in oak until 2021 and will only be released next year.

We were already hugely impressed earlier this year when we were able to taste Jonas’ 2018 collection as well as some cask samples of his 2019s. With his bottled 2019 wines, he amply confirms his incredible talent. The Elbling bottlings are superb and differ only in style rather than quality. He also produced a stunning Chardonnay, among the finest in the Mosel as it is racy, elegant, and alluring. And once again, he crafted a stunning Spätburgunder which is also easily among the finest of the region. Far from being powerful or sweet and round, it has cut, precision, and aromatic depth. In short: Jonas Dostert is one of the finest and most exciting talent we have “discovered” in our now 12-year tenure at Mosel Fine Wines. The remarkable thing is that much of his vines are young. We cannot wait to see his development over the coming years!

NB: The Estate is certified organic. The 2019er Pinot Noir will be tasted before its release, next year.

2019er	Jonas Dostert	Spätburgunder	(No AP)	92
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The 2019er Spätburgunder (lot number 06/20) was made along natural lines, i.e. without intervention, with 20% de-stemmed fruit and aged for 10 months in a 7-year-old barrique from Burgundy before being bottled unfiltered and with 50 mg/l of sulfur. This deep red-blue colored wine offers a stunningly fruity nose strawberry, raspberry, herbs, and spices. The wine is packed with gorgeously sweet fruits on the palate where spices play second role. The finish is silky, fruity, smooth, and incredibly long. Despite its lightness (the wine does only have 11.5% of alcohol), the wine’s precision, purity, and depth are simply superb. While enjoyable now, this wine will truly blossom after some bottle aging. What a huge success! 2022-2029

2019er	Jonas Dostert	Chardonnay	(No AP)	91+
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The 2019er Chardonnay (lot number 05/20) was fermented and aged along natural lines, i.e. without intervention, and bottled after a rough filtering and a low 30 mg/l of sulfur added. It offers a beautiful even if still rather shy nose made of coconut elements, herbs, pear, peach, citrusy fruits, and some spices. The wine is nicely fresh and crisp on the attack but develops also good presence and balance on the palate and leaves one with a fruit-driven feel of herbs, a hint of coconut, and spices in the finish. The after-taste is still hugely backward, sharp, and unyielding, as one would expect it from a great Chardonnay, with a touch of baked fruit lurking in the background. This wine is hugely promising and has even some upside potential! 2024-2031

2019er	Jonas Dostert	Elbling Alte Reben	(No AP)	91+
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The 2019er Elbling Alte Reben (lot number 03/20) was made with fruit picked on almost 40-year-old vines which was fermented and aged along natural lines, i.e. without intervention, and bottled after a rough filtering and a low 30 mg/l of sulfur added. It offers a still rather backward nose driven by apple, pear, a hint of coconut, fern, smoke, herbs, and smoky spices. The wine is subtly smooth and full of presence on the palate and leaves a slightly powerful feel in the intense and bone-dry finish. A superb sense of raciness adds to the pleasure of enjoying this intense and profound expression of Elbling. While already mightily impressive, we would not be surprised if it will reveal even more charm at maturity. 2022-2027



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Jonas Dostert

(Nittel – Obermosel)

2019er	Jonas Dostert	Elbling	(No AP)	91
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The 2019er Elbling (lot number 02/20) comes from young vines and was fermented and aged along natural lines, i.e. without intervention, before being bottled unfiltered and with a low 30 mg/l of sulfur added. It offers a very engaging nose made of citrusy fruits, some chalky minerals, a hint of cream, elderflower, yellow peach, a touch of baked apple, and minty herbs, which is not without reminding one of a good unoaked Champagne without the bubbles. The wine is sharp, animating, precise, and superbly finely chiseled on the palate and leaves a gorgeous feel of citrusy fruits with a whiff of funk in the long, racy, and, above all, hugely satisfying finish. The after-taste is tart, firm, and gorgeously juicy. This is a superb expression of Elbling to enjoy over the coming years. Now-2025

2019er	Jonas Dostert	Elbling Karambolage	(No AP)	91
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The 2019er Elbling Karambolage (lot number 01/20) is from a blend of skin-fermented red Elbling and some white Elbling which was made along natural lines, i.e. without any intervention and bottled unfiltered and with a low 20 mg/l of sulfur added. This slightly hazy and fading-rose-colored wine offers a very subtle nose of baked apple, citrusy fruit, herbs, and fine spices. The wine is beautifully balanced on the focused and finely chiseled palate. Some funky elements add depth to the experience. The finish is animating as fading roses are added to the party. This unconventional wine is simply superb if elegant, focused, and playful natural wines with a fine haze are your thing. Now-2024

2019er	Jonas Dostert	Pure Limestone	(No AP)	90
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The 2019er Pure Limestone (lot number 04/20) is a 50-50 blend of Elbling and Chardonnay made along natural lines, i.e. without intervention, and bottled unfiltered and with a low 30 mg/l of sulfur added. It offers a rather ample nose made of baked apple, a hint of funk, bitter lemon, pear, some spices, and a hint of smoke. The wine develops good presence on the palate, which is still marked by some oak, and leaves a nice and multilayered feel of tart minerals, pear, and funky elements in the juicy finish. This is a beautiful wine made for lovers of natural wines with only a hint of funk. Now-2026

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

Oliver Haag is more than satisfied with his 2019 vintage: "2018 and 2019 were both hot and dry in the spring and summer. 2018 was also dry and warm during the fall, 2019 was not. There was a touch of rain at the beginning of September which, combined to cooler weather, led to a further development of the grapes, and avoided that the acidity levels tumbled. It also led to the development of some very pure and dry botrytis, which allowed us to produce a full set of noble-sweet bottlings. As is now almost the norm, we started our harvest soon after mid-September, i.e. a full month earlier than only a decade ago, and were able to harvest beautiful grapes despite the odd showers. The weather remained fine until approx. October 10, when rains started to fall more continuously and started to affect the grapes. But, fortunately, we were almost finished by then. All in all, 2019 yielded an almost perfect combination of low yields, good acidity, and clean grapes. Even if we will only really know in 10-15 years, 2019 is clearly a top vintage at our Estate. The wines have a great kick of acidity, they are mineral and spicy, and, most importantly of all, they are animating one to drink more!"

The Estate was able to produce its usual portfolio of wines right up to two BAs (from the Juffer and the Juffer-Sonnenuhr) and a TBA from the Juffer-Sonnenuhr. On the news front, the Estate extended its portfolio of GGs by producing now also crafting one from its holdings in the Kestener Paulinshofberg (a prime vineyard forming the eastern prolongation of the Brauneberger hill and whose central part was among the highly sort wines of the 19th century). Also, in 2018, it produced a special cask of Brauneberger Juffer-Sonnenuhr GG from the Gewinn (name place) "Im Falkenberg", a top end sector of the vineyard out of which the Estate did produce some of its finest wines right into the 1950s. This later wine saw some extended aging in cask and was released this year via the annual VDP auction in Trier, together with a special cask of Juffer-Sonnenuhr Spätlese (#14) and its Brauneberger Juffer-Sonnenuhr Auslese lange GK.

The few wines pre-tasted in the Mosel Fine Wines Issue No 52 in May already indicated what was to follow: The Estate produced a simply mesmerizing collection in 2019, certainly its finest in a generation. The finesse, precision, and balance of the wines are simply awe-inspiring. Whichever stylistic direction you prefer (dry, off-dry, etc.), Oliver Haag crafted one (and often many) of the wines of the vintage. The Juffer Kabinett is a dream of a wine with immense potential. The sweet wines are simply stunning with multiple potentially perfect wines at the top-end. The dry Riesling are huge successes. In particular the Estate's Juffer GG is easily the finest dry Riesling we have ever tasted from this classic Estate. We rarely write this: But, at Fritz Haag, in 2019, you can buy blind. Everything is superb. And this is a rare achievement, even by Oliver Haag's impeccable standards.

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK #12	12 20	100
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Auslese GK #12 was made from partially botrytized grapes harvested at 125-130° Oechsle, i.e. technically at BA levels, and was fermented down to noble-sweet levels of residual sugar. It has all the magical nose one can find in the greatest high-end Fritz Haag bottlings as the unleashes the most scents of whipped cream, white flowers, minty herbs, apricot flower, anise, and fine honeyed notes. The wine is ethereally light and remarkably refined (for such level of ripeness), and shines through a multi-layered complexity and refinement right into the finish. How such a ripe wine can be so refined and light is almost a mystery, and the achievement is simply stunning. What a perfect wine! 2034-2089

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Trockenbeerenauslese	18 20	Auction (99-100)
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Trockenbeerenauslese was harvested at 180-190° Oechsle and was fermented down to noble-sweet levels of residual sugar. It is destined to be released via a future Auction and will therefore not be available before many years. This cask sample offers a magical nose of the greatest refinement with plenty of delicate scents including marzipan, toffee, raisin, acacia honey, cherry, fresh apricot, minty herbs, and damson plum. The wine has an amazing botrytis quality and delivers honeyed and juicy raisin-driven flavors on the palate. When you think that the wine is smooth, a great kick of acidity comes through and adds huge depth and intensity to the experience. The finish is penetrating and immensely long. This is (yet another) masterpiece of TBA by Oliver Haag! 2039-2119

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Beerenauslese	16 20	99
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Beerenauslese was harvested at above 150° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a magnificent and almost TBA-like nose as plenty of ripe and concentrated fruits drive the aromatics. Honey, raisin, tar, fig, date, dried apricot, mango, and marzipan are some of the nuances which emerge from the glass, all whipped up by a whiff of volatile acidity. The wine hits the palate with intense and rich honeyed fruits, before a gorgeously ripe yet zesty acidity kicks in and brings the necessary balance. The finish is still very much dominated by the residual sugar, which make the wine come over as rather smooth and creamy at this stage. The zesty acidity however comes clearly through in the hugely long and penetrating after-taste. This is an amazing dessert wine in the making. 2039-2099



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15	15 20	Auction	98+
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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. It offers a magnificently smoky, restrained, and aniseed nose of raisin, herbs, vineyard peach, caraway, candied grapefruit, almond cream, and nut paste. The wine is sublimely creamy and unctuous on the currently still quite sweet and rich but also already gorgeously juicy palate. The finish is immensely persistent and balanced, even if saturated by primary sweetness at this stage. This juicy BA-styled dessert wine will clearly need more than a decade to develop all its nuances, but the result will be breathtaking. We would not be surprised if it eventually turns out to be wine perfection. 2034-2079

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese GK	09 20		98
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Auslese GK was made from partially botrytized grapes harvested at 120-125° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a most captivating nose of botrytized fruit as scents of mango, passion fruit, honeyed peach, dried apricot, pineapple, whipped cream, herbs, and smoke. The wine proves gorgeously unctuous and creamy on the fully sweet and creamy palate. A touch of power and a feel of intensity are brilliantly wrapped into magically focused and zesty elements in the finish. The persistence and aromatic purity are just stunning. This noble-sweet needs more than a full decade to integrate its richness and fully show its full nuances, but the patience will be rewarded. 2034-2089

2019er	Fritz Haag	Brauneberger Juffer Riesling Beerenauslese	25 20		97
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The 2019er Brauneberger Juffer Riesling Beerenauslese was harvested at approx. 150° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a beautifully ripe and gorgeously attractive nose of William's pear, honey, mango, passion fruit, melon, guava, and apricot. The wine proves fully unctuous and viscous on the fruit driven and honeyed palate. The residual sugar still dominates the wine, which is totally normal at this stage, and leaves a smooth and engaging touch of honey, marzipan, and nut paste in the hugely persistent finish. This is a magnificent fully noble-sweet and smooth dessert Riesling which shines through its superbly pure and ripe fruits. 2039-2099

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Fritz Haag	Brauneberger Juffer Riesling Auslese GK	22 20		96
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The 2019er Brauneberger Juffer Riesling Auslese GK was made from partially botrytized grapes harvested at 110-115° Oechsle, i.e. technically at BA levels, and was fermented down to noble-sweet levels of residual sugar. It offers a magnificent and gorgeously ripe nose of William's pear, honeyed vineyard peach, herbs, whipped cream, acacia, quince, and smoke. The wine is beautifully creamy, honeyed, and juicy on the palate, and leaves a superbly precise and clean feel in the hugely persistent finish. The after-taste is beautifully smoky and pure. This is a great aromatic expression of Auslese GK in the making. 2029-2069

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese	06 20		96
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Auslese was made from clean fruit harvested at 98° Oechsle, and was fermented down to fully sweet levels of residual sugar. It offers a quite captivating and ripe nose of honeyed elements including apricot, yellow peach, marzipan, strawberry, and a hint of mango. The wine is still fully on the sweet side on the palate driven by plenty of ripe and creamy exotic fruits. It leaves a hugely long and gorgeously creamy and honeyed feel in the finish. This sweet wine already flirts with Auslese GK presence and richness, but remains fascinating thanks to its multi-layered complexity and finesse. 2029-2059

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese #10	10 20		96
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Auslese #10 was made from clean fruit harvested at around 100° Oechsle from younger vines situated in the lower part of the vineyard, and was fermented down to fully sweet levels of residual sugar. It offers a refined yet quite aromatic nose of anise, pear, honeyed peach, smoke, herbs, dried apricot, and vanilla cream. The wine develops great presence and intensity on the palate, but remains almost weightless and superbly refined right into the focused, energetic, and superbly zesty finish. This is a magnificent expression of refined Auslese in the making. 2029-2059



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2019er	Fritz Haag	Brauneberger Juffer Riesling Kabinett	03 20	95
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The 2019er Brauneberger Juffer Riesling Kabinett was made from fruit picked at moderate Oechsle degrees, and was fermented down to fruity-styled levels of residual sugar. It offers a gorgeous nose made of white peach, red berry fruits, herbs, and fine spices. The wine is beautifully lively and delicately fruity on the palate, where a hint of whipped cream adds class to this beautifully racy wine. The finish is all about multi-layered flavors of lemon, whipped cream, floral elements, and mouthwatering acidity. This Kabinett is a modern-day fruity-styled classic in the making and one which bears more than a hint of resemblance with the stunning fruity-styled wines dished up by the Fritz Haag in the 1990s: What a success! 2029-2049 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Fritz Haag	Brauneberger Juffer Riesling Trocken GG	24 20	95
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The 2019er Juffer Riesling Trocken GG, as it is referred to on the consumer label, was fermented and aged in a mix of stainless-steel tank, Fuder, and large oak barrel. It offers a gorgeously complex nose of yellow flowers, tangerine, grapefruit, candied and grilled lime, almond cream, herbs, and smoke. The wine comes over as incredibly playful on the palate and manages to maintain a high level of airiness despite all the complexity at play. The finish is bone-dry and driven by a tickly, ripe, and zesty kick of acidity. Some superbly salty elements add to the incredible charm and complexity of this magnificent dry wine in the after-taste. This is easily the finest expression of Juffer GG we have ever tasted. 2025-2039

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	07 20	96
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Spätlese offers a gorgeous and hugely complex yet still slightly reduced nose made of apricot flower, herbs, vineyard peach, whipped almond cream, and dried white flowers. The wine reveals plenty of white and yellow juicy fruits and delicate creamy elements on the palate and leaves one with an animating and refreshing sense of zest in the very long, vibrating, and pure finish. This is a magnificently sappy and playful expression of Spätlese in the making! 2029-2059

2019er	Fritz Haag	Brauneberger Juffer Riesling Auslese	20 20	94
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The 2019er Brauneberger Juffer Riesling Auslese offers a creamy and ripe nose of pear, yellow peach, apricot, quince jelly, and herbs. The wine is nicely engaging on the palate where plenty of ripe and juicy fruits lead the pace and give this Auslese a smooth and comforting touch. The finish is all about finesse and lightness despite the residual sugar still currently at play. This sweet wine now only needs a good decade to integrate its sweetness and reveal its subtle and multi-layered nuances. 2029-2049

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	08 20	94
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Trocken GG offers a very delicate and flowery nose of almond cream, yellow peach, smoke, tangerine, candied grapefruit, and herbs, all wrapped into suffused smoke and reduction. The wine is all about finesse on the light-weighted, subtly creamy, and flower-infused palate. It leaves one with a superb feel of herbs, quite some tartness (in need of integration), and a hint of power in the long, broader, and assertive finish. This gorgeous dry Riesling now only a few years of patience for it to integrate its different components. 2025-2034

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 after-taste of this beautiful wine which well even surprise us all positively at maturity as it develops more finesse. 2024-2034+ (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Fritz Haag	Brauneberger Juffer Riesling Spätlese	05 20	93
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The 2019er Brauneberger Juffer Riesling Spätlese offers a quite restrained and smoky nose of anise, pear, herbs, quince, almond, and a hint of apricot. The wine is driven by ripe and creamy fruits on the delicate smoothness and nicely light-footed palate. The finish is beautifully round and refined. This sweet wine already flirts with Auslese presence and ripeness, but it does it with style and elegance. 2027-2039



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2019er	Fritz Haag	Kestener Paulinshofer Riesling Trocken GG	27 20	93
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The 2019er Paulinshofer Riesling Trocken GG, as it is referred to on the consumer label, is a bone-dry wine (with 1 g/l of residual sugar) made in Fuder from vines located just under the Monzeler Kätzchen and at the right-hand side of the rocks. It offers a superbly floral and aniseed nose of spices, grapefruit, lime, smoke, and almond. The wine proves focused and zesty on the palate packed with some earthy spices and aniseed herbs. The finish is slightly broader and more opulent but still remains superbly elegant and refined. This debut vintage is a huge success! 2023-2034

2019er	Fritz Haag	Brauneberger Juffer Riesling Feinherb	19 20	92
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The 2019er Brauneberger Juffer Riesling, as it is referred to on the consumer label, is an off-dry wine (with approx. 15 g/l of residual sugar) with a beautifully aromatic nose of apricot, spices, herbs, cherry, smoke, and herbs. The wine develops great presence and grip, yet remains on the light and playful side on the palate thanks to a playful ripe and zesty acidity. The finish has energy, freshness, and finesse. This dry-tasting rather than fully off-dry tasting wine now only needs a few years of bottle aging in order to integrate its tail of tartness. 2024-2034

2019er	Fritz Haag	Brauneberger Riesling Feinherb Tradition	04 20	92
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The 2019er Brauneberger Riesling Tradition (labelled as Feinherb on the back label) comes exclusively from the main Brauneberger hill (Juffer and Juffer-Sonnenuhr) and stopped its fermentation at 15 g/l of residual sugar. It offers a backward nose made of residual scents from its spontaneous fermentation, some minty herbs, a touch of smoke, and spices. The wine proves superbly juicy and intense on the palate, where fruits are joined by delicately tart elements. The finish is all about minerals, pear, white peach, and herbs, all lifted up by a great tension between zesty grapefruit and a touch of whipped cream. This off-dry Riesling is a huge success! It only needs a little bit of bottle aging to tame its youthful exuberance and round off a few rough edges. 2024-2034 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Fritz Haag	Brauneberger Riesling Semi-Dry Tradition	04 20	92
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The 2019er Brauneberger Riesling Tradition (labelled as Semi-Dry on the back label) comes exclusively from the main Brauneberger hill (Juffer and Juffer-Sonnenuhr) and stopped its fermentation at 15 g/l of residual sugar. It offers a backward nose made of residual scents from its spontaneous fermentation, some minty herbs, a touch of smoke, and spices. The wine proves superbly juicy and intense on the palate, where fruits are joined by delicately tart elements. The finish is all about minerals, pear, white peach, and herbs, all lifted up by a great tension between zesty grapefruit and a touch of whipped cream. This off-dry Riesling is a huge success! It only needs a little bit of bottle aging to tame its youthful exuberance and round off a few rough edges. 2024-2034 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Fritz Haag	Brauneberger Riesling Trocken J	17 20	92
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The 2019er Brauneberger Riesling Trocken J is made from fruit harvested in the Juffer and Juffer-Sonnenuhr vineyards (hence the J). It offers a quite aromatic and clean nose of lime, grapefruit, pear, green apple, yellow peach, herbs, anise, and spices. The wine proves straight and intensely zesty on the palate, which gives it a comparatively lean and racy side. The wine develops more presence as it unfolds, yet leaves a focused and bone-dry feel in the very long finish. The after-taste is still slightly tart but should prove superb in a few years, once this will have mellowed away. 2023-2034

2019er	Fritz Haag	Riesling	01 20	90
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The 2019er Riesling comes mainly from Estate's holdings in the Brauneberger Klostergarten, Burgener Römerberg, and Mülheimer Sonnenlay as well as from young vines from the Brauneberger Juffer, and was fermented down to off-dry levels of residual sugar (17 g/l). It offers a gorgeous even if hugely reduced nose made of mirabelle, herbs, spices, and smoke. After some airing, the wine develops a fresher side as lemon, red berry fruits, and floral elements join the party. The wine proves gorgeously elegant and fragrant on the juicy and zesty palate, and leaves a beautiful, mouthwatering feel of white peach, freshly cut apple, and herbs in the long and persistent finish. The presence in the after-taste is simply remarkable, certainly by "mere" Estate wine standards! The balance makes this wine already gorgeously approachable now, but it will offer much pleasure the best part of a decade, if not more. This is a huge success! Now-2029+ (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2019er	Fritz Haag	Riesling Trocken	02 20	90
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The 2019er Riesling Trocken comes from Estate's holdings in the Brauneberger Klostersgarten, Burgener Römerberg, and Mülheimer Sonnenlay as well as from young vines from the Brauneberger Juffer. This bright-white-yellow colored wine offers a gorgeous even if still rather backward nose made of gooseberry, mint, whipped cream, vineyard peach, and herbs. The wine develops unusual presence on the palate, but this intensity is nicely buffered off by some flavors of fruits and herbs. The finish is long, elegant, and hugely persistent. Some flavors of lemon and red berried fruit add to the experience in the after-taste. This dry Riesling cruises far above the usual standards of a "mere" Estate wine and, accordingly, will benefit from a little bottle aging to integrate its elements and shed the reduction. 2021-2027 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

Reinhard Löwenstein was pretty relaxed when reflecting on the 2019 vintage: “The growing conditions brought its load of challenges, sure, but which recent vintage hasn’t? The frost experienced in the Saar and partially in the Middle Mosel played no role in our area. Our biggest challenge was the sun exposure, a growing challenge as it can result in petrol notes in our wines, and, above all, the extreme temperatures at the end of July. Usually, the associated extreme sunshine leads to sunburnt grapes. In 2019, many grapes literally cooked in the heat! We started our harvest on September 20 and our investments in sorting facilities really paid off this year. We took double care in sorting the grapes to discard any which had been too much affected by the sun. Usually, we do this for a few hours every day. This year, we were at it from morning until late into the night. But this proved the right decision, as we were also able to select some stunning grapes for a full set of noble-sweet wines. Overall, I like the vintage very much: Our dry wines reflect their terroir like rarely before and the sweet wines may well be my finest yet. So, I’m a really happy wine grower, also as I see how my daughter Sarah is gradually taking over the Estate and putting so many positive marks on the different aspects of winemaking.”

Even if quantities of the Stolzenberg GG are sharply reduced, the Estate was able to produce its usual portfolio of dry wines right up to its Uhlen Rothlay (still in cask). These GGs were left on their lees right up to July before being bottled. Besides this, the Estate also produced a full range of noble-sweet wines right up to a TBA from the Uhlen Laubach.

Heymann-Löwenstein produced a stunning collection of wine characterized by spiciness and presence delivered with elegance and precision. The Estate did dish up an absolutely marvelous set of dessert wines. It may be best known for its dry wines, but it showed, once again, that it is one of the absolute finest sources for dramatic yet stunningly elegant and playful sweet wines. The Laubach TBA is a little masterpiece but also the other Auslese and BAs are simply remarkable. In particular, the Schieferterrassen Auslese is a true winner! While the class of the Estate’s sweet wines shines through, it should not overshadow the quality of its dry wines. They offer much spiciness delivered with zest and precision. We have a particular weakness for the Kirchberg GG, which is maybe the finest we have tasted so far from this Estate. All in all, Reinhard and Sarah Löwenstein delivered handsomely in 2019!

NB: The 2019er Uhlen Rothlay will be tasted next year, after its commercial release.

2019er	Heymann-Löwenstein	Uhlen Laubach Riesling Trockenbeerenauslese	06 20	98
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The 2019er Uhlen Laubach Trockenbeerenauslese, as it is referred to on the consumer label, comes from fully botrytized fruit picked at 215° Oechsle in this newly created IGP which comprises the sector characterized by grey slate elements within the Winninger Uhlen vineyard and was fermented down to fully noble-sweet levels of residual sugar. A whiff of volatile acidity quickly gives way to some gorgeous scents of pineapple, mango, pear, mirabelle, honeyed date, raisin, aniseed herbs, ginger, and almond cream. The wine is hugely racy and superbly focused on the palate despite the intense and almost saturating sensation of sweetness. It leaves one with a gorgeously exotic and zesty feel of cream in the finish. The after-taste is all about honeyed dried fruits pepped up by some fruit zest. This highly sprung expression of TBA will be sensational in a few years! We would however opt to enjoy this little jewel over the coming decade in order to limit the risk of the acidity to take over. But what a superb wine! 2023-2031

2019er	Heymann-Löwenstein	Winninger Röttgen Riesling Beerenauslese	03 20	96
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The 2019er Röttgen Beerenauslese, as it is referred to on the consumer label, comes from fully botrytized fruit picked at 134° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a hugely subtle and profound nose made of passion fruit, almond cream, honey, dried date, mango, canned yellow peach, smoke, and earthy spices. The wine is hugely zesty and animating on the richly creamy and engaging palate and leaves an oily cocktail of pear, herbs, and fine spices in the long and ripe finish. The after-taste is all about essential oils, creaminess, nuances, and focus. This dessert wine is a huge success! 2024-2034

2019er	Heymann-Löwenstein	Uhlen Roth Lay Riesling Auslese	04 20	96
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The 2019er Uhlen Roth Lay Auslese, as it is referred to on the consumer label, comes from fully botrytized fruit picked at a whopping 129° Oechsle in this newly created IGP which comprises the sector characterized by iron-rich slate elements within the Winninger Uhlen vineyard and was fermented down to fully noble-sweet levels of residual sugar. It offers a stunning nose made of almond cream, pear puree, coconut, brown sugar, anise, ginger, and smoky elements. The wine is gorgeously subtle on the melon-infused and hugely creamy palate and leaves a beautiful feel of zest in the still currently rather saturating sweet palate. It is only in the after-taste that this wine hints at the greatness to come. Almond cream, pineapple, honeyed date, melon, pear, and citrusy elements make for quite a treat! 2029-2049



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

2019er	Heymann-Löwenstein	Riesling Auslese Schieferterrassen	01 20	95+
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The 2019er Schieferterrassen Auslese, as it is referred to on the consumer label, comes from 90% botrytized fruit picked at a full 118° Oechsle in the steep parts of the Winninger Domgarten, Brückstück, and Hamm, and was fermented down to fully noble-sweet levels of residual sugar. It offers a still rather discreet nose made of pear puree, melon, anise, coriander seed, whipped cream, and smoky elements. The wine proves smooth and finely creamy at first but then releases some superbly finely chiseled flavors of almond, vineyard peach, honeyed date, coconut, and sage. The finish is finely zesty, hugely long and already remarkably playful (despite its primary sweetness). This hugely appealing dessert wine could even exceed our high expectations at maturity. It is that impressive! 2024-2039

2019er	Heymann-Löwenstein	Riesling Beerenauslese Schieferterrassen	02 20	94
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The 2019er Schieferterrassen Beerenauslese, as it is referred to on the consumer label, comes from fully botrytized fruit picked at 136° Oechsle in the steep parts of the Winninger Domgarten, Brückstück, and Hamm, and was fermented down to fully noble-sweet levels of residual sugar. It offers a hugely engaging nose driven by passion fruit, baked pineapple, almond cream, aniseed herbs, and smoky elements. The wine reveals a spicier side on the oily yet racy palate and leaves one with a cocktail of exotic fruits, honey, almond cream, and fine spices in the long and almost racy finish. This dessert wine is simply beautiful! 2024-2039

2019er	Heymann-Löwenstein	Hatzenporter Kirchberg Riesling Trocken GG	14 20	93
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The 2019er Kirchberg GG, as it is referred to on the consumer label, offers a rather refined and subtle nose made of mirabelle, violet, cardamom, starfruit, ginger, and smoke. The wine is comparatively focused and precise on the palate and leaves a hugely focused and satisfying feel in the long finish. This is a gorgeous dry Riesling made in an elegant and yet also irresistibly playful style. 2022-2031

2019er	Heymann-Löwenstein	Uhlen Blaufüsser Lay Riesling Trocken GG	17 20	93
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The 2019er Uhlen Blaufüsser Lay GG, as it is referred to on the consumer label, comes from fruit picked in this newly created IGP which comprises the sector characterized by blue slate elements within the Winninger Uhlen vineyard. It offers a rather complex nose made of pear, starfruit, aniseed herbs, menthol, earthy spices, and smoke. The wine develops quite some power and a hint of Schmelz on the palate at first but a great kick of acidity adds focus to the experience in the powerful and intense finish. A touch of warmth underlines the flavors in the after-taste. 2024-2034

2019er	Heymann-Löwenstein	Uhlen Laubach Riesling Trocken GG	18 20	93
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The 2019er Uhlen Laubach GG, as it is referred to on the consumer label, comes from fruit picked in this newly created IGP which comprises the sector characterized by grey slate elements within the Winninger Uhlen vineyard. It offers a rather engaging nose driven by herbs and spices, enhanced by some elements of anise, menthol, pear, and smoke. The wine develops quite some presence on the zesty and intense palate and leaves a big and almost warm feel of herbs, minerals, spices, and ripe fruits in the long and impactful finish. 2024-2034

2019er	Heymann-Löwenstein	Winninger Röttgen Riesling Trocken GG	16 20	93
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The 2019er Röttgen GG, as it is referred to on the consumer label, offers an engaging nose made of passion fruit jam, pear, mirabelle, aniseed herbs, ginger, and some hints of mango. The wine proves beautifully balanced on the zesty and flavorsome palate and leaves a beautifully tart and structured feel in the finish. The after-taste is packed with flavors, intensity, and tartness, yet never overpowering. This is a beautifully herbal and spicy expression of Röttgen in the making. 2024-2034

2019er	Heymann-Löwenstein	Hatzenporter Stolzenberg Riesling Trocken GG	15 20	91
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The 2019er Stolzenberg GG, as it is referred to on the consumer label, offers a huge nose of melon, starfruit, cardamom, anise, brown sugar, and fine spices. The wine is full-bodied on the palate but remains nicely focused thanks to a kick of acidity which carries the spicy and mineral flavors right into the assertive and impactful finish. A touch of tartness adds class to the after-taste. We would opt to enjoy this beautiful dry Riesling in a few years in order to let it find its inner balance. 2022-2031



Mosel Fine Wines

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Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

2019er	Heymann-Löwenstein	Riesling Trocken Schieferterrassen	12 20	90
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The 2019er Schieferterrassen, as it is referred to on the consumer label, comes from the Estate's holdings in the steep parts of the Winningen Domgarten, Brückstück, and Hamm. It offers a backward nose made of wet stone, mirabelle, cardamom, dried fruits, starfruit, herbs, and smoky elements. The wine is nicely juicy and spicy on the palate where some zest adds pep to the experience. It leaves a smooth and slightly powerful feel in the long and assertive finish. Some more nuances and playful flavors of fruits and spices add depth to the wine in the after-taste. 2021-2029

2019er	Heymann-Löwenstein	Riesling Trocken von blauem Schiefer	13 20	90
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The 2019er von blauem Schiefer, as it is referred to on the consumer label, was made from fruit out of the Koberner Weissenberg and Fahrberg. It offers a ripe and herbal nose made of pear, brown sugar, white peach, cardamom, minty herbs, anise, and smoke. A kick of acidity adds focus to the remarkably intense palate. The wine leaves one with a beautiful feel of spices and herbs in the long finish. This is a gorgeous expression of spice-driven and zesty dry Riesling. 2021-2029

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Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut Immich-Batterieberg

(Enkirch – Middle Mosel)

Gernot Kollmann is quick to draw parallels between the 2019 and the 2018 vintages, but also to underline some major differences: “Seen from afar, 2019 and 2018 are both hot and early vintages, and it is easy to see them as closely related. However, the vintages are quite different. The fact that 2018 was a warm vintage played a major role in 2019. Our vineyards suffered more from the drought in 2019, especially those on terraces. Overall, the dry weather proved also beneficial as the grapes remained beautifully clean and we could reduce the treatments against diseases to a bare minimum. We started our harvest under ideal conditions, on September 26. However, as of the middle of the harvest, some rain kicked in. As the weather was still rather warm, botrytis developed quickly. Thankfully it was noble rot (and not the rot we had to discard for instance in 2014) but still: We had to be quick and adapt our strategy to bring in first those grapes which are critical for our flagship wines, also because acidity levels were starting to tumble. This meant among others, pushing back the harvest in the Steffensberg to concentrate on our other vineyard. When we eventually found the time to go there, the grapes were already beautifully ripe and partially affected by botrytis, so we opted to make an Auslese from these grapes. We were able to finish by October 26, i.e. in a bit more than four weeks: It was our fastest harvest ever at the Estate. The yields are also drastically down as there were at 47 hl/ha in 2018 and only 22 hl/ha in 2019.”

The Estate was able to produce its full portfolio, except for its regular Steffensberg, whose grapes yielded an Auslese. In addition, the Estate also produced an Auslese GK from fruit picked in the Zeppwingert. On the news front, the Estate expanded its vineyards and took on some holdings in the Briedeler Herzchen, a south-west-facing steep-hill vineyard which forms the continuation of the Pündericher Nonnengarten. These holdings yielded a legally dry wine fermented and matured in stainless steel tanks (but it was not yet bottled in September 2020).

Gernot Kollmann crafted a magnificent collection of wines in 2019. The low yields add an extra level of depth, extract, and intensity to the wines, without any undue power or heaviness. The Escheburg is already a major success and the finest ever produced, and the rest of the collection is in the same vein and topped by a truly stunning bottling from the Batterieberg, one of the finest ever from this vineyard. In addition, anyone on the hunt for sweet wines without undue levels of residual sugar should a close look at the Steffensberg Auslese and the Zeppwingert Auslese GK.

NB: The 2019er C.A.I., Detonation, and Briedeler Herzchen were not yet ready for tasting.

2019er	Immich-Batterieberg	Enkircher Batterieberg Riesling	06 20	96
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The 2019er Batterieberg, as it is referred to on the main part of the label, is an off-dry wine (with 14 g/l of residual sugar) harvested on 100-year-old un-grafted vines. It offers a gorgeously refined and delicate nose of smoke, almond, vineyard peach, candied grapefruit, and herbs. The wine is hugely elegant and superbly smooth and juicy on the palate and leaves a great feel of zesty fruits, almond cream, and light candied exotic fruits in the finish. The after-taste is beautifully animating, linear, and focused. This stunning off-dry wine now only needs a couple of years of bottle aging in order to integrate all its elements and develop its full nuances. 2027-2059

2019er	Immich-Batterieberg	Enkircher Ellergrub Riesling	05 20	95
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The 2019er Ellergrub, as it is referred to on the main part of the label, is a barely off-dry wine (with 12 g/l of residual sugar) made from parcels planted with very old un-grafted vines, and was fermented and aged in used barrique and small oak cask for 10 months. It offers a superbly delicate and refined nose of white flowers, almond cream, herbs, spices, pear, mirabelle, and a hint of apricot. The wine is subtly juicy and creamy on the smooth palate driven by ripe fruits. The sweetness, even if it packed into zesty fruits in the long finish, is still at the forefront at the moment, but this only needs a couple of years of patience in order to melt away into the wine. 2026-2044

2019er	Immich-Batterieberg	Enkircher Zeppwingert Riesling Auslese GK	14 20	95
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The 2019er Zeppwingert Auslese, as it is referred to on the main part of the label, is a barely sweet wine (with 60 g/l of residual sugar) harvested on 100-year-old un-grafted vines in the terraced part of the vineyard next to the Batterieberg which has not gone through any Flurbereinigung. It offers an incredibly smoky and primary nose of wood smoke, fire stone, tar, raisin, yellow flowers, ginger, and dried apricot. The wine proves delicately smooth and exotic on the sweet and unctuous palate. The wine is intense and almost powerful, but retains a great sense of finesse in the finish full of grip and presence. The moderately sweet after-taste is quite intense and almost forceful thanks to the higher level of alcohol. This magnificent and hugely complex expression of old-style Auslese GK is a remarkable success. 2026-2049

2019er	Immich-Batterieberg	Enkircher Zeppwingert Riesling	04 20	94
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The 2019er Zeppwingert, as it is referred to on the main part of the label, is an off-dry wine (with 13.5 g/l of residual sugar) harvested on 100-year-old un-grafted vines in the terraced part of the vineyard next to the Batterieberg which has not gone through any Flurbereinigung. It offers a gorgeously complex nose of white pepper, flowers, vineyard peach, herbs, smoke, mint, and tangerine. The wine is beautifully delicate and fruity on the palate and reveals a great sense of richness and intensity as it unfolds. It leaves one with a juicy and smooth feel in the long and still slightly direct finish. The after-taste however reveals already great depth as spicy elements come through. This off-dry wine will need some extensive aging to integrate its fruity and delicately sweet side before showing all its nuances. But the wait will be worth it! 2027-2049



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Immich-Batterieberg

(Enkirch – Middle Mosel)

2019er	Immich-Batterieberg	Trabener Zollturm Riesling	07 20	93+
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The 2019er Zollturm, as it is referred to on the main part of the label, is a legally dry wine (with 5 g/l of residual sugar) made from parcels planted with very old (80-year-old) un-grafted vines, and was fermented and aged in used barrique and small oak cask for 10 months. It offers a great and aromatic nose of mirabelle, pear, honeyed yellow peach, smoke, candied grapefruit, almond cream, and yellow floral nuances. The wine coats the palate with ample juicy and creamy fruits, and leaves a very persistent, smooth, and honeyed feel in the tight, zesty, and even slightly salty finish. The after-taste full of ripe aromatics adds to the pleasure of enjoying this gorgeous dry wine. 2024-2034

2019er	Immich-Batterieberg	Enkircher Riesling Escheburg	02 20	92
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The 2019er Escheburg, as it is referred to on the main part of the label (Escheburg was the original name of the Estate), is a bone-dry Riesling (with 3 g/l of residual sugar) made from over 60-year-old and largely un-grafted vines in Enkirch and Traben. It proves still quite restrained, smoky, and herbal, and only gradually reveals some gorgeous scents of citrusy fruits, orange blossom, candied lime, thyme, rosemary, and white pepper. The wine has grip and quite some energy on the zesty and concentrated palate and leaves a great sense of depth and cut in the very long and bone-dry tasting finish. This is easily the finest bottling of Escheburg we have ever tasted! 2024-2034+

2019er	Immich-Batterieberg	Enkircher Steffensberg Riesling Auslese	03 20	92
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The 2019er Steffensberg Auslese as it is referred to on the main part of the label, is a fully off-dry wine (with 30 g/l of residual sugar) harvested on over 60-year-old un-grafted vines. It proves quite restrained at first and does not reveal much beyond some faint scents of smoke, tar, and earthy spices. These then gradually give way to a gorgeous nose of roasted pineapple, raisin, dried apricot, black berry, and herbs. The wine is superbly smooth, juicy, and even sweet on the palate, but it quickly develops more grip and intensity, and leaves a quite intense and even powerful feel of ripe fruits in the long and spicy finish. The after-taste is slightly tart and forceful but hugely satisfying. This old-fashioned Auslese will be best served with food in a few years' time. 2024-2034+

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Kilburg – Weingut Geierslay (Wintrich – Middle Mosel)

As this operation is not well-known, here a little bit of background: After some winemaking studies and stints overseas as well as with Julian Haart, young Max Kilburg (winemaker in 20th generation) rejoined the family Geierslay Estate in Wintrich (one of the historic Estates of the region) in 2014 and took it formally over in 2016. In parallel, he acquired a parcel in the Wintricher Ohligsberg which was partially laying fallow and partially planted with 40-year-old vines, as well as some parcels in the Piesporter Goldtröpfchen. From these parcels, he produces a series of wines using ambient yeasts and prolonged lees contact which he commercializes under the (stylish) Kilburg label.

Max Kilburg proved remarkably happy when we discussed his 2019 vintage: "Thankfully, frost did not play any role in my vineyards but we did suffer, as everybody else, from the heat wave in the summer. Fortunately, I only defoliated on the morning side and so my vineyards were comparatively spared, in particular the one in Ohligsberg, which is fully facing west. We did start the harvest early, on September 23-24 with the Kabinett and brought in the grapes for our dry wines and our Spätlese on the two subsequent weekends. This means that we finished around October 10. Despite the rainy days at the beginning of October, which slightly affected my yields, 2019 proves a remarkable vintage for us. The wines have tension and yet great aromatic purity. It's yet another step forward for me!"

In 2019, the Estate produced its by now usual portfolio composed of a dry, Kabinett, and Spätlese from its holdings in the Wintricher Ohligsberg and Piesporter Goldtröpfchen, whereby the Spätlese have seen some botrytis: "The opportunity was there to make what are maybe somewhat creamier but still juicy expressions of Spätlese." In addition, it released its 2017er Pinot Noir from its holdings in the Wintricher Ohligsberg, which aged in used barrique from Burgundy.

What is there to say except to express our admiration what this young talented grower has achieved in 2019. While already mingling with the best in recent vintages, Max Kilburg outdid himself in 2019 and dished up some truly remarkable wines in all directions. Its dry wines are gorgeous, light, intense, and bone-dry. Its Kabinett are firm, precise, racy, and hugely profound. The Spätlese may have some additional Schmelz but retain huge drinkability. Also, its Pinot Noir is an outstanding ambassador of its genre. Mosel lovers of refined and playful wines have a new star to put on their radar screen!

2019er	Kilburg	Wintricher Ohligsberg Riesling Kabinett	29 20	94
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The 2019er Ohligsberg Riesling Kabinett, as it is referred to on the consumer label, was made from fruit harvested early at 80° Oechsle on up to 40-year-old vines, and was fermented down to fully fruity-styled levels of residual sugar (58 g/l). It offers a rather reduced nose of spices and herbs, with some citrusy and cassis elements wrapped into riper orange zest. The wine is precise, sharp, and hugely elegant on the palate and leaves a stunning feel of fruits, minerals, and herbal elements in the focused finish. The after-taste is mouthwatering, deep, persistent, and gorgeously light-footed. This is a stunning Kabinett in the making. 2027-2039

2019er	Kilburg	Piesporter Goldtröpfchen Riesling Kabinett	30 20	93
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The 2019er Goldtröpfchen Riesling Kabinett, as it is referred to on the consumer label, was made from fruit harvested early at 83° Oechsle from up to 40-year-old vines in a parcel in the Niederemmel part of the vineyard and was fermented down to fruity-styled levels of residual sugar (54 g/l). It offers a still rather reduced nose made of residual scents from its spontaneous fermentation, pear, citrusy fruits, greengage, elderflower, cassis, herbs, and spices. The wine is gorgeously playful and superbly precise on the subtly creamy yet nicely racy palate and leaves a finely sizzled feel of whipped cream, cassis, citrus, and spices. This wine cut along the lines of a great "drinking Auslese from the 1990s" is a huge success! 2027-2039

2019er	Kilburg	Wintricher Ohligsberg Riesling Spätlese	43 20	93
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The 2019er Ohligsberg Riesling Spätlese, as it is referred to on the consumer label, was made from fruit harvested at 93° Oechsle from up to 40-year-old vines and was fermented down to sweet levels of residual sugar (75 g/l). It offers a subtly exotic nose made of residual scents from its spontaneous fermentation, citrusy elements, cassis, almond paste, fresh grapefruit, and a hint of earthy spices. The wine develops the subtly exotic racy-creamy balance of a light Auslese GK on the palate and leaves a superbly racy feel in the finish. A touch of brown sugar and orangey elements underlines the Ohligsberg origin of this gorgeous expression of subtly botrytized yet nicely playful sweet wine. 2029-2049

2019er	Kilburg	Wintricher Ohligsberg Riesling Trocken	41 20	92+
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The 2019er Ohligsberg Riesling Trocken, as it is referred to on the consumer label, is a bone-dry Riesling (with 3 g/l of residual sugar) and comes from up to 40-year-old vines and was fermented without any sulfur added except at bottling. It offers a rather engaging nose made of herbs, citrusy fruits, greengage, smoke, and chalky minerals. The wine is beautifully firm and structured on the palate and leaves a nicely long and precise feel in the finish. Tartness and earthy spices dominate at the moment the after-taste, but these flavors should nicely integrate over the coming years. We would not be surprised if the wine then proves even more impressive than expected. 2023-2031



Mosel Fine Wines

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By Jean Fisch and David Rayer

Kilburg – Weingut Geierslay

(Wintrich – Middle Mosel)

2019er	Kilburg	Piesporter Goldtröpfchen Riesling Trocken	42 20	92
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The 2019er Goldtröpfchen Riesling Trocken, as it is referred to on the consumer label, is a bone-dry Riesling (with 2 g/l of residual sugar) and comes from up to 40-year-old vines in a parcel in the Niederemmel part of the vineyard and was fermented without any sulfur added except at bottling. It offers an engaging nose made of herbs, elderflower, vineyard peach, chalky minerals, and smoke. The wine is nicely playful and delicately herbal on the firm and precise palate and leaves a still slightly tart feel in the long and intense finish. The after-taste shows huge persistence and finesse. This is a gorgeous dry wine in the making. 2022-2029

2019er	Kilburg	Piesporter Goldtröpfchen Riesling Spätlese	44 20	91+
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The 2019er Goldtröpfchen Riesling Spätlese, as it is referred to on the consumer label, was made from fruit harvested at 97° Oechsle from up to 40-year-old vines in a parcel in the central part of the vineyard and was fermented down to sweet levels of residual sugar (80 g/l). It offers a rather ample nose made of cassis, elderflower, pear puree, herbs, earthy spices, and smoke. The wine develops good presence on the currently slightly sweet-tasting palate and leaves a nice and easy feel of fresh fruits, cream, and honeyed elements in the long and intense finish. This Auslese GK in all but name needs some time to absorb its immediate fruitiness and sweetness and reveal its nuances. 2029-2049

2017er	Kilburg	Wintricher Ohligsberg Pinot Noir	16 20	90
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The 2017er Ohligsberg Pinot Noir, as it is referred to on the consumer label, was made with 70% de-stemmed fruit picked on over 30-year-old vines and aged in used barrique for 27 months before being bottled unfiltered (hence the late AP number). This dark-red colored wine offers a rather deep and structured nose made of almond kernel, cooked red berry fruits, ink, minty herbs, and smoke. The wine is still very much under the impact of the oak on the palate as tartness and spices drive the flavor profile at this stage but this recedes already after extensive airing. The finish is driven by dried herbs, spices, and dark stewed fruits. The after-taste is firm and tart, but also comparatively deep and juicy. 2022-2032

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Reinhard & Beate Knebel

(Winningen – Terrassenmosel)

Matthias Knebel finds many qualities to his 2019 vintage: "2019 proves an excellent vintage. Its good growing conditions led to another ripe and early vintage. We started our harvest as early as September 22, which was actually a Sunday. I got the help of friends, as our harvesting team was not yet fully ready, but I thought it was time to start. It proved, with hindsight, the right decision as we immediately brought in grapes with already high levels of ripeness: The first juice had as much as 89° Oechsle. We then harvested at a steady pace and could bring in all our grapes and different selections within 4 weeks. We were able to do some early botrytis selections, right up to a TBA from the Röttgen. I really like the resulting wines as they show great concentration, acidity, tension, focus, but also have superb elegance. The only negative point of 2019 are the yields, at 30 hl/ha, which are only half those of 2018."

The Estate was able to produce its usual collection of wines, from its Estate bottlings right up to a TBA from the Röttgen. The portfolio will include the two GGs (from the Röttgen and the Uhlen). The Estate also produced an Auslese lange GK from the Röttgen which was sold via the VDP Auction in Trier.

Weingut Knebel produced a stunning collection of wines, which proves in total contrast to the ripe side of the 2019 vintage as well as the Terrassenmosel region. Its wines show depth, precision, and a beautiful spicy and zesty combination. Already the entry point to the collection, the "simple" Riesling, the dry Estate wine, is a huge success and underlines the huge attention to detail which goes into each wine. The sweet wines are crowned by a magnificent Uhlen Auslese and a breathtaking Röttgen TBA. As if this was not enough, the Estate also just released its 2018er Röttgen TBA, yet another surreal effort in this category. The Estate manages the *tour de force* to shine in all categories, be it dry, off-dry, fruity-styled, sweet, and noble-sweet. There is a lot to love at this address!

NB: The Riesling Feinherb and the Riesling von den Terrassen Reserve were not yet ready for tasting.

2019er	Knebel	Winniger Röttgen Riesling Trockenbeerenauslese	08 20	98+
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The 2019er Röttgen Trockenbeerenauslese, as it is referred to on the main part of the label, was made from fully botrytized fruit harvested at approx. 250° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (322 g/l). It offers a stunningly concentrated and multi-layered nose where a whiff of volatile lifts up scents of raisin, acacia honey, toffee, roasted pineapple, dried apricot, passion fruit, plum, and baked spices. The wine combines huge extract, depth, and a viscous and syrupy side with already intense zesty notes of candied citrusy fruits on the palate. The combination is quite breathtaking as the wine proves still on the ripe and fully noble-sweet side but also refreshing and full of tension thanks to its almost Eiswein-like acidity and plenty of minty spices. This is a breathtaking, punchy, and quite dramatic TBA in the making, which could even well surprise us at maturity. 2027-2049+

2018er	Knebel	Winniger Röttgen Riesling Trockenbeerenauslese	09 20	97
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The 2018er Röttgen Trockenbeerenauslese, as it is referred to on the main part of the label, was made from fully botrytized fruit harvested at approx. 250° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (333 g/l). It offers a magnificently refined, very pure, and delicate nose of honey, mango, apple jelly, dried apricot, vanilla cream, quince, and marzipan. After some airing, the wine reveals a bit more of the sunny side of the vintage as plenty of ripe yet delicate fruits, as well as some butter cream and coconut, but also some floral nuances join the party. The wine shines through its sweet and concentrated texture and superbly smooth and unctuous feel on the palate. A refreshing kick of acidity paired with baked spices comes through in the currently very sweet and honeyed finish and more than hints at the depth to come at maturity. This is a magnificent smooth and delicate TBA in the making, which only needs extensive cellaring in order to dissolve its baby. 2038-2098

2019er	Knebel	Winniger Röttgen Riesling Auslese lange GK	06 20	Auction	95
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The 2019er Winniger 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 after-taste. This gorgeous dessert wine will prove a cracker at maturity! 2034-2069 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Knebel

(Winningen – Terrassenmosel)

2019er	Knebel	Winninger Uhlen Riesling Auslese	07 20	95
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The 2019er Uhlen Auslese, as it is referred to on the main part of the label, was harvested at a full 120° Oechsle and was fermented down to noble-sweet levels of residual sugar (172 g/l). It offers a gorgeously exotic and beautifully ripe nose of mango, apricot, pineapple, candied grapefruit, honey, almond cream, spices, and raspberry. The wine unleashes some unctuous and creamy flavors of nut paste, marzipan, and baked spices with BA-like presence on the smooth and rich palate. Yet the finish proves nicely airy despite the wines' huge intensity and complexity. This Auslese lange GK-styled dessert wine is simply superb. 2029-2059

2019er	Knebel	Winninger Uhlen Riesling GG	13 20	94
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The 2019er Riesling Uhlen GG, as it is referred on the main part of the label, is a legally dry wine which comes from old vines in the grey-slated Laubach part of the vineyard and which was fermented and aged on its fine lees in stainless steel (2/3) and used small oak barrel (1/3) for 9 months. It offers a beautifully restrained yet gorgeously elegant and minty nose of white stone fruit, almond cream, spices, fine herbs, lime, jasmine, and cassis. The wine starts off on a delicately light and refreshing side but then develops in presence and intensity as it unfolds on the palate. It leaves one with a beautifully multi-layered feel of yellow fruits, spices, and herbs in the long and fully dry-tasting finish. The after-taste is all about spices and even salty elements, which just a hint of power coming through in the background. This is an outstanding dry Riesling in the making! 2024-2034

2019er	Knebel	Winninger Röttgen Riesling GG	12 20	92
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The 2019er Riesling Röttgen GG, as it is referred on the main part of the label, is a legally dry wine which comes from old vines in the terraced part of the vineyard and which was fermented and aged on its fine lees in stainless steel (2/3) and used small oak barrel (1/3) for 9 months. It offers a quite ripe and creamy nose of earthy spices, apricot, orange peel, Provence herbs, pear, and coconut cream, all wrapped into a whiff of camphor. The wine proves delicately creamy and juicy and above all superbly spicy on the not fully dry-tasting palate, but leaves a great sense of cut and intensity in the long and impactful finish. A touch of tartness in the after-taste adds more cut as well as a refreshing side to this rather big expression of dry Riesling. This dry wine needs some time to integrate its elements and fully shine. 2023-2029

2019er	Knebel	Riesling von den Terrassen	11 20	91
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The 2019er Riesling von den Terrassen was made from parcels in the Winninger Hamm and the terraced parts of the Winninger Domgarten as well as declassified casks from the Winninger Röttgen, and was fermented in a mix of stainless-steel tanks (80%) and wooden casks (20%) down to dry levels of residual sugar (8 g/l). It combines superbly fresh elements of zest, lime, spices, and mint with a gorgeously ripe profile of pear, mirabelle, yellow peach, candied grapefruit, and Provence herbs on the nose. The wine proves delicately smooth and juicy on the palate and leaves a great sense of depth and intensity in the long and focused finish. The after-taste is powerful but also seemingly weightless. This will prove a beautiful dry-tasting wine once the tail of tartness will have integrated. 2023-2027

2019er	Knebel	Winninger Riesling Alte Reben	03 20	91
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The 2019er Riesling Alte Reben, as it is referred to on the main part of the label (the reference to the village is left for the side of the label), is an tank-fermented off-dry wine (with 15 g/l of residual sugar) made from parcels planted with 50 year-old vines in terraced parts of the Winninger Brückstück, Röttgen, and Hamm. It offers a quite spicy and zesty nose of candied grapefruit, tangerine, greengage, smoke, and minty herbs. The wine is beautifully balanced on the palate where some juicy flavors of yellow fruits are superbly wrapped into creamy zest and spices. It leaves one with a nice sense of focus and lightness in the finish and the minerals and zesty tension in the after-taste make for an almost dry-tasting feel. This lively dry-tasting Riesling is superb. 2023-2029+

2019er	Knebel	Winninger Röttgen Riesling Spätlese	05 20	91
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The 2019er Röttgen Spätlese, as it is referred to on the main part of the label, was harvested at a full 96° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It proves rather restrained and almost non-saying at first, and needs a few minutes in the glass to reveal a quite ripe and juicy nose of Williams pear, rhubarb, honeyed yellow peach, almond cream, and a hint of apricot. The wine coats the palate with ample juicy and creamy fruits, and leaves a nice more focus in the comparatively light-weighted, smooth, and long finish. This wine delivers the fruit ripeness of an Auslese with quite some structure and presence (also because the wine has 9.5% of alcohol). 2026-2039



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Knebel

(Winningen – Terrassenmosel)

2019er	Knebel	Riesling	01 20	90
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This 2019er Riesling was made essentially from Estate holdings in lower parts of the Winninger Domgarten and was fermented in stainless-steel tanks down to dry levels of residual sugar (7 g/l). It offers a beautifully zesty and slightly reductive nose of grapefruit skin, lime, herbs, greengage, and dried flowers. It shows more ripeness with airing as notes of earthy spices, tar, and mirabelle kick in, but manages to keep a sense of freshness as minty elements also join the party. The wine develops good presence and intensity on the rather round and smooth palate. This not fully dry tasting feel is nicely balanced out by refreshing acidity and saltiness in the long and well-delineated finish and subtly powerful after-taste. This classy effort cruises well above the usual standards of a "mere" Estate wine! 2021-2026

2019er	Knebel	Winninger Röttgen Riesling Kabinett	04 20	90
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The 2019er Röttgen Kabinett, as it is referred to on the main part of the label, was harvested at 89° Oechsle and was fermented down to fully off-dry levels of residual sugar (34 g/l). It offers a quite ripe and aromatic nose made of some lactic and creamy notes of honeyed yellow peach, coconut, butter cream, vanilla, earl grey, and poached pear. The wine develops a fully creamy and juicy side on the palate and lives from flavors of pear and peach wrapped in more zesty fruits in the long and quite structured finish (the label indicates 10% of alcohol). The after-taste is intense and leaves one with an off-dry than fully fruity tasting feel. 2023-2034

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

Erni Loosen finds 2019 a captivating vintage: "At face value, there are a lot of parallels between 2019 and 2018. Both were hot and dry vintages. Both saw an early bud break and led, ultimately to early harvests. And yet 2019 and 2018 could not be more different. While yields were plenty in 2018, there were much smaller in 2019, but still good. Lastly, the acidity was firmer in 2019 and this made quite a difference. But, yet again, the dry summer created quite some issues with our young vines. Despite the odd shower of rain, these vines would not have survived without some irrigation. We started our harvest already by mid-September with some *Vorlese* and continued essentially until the end of October. Botrytis was plentiful which allowed us to also produce a whole range of noble-sweet wines. The resulting wines are full of tension, thanks to the higher acidity, and also have more impact, especially our GGs, as yields are lower. I really love the vintage. I'm convinced it will be long-lived!"

Given the comparatively good yields, the Estate was able to produce a full range of wines including a complete set of (now nine!) GGs, a full set of GG Reserve (to be released in a few years) and some BAs and TBAs (which will be released at a later stage). The portfolio includes the Ürziger Würzgarten Spätlese GK and the Erdener Prälat Auslese lange GK which were sold, as usual, via the Trier Auction. In addition to its current portfolio, the 2016er Graacher Himmelreich Riesling Trocken Ernst Loosen & Telmo Rodriguez, the 2018er Graacher Himmelreich Tradition, and the set of 2015er GG Reserve will be released this year.

The Estate took the opportunities offered by the vintage to produce a superb array of engaging wines offering great drinking pleasure. Few elements underline this "joie de vivre" oozed by the Dr. Loosen wines as its portfolio of Estate wines. These are made in large quantities and are widely available and yet are simple superb ambassadors of Mosel Riesling. The GGs are juicy and hugely appealing, but one needs to take into account their primary fruitiness in order to choose the optimal drinking moment. The fruity-styled wines are, as always, hugely enjoyable. However, where the Estate outdid itself in 2019 is at the fully noble-sweet end of the scale. Its BAs, TBAs, and the stunning Prälat Auslese lange GK are simply magnificent wines as they combine creamy drama with utter juiciness. As usual, it is hard to go wrong by drinking Dr. Loosen!

NB: The 2019er Blue Slate Kabinett, the 2019er Estate's non-Riesling bottlings, and the 2015er GG Réserve were not tasted. Also, the 2019er GG Réserve bottlings, which will only be released in a few years, will only be reviewed upon their release.

2019er	Dr. Loosen	Erdener Prälat Riesling Auslese lange GK	61 20	Auction	98+
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The 2019er Erdener Prälat 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 already lightly-golden-colored wine quite reductive and marked by some volatile acidity at first. These scents quickly blow away and give way to rich and ripe notes of roasted pineapple, candied grapefruit, lime, coconut, herbs, marzipan, and almond paste. The wine enters into a completely different dimension on the palate. Notes of marzipan, mango, passion fruit, and raisin are some of the nuances which come through in the stunningly pure yet oily structure.. The finish is all about fiery presence and intensity, but the wine remains elegant and hugely playful. The after-taste is almost endless as it is driven by both presence and power. This "little" Prälat TBA is still very much work in progress, and needs quite some rest before showing all its nuances. But one thing is clear: It is a little jewel in the making! 2039-2079

2019er	Dr. Loosen	Wehlener Sonnenuhr Riesling Trockenbeerenauslese	N.A.		(96-99)
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The 2019er Wehlener Sonnenuhr Riesling Trockenbeerenauslese was made with fully botrytized fruit harvested at 155° Oechsle and was fermented down to noble-sweet levels of residual sugar. This cask sample proves still rather backward and only gradually reveals some stunning scents of vineyard peach, grapefruit, fresh pineapple, whipped cream, and elderflower packed into some riper elements including almond, earthy spices, raisin, and pear. The wine is hugely racy and beautifully alluring on the oily yet incredibly precise palate and leaves a simply stunningly playful feel in the finish. Despite the oiliness at play, the after-taste is all about multi-layered complexity, aromatic precision, and utter drinkability. What an absolutely stunning TBA in the making! 2029-2059

2019er	Dr. Loosen	Ürziger Würzgarten Riesling Trockenbeerenauslese	N.A.		(95-98)
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The 2019er Ürziger Würzgarten Riesling Trockenbeerenauslese was made with fully botrytized fruit harvested at 158° Oechsle and was fermented down to noble-sweet levels of residual sugar. This cask sample offers a superb nose made of dried fruits, pear, raisin, almond puree, honey, and smoky elements. The wine proves oily but also remarkably engaging and finely chiseled on the palate and leaves a gorgeously juicy feel of creamy dried fruits and spices in the overall zesty finish. This TBA manages the *tour de force* of combining TBA drama with Auslese precision and Spätlese drinkability! 2029-2059

2019er	Dr. Loosen	Wehlener Sonnenuhr Riesling Beerenauslese	N.A.		(94-97)
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The 2019er Wehlener Sonnenuhr Riesling Beerenauslese was made with fully botrytized fruit harvested at 139° Oechsle and was fermented down to noble-sweet levels of residual sugar. This cask sample offers a rather ripe nose made of pear, earthy spices, raisin, almond cream, and honeyed elements. The wine is subtly oily yet also nicely zesty on the palate and leaves a beautifully playful feel in the long and engaging finish. The after-taste is all about refreshing and direct scents of fruits and spices. 2029-2059



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By Jean Fisch and David Rayer

Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2019er	Dr. Loosen	Erdener Prälät Riesling Auslese GK	59 20	94
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The 2019er Erdener Prälät Riesling Auslese GK was made with partially botrytized fruit harvested at 103° Oechsle and was fermented down to almost noble-sweet levels of residual sugar (99 g/l). It offers a rather subtle and backward nose made pear, starfruit, dried fruits, earthy spices, a hint of truffle, aniseed herbs, and fine almond-infused elements. The wine is beautifully firm and structured on the palate and leaves an herbal and spicy feel in the melon, starfruit, and pear cream infused finish. The after-taste is all about herbs and spices at this early stage. This backward expression of dessert wine will need quite a few years to reveal its balance and complex charm. 2029-2059

2019er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese GK	36 20	Auction 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. It proves initially quite restrained, earthy and smoky, and only gradually reveals some stunning scents of almond cream, tar, honeyed peach, William's pear, damson plum, and orange blossom. Quite some creamy and juicy elements make for a feel of Auslese smoothness on the palate. A gorgeous touch of acidity then kicks in and not only lifts up the flavors but adds peps, energy the very long finish. Creamy notes with smoky elements round of the experience in the after-taste of this Auslese-styled sweet wine. 2029-2059

2019er	Dr. Loosen	Erdener Treppchen Riesling Beerenauslese	N.A.	(93-96)
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The 2019er Erdener Treppchen Riesling Beerenauslese was made with fully botrytized fruit harvested at 135° Oechsle and was fermented down to noble-sweet levels of residual sugar. This cask sample offers a gorgeous and nicely refreshing nose made of pear puree, pineapple, coconut, blueberry, elderflower, almond cream, and fine aniseed herbal elements. The wine is nicely playful and not over-oily on the palate and leaves a gorgeously playful and complex feel of fruits, spices, and creamy elements in the finish. A great sweet-acid tension adds a superb drinking side to the light expression of BA. 2029-2059

2019er	Dr. Loosen	Ürziger Würzgarten Riesling Trocken Alte Reben GG	52 20	93+
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The 2019er Ürziger Würzgarten Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from parcels of very old un-grafted vines in the prime Urglück / Langpichter, Maxberg, and Layenhaus sectors, and was fermented with ambient yeasts and aged in oak for 12 months. It offers a still hugely reduced nose driven by residual scents from its spontaneous fermentation. The wine is subtly creamy, profound, and racy on the palate and leaves a fruity rather than mineral feel in the finish. The after-taste is driven by mirabelle, earthy spices, and pear. This gorgeous and slightly fruity expression of dry Riesling will need a few years to develop its cut. It could then easily exceed our high expectations, especially as the underlying complexity seems truly remarkable. 2026-2039

2019er	Dr. Loosen	Wehlener Sonnenuhr Riesling Auslese	37 20	93
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The 2019er Wehlener Sonnenuhr Riesling Auslese was made with 50-60% botrytized fruit harvested at 103° Oechsle and was fermented down to sweet levels of residual sugar (81 g/l). It offers a rather engaging nose made of pear, earthy spices, button mushroom, whipped cream, honey, spices, and a hint of dried fruits. It proves nicely zesty but also direct on the palate but reveals quite some depth in the impeccably balanced finish. The earthy side adds depth to the juicy, nicely complex, and subtly almond-infused after-taste. 2029-2049

2019er	Dr. Loosen	Erdener Treppchen Riesling Trocken Alte Reben GG	49 20	92
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The 2019er Erdener Treppchen Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Onnerts and Herzlay sectors (situated just above and next to the Prälät), and was fermented with ambient yeasts and aged in oak for 12 months. It offers a beautiful nose made of blueberry, pear puree, melon, grapefruit, chalky minerals, smoke, and residual scents from its spontaneous fermentation. The wine is nicely juicy and playful on the currently smooth rather than bone-dry palate and leaves a superb feel of minerals and herbs in the long finish. A touch of presence and power adds to the persistence of the finish. 2026-2039

2019er	Dr. Loosen	Graacher Himmelreich Riesling Trocken Alte Reben GG	56 20	92
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The 2019er Graacher Himmelreich Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Stablay sector, and was fermented with ambient yeasts and aged in oak for 12 months. It offers a hugely aromatic nose made of mirabelle, caraway, cream, smoke, and herbal elements. The wine develops a great juicy fruitiness on the palate and leaves an engaging and fruit-driven feel in the finish. The after-taste is hugely spicy and herbal but above all engaging, deep, and nicely persistent. This fruity and subtly ripe expression of dry Riesling will need a few years to shed its primary smoothness and reveal its cut. 2026-2039



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Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2016er	Dr. Loosen	Graacher Himmelreich Riesling Trocken Ernst Loosen & Telmo Rodriguez	64 18	92
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This 2016er Graacher Himmelreich Riesling, as it is referred to on the consumer label, is a common "orange" project between Ernst Loosen (Mosel / Germany) and Telmo Rodriguez (Rioja / Spain). It is based on fruit from Dr. Loosen holdings in the Abtsberg part of the vineyard, which was skin-macerated for several months before being pressed (using a basket press) and transferred into in 2,000-liter wooden casks which had previously seen some of the finest Rioja by Telmo Rodriguez. The wine was made without intervention except for a little sulfur (30 mg/l). This subtly bronze-colored wine offers a gorgeous nose of ripe pear, smoke, bitter lemon, cardamom, spices, and creamy elements. It proves animating on the complex and profound palate, where baked apple, almond, pear, and fine spices are lifted up by some refreshing and zesty flavors of bitter almond and minty herbs. The finish is elegant, deep, complex, and made for meditation. This dry wine is a truly remarkable effort in a slightly more "natural" style. Now-2026+

2019er	Dr. Loosen	Ürziger Würzgarten Riesling Auslese	38 20	92
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The 2019er Ürziger Würzgarten Riesling Auslese was made with 50-60% botrytized fruit harvested at 101° Oechsle and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a hugely complex and intense nose which combines fresh elements including elderflower, blueberry, and mint with more BA-related scents such as almond cream, dried fruits, herbs, and spices. The wine proves ripe and earthy on the creamy yet zesty palate and leaves a mouthwatering feel in the long, smooth, and earthy finish. The after-taste is direct and driven by aniseed herbs, pear puree, and licorice but also a very pure sense of almond paste. 2029-2049

2019er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese	32 20	92
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The 2019er Ürziger Würzgarten Riesling Spätlese was made with fruit harvested at 91° Oechsle and was fermented down to sweet levels of residual sugar (66 g/l). It offers a subtly ample nose made of apricot, mango, pear, starfruit, ginger, herbs, and quite pungent elements of earthy spices. The wine is direct and lives currently from a sweet-creamy and zesty tension on the palate and leaves a juicy, straight, and quite mouthwatering feel in the long and alluring finish. Saffron and herbal elements drive the flavors in the after-taste. This subtly exotic yet still nicely juicy expression of Spätlese will need a few years to tame its current youthful exuberance. 2029-2049

2019er	Dr. Loosen	Wehlener Sonnenuhr Riesling Kabinett	28 20	92
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The 2019er Wehlener Sonnenuhr Riesling Kabinett was made with fruit harvested at 89° Oechsle and was fermented down to fruity-styled levels of residual sugar (48 g/l). This wine packed with CO2 offers a subtly creamy and still massively backward nose made of floral elements, apricot blossom, pear, blueberry, earthy spices, and quite some residual scents from its spontaneous fermentation. The wine is rather sharp and yet creamy on the ripe-tasting palate and leaves a citrusy feel in the long and currently sweet-sour finish. This fruity-styled wine cut along the mold of the old "drinking Auslese of the 1990s" will need some time to reveal its finesse but the wait will be worth it. This is plain delicious in a fruity and engaging style. 2029-2049

2019er	Dr. Loosen	Wehlener Sonnenuhr Riesling Spätlese	31 20	92
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The 2019er Wehlener Sonnenuhr Riesling Spätlese was made with fruit harvested at 93° Oechsle and was fermented down to sweet levels of residual sugar (62 g/l). It offers a rather pure and subtly ample nose made of pear puree, vineyard peach, apricot blossom, almond cream, smoky elements, and floral notes. The wine is gorgeously playful and finely chiseled on the palate and leaves a beautifully lingering feel in the creamy yet zesty finish. The after-taste is all about apricot, almond paste, and exotic flavors packed into racy zest. 2029-2049

2019er	Dr. Loosen	Wehlener Sonnenuhr Riesling Trocken Alte Reben GG	51 20	92
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The 2019er Wehlener Sonnenuhr Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Gewann Laychen (central part), Sandpichter (near Zeltingen) and Langenberg (higher up the hill), and was fermented with ambient yeasts and aged in oak for 12 months. It is still marked by some CO2 and offers a hugely engaging nose made of blueberry, white flowers, whipped cream, smoke, and subtly tannic elements. The wine proves smooth and hugely alluring on the creamy and profound palate, and leaves a juicy rather than bone-dry feel in the long finish. This wine is still very much work in progress and will need many years to integrate its smoothness and reveal its underlying cut. 2026-2039



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2019er	Dr. Loosen	Kinheimer Rosenberg Riesling Trocken GG	57 20	91+
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The 2019er Kinheimer Rosenberg Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the original part of the vineyard behind the village with was classified "dark red" on the old Prussian taxation map, and was fermented with ambient yeasts and aged in oak for 12 months. It offers a rather backward nose which only gradually reveals some ripe but engaging scents of orchard fruits, a touch of cardamom, whipped cream, and smoke. The wine is packed with creamy fruits on the currently juicy rather than bone-dry palate but leaves a smooth and spicy yet also subtly zesty feel in the long and engaging finish. The after-taste packed with fruity, spicy, and earthy flavors is nicely balanced and makes one want to go for more. This dry Riesling could easily exceed our high expectations especially as it integrates its smooth presence on the mid-palate and develops more cut with age. 2026-2034

2019er	Dr. Loosen	Bernkasteler Johannisbrunnchen Riesling Trocken GG	55 20	91+
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The 2019er Bernkasteler Johannisbrunnchen Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the Gewann Oberm Ofenpfad and Unterm Brauneserweg, and was fermented with ambient yeasts and aged in oak for 12 months. It still proves hugely backward and it takes a few days at the moment for it to shed its early ripe aromatics and reveal a superbly refreshing nose made offers a hugely aromatic nose made of pear, starfruit, blueberry, cassis, a hint of earthy cardamom, whipped cream, floral elements, and smoke. The wine is subtly creamy and fruity on the currently juicy rather than bone-dry palate and leaves an engaging and direct feel of herbs, spices, whipped cream, lemony zest, and pear in the long finish. This gorgeous dry Riesling will benefit hugely from a few years of bottle aging. We would not be surprised if it then even will exceed our expectations. The balance and engaging juiciness packed in this wine are very appealing! 2024-2034

2019er	Dr. Loosen	Erdener Treppchen Riesling Auslese	39 20	91
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The 2019er Erdener Treppchen Riesling Auslese was made with 50-60% botrytized fruit harvested at 107° Oechsle and was fermented down to sweet levels of residual sugar (81 g/l). It offers a nicely exotic nose made of cassis, pineapple, elderflower, coconut, almond cream, earthy spices, saffron, grapefruit, and smoke. The wine proves packed with fresh flavors on the nicely creamy yet finely zesty palate and leaves one with a juicy feel of fresh exotic fruits, a hint of whipped cream, a touch of honey, and some herbs in the engaging finish. The after-taste reveals a slightly riper and more direct side as apricot, melon, dried fruits, saffron, and pear round of the experience. 2029-2049

2019er	Dr. Loosen	Erdener Treppchen Riesling Kabinett	29 20	91
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The 2019er Erdener Treppchen Riesling Kabinett was made with fruit harvested at 89° Oechsle and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers a rather direct nose made of grapefruit, melon, whipped cream, a hint of apricot, a touch of cardamon and other earthy spices, some herbs, and smoke. The wine develops the engaging and juicy Schmelz of a Spätlese on the palate and leaves a nicely mouthwatering feel in the direct and playfully zesty finish. This delivers on the pleasure front. 2029-2049

2019er	Dr. Loosen	Erdener Treppchen Riesling Spätlese	33 20	91
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The 2019er Erdener Treppchen Riesling Spätlese was made with fruit harvested at 96° Oechsle and was fermented down to barely sweet levels of residual sugar (61 g/l). It offers a subtly ample and aromatic nose made of pineapple, almond cream, button mushroom, smoke, and earthy spices. The wine is firm and racy on the palate and leaves a subtly ripe and exotic feel of almond cream pepped up by fruity and spicy elements in the long and lingering finish. The after-taste is still a bit sharp at the moment, but this will go away after a few years of bottle aging. This lightly exotic yet very engaging expression of Spätlese will then offer much fun. 2029-2049

2019er	Dr. Loosen	Graacher Domprobst Riesling Trocken GG	58 20	91
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The 2019er Graacher Domprobst Riesling, as it is referred to on the main label (the reference to GG is left for the back label), comes from ungrafted vines in the prime Domprobstbann and Vogelsley sector and was fermented with ambient yeasts and aged in oak for 12 months. It is marked by some residual scents from its spontaneous fermentation and only gradually reveals a beautifully aromatic and finely chiseled nose (more akin to that found in fruity-styled wines) made of elderflower, blueberry, citrusy elements, and lots of herbs and spices. The wine is nicely precise on the palate and leaves a fruity and subtly creamy feel in the long and slightly smooth-tasting finish. The after-taste is however full of zest and fresh flavors. This currently almost off-dry tasting Riesling really needs a few more years in bottle to reveal its goods. It will then prove a hugely drinkable and playful expression of dry Mosel Riesling. 2024-2034



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2019er	Dr. Loosen	Ürziger Würzgarten Riesling Kabinett	30 20	91
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The 2019er Ürziger Würzgarten Riesling Kabinett was made with fruit harvested at 88° Oechsle and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers a rather ripe and subtly ample nose made of pear, cassis, cardamom, minty herbs, whipped cream, a hint of blueberry, and quite some residual scents from its spontaneous fermentation. The wine develops a juicy creaminess of a Spätlese on the palate but leaves a firmly zesty and minty feel full of cut in the engaging finish. Some riper scents of almond, apricot, and honey add to the under-toned richness of the sensorial experience. 2029-2049

2019er	Dr. Loosen	Bernkasteler Lay Riesling Kabinett	12 20	90
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The 2019er Bernkasteler Lay Riesling Kabinett was made with fruit harvested at 90° Oechsle and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a subtly ripe nose made of pear puree, whipped cream, blueberry, earthy spices, smoke, a hint of camphor, and lemon zest. The wine is beautifully juicy on the palate and leaves a subtly creamy yet still overall zesty feel in the long, playful, and nicely direct finish. The after-taste lives from a beautiful tension between earthy and creamy elements and lemony flavors. 2029-2049

2019er	Dr. Loosen	Bernkasteler Lay Riesling Trocken GG	54 20	90
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The 2019er Bernkasteler Lay Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the Haargarten sector (situated around the Estate), and was fermented with ambient yeasts and aged in oak for 12 months. It offers an aromatic and engaging nose made of pear, lemon zest, caraway, aniseed herbs, a hint of whipped cream, and fine spices. The wine is nicely balanced on the currently juicy rather than bone-dry palate and leaves a nicely zesty feel of fruits and spices in the subtly creamy and smooth finish. The after-taste is nicely floral and very satisfying in a direct style. 2024-2034

2018er	Dr. Loosen	Graacher Himmelreich Riesling Tradition	60 20	90
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The 2018er Graacher Himmelreich Riesling Tradition comes from fruit harvested on approx. 30-year-old vines situated higher up the hill, and was made along old traditional method, i.e. fermentation and extended aging on the gross lees in large 3,000-liter wooden casks for 21 months (hence the late AP number) down to off-dry levels of residual sugar (23 g/l). It offers a rather engaging nose made of pear, cassis, residual scents from its spontaneous fermentation, and herbal elements. The wine is nicely precise and full of slightly tannic grip on the palate and leaves a slightly primary sweet and smooth feel at this stage in the long finish. This off-dry Riesling will really benefit from a few years of bottle aging in order to reveal its underlying cut and structure. 2023-2033

2019er	Dr. Loosen	Lösnicher Försterlay Riesling Trocken GG	53 20	90
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The 2019er Lösnicher Försterlay Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the Gewann in der Försterlei, which was classified "dark red" on the old Prussian taxation map, and was fermented with ambient yeasts and aged in oak for 12 months. It offers a rather engaging even if ample nose made of grapefruit zest, mirabelle, earthy spices, whipped cream, and fine spices. The wine proves subtly smooth but also nicely zesty on the ample palate and leaves a beautiful feel of fruit and spices in the alluring and fruit-driven finish. The after-taste is all about herbs, spices, and direct flavors of fruits. We would opt to let this wine integrate its tail of sweet smoothness and start enjoying our bottles in a few years. 2026-2034

2019er	Dr. Loosen	Riesling Dry Blue Slate	18 20	89
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The 2019er Riesling Dry Blue Slate was fermented with ambient yeasts in large wooden casks from fruit picked in Bernkastel, Wehlen, Graach, Ansel, and Kröv. The wine proves slightly backward at this stage and really benefits from a day of airing before it truly reveals its appealing nose made of pear, white peach, greenapple, elderflower, cassis, a hint of apricot, floral elements, herbs, and spices. The wine is juicy on the fruit and spice-driven palate and leaves a feel of pear, grapefruit, and herbs in the long and engaging finish. This direct expression of fruit-driven dry Riesling is superbly easy to drink and yet leaves one with a nice sense of depth and complexity in the after-taste. This Estate wine truly delivered in 2019. 2023-2027



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2019er	Dr. Loosen	Riesling Dry Red Slate	21 20	89
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The 2019er Riesling Dry Red Slate was fermented with ambient yeasts in large wooden casks from fruit picked in iron-rich vineyards in Rachtig, Ürzig (Oberberg), Erden, Löslich, and Kinheim. It proves still somewhat backward at first and takes a good day at this stage to reveal its engaging nose made of pear puree, grapefruit, starfruit, brown sugar, a touch of whipped cream, earthy spices, and smoke. The wine is nicely spicy and precise on the palate and leaves a gorgeous feel of juicy and subtly creamy fruits packed into earthy spices in the long and engaging finish. This is a beautiful and really easy-to-understand expression of Mosel Riesling to enjoy over the coming years. This Estate wine truly delivered in 2019. 2023-2027

2019er	Dr. Loosen	Riesling Feinherb Grauschiefer	22 20	89
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The 2019er Riesling Grauschiefer, as it is referred to on the main label (the reference to Feinherb is given on the back label), is an off-dry wine (with 27 g/l of residual sugar) fermented with ambient yeasts in stainless steel from fruit picked in Bernkastel, Wehlen, Graach, Kröv, and Andel. It offers a subtle yet precise nose made of elderflower, pear, starfruit, blueberry, herbs, and fine spices. The wine is a touch on the sweet side currently on the palate but it makes more than up for this through zest, airiness, and elegance in the long and engaging finish. The after-taste is racy and packed with fresh flavors. This gorgeous wine cruises far above normal levels expected from an Estate wine. It will benefit from a few years of bottle aging though, should one have the patience to do so. 2023-2029

2019er	Dr. Loosen	Riesling Off-Dry Grey Slate	22 20	89
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The 2019er Riesling Off-Dry Grey Slate is an off-dry wine (with 27 g/l of residual sugar) fermented with ambient yeasts in stainless steel from fruit picked in Bernkastel, Wehlen, Graach, Kröv, and Andel. It offers a subtle yet precise nose made of elderflower, pear, starfruit, blueberry, herbs, and fine spices. The wine is a touch on the sweet side currently on the palate but it makes more than up for this through zest, airiness, and elegance in the long and engaging finish. The after-taste is racy and packed with fresh flavors. This gorgeous wine cruises far above normal levels expected from an Estate wine. It will benefit from a few years of bottle aging though, should one have the patience to do so. 2023-2029

2019er	Dr. Loosen	Riesling Trocken Blauschiefer	18 20	89
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The 2019er Riesling Trocken Blauschiefer was fermented with ambient yeasts in large wooden casks from fruit picked in Bernkastel, Wehlen, Graach, Andel, and Kröv. The wine proves slightly backward at this stage and really benefits from a day of airing before it truly reveals its appealing nose made of pear, white peach, greengage, elderflower, cassis, a hint of apricot, floral elements, herbs, and spices. The wine is juicy on the fruit and spice-drive palate and leaves a feel of pear, grapefruit, and herbs in the long and engaging finish. This direct expression of fruit-driven dry Riesling is superbly easy to drink and yet leaves one with a nice sense of depth and complexity in the after-taste. This Estate wine truly delivered in 2019. 2023-2027

2019er	Dr. Loosen	Riesling Trocken Rotschiefer	21 20	89
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The 2019er Riesling Trocken Rotschiefer was fermented with ambient yeasts in large wooden casks from fruit picked in iron-rich vineyards in Rachtig, Ürzig (Oberberg), Erden, Löslich, and Kinheim. It proves still somewhat backward at first and takes a good day at this stage to reveal its engaging nose made of pear puree, grapefruit, starfruit, brown sugar, a touch of whipped cream, earthy spices, and smoke. The wine is nicely spicy and precise on the palate and leaves a gorgeous feel of juicy and subtly creamy fruits packed into earthy spices in the long and engaging finish. This is a beautiful and really easy-to-understand expression of Mosel Riesling to enjoy over the coming years. This Estate wine truly delivered in 2019. 2023-2027

2019er	Dr. Loosen	Riesling Trocken Satyricus	41 20	89
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The 2019er Riesling Trocken Satyricus was made with fruit picked in the Wehlener Klosterberg. It proves still slightly reduced and only gradually reveals some elegant scents of pear, grapefruit, starfruit, ginger, floral elements, and smoke. The wine develops a great sense of cut on the dry and precise palate and leaves a mouthwatering sense of racy spiciness in the tart and persistent finish. This truly dry-tasting wine offers much pleasure now but will prove even more enjoyable in a few years once the acid edge will have blended into the structure. This Estate wine truly delivered in 2019. 2022-2027

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Hermann Ludes

(Thörnich – Middle Mosel)

Young Julian Ludes is hugely satisfied with his 2019 vintage: "The growing conditions were far from easy. We did hardly suffer from the frost but did have quite some issues with drought, which was fortunately less marked than in 2018, and sunburn in the summer. The early budbreak and flowering meant an early harvest. We started our harvest on September 20 with already good sugar density levels and continued at high speed until October 6. This proved a wise decision as the rain started to fall in early October. We decided to bottle the wines early to retain freshness and cut but, as often with Riesling from the Thörnicher Ritsch, the wines needed quite a few months to find their balance in bottle. Now, they are shining and are truly fun to enjoy, but of course they have a great aging potential. 2019 is a great vintage at our Estate!"

The Estate produces a simple portfolio composed only of off-dry to sweet wines. This includes two off-dry Estate wines called Riesling I and Riesling II to "differentiate them as one is made from flatter terroir and the other from steeper slope," as Julian Ludes added. The rest includes mostly off-dry wines, as there is only one fruity-styled and one sweet wine.

After having sold his complete 2018 vintage to the trade, Young Julian Ludes makes a huge comeback with a 2019 collection which more than reminds of the great bottles produced by his uncle Hermann in the past. The wines are airy, playful, tempting, and refined. Despite their apparent lightness, there is stunning complexity at play here, from the simple Estate Riesling I right up to the Ritsch Spätlese GK. If Joh. Jos. Prüm and Merkelbach are your thing and if you also enjoy Saar zest, we can only warmly recommend buying as much as you can from this Estate. In this style, the Estate is simply one of the best, despite it still being rather under the radar in many parts of the world! One needs to just keep one thing in mind: These wines require quite some airing to be at their best.

2019er	Hermann Ludes	Thörnicher Ritsch Riesling Spätlese GK	07 20	93+
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The 2019er Thörnicher Ritsch Riesling Spätlese GK was made from slightly botrytized fruit picked at 95° Oechsle on 75-year-old and still partially un-grafted vines and was fermented down to fully sweet levels of residual sugar (96 g/l). It offers a rather reduced nose made of pear and creamy elements enhanced by a whiff of exotic pineapple, coconut, and rose water. The wine proves beautifully balanced on the intense but airy and playful palate and leaves a currently slightly sweet and subtly honeyed feel of creamy exotic fruits in the finish. Far from being overpowering, this old-style Auslese GK remains a model of precision, lightness, and finesse right into the after-taste. One simply needs to wait a decade or so for the sweetness to recede into the background and the aromatic complexity to explode. It could then easily exceed our high rating! 2029-2054

2019er	Hermann Ludes	Klüsserather Bruderschaft Riesling Spätlese	06 20	93
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The 2019er Klüsserather Bruderschaft Riesling Spätlese was made from fruit picked at 91° Oechsle in the central sector of the main hill of the vineyard, which is still partially planted with 100-year-old un-grafted vines and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeous nose still marked by residual scents from its spontaneous fermentation at first and which only gradually reveals some stunningly profound notes of pear, white peach, cassis, elderflower, whipped cream, smoke, and earthy spices. The wine proves gorgeously light-footed on the palate and leaves a smoky and herbal feel in the impeccably balanced finish packed with some beautiful sweet-acidic tension. This Spätlese has the cut of a Kabinett with the Schmelz and presence of a light Auslese. This gorgeous wine cut along the airy lightness à la Joh. Jos. Prüm or Merkelbach and packed with Saar zest is a true winner! 2029-2049

2019er	Hermann Ludes	Thörnicher Ritsch Riesling Kabinett Feinherb Gackes Oben	04 20	93
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The 2019er Thörnicher Ritsch Riesling Kabinett Feinherb, as it is referred to on the central part of the label (the reference to the Gewinn is provided on the side of the label), is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked at 83° Oechsle in the upper part of this central and fully-south-facing sector of this vineyard planted with 60-year-old vines. It offers a gorgeous even if still rather reductive nose made of residual scents from its spontaneous fermentation which only gradually give way to vineyard peach, rose water, elderflower, whipped cream, and smoky elements. The wine develops superb cut and precision on the still rather racy palate and leaves a stunning feel of lemon, minerals, and herbal elements in the focused and precise finish. The after-taste is hugely persistent despite the overall airy and light-footed structure of the wine. This is a superb wine in the making which more than reminds us of the great wines produced at this Estate in the 1990s! 2024-2034

2019er	Hermann Ludes	Thörnicher Ritsch Riesling Spätlese Feinherb	05 20	92
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The 2019er Thörnicher Ritsch Riesling Spätlese Feinherb is a fully off-dry wine (with 33 g/l of residual sugar) made from fruit picked at 88° Oechsle on 75-year-old and still partially un-grafted vines. It offers a superbly subtle and finely sizzled nose made of residual scents from its spontaneous fermentation, citrusy elements, cassis, elderflower, smoke, whipped cream, and herbs. The wine is packed with airy flavors of fruits driven by pear and Limoncello as well as herbs on the racy and hugely playful palate and leaves a nicely focused feel in the long and persistent finish. The after-taste is all about precision, airiness, and juicy sweet-acid tension as one would rather expect it from a Saar wine. This beauty will need a few years to shed its wall of reduction and reveal its underlying finesse. It will prove a remarkable effort afterwards! 2026-2039



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Hermann Ludes

(Thörnich – Middle Mosel)

2019er	Hermann Ludes	Riesling II	02 20	91
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The 2019er Riesling II is an off-dry wine (with 28 g/l of residual sugar) made from Estate holdings on steep hills, mostly in the Thörnicher Ritsch but also in the Pölicher Held. It offers a beautiful nose made of pear, white peach, freshly cut apple, smoke, elderflower, herbs, citrusy whipped cream, and fine herbs and spices. The wine is gorgeously light-footed and playful on the palate and leaves an intense and playful feel in the medium-long and lightly fruity-styled tasting finish. This wine is nicely juicy and beautifully aromatic in an ethereally light and pleasing style. Despite the immediate and rather light-footed drinking pleasure, the wine proves hugely complex and persistent. Now-2031

2019er	Hermann Ludes	Thörnicher Ritsch Riesling Kabinett Feinherb Gackes Unten	03 20	91
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The 2019er Thörnicher Ritsch Riesling Kabinett Feinherb, as it is referred to on the central part of the label (the reference to the Gewinn is provided on the side of the label), is an off-dry wine (with 28 g/l of residual sugar) made from fruit picked at 82° Oechsle in the lower part of this central and fully-south-facing sector of the vineyard planted with up to 85-year-old and still largely un-grafted vines. It offers a beautiful even if still slightly reduced nose made of grapefruit zest, vineyard peach, earthy spices, citrusy whipped cream, and smoky elements. The wine is gorgeously playful and fruity on the off-dry palate and leaves an elegant feel of vineyard peach, earthy spices, and herbs in the medium intense finish. A subtle kick of beautifully ripe yet incisive acidity adds to the playfulness in the after-taste. This little model of joyful finesse and zesty airiness proves already superbly easy to enjoy now in its slightly reductive side but it will prove even better in a few years when the flavors and aromatic depth will have developed fully. 2024-2034

2019er	Hermann Ludes	Riesling I	01 20	89
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The 2019er Riesling I is an off-dry wine (with 31 g/l of residual sugar) made from Estate holdings on less steep slopes in the Thörnicher Schiesslay. It offers a rather reduced nose made of pear, lemon, white flowers, spices, and herbs. The wine is beautifully light-footed and animating on the fully off-dry tasting palate and leaves an intense feel of herbs, spices, and fresh orchard fruits in the impeccably balanced finish. While not super-complex, this gorgeous Estate wine makes up for it through sheer and quite subtle drinking pleasure! Now-2027

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

Katharina Prüm was all smile when starting to talk about her 2019 vintage and this despite the fact that it was not a simple one: "2019 was a hot vintage and we experienced some very high temperatures during summer. Fortunately, our old vines did not suffer too much from the heat, even if lost some grapes to sunburn here and there. The trickiest part of the vintage definitely proved to be the harvest strategy. The grapes had already reached good level of ripeness at the beginning of September, and we decided to start our harvest early, on September 23. With hindsight, it proved the right decision as we had to be quick in the vineyards in order to bring in the right quality of fruit for each of our bottlings. I have to admit that, at some point, we had to make choices and privileged of course our emblematic vineyard, the Wehlener Sonnenuhr. 2019 proved to be one of the fastest harvests ever at our Estate, as we completed it by October 19, i.e. in only 4 weeks. All in all, we were able to bring in great grapes right up to TBA level fruit from both the Graacher Himmelreich and Wehlener Sonnenuhr. I very much like our 2019er wines as each category of wine, starting with Kabinett, is truly reflecting its Prädikat and the terroir differences between the vineyards."

The Estate was able to produce a full collection in 2019, starting from three different Kabinett bottlings (from the Bernkasteler Badstube, the Graacher Himmelreich, and the Wehlener Sonnenuhr) right up to TBA (which will be released, as always, at maturity). There is also some BA level juice, but it has not yet been decided if it will be bottled as BA or Auslese lange GK. The BA level fruit out of the Graacher Himmelreich was bottled as lange Auslese GK and sold via the annual Auction in Trier, together with some special casks of Wehlener Sonnenuhr Spätlese, Auslese, and Auslese GK.

The Joh. Jos. Prüm Estate was able to produce a magnificent collection of wines, which completely won us over. It is arguably the finest in at least a decade. What makes the wines so special? They shine with a level of purity, energy, and finesse that even the great Joh. Jos. Prüm Estate does not achieve each year. The wines from the Wehlener Sonnenuhr have a slight advantage over those from the other vineyards but this is really hair-splitting: The overall quality level is so high and any wine you can lay yours hands on will put a big smile on your face. Bravo to the Estate for this remarkable performance!

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Auslese GK	19 20		97
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The 2019er Graacher Himmelreich Riesling Auslese GK is a noble-sweet wine with a multi-layered and deeply complex nose of botrytis with notes of apricot, baked spices, marzipan, honeyed peach, smoke, and even a touch of raisin. The wine proves magnificently creamy and unctuous on the honeyed yet airy palate. Despite all the flavor drama and intensity, the wine manages to shine through finesse and lightness in the hugely long and complex finish. This is a stunning Auslese GK in the making! 2029-2069

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese GK	20 20		96
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The 2019er Wehlener Sonnenuhr Riesling Auslese GK is a noble-sweet wine with a comparatively rich and aromatic yet superbly complex nose of honey, pear, passion fruit, quince, dried apricot, orange peel, guava, roasted pineapple, and buttery cream. The wine is still on the sweet and honeyed side on the palate at this early stage and will clearly need more than a decade to reveal all its nuances. But the multi-layered, elegantly smooth, and rich finish already hints at greatness to come. 2034-2069

2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese	17 20		95+
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The 2019er Wehlener Sonnenuhr Riesling Auslese is a sweet wine with a beautifully restrained and smoky nose of herbs, orange peel, spices, candied grapefruit, greengage, and thyme. The wine proves superbly juicy on the rich, elegantly smooth, and creamy palate and leaves a deep and intense feel in the smoky, energetic, and hugely persistent finish. This impressive wine manages to show weight but without any undue power or forcefulness. It will however require quite some patience in order to integrate its primary tail of sweetness. This breathtaking Auslese could easily exceed our already high expectations as it reveals its finesse and complexity with aging. 2034-2069

2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Spätlese	13 20		95
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The 2019er Wehlener Sonnenuhr Riesling Spätlese offers a magnificent nose made of elegant and refined scents of white flowers, vineyard peach, almond cream, herbs, and pear. The wine is gorgeously juicy and playful on the creamy and delicately ripe palate and leaves a great sense of focus and intensity in the finish. The aftertaste is complex and has this telltale airy side which has made the success of Joh. Jos. Prüm Spätlese over the years. This is simply a great wine in the making. 2029-2059

2019er	Joh. Jos. Prüm	Zeltinger Sonnenuhr Riesling Auslese	15 20		95
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The 2019er Zeltinger Sonnenuhr Riesling Auslese offers a slightly restrained yet complex nose of pear, anise, pink grapefruit, herbs, almond cream, and a hint of apricot. The wine proves fully juicy and ripe side on the complex and layered palate, where some exotic fruits mingle with unctuous elements and honey. The finish is beautifully long and hugely focused. This dessert wine cut along the line of an Auslese GK will be superb at maturity. 2029-2059

2019er	Joh. Jos. Prüm	Bernkasteler Lay Riesling Auslese	14 20		94
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The 2019er Bernkasteler Lay Riesling Auslese offers a captivating and beautifully herbal nose made of pear, vineyard peach, laurel, rosemary, almond cream, candied grapefruit, orange peel, and a hint of pastry elements. The wine proves delicately smooth and juicy on the comparatively soft yet elegantly creamy palate. The finish has the usual Prüm lightness without losing anything on the complexity and precision front. This is a beautiful Auslese in the making but one which will need some time to absorb its sweetness and reveal its underlying finesse. 2034-2059

2019er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Auslese	16 20		94
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The 2019er Graacher Himmelreich Riesling Auslese offers a delicately ripe and creamy nose of pear, apple, jelly, herbs, smoke, almond, and lanoline. Notes of bakery products, pear, and quince join the party after some airing. The wine unleashes all the pastry and even slightly buttery elements of a ripe Auslese on the otherwise extremely juicy and creamy palate. The finish is still on the sweet and round side of life but already hints at greatness to come, in more than a decade, when the sweetness will have blended into the aromatic profile. 2034-2059



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Joh. Jos. Prüm

(Wehlen – Middle Mosel)

2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Kabinett	09 20	94
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The 2019er Wehlener Sonnenuhr Riesling Kabinett offers a discreet, very elegant, and gorgeously floral nose of white peach, herbs, almond cream, rosemary, and mint. The wine proves superbly balanced on the palate as the white juicy fruits are packed into delicately ripe and zesty acidity. The finish is both superbly smooth and nicely tight and focused. The wine leaves one with a great sense of mineral tension in the aftertaste. This is a gorgeous Kabinett in the making. 2029-2049

2019er	Joh. Jos. Prüm	Zeltinger Sonnenuhr Riesling Auslese GK	18 20	94
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The 2019er Zeltinger Sonnenuhr Riesling Auslese GK is a noble-sweet wine which proves slightly reductive at first (there is a touch of SO₂) and needs a few minutes in the glass to fully develop its aromatics. It then reveals its magnificently restrained and ripe nose made of whipped cream, coconut, honeyed pear, candied grapefruit, and apricot flower. The wine proves still rather primary even if intensely creamy and sweet on the palate and leaves a refined smooth feel with a nice sense of freshness in the background in the finish and the aftertaste. This dessert wine now only needs some cellaring to reveal its nuances. 2034-2069

2019er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Spätlese	12 20	93+
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The 2019er Graacher Himmelreich Riesling Spätlese is still reductive and quite smoky at first, and needs quite some time to reveal some herbal and ripe elements including mirabelle, yellow peach, apricot, and herbs. The wine is still compact on the palate but hints already at deep complexity and inner energy in the very long, smoky, and pure finish. The aftertaste develops the presence of an Auslese (at least by Joh. Jos. Prüm standards), but it does it with elegance and subtlety. This superb sweet wine will need a decade or so to fully shine. We would not be surprised if it then even exceeds our high expectations. 2029-2049

2019er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Kabinett	08 20	93
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The 2019er Graacher Himmelreich Riesling Kabinett offers a beautifully smoky and herbal nose made of vineyard peach, mirabelle, damson plum, and vineyard peach. The wine coats the palate with ripe, clean, and juicy fruits and leaves a beautifully energetic, zesty, and superbly focused feel in the very long, mineral, and tightly knit finish. This gorgeous Kabinett now just needs a couple of years of patience to integrate all its elements and reveal all its nuances. 2027-2044

2019er	Joh. Jos. Prüm	Zeltinger Sonnenuhr Riesling Spätlese	11 20	93
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The 2019er Zeltinger Sonnenuhr Riesling Spätlese offers a beautifully aromatic and complex nose of orange blossom, pear, herbs, vineyard peach, lily flowers, and pink grapefruit. A great zesty and ripe acidity lifts up all the flavors on the palate. The finish is on the fully fruity side with some delicate almond cream underlying the Spätlese creaminess of the wine. A touch of CO₂ in the aftertaste adds some pep at this stage. This great example of a "drinking Spätlese" now just needs a decade of patience in order to reveal all its nuances. 2029-2049

2019er	Joh. Jos. Prüm	Bernkasteler Badstube Riesling Spätlese	10 22	92
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The 2019er Bernkasteler Badstube Riesling Spätlese offers an attractive and aromatic nose of vineyard peach, smoke, laurel, candied grapefruit, and herbs. Juicy yellow fruits with even a touch of honeyed elements make for a smooth and delicate feel on the ripe palate. The wine leaves one with a great playful and elegant feel in the nicely long finish, and a superb lightness in the aftertaste. This is a delicately juicy Spätlese in the making. 2027-2039

2019er	Joh. Jos. Prüm	Bernkasteler Badstube Riesling Kabinett	07 20	91
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The 2019er Bernkasteler Badstube Riesling Kabinett proves restrained at first and only gradually reveals its beautiful nose of white flowers, herbs, sage, mint, white peach, and damson plum. The wine coats the palate with nice juicy flavors of yellow and white fruits and leaves a refreshing and engaging feel in the off-dry rather than fully fruity-styled finish. The aftertaste has all the lightness expected from Joh. Jos. Prüm Kabinett wines. 2025-2034+

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

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

Christina Spier was really happy with her 2019 vintage, as was her mother Sofia Thanisch when she later joined the tasting: "The weather conditions were actually quite good and, except for some sunburn as a result of the heat wave in the summer, we did not face any particular issue during the growing season. The high temperatures meant that the grapes ripened at rapid pace and we observed already good maturity levels in our vineyards at the beginning of September. We decided to start our harvest already at the end of September and completed it within three weeks on October 18. We had to be quick in order not to have too high levels of potential sugar, as we want them to retain freshness and a playful and delicate side in our wines. Besides our regular program, we were able to harvest some beautiful botrytized grapes for our noble-sweet wines. As usual, our wines take a particularly long time to find their balance in cask and in bottle, but they offer already quite some enjoyment at this early stage!"

The Estate was able to produce most of its full portfolio of wines, including its two GGs (from the Graben and the Doctor) as well as a full range of fruity-styled and sweet wines right up to a BA from the Doctor. The only wine missing is its fruity-styled Estate Riesling. On the other hand, it bottled a special cuvée of Lay Spätlese, called Cuvée Christina, which was aged in a new Fuder. There is also an additional Doctor Spätlese to the regular one, named Nr. 11, as well as a second bottling of Doctor Auslese, which bears the traditional Estate's anniversary label.

The Wwe Dr. H. Thanisch-Erben Thanisch Estate produced a gorgeous collection in 2019. The wines show some of the richness and ripeness of the vintage, especially as they seem less closed and introverted as they usually are at this stage, but do shine through clean and juicy fruits and retain the freshness, zest, and intensity which has made the success of the Estate over the years. The wines from the Badstube stand particularly out this year: They offer fantastic complexity and give their prestigious siblings from the Doctor more than a run for their money. This will make a lot of people happy!

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Beerenauslese	13 20	Auction?	97
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The 2019er Berncasteler Doctor Riesling Beerenauslese, which has not yet been commercially released (it has not yet been decided if it will be sold via regular channels or a future Auction), was harvested at approx. 150° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a gorgeously complex and ripe nose of acacia honey, orange peel, marzipan, apple jelly, baked spices, roasted pineapple, tangerine, ginger cake, and minty herbs. The wine offers proves hugely dense yet gorgeously zesty on the deep and compact palate and leaves a wonderfully playful, animating, and long finish. Flavors of raisin, nut paste, marzipan, and candied pineapple round off the experience in the intense and even slightly powerful after-taste. This BA is still pretty much work in progress and will certainly need more than a decade to fully settle down and show all its nuances. But the wait will be worth it! 2034-2079

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Badstube Riesling Auslese	18 20		95
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The 2019er Berncasteler Badstube Riesling Auslese was made from fruit harvested at just under 100° Oechsle and was fermented down to sweet levels of residual sugar (84 g/l). It offers a beautifully floral nose of vineyard peach, whipped cream, candied grapefruit, tangerine, a hint of toffee, and minty herbs. The wine develops a wonderful light, smooth, and sweet feel on the palate and leaves a refined, light, and juicy feel in the very long and subtly smoky finish. This beautiful Auslese from the Badstube proves magnificently playful, airy, focused, and multi-layered. This is a stunning dessert wine is a huge success! 2029-2069

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Auslese	08 20		95
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The 2019er Berncasteler Doctor Riesling Auslese was made from fruit harvested at approx. 100° Oechsle and was fermented down to sweet levels of residual sugar. It offers a hugely restrained, aniseed, and smoky nose of honeyed yellow peach, minty herbs, pear, melon, quince jelly, and vanilla touch. The wine coats the palate with ample juicy and exotic fruits, as well as apricot, black berry, and a hint of smoky raisin. The finish is still on the smooth and creamy side, even if the after-taste more than hints already at the depth, complexity, and freshness to come. Patience will be needed for this beautiful Auslese to come around and deliver all its nuances. But the wait will be more than worth it! 2034-2069

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Spätlese Nr. 11	11 20		95
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The 2019er Berncasteler Doctor Riesling Spätlese Nr. 11 is a special cask of Spätlese made from fruit harvested at approx. 100° Oechsle which was fermented down to sweet levels of residual sugar (88 g/l). It offers a stunningly complex nose of succulently ripe honeyed peach, apricot, pear, and whipped cream. The wine delivers a gorgeously creamy feel with Auslese intensity on the palate and proves superbly smooth and engaging in the long, airy, and creamy finish. Gorgeous flavors of riper and darker fruits make for an admirably intense, animating, and refined feel in the after-taste. This Auslese-styled sweet wine will certainly need more than a decade to integrate all its elements and richness, and reward one with a Doctor sweet classic. 2034-2069



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By Jean Fisch and David Rayer

Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Auslese Selection	12 20	94+
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The 2019er Berncasteler Doctor Riesling Auslese, which bears the Estate's anniversary label (*Jubiläums Etikett*), was harvested at approx. 110° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a wonderfully smoky and restrained nose of tar, black berry, herbs, cassis, bakery elements, dried flowers, anise, and acacia honey. The wine proves delicate and unleashes the smoothly unctuous intensity akin of a small BA on the fully sweet palate and leaves a wonderfully ripe and yet zesty feel in the hugely long and smoky finish. This superb Auslese is still very much work in progress and will need more than a decade to integrate all its tail of power and sweetness. It could then easily reveal itself of being a modern classic, especially as its develops more finesse and elegance. 2034-2069

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Spätlese	07 20	94
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The 2019er Berncasteler Doctor Riesling Spätlese is a sweet wine (with 80 g/l of residual sugar) with a quite smoky and restrained nose of tar, black berry, ripe peach, pineapple, herbs, and candied grapefruit. Honeyed notes of yellow fruits as well as zesty acidity make for a quite powerful and intense presence on the palate. The finish is still tight and primary. As sweet Doctor wines so often do, this gorgeous Spätlese will need at least a full decade to fully reveal all its nuances. 2029-2059

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Spätlese	16 20	93
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The 2019er Bernkasteler Badstube Riesling Spätlese is a sweet wine with a refined and floral nose of whipped cream, vineyard peach, smoke, herbs, orange blossom, and fine spices. It proves gorgeously playful and creamy on the palate and leaves a great feeling of energy and finesse in the finish. This is a great and juicy Spätlese in the making. 2029-2049

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Lay Riesling Spätlese Cuvée Christina	17 20	93
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The 2019er Bernkasteler Lay Riesling Spätlese is a sweet wine which was fermented and aged in a new Fuder. It offers a wonderfully complex and gorgeous nose of anise, herbs, smoke, white mint, pepper, ginger, and a touch of coconut. The wine is beautifully light and refined on the palate driven by beautifully creamy and honeyed elements. The finish still proves slightly on the sweet and smooth side, but this will go away after a decade of bottle aging! 2029-2044+

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Kabinett	06 20	92+
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The 2019er Berncasteler Doctor Riesling Kabinett was harvested at approx. 88° Oechsle and was fermented down to fully fruity-styled levels of residual sugar. It proves comparatively rich on the nose as scents of yellow peach, apricot, and almond cream emerge from the glass. With airing, it reveals a fresher side driven by candied grapefruit, minty herbs, and smoky elements. The wine develops great presence with the creaminess of a Spätlese on the currently still rather sweet palate yet proves already beautifully focused and animating in the long and intense finish. This fruity-styled bottling of Doctor will need, as Doctor wines so often do, some patience for it to reveal its underlying finesse and elegance. 2027-2039

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Kabinett Feinherb	02 20	92
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The 2019er Bernkasteler Badstube Riesling Kabinett Feinherb is an off-dry wine (with 21 g/l of residual sugar) with a superbly complex and refined nose of almond cream, candied grapefruit, laurel, rosemary, mint, and freshly cut lemon. The wine develops a very beautifully juicy and fruity presence on the palate and leaves one with a refreshing feel of ripe acidity in the superbly long finish. The after-taste is beautifully animating and zesty with minty flavors of tangerine and lime. This succulent off-dry Riesling has quite some aging potential. 2024-2039

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Badstube Riesling Kabinett	05 20	91
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The 2019er Bernkasteler Badstube Riesling Kabinett was made from fruit harvested early at approx. 86° Oechsle and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers a superbly attractive, clean, and refreshing aromatic nose of pear, whipped cream, greengage, yellow peach, and herbs. The wine develops quite some charms through its creamy and delicately fruity side on the subtly ripe palate but reveals already some of its underlying more focused and fresher elements driven by smoke and lemon in the finish. 2027-2039



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Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Berncasteler Doctor Riesling Trocken GG	10 20	91
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The 2019er Berncasteler Doctor Riesling Trocken GG is a legally dry wine (with 6 g/l of residual sugar) with a ripe yet smoky nose of yellow peach, grapefruit, herbs, greengage, anise, and pear. The wine develops a nice sense of grip and presence on the palate and leaves a refreshing and earthy feel in the very persistent and nicely salty finish. An herbal side as well as a light touch of tartness in the after-taste still need to integrate, something which will have happened in a few years. One will then be rewarded with an elegant expression of dry Riesling. 2024-2029

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkastel-Kueser Riesling Alte Reben	03 20	90
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The 2019er Bernkastel-Kues Riesling Alte Reben is a barely off-dry wine (with 12 g/l of residual sugar) made from grapes harvested from 40-year-old vines in the Kueser part of the city. It offers a superbly complex and refreshing nose of anise, pink grapefruit, orange peel, tangerine, mint, lead pencil, and smoke. The wine proves hugely enjoyable thanks its animating presence on the palate and leaves a precise and dry-tasting feel in the long finish. The wine develops more weight and presence with airing, but retains a great sense of grip and playfulness in the animating and beautifully balanced after-taste. Now-2034

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Riesling Kabinett Feinherb	01 20	89
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The 2019er Riesling Kabinett, as it is referred to on the consumer label, mainly comes from grapes harvested in Kues and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a quite aromatic and very seductive nose of pear, ripe apple, quince, candied grapefruit, and almond. The wine is superbly balanced and fruity on the dry-tasting rather than off-dry palate and leaves a nice sense of creaminess wrapped into zesty and animating acidity in the finish. 2022-2029

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Bernkasteler Graben Riesling Trocken GG	09 20	88+
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The 2019er Bernkasteler Graben Riesling Trocken GG is a legally dry wine (with 7 g/l of residual sugar) with a rather undercooled, spicy, and herbal nose of mint, white peach, laurel, sage, greengage, lime, and green apple. The wine proves on the racy and linear side of things as a slightly harsh kick of acidity currently dominates the palate. The finish is still quite unyielding beyond some rough and tannic elements at this stage. This hugely backward dry Riesling will need quite some years to shed its austere side. It may well then surprise us all as it reveals its undeniable underlying nuances. 2024-2027+

2019er	Wwe Dr. H. Thanisch-Erben Thanisch	Riesling Trocken	04 20	87
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The 2019er Riesling Trocken is a dry tank-fermented wine (with 7 g/l of residual sugar) made from fruit mainly picked in Kues and as well as some from Bernkastel, and aged for 10 months before bottling. It offers a quite refreshing and herbal nose of anise, grapefruit, lime, green apple, mint, earthy spices, and thyme. The wine is racy and driven by bracing acidity on the light and almost lean tasting palate (no wonder as it only has 11.5% of alcohol) and proves racy and bone-dry tasting in the finish. This rather backward expression of Estate Riesling will need a few years to develop its balance and absorb the tail of tartness currently impacting the taste. 2022-2027

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2019 Mosel Vintage – Other Noteworthy Wines (Part III)

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.

Josef Bernard-Kieren
Jan-Philipp Bleeke
Blesius
Richard Böcking
Jochen Clemens
Tobias Feiden
Fio
Geierslay
Geltz-Zilliken (Complement)
Reinhold Haart (Complement)
Hain
Villa Huesgen
Karthäuserhof (Complement)
Lothar Kettern
Jan Matthias Klein (Complement)
Knebel Brüder
Peter Lauer (Complement)
Schloss Lieser (Complement)
Loersch (Complement)
Madame Flöck (Complement)
Materne & Schmitt
Maximin Grünhaus (Complement)
von Othegraven (Complement)
Pandamonium
S.A. Prüm (Complement)
Richard Richter
Rinke
Schloss Saarstein (Complement)
Heinz Schmitt Erben – Carlo Schmitt
Selbach-Oster (Complement)
Staffelter Hof (Complement)
Stein
Wolfram Stempel
Stoffel
Tiny Winery
Trös-Heimes
Van Volxem
Vollenweider (Complement)
Nik Weis – St. Urbans-Hof (Complement)
Weiser-Künstler (Complement)

Graach
Piesport
Graach
Traben-Trarbach
Wintrich
Winningen
Piesport
Wintrich
Saarburg
Piesport
Piesport
Traben-Trarbach
Eitelsbach
Piesport
Kröv
Winningen
Ayl
Lieser
Leiwen
Winningen
Winningen
Mertesdorf
Kanzem
Kröv
Wehlen
Winningen
Mertesdorf
Serrig
Leiwen
Zeltingen
Kröv
Bullay
Wittlich
Leiwen
Piesport
Reil
Wiltingen
Traben-Trarbach
Leiwen
Traben-Trarbach





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Weingut Josef Bernard-Kieren

(Graach – Middle Mosel)

2019er	Josef Bernard-Kieren	Graacher Domprobst Riesling Auslese **	35 20	91
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The 2019er Graacher Domprobst Riesling Auslese ** was made from partially botrytized fruit (15%) picked at 104° Oechsle in the prime Puhl sector of the vineyard and was fermented down to fully sweet levels of residual sugar (96 g/l). Backward at first, this wine needs a solid 10 minutes to start to reveal its ripe and subtly creamy nose enhanced by grapefruit, dried fruits, and smoky elements. The wine is sweet and seemingly round on the palate but a kick of acidity bring tension to the creamy and almond-infused finish. This dessert wine will offer much immediate racy pleasure in a decade. 2029-2049

2019er	Josef Bernard-Kieren	Graacher Domprobst Riesling Spätlese *** M	29 20	91
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The 2019er Domprobst Riesling Spätlese *** M, as it is referred on the consumer label, was made from fruit picked at a full 100° Oechsle in the prime Fergert part of the vineyard and was fermented with ambient yeasts down to sweet levels of residual sugar (92 g/l). It develops the richly creamy and exotic raciness of an outstanding Auslese GK both on the nose (driven by pineapple, apricot, and whipped cream) and on the palate, where apricot, honey, and almond paste are whipped up by citrusy zest. The finish is still on the bold and slightly rustic side at this stage, but the wine should offer much pleasure in a decade or so. 2029-2049

2019er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Spätlese *** M	29 20	90
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The 2019er Himmelreich Riesling Spätlese *** M, as it is referred on the consumer label, was made from fruit picked at 95° Oechsle around the original Himmelreich part of the vineyard and was fermented with ambient yeasts down to sweet levels of residual sugar (82 g/l). It offers a rather big and subtly exotic nose more akin of an Auslese GK than a Spätlese as scents of grapefruit, pineapple, honey, dried apricot, whipped cream, smoke, cardamom, and minty herbs emerge from the glass. The wine unleashes a rich and creamy presence whipped up by some racy acidity on the palate and leaves a nice sweet-zesty tension in the slightly bold and hugely concentrated finish. This Auslese in all but name lives from its early raciness at the moment but will develop more nuances after a decade of bottle aging. 2029-2049

2019er	Josef Bernard-Kieren	Graacher Domprobst Riesling Auslese Trocken Grosses Gewächs	10 20	89
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The 2019er Graacher Dompropst Grosses Gewächs, as it is referred to on the consumer label, is a tank-fermented wine made from fruit picked in the prime Puhl sector of the vineyard. It offers a big and inviting nose made of ripe fruits, camphor, spices, and herbs. The wine is ripe and full of tension on the rather powerful palate and leaves an intense and hugely spicy feel in the long and subtly warm finish. The not bone-dry tasting after-taste is all about presence and impact. This dry Riesling proves enjoyable in its big and bold style. We would opt to enjoy it in its earlier development phase to minimize the risk of camphor, cardamom, and other petrol-notes to take over. Now-2024

2019er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Spätlese Feinherb	19 20	88
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The 2019er Graacher Himmelreich Riesling Spätlese Feinherb is a fully off-dry wine (with 30 g/l of residual sugar) made from fruit picked at 96° Oechsle. It offers a ripe and creamy nose of mirabelle, pear, herbs, and spices. Quite some creamy fruits and spices make for a sweet and round feel on the palate. Racier elements then bring some tension to the rather big and bold finish. The after-taste is slightly saturating and direct. This powerful off-dry wine really needs a few years of patience to integrate its boldness. It should then offer much simple and direct pleasure. 2024-2031

2019er	Josef Bernard-Kieren	Graacher Himmelreich Riesling Trocken Grauschiefer	06 20	88
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The 2019er Riesling Trocken Grauschiefer, as it is referred to on the consumer label, offers a nice nose made of elderflower, white peach, a hint of earthy spices, a touch of whipped cream, and smoky elements. The wine is slightly marked by a hint of slate and cardamom on the otherwise fruity and not bone-dry but hugely juicy palate and leaves a nicely fresh and surprisingly floral feel in the finish. While it may not be a keeper, this wine offers much immediate appeal! 2024-2034

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Jan-Philipp Bleeke

(Piesport – Middle Mosel)

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

2019er	Jan-Philipp Bleeke	Piesporter Treppchen Riesling Kabinett	01 20	92
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The 2019er Piesporter Treppchen Riesling Kabinett is an off-dry wine (with 19 g/l or residual) made from grapes harvested at a refreshing 80° Oechsle from vines planted in the 1970s in the south-west end of the vineyard next to the Dhroner Hofberg. It offers a beautifully complex, smoky, and attractive nose of herbs, pear, spices, apple jelly, candied grapefruit, rosemary, and a hint of almond cream. The wine shows great presence and freshness on the animating and finely zesty palate. It first appears on the leaner side, but develops more presence, flavor intensity, and complexity as it unfolds. The long finish proves beautifully focused and animating. This refined, lively, and energetic expression of Riesling is quite superb. 2023-2034

N.V.	Jan-Philipp Bleeke	Cosmonat Pet Nat	(No AP)	88
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The Cosmonat, as it is referred to on the main label (without reference to the vintage), with lot number L-0120 is made from Pinot Noir grapes in the Kröver Paradies from the 2019 vintage harvested on 22-year-old vines. Half of the grapes were macerated for 24 hours and the wine was fermented naturally, without any SO2 added, before being bottled to complete its fermentation and being disgorged without any dosage or SO2 added. This offers a quite aromatic nose of apple, rose petal, strawberry, apricot, herbs, and spices. The wine's fruity, herbal, and spicy structure is nicely underlined by an engaging mousse. It leaves a direct and aromatic feel in the nicely straight and bone-dry finish. This just needs a few months in the bottle to fully integrate its elements. 2021-2023

N.V.	Jan-Philipp Bleeke	José Stronaut	(No AP)	88
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The José Stronaut (without reference to the vintage) with lot number L-0120 is a rosé wine made from Pinot Noir grapes in the Kröver Paradies from the 2019 vintage harvested on 22-year-old vines. Half of the grapes were macerated for 24 hours and the wine was fermented naturally, without any SO2 added, to fully bone-dry levels of residual sugar (0.1 g/l). This orange-pink-colored wine offers a quite funky nose at first. After some airing, the notes of rose petal, apple, almond cream, and smoke give way to cherry, violet, and herbs. The wine coats the palate with light red and white berry fruits, before zesty elements kick in and add a very lively and animating side to the experience. The finish is engaging, long, and focused, with some delicate spices playing around. Now-2022

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Weingut Blesius

(Graach – Middle Mosel)

2019er	Blesius	Graacher Domprobst Riesling Auslese “Heiligenhäuschen”	13 20	93
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The 2019er Graacher Domprobst Riesling Auslese “Heiligenhäuschen” was made from only partially botrytized fruit (10%) picked at 105° Oechsle in this prime sector of the vineyard situated just below the little vineyard chapel and was fermented down to noble-sweet levels of residual sugar (106 g/l). It offers a beautiful nose made of lemon, grapefruit, underripe pineapple, elderflower, cassis, whipped cream, and fine herbal elements. The wine develops a great sweet-zesty tension on the palate driven by refreshing fruity flavors packed into juicy notes of almond paste and honey. It leaves a gorgeous feel of creamy fruit in the splendidly alluring finish. This gorgeous dessert wine proves already quite enjoyable now but will really only reveal its finesse in a decade or so. 2029-2054



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2019er	Blesius	Graacher Domprobst Riesling Spätlese	11 20	91
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The 2019er Graacher Domprobst Riesling Spätlese was made from fruit picked at 93° Oechsle in the central part of the vineyard and was fermented down to fruity-styled levels of residual sugar (75 g/l). It offers a rather attractive nose made of pear, vineyard peach, smoke, elderflower, and whipped cream. The wine is nicely playful on the palate but still needs to integrate a tail of candy floss styled sweetness in the finish. This proves a superb and playful wine to enjoy in a decade or so, once the sweetness has melted away. 2029-2049

2019er	Blesius	Graacher Himmelreich Riesling Kabinett	08 20	90+
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The 2019er Graacher Himmelreich Riesling Kabinett was made from fruit picked early at 86° Oechsle in the prime Stablay part of the vineyard and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a rather backward nose made of pear puree, greengage, elderflower, cassia, whipped cream, and herbs. The wine is on the fruity but sweet side on the palate and proves slightly round and direct in the finish. Only the after-taste reveals the underlying depth and playfulness potentially hidden in this wine cut along the intense lines of a Spätlese. This wine could well exceed our rating as its racier side and nuances take over with age. 2029-2049

2019er	Blesius	Graacher Domprobst Riesling BB	04 20	88
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The 2019er Graacher Domprobst Riesling BB (a wordplay on the GG model) is a legally dry wine (with 8 g/l of residual sugar) which was tank-fermented with ambient yeasts from fruit picked in a steep part of the vineyard just above the Domprobst sign. It offers a rather broad nose made of poached pear, whipped cream, ginger, cardamom, smoke, and camphor. The wine starts off on a not bone-dry but creamy palate and leaves a rather hot feel in the finish (it does have 13.5% of alcohol). The fruity side of the after-taste is enjoyable and persistent. This bold expression of dry-tasting Riesling is best enjoyed young, before the hear takes over. Now-2023

2019er	Blesius	Graacher Domprobst Riesling Feinherb Jungspund's	07 20	88
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The 2019er Graacher Domprobst Riesling Feinherb Jungspund's (German for youngster, it referred to the first wine made by Florian Blesius back in 2008) is an off-dry wine (with 23 g/l of residual sugar) made from fruit picked in the steep Kandel sector just below the vineyard sign. It offers an attractive nose made of freshly cut pear, vineyard peach, dried barbeque spices, a hint of whipped cream, and smoky elements. The wine is on the round and creamy side on the palate. A touch of zest lifts somewhat the flavors in the direct and pleasing finish. The after-taste is bold but persistent. 2022-2029

2019er	Blesius	Graacher Domprobst Riesling Trocken	03 20	86
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The 2019er Graacher Domprobst Riesling Trocken is a tank-fermented wine made from fruit picked in the central part of the vineyard. It offers an aromatic nose made of pear, brown sugar, cream, mirabelle, smoke, and licorice. The wine proves rather big and bold on the palate and leaves a hot feel in the long and powerful finish. The after-taste is all about cardamom, wet stone, and earthy spices. This bold wine is best enjoyed young. Now-2023

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Weingut Richard Böcking

(Traben-Trarbach – Middle Mosel)

2019er	Richard Böcking	Trarbacher Ungsberg Riesling Spätlese M	08 20	93
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The 2019er Riesling Ungsberg Spätlese M, as it is referred to on the consumer label, was made from partially (40%) affected botrytized fruit picked at a full 97° Oechsle and was fermented down to sweet levels of residual sugar (85 g/l). It offers a quite ripe and rich fruity nose of honeyed pineapple, acacia, apricot, blackberry, candied pineapple, candy floss, and some exotic fruits (mango, passion fruit). Plenty of exotic and honeyed fruits give a luscious and almost unctuous side to the currently fully sweet-tasting palate. The finish offers great presence and a nice sense of intensity. This quite impressive and superbly complex Auslese GK in all-but-name will need a decade to integrate its richness. 2029-2049

2019er	Richard Böcking	Trarbacher Burgberg Riesling Kabinett M	07 20	92
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The 2019er Burgberg Riesling Kabinett M, as it is referred to on the consumer label, was made from partially (15%) affected botrytized fruit picked at a full 93° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a gorgeously ripe and aromatic nose of pink grapefruit, rhubarb, honeyed yellow peach, apricot, pear, and a hint of passion fruit. The flavors on the palate follow the same ripe and slightly exotic and honeyed spectrum as the scents on the nose. The sweetness and comparatively mild sensation of acidity make for an Auslese presence. A sense of zest then eventually comes nicely through in the long and animating finish. While this wine breaks all molds of Kabinett, it remains a gorgeous expression of fruity-styled Riesling. 2029-2039+



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2019er	Richard Böcking	Trarbacher Ungsberg Riesling	06 20	92
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The 2019er Ungsberg Riesling, as it is referred to on the consumer label, was harvested at 93° Oechsle and was fermented with ambient yeasts in old oak barrels down to legally dry levels of residual sugar (5.4 g/l). It offers a beautifully complex and fresh nose of candied grapefruit, minty herbs, yellow peach, violet, spices, and almond cream. The wine develops great presence on the palate, and candied zesty fruits make for a lively and energetic feel in the long, salivating, and fully dry-tasting finish. The after-taste leaves one with a gorgeous sense of zesty and spicy fruits. This is a superb dry Riesling in the making! 2024-2034

2019er	Richard Böcking	Trarbacher Schlossberg Riesling	05 20	90+
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The 2019er Schlossberg Riesling, as it is referred to on the consumer label, was harvested at 94° Oechsle and was fermented with ambient yeasts in old oak barrels down to off-dry levels of residual sugar (20 g/l). It offers a quite aromatic, ripe, and captivating nose of smoke, toffee, mint, candied grapefruit, pineapple, pear, and pepper. The wine coats the slightly sweet-tasting palate with ample juicy fruits and leaves a nice sense of presence and focus in the finish. This juicy off-dry wine will need a few years to integrate its sweetness and reveal its complexity. It even has some upside potential if it develops even more focus at maturity. 2026-2039

2019er	Richard Böcking	Trarbacher Burgberg Riesling	04 20	89
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The 2019er Burgberg Riesling, as it is referred to on the consumer label, was harvested at 98° Oechsle and was fermented with ambient yeasts in old oak barrels down to dry levels of residual sugar (6.8 g/l). It offers a quite ripe and milky nose of toffee cream, mango, honeyed peach, earthy herbs, and a touch of camphor. The wine proves delicately soft and juicy on the not fully dry-tasting and honeyed palate. The finish is juicy and fruity, but also powerful and broad. We would opt to drink this ripe, soft, and mighty expression of dry-tasting Riesling in its youth before the alcoholic side takes over the aromatic profile. Now-2023

2019er	Richard Böcking	Riesling Böcking	01 20	88
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The Böcking Riesling, as it is simply referred to on the consumer label (the reference to the vintage is left for the back label), is a tank-fermented off-dry wine (with 18 g/l of residual sugar) made from Estate holdings in the Trarbacher Taubenhaus. It offers an attractive, smoky, and spicy nose of almond cream, thyme, pineapple, grapefruit, and lime. The wine develops a light creamy and juicy side on the palate, where some nice yellow fruits interplay with good zesty acidity. The finish proves light, easy, and refreshing. This nice off-dry Riesling with good aromatic complexity only needs a little bottle aging to integrate its mid-palate sweetness. 2022-2027

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Weingut Jochen Clemens

(Wintrich – Middle Mosel)

Jochen Clemens manages his small family Estate with 7 ha of which 2 ha on fine steep slopes in Wintrich, Dhron, and Piesport. He bottles exclusively wines from his steep slopes (the other grapes are sold to the trade and other growers) and ferments these spontaneously in stainless steel tanks. This reductive approach has led the Estate to release its wines late, sometimes five years after bottling, in order to give them a chance to develop aromatically. The style is one of airiness and intensity.

2016er	Jochen Clemens	Wintricher Ohligsberg Riesling Spätlese OHRIESL16	32 17	92
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The OHRIESL16, as it is referred to on consumer label (the vintage is provided on the back label), was made from fruit picked at 94° Oechsle and was fermented down to sweet levels of residual sugar (79 g/l). It proves still rather backward and driven by petrol elements on the nose but offers already some stunningly balanced and animating zest, even if there are quite some creamy elements on the palate. The wine develops great precision driven by cassis, smoky slate, and fresh herbs in the long finish. The after-taste is precise and hugely satisfying. This gorgeous expression of sweet wine proves already very approachable now but will develop even more precision over the coming years. 2023-2031

2018er	Jochen Clemens	Piesporter Treppchen Riesling Spätlese vorm Berg 1825PTVB18	26 19	91+
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The 1825PTVB18, as it is referred to on consumer label (the vintage is provided on the back label), is an off-dry wine (with 19 g/l of residual sugar) made from fruit picked on vines believed to be almost 200 years old in the vorm Berg part of the vineyard, a steep and southwest facing sector which forms the continuation of the Wintricher Ohligsberg. It offers a reduced and backward nose made of pear, grapefruit, a hint of citrusy cream, herbs, and spices. The wine proves nicely deep and intense on the subtly creamy palate and leaves an intense and impactful feel in the nicely multi-layered finish. This hugely impressive dry-tasting wine now only needs a bit of patience in order for it to reveal its goods. It could then easily reveal itself as even nicer than it is now. 2023-2033



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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018er	Jochen Clemens	Dhroner Hofberg Riesling Spätlese DHHORIESL18	11 20	91
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The DHHORIESL18, as it is referred to on consumer label (the vintage is provided on the back label), was from fruit picked at 96° Oechsle and was fermented down over a long period (hence the late AP number) to barely levels of residual sugar (60 g/l). It proves still rather backward on the nose as scents of cassis, starfruit, pear, vineyard peach, underripe grapefruit, brown sugar, and whipped cream only gradually make their appearance. The wine proves rather bold and structured on the palate and leaves a nice and beautifully layered feel in the animating finish. This powerful expression of Spätlese proves already very enjoyable now. Now-2033

2018er	Jochen Clemens	Dhroner Hofberg Riesling Trocken DHHRITR18	25 19	91
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The DHHRITR18, as it is referred to on consumer label (the vintage is provided on the back label), was made from fruit picked on 45-year-old vines in the classical part of the vineyard behind the village. It offers a subtle nose of white peach, cassis, citrusy fruits, and smoke, all wrapped into pungent residual scents from its fermentation. The wine proves spicy, elegant, and nicely focused on the palate and leaves an impeccably juicy and herbal feel in the long and rewarding finish. Despite a whopping 13.5% of alcohol, the wine proves alluring and very satisfying. Now-2026

2019er	Jochen Clemens	Wintricher Riesling Trocken WIRIETR19	22 20	89
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The WIRIETR19, as it is referred to on consumer label (the vintage is provided on the back label), was made from fruit picked in the step Simonsberg part of the Grosser Herrgott vineyard. It offers an aromatic nose driven by slate, citrusy fruits, a hint of petrol, cassis, herbs, and some residual scents from its spontaneous fermentation. The wine is nicely firm and floral on the palate and leaves a long and focused feel of citrusy fruits, white peach, and petrol elements in the long and satisfying finish. A touch of tartness adds class to the after-taste of this impeccably balanced dry Riesling. 2023-2031

2015er	Jochen Clemens	Riesling Feinherb	05 16	85
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The 2015er Riesling Feinherb is an off-dry wine (with 19 g/l of residual sugar) made from fruit picked in a mix of flatter and steeper sectors of the Wintricher Grosser Herrgott. It offers a rather backward nose made of petrol-infused elements, wet lemon, grapefruit, and herbs. The wine proves rather structured and firm on the racy palate and leaves a shy and subdued feel of herbs and wet stone in the finish. This impressively firm wine is really completely closed and will need a further 4-5 years to fully open up. 2023-2030

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Fio Wines

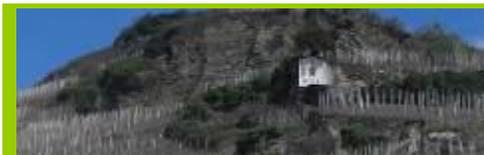
(Piesport – Middle Mosel)

2019er	Fio	Riesling Kabinett Cabi Sehr Nett	06 20	(93-95)
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The 2019er Riesling Cabi Sehr Nett (a play on words on "Kabinett" and "Sehr Nett", which means "very pleasing" in German) was made from fruit harvested at a low 78° Oechsle in the higher parts of the Piesporter main hill, and was fermented down to fruity-styled levels of residual sugar (48 g/l). This cask sample ready to be bottled offers an absolutely stunning nose made of cassis, white peach, elderflower and other fresh herbs, white minerals, a hint of whipped cream and subtle smoky elements. The wine develops quite some impact on the absolutely remarkably juicy palate and leaves a stunning feel of minerals, citrusy fruits, and whipped cream in the long and vibrating finish. This wine cut along the lines of the "Drinking Auslese from the 1990s" will prove remarkable at maturity. What a great success! 2029-2049

2019er	Fio	Piesporter Falkenberg Riesling Trocken	05 20	(92-95)
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The 2019er Riesling Falkenberg, as it is referred to on the main part of the label, was fermented and aged without any additive or intervention in large cask for almost a year before being bottled filtered and with minimal sulfur added (30 mg/l). This cask sample ready to be bottled offers a beautiful nose made of lemon, passion fruit, cassis, elderflower, chalky minerals, spices, and herbal elements. The wine proves superbly playful and elegant on the palate and leaves a refined yet intense feel of lemony fruits, fresh herbs, and fine minerals in the superbly balanced and bone-dry finish. This is set to become an amazing piece of dry Riesling if it keeps all its promises at maturity! 2024-2034



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2019er	Fio	JoJo "Orange Juice"	(No AP)	92
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The JoJo, as it is referred to on the main label (the vintage is provided on the back label), with lot number F 20-1 is an Orange wine made from Riesling harvested in the Freudenburg sector of the Piesporter Treppchen. The grapes are whole-bunch fermented for 14 days before being partly pressed and partly de-stemmed, and continue the fermentation in both traditional Fuder casks and stainless steel. It was bottled unfiltered and without any SO₂ added. This orange-colored wine (as one would expect) offers a truly remarkable and telltale nose driven by almond, orange zest, pear, mango, and almond, all wrapped into superb elements of spices. The wine is bone-dry and hugely precise on the palate and leaves a still somewhat tart feel in the finish. It is only in the after-taste that it starts to reveal its multi-layered complexity. The sense of rich orange-zest, lemon, and spicy feel is remarkable engaging and enjoyable ... if you are into orange wine, of course. 2022-2029

2018er	Fio	Riesling Flor	(No AP)	(91-94)
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The 2018er Flor, as it will be referred to on the consumer label (the label is not yet fully ready), with lot number F-20-6 is a bone-dry wine made from fruit picked in the Piesporter Falkenberg which was fermented and aged without topping up the tank for almost two years before being bottled without intervention. This cask sample ready to be bottled offers a subtle nose akin of that of vin jaune made of nut, coriander seed, pear, herbs, and a hint of whipped cream. The wine proves quite delineated on the palate and leaves a sharp and precise feel of racy herbs and nutty elements in the still rather tart finish. This Mosel-meets-Jura wine is fascinating but we would really let it age a bit in order for the tartness and the sharpness to edge away. This is hugely impressive effort though. 2023-2033

2016er	Fio	Piesporter Goldtröpfchen Riesling Trocken	08 20	(90-93)
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The 2016er Riesling Goldtröpfchen, as it is referred on the central part of the label, was fermented and aged without any additive or intervention in large casks for 48 months before being bottled unfiltered and with minimal sulfur added (30 mg/l). This cask sample ready to be bottled offers a beautiful nose made of pear, mirabelle, candied mango, starfruit, herbal elements, and fine whipped cream, all enhanced by a oh-so subtle hint of volatile acidity. The wine is engaging and spicy on the palate, where a hint of aniseed and clove-infused herbs adds freshness and depth to the experience. The wine is superbly dry and already nicely smooth in the engaging and satisfying finish. This is a huge success if you are partial to a touch of "Natural" in your wine! Now-2026

2017er	Fio	Piesporter Riesling Trocken Fio	07 20	(90-93)
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The 2017er Piesporter Fio, as it is referred on the central part of the label, was made fruit harvested in the Piesporter Goldtröpfchen, which was fermented and aged without any additive or intervention in large casks for 36 months before being bottled unfiltered and with minimal sulfur added (30 mg/l). This cask sample ready to be bottled offers a nose marked by lemon as well as ripe fruits and a hint of spices, all wrapped into subtle oxidative elements of nut and herbs. The wine develops quite some nutty side on the otherwise rather engaging and complex palate and leaves a nicely juicy feel in the long and subtle finish. This wine, firmly destined for lovers of "Natural Wine" spiciness, is really enjoyable. Out of prudence, we would however enjoy our bottles earlier than later, so as to limit the risk of the funky side to take over. Now-2022+

2018er	Fio	Rätzelhaft Weiss	02 20	(88-91)
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The 2018er Rätzelhaft (the German word for enigmatic) Weiss is a dry Riesling (with 5 g/l of residual sugar) made from fruit harvested in the Piesporter Goldtröpfchen and which was fermented and aged in large casks for almost two years. This cask sample ready to be bottled offers a subtly creamy nose made of cassis, smoke, herbs, and spices. The wine underlines its creaminess on the slightly off-dry but nicely zesty palate and leaves a tart and structured feel in the long and surprisingly assertive finish. Some tea and cardamom underline the ripeness in the after-taste. 2021-2026

2019er	Fio	Riesling Socalcos	04 20	(89-91)
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The 2019er Riesling Socalcos is dry wine (with 6 g/l of residual sugar) made from fruit harvested in the Katasterlage Josefsberg in Leiwien which is planted transversally, as it is often found in the Douro valley (and named Socalcos). This cask sample ready to be bottled offers a beautiful nose made of grapefruit, lemon, cassis, elderflower, tea, smoke, and whipped cream. The wine develops a subtly earthy touch on the nicely dry palate and leaves a mouthwatering and tart feel in the long finish. Some cardamom adds a sense of depth in the overall rather refreshing feel in the after-taste. 2022-2027

2019er	Fio	Riesling Teppo	03 20	(86-89)
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The 2018er Riesling Teppo is an off-dry wine (with 16 g/l of residual sugar) made from fruit harvested in the Piesporter Goldtröpfchen which was fermented and aged in wooden casks for almost a year. This cask sample ready to be bottled offers a beautiful engaging but also subtly ripe nose made of almond, pear, vineyard peach, a hint of cream, elderflower, and smoky elements. The wine starts off on the creamy and apricot-infused side on the rather off-dry tasting palate and leaves a sense of fruits and sweetness in the long and delicately spicy finish. Some cardamom and tea underline the subtle richness of this quite enjoyable effort. 2022-2029

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By Jean Fisch and David Rayer

Tobias Feiden

(Winningen – Terrassenmosel)

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

2018er	Tobias Feiden	Winninger Spätburgunder Marbleous	12 20	91+
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The 2018er Winninger Spätburgunder Marbleous comes from 60% de-stemmed fruit picked in a prime sector of the Winninger Domgarten (which was classified as dark red on the old taxation maps) and was aged in 2-3-year-old barrique for 22 months before being bottled unfiltered. It offers a beautiful nose made of crushed raspberry, cherry, wild strawberry, mint, clove, soy sauce, and smoky elements. The wine is nicely driven by fruits but also still by some tartness on the palate. However, the fruity side emerges already in the spicy and hugely complex finish. The after-taste already shows some of the zesty silk to come. This superb Spätburgunder is full of promise, and could easily exceed our high expectations, especially as it smoothens out with age. 2023-2031

2018er	Tobias Feiden	Moselsürscher Spätburgunder Marbleous	11 20	90
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The 2018er Moselsürscher Spätburgunder Marbleous comes from 50% de-stemmed fruit picked from over 30-year-old vines in the steep-sloped, south-east-facing Fahrberg and was aged in 2-year-old barrique for 22 months before being bottled unfiltered. It offers an engaging nose made of cranberry, sour cherry, herbal elements, clove, and fine spices. The wine is nicely engaging on the silky palate and leaves a currently slightly firm feel in the long and focused finish. A kick of zest adds to this in the after-taste. This great Spätburgunder only needs two years or more to round off its edges and fully shine. 2022-2028

2018er	Tobias Feiden	Spätburgunder Marbleous	10 20	89
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The 2018er Spätburgunder Marbleous comes from 70% de-stemmed fruit picked in an east-facing vineyard in the Winninger Domgarten and on younger vines in the Moselsürscher Fahrberg and was aged in 2-5-year-old barrique for 22 months before being bottled unfiltered. This bright-colored red-brick wine offers a subtly ripe and aromatic nose made of cooked strawberry, barbeque herbs, clove, and smoke. It proves subtly fruity and silky on the palate and leaves a nice and satisfying feel in the long and rather multi-layered finish. This is a very good Spätburgunder, which will offer much pleasure. 2022-2028

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Weingut Geierslay

(Wintrich – Middle Mosel)

2019er	Geierslay	Wintricher Riesling Feinherb Alte Reben	26 20	88
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The 2019er Riesling Feinherb Alte Reben, as it is referred to on the consumer label, is an off-dry wine (with 20 g/l of residual sugar) made from fruit picked on over 50-year-old vines in a west-facing part of the Grosser Herrgott. It offers a subtly ripe and creamy nose made of pear, earthy spices, and herbs. The wine is rather racy yet also creamy on the palate and lives from a sweet-sour tension in the direct and nicely intense finish. 2023-2031

2019er	Geierslay	Riesling Trocken	11 20	86
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The 2019er Riesling Trocken comes from younger vines in the Wintricher Grosser Herrgott and the Piesporter Falkenberg. It offers a nice nose made of pear, greengage, whipped cream, earthy spices, and smoky elements. The wine is nicely direct and easy on the palate and leaves a clean and subtly earthy feel in the fruit-loaded finish. 2021-2026

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By Jean Fisch and David Rayer

Weingut Geltz-Zilliken

(Saarburg – Saar)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issues No 52 (Jun 2020) and the auction wines were reviewed in Issue No 53 (Aug 2020). A copy of these Issues is available to all subscribers upon simple email request.

2019er	Geltz-Zilliken	Saarburger Rausch Riesling Trocken GG	11 20	91
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The 2019er Saarburger Rausch Riesling Trocken GG was fermented spontaneously in a traditional Fuder cask. It offers a rather subdued nose made of wet stone, pear, white peach, minty and creamy elements, and smoke. The wine proves beautifully subtle and elegant on the juicy but not bone-dry palate and leaves an aminating feel of pear sorbet, tea, whipped cream, starfruit, a hint of apricot, and fine spices in the long and precise finish. This gorgeous wine driven by subtly ripe elegance will develop even more nuances with a few years of bottle aging. 2023-2029

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Weingut Reinhold Haart

(Piesport – Middle Mosel)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issue No 53 (Aug 2020). A copy of this Issue is available to all subscribers upon simple email request.

2019er	Reinhold Haart	Wintricher Ohligsberg Riesling Trocken GG	40 20	94
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The 2019er Ohligsberg GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 4 g/l of residual) which was fermented and aged in large wooden cask for 10 months. It offers a superbly aromatic nose but full of nuances. There is a touch of citrusy fruits, a hint of mirabelle, a whiff of tangerine peel (a hallmark of Ohligsberg), smoke, whipped cream, and fine spices. The wine is impactful yet hugely multilayered and spicy. This is a stunning dry Riesling in the making as the balance, precision, lightness, and depth are hinting at true greatness at maturity. What a huge success! 2024-2034

2018er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Trocken GG	21 20	92
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The 2018er Goldtröpfchen GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 4 g/l of residual) which was fermented and aged in large wooden cask for 10 months and a further 8 months in stainless steel (hence the late AP number). It offers a subtly ripe but also still rather backward nose of pear, earthy spices, a hint of cardamom, smoke, and whipped cream. The wine is powerful and packed with spicy flavors on the palate and leaves a rather big and somewhat round feel in the finish. It is only in the after-taste that this wine reveals more finesse and balance as a touch of zest kicks in. This big and flavorful expression of dry Riesling is a great success. 2023-2031

2019er	Reinhold Haart	Piesporter Riesling Trocken	10 20	91
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The 2019er Piesporter Riesling, as it is referred to on the consumer label, is a bone-dry wine (with less than 4 g/l of residual) made from fruit in the Piesporter Goldtröpfchen (equally from the Niederemmel part of the vineyard and from younger vines in the central part of the vineyard) and was fermented and aged in large wooden cask for 10 months. It offers a rather backward nose made of smoke, citrusy fruits, pear, earthy spices, and subtle residual scents from its spontaneous fermentation. The wine is nicely dry and subtly impactful on the palate and leaves a nicely balanced and mouthwatering feel in the long and nicely tart finish. This impeccably dry Village Riesling combines complexity with remarkable drinking pleasure. 2022-2029

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Weingut Hain

(Piesport – Middle Mosel)

2019er	Hain	Piesporter Domherr Riesling Auslese	15 20	92+
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The 2019er Domherr Auslese, as it is referred to on the consumer label, was made with partially botrytized fruit picked at 108° Oechsle and was fermented down to noble-sweet levels of residual sugar (114 g/l). It offers a rather backward nose more akin to that of a BA as date, almond cream, spices, and herbs emerge from the glass. The wine proves rather deep and driven by brown sugar on the palate and leaves a subtly racy feel of pear puree, apricot, and herbs in the long, broad, intense, and creamy finish. This could eventually exceed our high expectations as it develops more precision and nuances at maturity. 2029-2049

2019er	Hain	Piesporter Goldtröpfchen Riesling Auslese	16 20	92
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The 2019er Goldtröpfchen Auslese, as it is referred to on the consumer label, was made with partially botrytized fruit picked at 108° Oechsle and was fermented down to noble-sweet levels of residual sugar (119 g/l). It offers a rather engaging and complex but also ample nose made of cassis, dried herbs, anise, brown sugar, apricot, and cream. The wine is racy on the fruit-driven and broad palate and leaves a rich and exotic feel in the zesty and nicely juicy finish. This juicy and playful expression of Auslese GK will offer much pleasure to lovers of impactful and fruit-driven sweet wines. 2029-2049

2019er	Hain	Piesporter Goldtröpfchen Riesling Spätlese Felsterrassen	14 20	92
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The 2019er Goldtröpfchen Spätlese Felsterrassen, as it is referred to on the consumer label, was made from fruit picked at 95° Oechsle in the terraced part of the vineyard near the Schubertslay and was fermented with ambient yeasts down to sweet levels of residual sugar (92 g/l). It offers the deep creaminess associated with a luscious Auslese on the nose as scents of pear cream, white peach, anise, ginger, elderflower, and smoky elements emerge from the glass. The wine's finely chiseled complex fruitiness and spiciness are dominated by sweet almond cream on the palate at the moment and also the finish is slightly saturating. But a complex and rather pure feel of apricot, almond paste, and herbal elements underline the potential of this luscious Auslese in-all-but-name at maturity. However, it will need more than a decade to develop its balance and absorb its richness and sweetness. 2031-2044

2019er	Hain	Piesporter Goldtröpfchen Riesling Feinherb Alte Reben	11 20	90
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The 2019er Goldtröpfchen Alte Reben Feinherb, as it is referred to on the consumer label, is an off-dry wine (with 20 g/l of residual sugar) made from fruit picked on 30-100-year-old vines in the Ferres part of the vineyard. It offers an ample and precise nose made of vineyard peach, pear, greengage, smoke, and herbs. The wine is playful and nicely zesty on the palate and leaves a focused feel of subtly creamy orchard fruits wrapped into some firm spices and aniseed herbs. The after-taste is long and quite driven by power. Now-2029

2019er	Hain	Piesporter Domherr Riesling Spätlese	17 20	90
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The 2019er Domherr Spätlese, as it is referred to on the consumer label, was made from fruit picked at 95° Oechsle and was fermented with ambient yeasts down to sweet levels of residual sugar (89 g/l). It offers a rather ample nose made of cream, conference pear, earl grey, honey, and smoky elements. The wine proves remarkably smooth and sweet on the palate and leaves a ripe and round feel in the richly creamy and honeyed finish. This dessert wine cut along the sweet richness of an Auslese with moderate zest proves satisfying in its bold and direct style. 2024-2034

2019er	Hain	Piesporter Goldtröpfchen Riesling Trocken ***	15 20	89
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The 2019er Goldtröpfchen Trocken, as it is referred to on the consumer label, was made from fruit picked in the central part of the vineyard behind the village of Piesport itself and was fermented and aged in an old wooden cask. It offers an ample and fruit-driven nose made of elderflower, conference pear, cardamom, smoke, whipped cream, and spices. The wine is big and nicely full-bodied on the palate and leaves a richly fruity and spicy feel in the dry-tasting rather than bone-dry finish. Some zest adds pep to this nice and quite hearty wine driven by some petrol-infused flavors in the after-taste. Now-2027

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By Jean Fisch and David Rayer

Weingut Villa Huesgen

(Traben-Trarbach – Middle Mosel)

2019er	Villa Huesgen	Enkircher Steffensberg Riesling Wurzelecht Alte Reben	09 20	89
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The 2019er Enkircher Steffensberg Riesling Wurzelecht Alte Reben is a legally wine (with 5 g/l of residual sugar) made from fruit picked up to 100-year-old un-grafted vines. It offers a backward nose made of cassis, gooseberry, herbs, and fine mineral elements. The wine is still rather muted and tart on the palate and leaves an austere but impressive feel of citrusy fruits and chalky minerals in the long and rather light-footed finish. This is a beautiful wine made in a rather tart and structured style. 2023-2029

2018er	Villa Huesgen	Riesling Sekt Brut Mademoiselle	21 20	88
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The 2018er Riesling Mademoiselle, as it is referred on the consumer label, is made from fruit picked in Traber Würzgarten and which was left on its second fermentation lees for 12 months before being disgorged in July 2020 (the disgorgement date is not provided on the label but there is only one batch). It offers a hugely aromatic nose made of cassis, pear, muscat grape, spices, and herbs. The wine is subtle and straight on the palate and leaves a satisfyingly direct and easy feel in the long, spicy, and slightly sweet finish. Now-2023

2019er	Villa Huesgen	Trabener Würzgarten Riesling Dry Huesgen & Margan	03 20	87
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The 2019er Trabener Würzgarten Huesgen & Margan, as it is referred to on the consumer label, is a wine made by Andrew Margan, a well-known winemaker in the Hunter Valley (Australia) and long-standing friend of the Huesgens, who came over to pick some fruit in the prime Class I Backhaus / Backes sector of the vineyard which he fermented spontaneously in the cellars of the Huesgens and bottled early to retain freshness. It offers a direct and precise nose made of fresh herbs, a hint of citrusy fruits, and minerals. The wine is straight on the dry-tasting palate and leaves a direct feel of gooseberry, mint, pear, and mirabelle in the medium-long finish. Some more herbal and spicy elements driven by cardamom emerge in the after-taste of this crisp and easy-drinking Riesling. Now-2023

2019er	Villa Huesgen	Enkircher Steffensberg Riesling Kabinett Feinherb	08 20	86
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The 2019er Enkircher Steffensberg Riesling Kabinett Feinherb is an off-dry wine (with 23 g/l of residual sugar) made from fruit picked at 90° Oechsle. It offers a rather subtle but also ripe nose made of cassis, pear, mirabelle, cardamom, candied yellow peach, brown sugar, mushroom, and smoke. The wine is fruity and subtly racy on the palate and leaves a simple feel of spices, mushroom, saffron, and herbs in the direct and slightly short finish. 2023-2029

2019er	Villa Huesgen	Riesling Trocken Schiefer	04 20	85
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The 2019er Riesling Trocken Schiefer comes from Estate holdings in Traber Würzgarten. It offers a direct nose made of mirabelle, herbs, button mushroom, cardamom, and smoke. The wine proves direct and playful on the palate and leaves a feel of pear and licorice wrapped into a hint of mushroom in the crisp finish. Now-2023

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Weingut Karthäuserhof

(Eitelsbach – Trier-Ruwer)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in Mosel Fine Wines Issue No 53 (August 2020). A copy of this Issue is available to every subscriber on simple email request.

2019er	Karthäuserhof	Riesling Trocken Bruno	09 20	90
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The Bruno Riesling Dry, as it is referred to on the front label (the reference to the vintage is left for the back label), comes from Estate holdings in Eitelsbach (including from the Karthäuserhofberg), Mertesdorf, and the neighboring Fell and aged for 10 months on its lees before bottling. It offers a refreshingly spicy and floral nose of white pepper, grapefruit, lime, yellow peach, and green apple. The wine proves nicely balanced and playful on the palate driven by juicy fruits and leaves an intense and animating feel in the zesty, herbal, smoky, and spicy finish. The after-taste even proves racy (there is still some CO2 in need of integration) and superbly focused. This refreshingly light and racy expression of dry Riesling is simply superb, certainly when one takes into account that this is a "mere" entry level wine! 2022-2029



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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2019er	Karthäuserhof	Riesling Kabinett Feinherb Bruno	10 20	89
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The Bruno Riesling Kab, as it is referred to on the front label (the reference to the vintage is left for the back label), is an off-dry wine (with 11 g/l of residual sugar) from Estate holdings in Eitelsbach (including from the Karthäuserhofberg), Mertesdorf, and the neighboring Fell and which was aged for 10 months on its lees before bottling. It proves quite aromatic and herbal on the nose as clean and fragrant notes of gooseberry, cassis, underbrush, and green apple emerge from the glass in a way not unlike a Scheurebe would do. The wine shows a lightly off-dry and ripe presence on the palate and leaves a lemon-infused feel in the dry-tasting rather than off-dry finish. Some CO₂ and tart elements still need to integrate in the after-taste, something which will have happened in a year or two. Patient wine lovers will then be reward with a lovely expression of light, racy, and quite perfumed Riesling. 2022-2027

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Weingut Lothar Kettern

(Piesport – Middle Mosel)

2019er	Lothar Kettern	Piesporter Goldtröpfchen Riesling Spätlese	14 20	(91-94)
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The 2019er Piesporter Goldtröpfchen Riesling Spätlese was made with fruit picked at 87° Oechsle in the central part of the vineyard, in direction Ferres, and was fermented down to barely fruity-styled levels of residual sugar (76 g/l). This cask sample ready to be bottled offers a superb nose made of pear, elderflower, spices, cream, and smoky elements. The wine is beautifully engaging on the palate, where creamy fruits packed into subtly zesty acidity add a great "drinking Auslese" side. The finish is still a tad rich so it is best to leave this wine alone for a few years in order to benefit from its underlying nuances. 2029-2049

2019er	Lothar Kettern	Piesporter Goldtröpfchen Riesling Kabinett	13 20	(90-93)
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The 2019er Piesporter Goldtröpfchen Riesling Kabinett was made with fruit picked at 80° Oechsle in the Müstert and Ferres parts of the vineyard and was fermented down to fruity-styled levels of residual sugar (49 g/l). This cask sample ready to be bottled offers an engaging nose made of pear, vineyard peach, a hint of apricot, whipped cream, slate, and herbs. The wine is intense, racy, spicy, and engaging on the palate and leaves a nice feel of racy fruits and creamy elements in the long finish. Notes of apricot add a touch of Spätlese flavors to this racy fruity-styled wine. 2029-2049

2019er	Lothar Kettern	Piesporter Goldtröpfchen Riesling Trocken	12 20	(88-91)
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The 2019er Piesporter Goldtröpfchen Riesling Trocken comes from the Müstert part of the vineyard, and was fermented and aged in large wooden casks for almost a year. This cask sample ready to be bottled is still marked by residual scents from the fermentation and only gradually reveals some engaging and spicy scents of pear, mirabelle, herbs, and a hint of cardamom. The wine is nicely juicy and fruity on the palate and leaves a direct and still somewhat austere feel of zesty fruits, cardamom, and smoke in the bone-dry tasting finish. This backward wine is full of promises once it will shed its reduction and reveal more charm, in a few years' time. 2024-2034

2019er	Lothar Kettern	Riesling Trocken	10 20	(85-88)
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The 2019er Riesling Trocken is a tank and oak-fermented wine made from fruit picked in the Piesporter Goldtröpfchen, the Freudenberg hill in the Piesporter Treppchen, and the Piesporter Falkenberg. This cask sample ready to be bottled offers a nose driven by citrusy fruits, chalky elements, elderflower, a hint of tea, and some residual elements from its fermentation. The wine is rather tart, sharp, and racy on the palate and leaves a vibrant sense of grip in the intense finish. As so often with the wines from this Estate, it really requires some bottle aging in order to tame its youthful racy tartness. But the wait will be worth it! 2023-2029

2019er	Lothar Kettern	Piesporter Riesling Feinherb	11 20	(85-87)
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The 2019er Riesling Feinherb, as it is referred to on the consumer label, comes from steep parts of the Günterslay and from the Freudenberg hill in the Treppchen, and was fermented down to off-dry levels of residual sugar (22 g/l). This cask sample ready to be bottled offers a truly engaging nose made of pear, vineyard peach, elderflower, a hint of tea, and some smoke. A touch of cream adds charm and a sense of roundness to the barely off-dry tasting palate. The wine is full of racy charm yet also packed with ripe flavors. It leaves a rather smooth and still slightly round and sweet feel in the finish. 2023-2029

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By Jean Fisch and David Rayer

Jan Matthias Klein

(Kröv – Middle Mosel)

Complement

NB: The Estate is certified organic along ECOVIN guidelines. As of 2018, the wines from the Staffelter Hof made along natural lines are bottled under the name of its owner, Jan Matthias Klein label, to differentiate them better from the wines made with sulfur by the Estate. These wines made along "natural" lines are marketed without any mention of a vintage on the label despite all wines being single-vintage and most resellers referring to the implicit vintage in their communication. Readers will find the reference to the vintage inside our tasting notes. Further 2019er wines of this Estate were reviewed in the Mosel Fine Wines Issues Issue No 51 (May 2020) and No 52 (Jun 2020). A copy of this Issue is available to all subscribers upon simple email request.

N.V.	Jan Matthias Klein	Purple Rain Pet Nat	(No AP)	92
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The Purple Rain with lot number L-0120R is made from Regent fruit harvested in 2018 which was fermented naturally without any SO2 added as well as Regent juice from the 2019 vintage, before being bottled to complete its fermentation in bottle. This deep red-colored wine offers a beautiful nose of blackcurrant, tar, fig, black chocolate, cassis, leather, and spices, which more than reminds one of a great young left-bank Bordeaux. An active mousse reinforced the wine's very spicy and zesty side on the palate and leaves a great sense of aromatic complexity in the finish. We would opt to wait a little bit for the mousse to somewhat settle down before cracking open our bottles of this truly superb Pet Nat! 2022-2026

N.V.	Jan Matthias Klein	Kiss Kiss Maddies Lips Pet Nat	(No AP)	91
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The Kiss Kiss Maddies Lips Pet Nat with Lot Number L-0120K is a bone-dry Pet Nat made from Frühburgunder (50%) and Spätburgunder (50%) harvested in the Kröver Paradies in 2019. It saw a skin-maceration of a few hours and a re-fermentation in bottle. This lightly pink-colored wine offers an attractive and quite aromatic nose of raspberry, strawberry, rose petal, almond, and violet. The mousse proves active and lifts up the light and delicate flavors of light red berry fruits. The finish is still tight, racy, and bone dry. This gorgeous Pet Nat now only needs another year in the bottle to round off its racy side and reveal its delicacy and refinement. 2021-2025

N.V.	Jan Matthias Klein	Little Red Riding Wolf	(No AP)	91
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The Little Red Riding Wolf with Lot Number L-0120LR is made from Spätburgunder picked in the Kröver Paradies in 2019 and fermented and aged in a traditional Fuder cask along "natural" lines, i.e. without any additives, for 10 months before being bottled unfiltered and without any added SO2. It offers a refined and subtly aromatic nose of blueberry, cassis, warm earth, rose petal, fig, cherry, and spices. The wine develops good presence on the palate, where the tannins are already very well integrated as the overall feeling is one of smoothness and delicacy. The finish is superbly long, refreshing, and airy, with just a hint of tannins still in need of integration. This refined Pinot Noir from the Mosel is a great success. 2022-2029

N.V.	Jan Matthias Klein	Rizzy Star Must Riesling Pet Nat	(No AP)	90
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The Rizzy Star Must with lot number L-0120RS is made from Riesling fruit harvested in 2018 which was fermented naturally, without any SO2 added, before being bottled to complete its fermentation in bottle, and was left on its lees for 24 months before being disgorged (the disgorgement date is not provided on the label). The mousse is still very active on this sparkling wine, including on its nose driven by plenty of ripe notes of apple, pear, almond paste, herbs, quince, and apricot. The wine is nicely aromatic, creamy, and juicy on the palate and leaves a nicely long and smooth feel in the finish. This is a superb Pet Nat. 2021-2024

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By Jean Fisch and David Rayer

Knebel Brüder

(Winningen – Terrassenmosel)

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

2019er	Knebel Brüder	Uhlen Roth Lay Riesling	11 20	93+
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The 2019er Uhlen Roth Lay, as it is referred on the consumer label, is a legally dry wine (with 4 g/l of residual sugar) made from fruit picked in this newly defined IGP composed of the south-facing and iron-rich sector of the Winner Uhlen vineyard which was fermented spontaneously and aged on its fine lees in a Stockinger tonneau for 10 months. It offers a rather backward nose made of grapefruit zest, herbs, spices, white flowers, and smoke. The wine is beautifully playful on the fully dry-tasting palate and leaves a superbly tart and multi-layered feel of herbs and spices in the long and breathtaking finish. The after-taste is hugely complex, alluring, and promising. This gorgeous wine combines aromatic depth, freshness, elegance, and finesse. There is even immense upside potential here if it manages to blend all these together at maturity, in a few years. The wine is that impressive! 2024-2031

2019er	Knebel Brüder	Winniger Riesling	10 20	91
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The 2019er Winniger Riesling is a legally dry wine (with 4 g/l of residual sugar) made from fruit picked in a prime parcel in the terraced part of the Brückstück and was fermented spontaneously and aged on its fine lees in a 1,200-liter Stockinger cask for 9 months. It offers a beautiful nose made of pear, starfruit, melon, cardamom, citrusy elements, wet stone, and herbs. The wine develops great juicy presence on the full-bodied palate enhanced by a subtly lactic touch and leaves a juicy, dry-tasting feel in the fresh and engaging finish. This wine manages to combine presence and playfulness. 2021-2027

2019er	Knebel Brüder	White Label	05 20	88
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The 2019er White Label, as it is referred to on the back label (the consumer label only features a logo on a white background), is a tank-fermented just off-dry wine (with 11 g/l of residual sugar) made from Weissburgunder (60%) and Riesling (40%) picked in the Winniger Domgarten. It offers a nicely engaging and subtly ample nose made of vineyard peach, citrusy fruits, a touch of almond cream, white flowers, and smoky elements. The wine feels almost unctuous but nicely precise on the off-dry tasting palate but develops more cut in the finish. The after-taste is quite engaging. This off-dry wine has much immediate appeal in a slightly round but hugely satisfying style. Now-2024

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Weingut Peter Lauer

(Ayl – Saar)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issues No 52 (Jun 2020) and the auction wines were reviewed in Issue No 53 (Aug 2020). A copy of these Issues is available to all subscribers upon simple email request.

2019er	Peter Lauer	Ayler Kupp Riesling Trocken Fass 18 GG	18 20	93
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The 2019er Kupp Fass 18 GG, as it is referred to on the consumer label, comes from the central part of the original Kupp hill. It offers a beautiful albeit backward nose made of spices, herbs, smoke, and minerals, with a touch of cardamom floating around. The wine is impactful yet precise on the palate and leaves a slightly intense but beautifully defined feel of ripe fruits, spices, and herbs in the finish. The after-taste is juicy, dry, and very persistent. This is a gorgeous expression of dry Saar Riesling in the making! 2024-2031

2019er	Peter Lauer	Ayler Schonfels Riesling Trocken Fass 11 GG	11 20	93
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The 2019er Schonfels Fass 11 GG, as it is referred to on the consumer label, comes from this steep south-east facing hill overseeing the Saar (legally part of the Ayler Kupp vineyard). It offers a truly remarkable nose made of pear sorbet, elderflower, elements of cassis and starfruit, aniseed herbs, and smoke. The wine is gorgeously precise and animating on the fruit and spice-driven palate and leaves a hugely spicy and beautifully dry feel in the long finish. This stunning dry Riesling combines impact with finesse. 2022-2031



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2019er	Peter Lauer	Biebelhausener Feils Riesling Trocken Fass 13 GG	13 20	93
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The 2019er Feils Fass 13 GG, as it is referred to on the consumer label, comes from this south-south-east facing Lieu-dit overseeing the Saar (legally part of the Ayler Kupp vineyard). It offers a superb nose made of pear, white peach, creamy elements, mint, elderflower, and smoke. The wine is juicy and yet subtly creamy on the palate and leaves a beautiful feel of herbs and spices in the long and elegant finish. The after-taste is all about presence yet also precision. The persistence is truly remarkable. This wine is still somewhat backward but it does more than hint already at beauty to come! 2022-2031

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Weingut Schloss Lieser

(Lieser – Middle Mosel)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issues No 52 (Jun 2020) and the auction wines were reviewed in Issue No 53 (Aug 2020). A copy of these Issues is available to all subscribers upon simple email request.

2019er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	31 20	96
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The 2019er Juffer-Sonnenuhr Riesling GG, as it is referred to on the consumer label, offers a beautifully backward nose as plenty of flinty notes from slate and spicy aniseed herbs come out of the glass. The wine then slowly reveals its huge depth and complexity as notes of white pepper, ginger, vineyard peach, and whipped almond cream join the party. It proves beautifully balanced on the palate, where a delicate touch of cream is balanced out by some intense and dynamic zest, and leaves a stunningly multi-layered, salty, and vibrating feel in the bone-dry finish. This is a magnificent expression of dry Riesling in the making. 2026-2039

2019er	Schloss Lieser	Graacher Himmelreich Riesling Trocken GG	29 20	95
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The 2019er Himmelreich Riesling GG, as it is referred to on the consumer label, offers a refined nose of made of floral and fruity notes driven by lily, yellow peach, orange blossom, greengage, a hint of apricot, and herbs, all wrapped into some smoky and reductive notes. The wine coats the palate at first with ample juicy fruits before developing a great sense of focus as intensely zesty elements join the party. It leaves one with an engaging sense of focus and purity in the finish. A hint of power comes through in the after-taste which only adds persistence to this absolutely remarkable expression of dry Riesling. 2024-2034

2019er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Trocken GG	33 20	93
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The 2019er Goldtröpfchen Riesling GG, as it is referred to on the consumer label, offers a delicately aromatic and attractive floral and fruity nose of yellow peach, tangerine, apricot blossom, pear, vanilla whipped cream, bergamot, and earthy spices. A nicely fruity and creamy side gives an initial sense of smoothness on the mid-palate. Zesty and spicy elements then join the party and add freshness and tension right into the multi-layered and very persistent finish. The after-taste is comparatively light-weighted despite a touch of power (from the alcohol presence) floats around. This nicely balanced and intense expression of dry Riesling now only needs a few years in the bottle to fully shine. 2024-2034

2019er	Schloss Lieser	Lieserer Niederberg Helden Riesling Trocken GG	30 20	92+
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The 2019er Niederberg Helden Riesling GG, as it is referred to on the consumer label, offers a quite zesty and earthy nose of lime, spices, herbs, anise, and smoke, all joined by some exotic notes of pineapple after some airing. The wine develops quite some presence and earthy notes of riper fruits on the palate and leaves a tart and powerful feel in the currently slightly bitter-sweet but hugely long finish. This backward wine is still pretty much work in progress but has huge potential, especially as it develops more finesse with age. 2024-2034

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By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issue No 53 (Aug 2020). A copy of this Issue is available to all subscribers upon simple email request.

2019er	Loersch	Dhroner Hofberg Riesling Kabinett Feinherb	20 20	93
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The 2019er Hofberg Riesling Kabinett Feinherb, as it is referred to on the front part of the label, was made from grapes harvested in the central part of the vineyard (just above the village) at 83° Oechsle and was fermented down to off-dry levels of residual sugar (21 g/l). It is still marked by some residual scents from its spontaneous fermentation and only gradually reveals its beautiful and refreshing nose of citrusy fruits, herbs, mint, white peach, and smoke. The wine proves superbly animating on the light-footed and finely juicy palate and leaves a great sweet-sour tension as well as great sense of energy and presence in the almost dry-tasting finish. This wine proves a huge success. It now only needs a little bit of patience for its element to blend together. 2023-2034

2019er	Loersch	Trittenheimer Apotheke Riesling Spätlese Feinherb Fels-Terrassen	19 20	93
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The 2019er Fels-Terrassen Trittenheimer Apotheke, as it is referred to on the front part of the label, was made from grapes harvested from 80-year-old vines situated in the Vogelsang sector of the vineyard at 93° Oechsle and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a quite earthy and rich nose of smoke, pineapple, herbs, plum, cherry, Limoncello, and canned peach, as well as a touch of volatile acidity in the background. The wine develops great presence and mixes some juicy ripe fruits with zesty elements on the currently a tad sweet-tasting palate and leaves one with a persistent and focused feel in the long finish. The after-taste offers great cut, precision, and tartness. This off-dry wine now only needs some bottle aging to integrate its tail of sweetness and reveal its brilliant structure. 2024-2039

2019er	Loersch	Trittenheimer Apotheke Riesling Trocken Devon-Terrassen GG	18 20	92
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The 2019er Devon-Terrassen Trittenheimer Apotheke, as it is referred to on the front part of the label, is a dry wine comes from 70-100-year-old vines in the central part of the vineyard (Kaulsbohr and Jungheld) and was fermented down to dry levels of residual sugar (5 g/l). It proves quite restrained at first and only gradually reveals some delicate and elegant flowery notes of candied grapefruit, lime, and herbs. With airing it develops more depth as notes of pear, mint, and anise kick in. The wine proves full of grip and presence on the palate and leaves an earthy feel of herbs and acidic cut in the long and slightly tart and powerful finish. This beautiful dry wine now only needs a few years to round off its tartness and fully develop its complexity and elegance. 2023-2029

2019er	Loersch	Trittenheimer Apotheke Riesling Trocken Vogelsang	17 20	92
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The 2019er Vogelsang Trittenheimer Apotheke, as it is referred to on the front part of the label, is a dry wine made in stainless steel from south-facing parcels situated in this part high up of the Apotheke hill and was fermented down to dry levels of residual sugar (5 g/l). It offers a quite appealing and fruit-driven nose of yellow peach, green apple, orange, pineapple, and a hint of mango, as well as some more complex and refreshing notes of herbs, mint, candied grapefruit, lime, and spices. The wine is nicely fruity and elegantly light-weighted on the palate, where some attractive notes of pear, candied grapefruit, and peach are nicely wrapped into some zesty acidity giving energy and focus to the long and dry finish. A touch of tartness emerges in the after-taste which still needs to integrate. This is a great focused and complex fruit-driven dry Riesling. 2024-2034

2019er	Loersch	Neumagener Rosengärtchen Riesling Kabinett Feinherb	03 20	91
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The 2019er Rosengärtchen Riesling Kabinett Feinherb, as it is referred to on the front part of the label was made from grapes harvested at 83° Oechsle in the Thierbach part of the vineyard and was fermented down to off-dry levels of residual sugar (24 g/l). It offers a beautifully flowery and fruity nose of lily flowers, grapefruit, lemon, vineyard peach, Conference pear, herbs, almond cream. The wine rewards one with quite some fruity elements as well as juicy and sweet fruits on the light-weighted and delicately creamy palate. The finish of this beautifully fruit-driven expression of off-dry Riesling is still a touch sweet at this time and needs a few years to reveal its underlying zesty side. 2024-2034

2018er	Loersch	Trittenheimer Apotheke Riesling Trocken Holzfass Jungheldin	16 19	90
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The 2018er Jungheldin Trittenheimer Apotheke Holzfass, as it is referred to on the front part of the label, is a dry wine made from over 70-year-old un-grafted vines in the terraced Jungheld sector of the vineyard close to the Neumagener Rosengärtchen and was fermented for 10 months in a 300-liter acacia cask down to dry levels of residual sugar. It will be commercially released in spring 2021. It offers a quite intense and ripe nose of earthy herbs, spices, almond, roasted pineapple, plum, tar, and a hint of camphor. The wine reveals a juicy and supple side on the palate driven by ripe fruits and creamy elements. It gains in presence and even power as it develops quite some intensity but also tartness. The finish is expansive and broad, with a feel of hot spices and herbs. This dry Riesling will please lovers of ostentatious and bigger expression of the genre. 2022-2025

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Mosel Fine Wines

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By Jean Fisch and David Rayer

Madame Flöck Wines

(Winningen – Terrassenmosel)

NB: Further 2019er wines from this Estate were reviewed in the Mosel Fine Wines Issue No 52 (June 2020). A copy of this Issue is available to all subscribers upon simple email request.

2019er	Madame Flöck	Mad Dog Warwick	(No AP)	92
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The 2019er Mad Dog Warwick, as it is referred to on the label (named after Warwick Bruce Murray, a viticulturist in the Barossa Valley and a mentor who inspired this project), is a bone-dry Riesling made along natural lines from 30-year-old vines in a terraced part of the Winninger Domgarten as well as from 30 to 80-year-old vines in the Lehmener Ausoniusstein. The wine was fermented and aged without any sulfur or additive on its gross lees with regular steering of the lees in a mix of an old barrique (20%) and stainless steel (80%) for 10 months before being bottled unfiltered and with little SO₂ added (less than 50 mg/l of total SO₂). It offers a rather engaging and subtly ripe nose made of pear, camphor, cassis, elderflower, coconut, earthy spices, a hint of volatile, baked apple, and fine gingery herbs. The wine is beautifully creamy and subtly zesty on the palate. Baked apple, citrusy cream, earthy spices, and tart elements make for a magnificently dramatic yet refined feel in the finish. A touch of bitter lemony fruits adds freshness and cut to the after-taste. Lovers of "low intervention" wine will massively enjoy this outstanding rendition of the style! Now-2025

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Weingut Materne & Schmitt

(Winningen – Terrassenmosel)

NB: The Estate will release its 2019er collection in 2021. We will review it upon release.

2018er	Materne & Schmitt	Lehmener Ausoniusstein Riesling Reserve	08 20	93
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The 2018er Winninger Brückstück Riesling, as it is referred to on the consumer label, is a barely off-dry Riesling (with 12 g/l of residual sugar) which comes from over 40-year-old vines in this underrated steep-sloped east-south-east-facing vineyard and which was fermented and aged for 20 months (hence the late AP number). It offers a gorgeous nose blending ripe elements of date, mirabelle, and earthy spices with gorgeously fresh scents of grapefruit zest, pineapple, coconut, and gingery herbs. The wine is impactful, precise, and finely chiseled on the subtly creamy and suave palate and leaves a sense of depth and focus right into the long and persistent finish. A superb touch of tartness and lemon zest adds grip and sharpness to the experience in the after-taste. This is a gorgeous dry-tasting Riesling in the making! 2022-2030

2018er	Materne & Schmitt	Winninger Brückstück Riesling Reserve	09 20	93
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The 2018er Winninger Brückstück Riesling, as it is referred to on the consumer label, is a barely off-dry Riesling (with 11 g/l of residual sugar) which comes from a small parcel in the best part of the vineyard (Sternberg) planted with very old and partially un-grafted vines planted on terraces and which was fermented and aged for 20 months (hence the late AP number). This yellow-colored wine proves hugely backward at first and does not reveal much beyond a seemingly ripe nose made of poached pear, cooked lemon zest, earthy spices, ginger, and spices. It takes the wine to shed its reduction and develop more freshness and cut on the nose. It then also proves subtly creamy and multi-layered on the palate packed with spices and herbal elements. It leaves a superbly persistent feel of mirabelle, citrusy fruits, a hint of camphor, and minty herbs in the long and almost dry-tasting finish. This wine is really in need of some patience. It will then reward one with remarkably complex, profound, and fun experience! 2022-2028

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issues No 52 (Jun 2020) and the auction wines were reviewed in Issue No 53 (Aug 2020). A copy of these Issues is available to all subscribers upon simple email request.

2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Trocken GG	16 20	93
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The 2019er Maximin Grünhäuser Abtsberg Riesling Trocken GG was fermented spontaneously and matured in traditional old Fuder casks. It offers a subtly backward nose driven by pear, cassis, minty elements, herbs, and spices, all wrapped into reductive elements of smoke and wet stone. The wine proves beautifully playful and elegant on the juicy palate and leaves one with a great feel of white peach, elderflower, smoke, and minty elements in the long and superbly precise finish. A dash of tartness adds class to the refined yet intense after-taste. This gorgeous dry wine will be a winner at maturity, in a few years. 2024-2034

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Weingut von Othegraven

(Kanzem – Saar)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issues No 52 (Jun 2020) and the auction wines were reviewed in Issue No 53 (Aug 2020). A copy of these Issues is available to all subscribers upon simple email request.

2019er	von Othegraven	Kanzemer Altenberg Riesling Trocken GG	19 20	91
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The 2019er Altenberg GG, as it is referred to on the consumer label, was fermented spontaneously and aged in stainless steel for 10 months. It offers a subdued nose of wet stone, grapefruit, starfruit, whipped cream, camphor, and smoke. The wine is rather impactful on the juicy rather than bone-dry tasting palate and leaves some elements of cardamom and mirabelle in the overall powerful and assertive finish. The after-taste is all about herbs and wet stone. This slightly bigger expression of Altenberg GG will be best enjoyed in the earlier part of its development. 2021-2027

2019er	von Othegraven	Ockfener Bockstein Riesling Trocken GG	18 20	91
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The 2019er Bockstein GG, as it is referred to on the consumer label, was fermented spontaneously and aged in large wooden cask for 10 months. It offers a rather reduced nose made of camphor, pear, mirabelle, earthy spices, and some smoky elements. The wine is on the powerful and juicy side on the not fully bone-dry tasting palate and leaves an animating and subtly fruit-driven feel in the finish. More camphor and earthy spices add to the presence and impact of this nicely balanced and persistent wine. 2022-2029

2019er	von Othegraven	Kanzemer Riesling Trocken	17 20	88
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The 2019er Kanzemer Riesling Trocken comes from the lower part of the Altenberg. It offers a subtly creamy nose of gooseberry, elderflower, camphor, herbs, spices, and smoke. The wine proves nicely focused and zesty on the palate and leaves a juicy (even if not bone-dry) feel in the long and herbal finish. This is nicely made in a somewhat direct and aromatic style. Now-2027

2019er	von Othegraven	Riesling Trocken Max	16 20	86
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The 2019er Riesling Trocken Max comes from younger vines in the Wawerner Herrenberg as well as declassified casks from the Kanzemer Altenberg and Ockfener Bockstein. It offers an overtly aromatic nose made of starfruit, ginger, aniseed herbs, vineyard peach, a hint of whipped cream, and pungent smoky elements. The wine is smooth and subtly silky on the not bone-dry palate but proves utterly mouthwatering in the finish. This Estate Riesling is nice, direct, and satisfying. In other words, it does the trick. Now-2027

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Pandamonium

(Kröv – Middle Mosel)

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

N.V.	Pandamonium	Papa Panda's Rising Pet Nat	(No AP)	90
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The Papa Panda's Rising with Lot Number L-0120 is Pet Nat made from Riesling grapes from the 2018 and 2019 vintages from befriended growers, namely Petra Kujanpää (Shadowfolk Vineyards) and Andrzej Greszta (Weingut Greszta), before being bottled to complete its fermentation in bottle without any SO2 added. It offers a beautifully aromatic and spicy nose of herbs, pear, apple, rose petal, ginger cake, and warm spices. The mousse is still very active and adds a zesty and linear tension to the wine. The finish is fully dry, focused, and superbly persistent. A firm sense of tartness still needs to integrate in the after-taste. This beautiful Pet Nat will be at its best as of next year. 2021-2025

N.V.	Pandamonium	Papa Panda's Rising	(No AP)	89
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The Papa Panda's Rising with Lot Number L-0120 is Pet Nat made from Riesling grapes from the 2018 and 2019 vintages from befriended growers, namely Petra Kujanpää (Shadowfolk Vineyards) and Andrzej Greszta (Weingut Greszta). It saw extensive skin-fermentation and was bottled unfiltered without any added SO2. The wine offers a quite ripe and creamy nose of apricot, yellow peach, quince, hay, yellow apple, peach, and coconut. It proves nicely direct and nicely animating on the fruity and smooth palate. This nice and direct white wine is best enjoyed in the coming year, on its youthful side. Now-2022

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Weingut S.A. Prüm

(Wehlen – Middle Mosel)

Complement

NB: The bulk of the 2019 wines of this Estate were reviewed in the Mosel Fine Wines Issues No 53 (Aug 2020). A copy of this Issue is available to all subscribers upon simple email request.

2019er	S.A. Prüm	Graacher Domprobst Riesling Trocken GG	18 20	92
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The 2019er Domprobst Graach Riesling GG, as it is referred to on the consumer label, comes from the central part of the vineyard and was fermented and aged in traditional Fuder cask for 10 months before being bottled. It offers a beautifully refreshing nose made of cassis, elderflower, white peach, chalky minerals, a hint of whipped cream, and earthy spices. The wine develops great fruity and spicy flavors on the subtly zesty, creamy, and not bone-dry tasting palate and leaves a nice juicy feel in the fruity and herbal finish. The after-taste is engaging and very satisfying in a precise and profound style. 2022-2029

2019er	S.A. Prüm	Bernkasteler Lay Riesling Trocken GG	16 20	91
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The 2019er Lay Bernkastel Riesling GG, as it is referred to on the consumer label, comes from an old un-grafted parcel in the original part of the vineyard and was fermented and aged in traditional Fuder cask for 10 months before being bottled. It offers a beautifully fresh nose made of white peach, elderflower, minty elements, a hint of earthy spices, and a touch of coconut. The wine is fresh and animating on the fruity and juicy palate and leaves a tart even if not bone-dry feel in the long finish. The balance in the after-taste is engaging and quite complex. This is a beautifully animating dry Riesling in the making! 2024-2034

2019er	S.A. Prüm	Wehlener Sonnenuhr Riesling Trocken GG	13 20	90
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The 2019er Sonnenuhr Wehlen Riesling GG, as it is referred to on the consumer label, comes from the terraced part of the vineyard situated around the sundial still planted with over 100-year-old vines and was fermented and aged in traditional Fuder cask for 10 months before being bottled. It offers a subtly ripe and creamy nose made of vineyard peach, pear, whipped cream, apricot blossom, smoke, fading white flowers, and herbal elements. The wine proves creamy and almost off-dry on the palate but delivers nice flavors in the long and spicy finish. A hint of warmth in the after-taste would make us enjoy this slightly riper expression of dry-tasting Riesling from the Sonnenuhr over the coming years. Now-2026

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By Jean Fisch and David Rayer

Weingut Richard Richter

(Winningen – Terrassenmosel)

2019er	Richard Richter	Riesling Feinherb Terra-V. Terrassen	20 20	91
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The 2019er Riesling Feinherb Terra-V. Terrassen (whereby V stands for Volcanic) is an off-dry wine (with 22 g/l of residual sugar) made from clean but very ripe grapes picked in the terraced part of the Winninger Brückstück and which were fermented in old wooden casks. It proves still rather restrained on the nose and does not reveal much beyond faint scents of wet lemon, stone, smoke, and some spices. The wine is still on the sweet side on the palate (a sensation enhanced by the underlying creaminess) and leaves a bold but nicely complex feel of spices and herbs in the powerful finish. This bold expression of off-dry Riesling is best left alone for a few years in order for the primary sweetness to melt away. It should then offer great companionship to hearty food. 2024-2031

2019er	Richard Richter	Uhlen Laubach Riesling Trocken GG	22 20	91
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The 2019er Uhlen Laubach Riesling Trocken GG comes from this newly defined gU composed of the south-facing sector on grey slate with limestone of the Winninger Uhlen and was aged in old wooden casks. It offers a gorgeous nose made of candied lemon, vineyard peach, elderflower, wet stone, and citrusy whipped cream. The wine coats the palate with succulent elements of fruits, spices, and herbs and leaves one with an intense feel of minerals and spices in the finish. This big expression of dry Riesling is nevertheless all about spiciness in the powerful after-taste. 2021-2027

2019er	Richard Richter	Uhlen Roth Lay Riesling Trocken GG	23 20	91
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The 2019er Uhlen Roth Lay Riesling Trocken GG comes from this newly defined gU composed of the south-facing and iron-rich sector of the Winninger Uhlen and was aged in old wooden casks. It offers a beautiful nose made of brown sugar, pear, mirabelle, caraway, whipped cream, and smoky elements. The wine is superbly spicy and engaging on the full-bodied palate and leaves a nicely spicy and intense feel in the long finish. This gorgeous Uhlen Roth Lay is made in a big but hugely satisfying style. 2021-2027

2019er	Richard Richter	Winninger Brückstück Riesling Kabinett	12 20	90
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The 2019er Brückstück Riesling Kabinett Fruchtig, as it is referred to on the consumer label, is made from fruit picked at 89° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (60 g/l). It offers a big and somewhat ripe nose of pear, mirabelle, earthy spices, and creamy elements, all enhanced by a touch of citrus zest. The wine is creamy and zesty on the comparatively powerful palate (it does have 9% of alcohol) and leaves a nicely intense sweet-zesty tension in the finish. 2027-2034

2019er	Richard Richter	Winninger Röttgen Riesling Trocken Terrassen GG	24 20	89
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The 2019er Röttgen Terrassen Riesling Trocken GG, as it is referred to on the consumer label, comes from the terraced part of the vineyard. This already yellow-colored wine offers a rather rich and ripe nose made of candied grapefruit, pear, mirabelle, ginger, starfruit, honey, apricot, and fine spices. The wine develops quite some presence on the full-bodied palate. Rich creamy elements of fine spices, ripe orchard fruits, and gingery elements are wrapped into zesty spices. The finish is all about presence, intensity, and some warmth (the wine does have 13.5% of alcohol). We would opt to enjoy this in the early phase of its development, i.e. before the heat takes over. 2021-2024

2019er	Richard Richter	Chardonnay Trocken	36 20	86
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The 2019er Chardonnay Trocken is made with fruit picked in the terraced parts of the Winninger Brückstück and Röttgen as well as in the steep part of the Winninger Domgarten and was fermented and partially aged (20%) in barrique. It offers a subtly ample nose made of pear, honeysuckle, wet stone, a hint of cream, and smoke. The wine is subtly ample and creamy on the palate, where a hint of bourbon, peat, herbs, and cream add to the smooth and not bone-dry experience. The finish is intense and powerful but also slightly warm. A kick of zest adds a touch of pep to the after-taste. This ripe and round expression of Chardonnay is best enjoyed young, before the power takes over. Now-2023

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By Jean Fisch and David Rayer

Dr. Marion & Alexander Rinke

(Mertesdorf – Trier-Ruwer)

2019er	Rinke	Langsurer Brüderberg Muschelkalk	10 20	91
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The 2019er Langsurer Brüderberg Muschelkalk is made from Chardonnay (85%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. It was fermented and aged in a mix of used oak and stainless steel for 10 months before being bottled. It offers a ripe nose made of pear, ginger, a hint of coconut, violet, citrusy fruits, herbs, and spices. The wine offers a ripe mouthfeel on the palate at first before some zesty and herbal elements add structure and balance to the finish. The after-taste is all about elderflower, a hint of camphor, earthy spices, herbs, gooseberry, and poached pear. This wine proves truly deep and animating and offers much pleasure in its Mosel-meets-white-Rhone style. Now-2027

2018er	Rinke	Langsurer Brüderberg Pinot Noir S Vom Muschelkalk Barrique Unfiltriert	02 19	91
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The 2018er Langsurer Brüderberg Pinot Noir S Vom Muschelkalk Barrique Unfiltriert was whole-bunch fermented and aged in Caucasian oak barrique for 15 months before being bottled unfiltered. This brick-red colored wine offers a subtle nose made of cherry, herbs, clove, and floral elements. The wine is beautifully silky and balanced on the palate and leaves a stunning feel of cranberry, cherry, chalky, and violet in the long and subtle finish. The after-taste is hugely classy and lingering. This is easily the finest Pinot Noir ever produced by this Estate. Now-2028

2018er	Rinke	Langsurer Brüderberg Terrassen S Réserve	12 20	91
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The 2018er Langsurer Brüderberg Terrassen S Réserve is made from Chardonnay (90%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. The wine was aged in 550-liter oak cask for 22 months before being bottled (hence the late AP number). It offers a rather creamy nose made of mirabelle, litchi, aniseed herbs, creamy elements, coconut, a whiff of volatile, and smoke. The wine is still marked by the oak on the spicy, herbal, and subtly oily palate and only reveals its ripe fruity side in the finish at this stage. The after-taste is all about herbs, coconut, mint, and spices. This wine offers a rather big and bold expression of spicy Mosel wine but one with character and (smooth) balance. 2022-2028

2018er	Rinke	Langsurer Brüderberg Muschelkalk	10 19	90
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The 2018er Langsurer Brüderberg Muschelkalk is made from Chardonnay (80-85%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. It was fermented and aged in a mix of used oak and stainless steel for 10 months before being bottled. This hay-colored wine offers a subtly ample but engaging nose made of elderflower, gooseberry, mirabelle, aniseed herbs, brown sugar, coconut, floral elements, and smoke. It proves rather engaging and easy on the palate and leaves a ripe but balanced feel of orchard fruits, a hint of brown sugar, and spices in the long and persistent finish. Now-2026

2018er	Rinke	Langsurer Brüderberg Terrassen S	04 20	90
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The 2018er Langsurer Brüderberg Terrassen S is made from Chardonnay (90%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. The wine was aged in a mix 3-4-year-old oak and stainless steel for 16 months before being bottled (hence the late AP number). It offers a rather big and bold nose made of litchi, rose water, mirabelle, pear, violet, and smoky elements as well as a hint of camphor, all wrapped into a whiff of volatile. The wine proves smooth and ample on the richly spiced-up palate and leaves a remarkably engaging and creamy feel in the long finish. Power from the extracts and alcohol add to the presence in the after-taste. This wine blends the cut and zest of Mosel with the warmth and spiciness of Southern Rhone. 2021-2026

2018er	Rinke	Pinot Noir Vom Schiefer Réserve Barrique Unfiltriert	02 19	90
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The 2018er Pinot Noir Vom Schiefer Réserve Barrique Unfiltriert is made from 70%-destemmed Spätburgunder harvested in the Oberemmeler Altenberg (90%) and Frühburgunder in the Wiltinger Braunfels (10%), which were fermented spontaneously and aged in used Caucasian oak barrique for 15 months before being bottled unfiltered. It offers a gorgeously fresh nose made of frozen strawberry, cranberry, minty herbs, clove, and smoke. It offers a delineated but nicely silky feel on the palate and leaves some fruits, herbs, and spices in the long finish. The after-taste is subtly racy and very long and engaging. This is a gorgeous light-weighted and hugely flavorsome expression of Pinot Noir. Resistance is futile. Now-2026

2019er	Rinke	Wiltinger Klosterberg Riesling Alte Reben	07 20	90
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The 2019er Wiltinger Klosterberg Riesling Alte Reben was made from fruit picked on nearly 60-year-old un-grafted vines and was fermented spontaneously and aged in oak cask down to barely off-dry levels of residual sugar (12 g/l). It offers a subtle nose made of melon, aniseed herbs, and spices. The wine is light-footed on the ripe tasting but nicely zesty palate and leaves a pungent feel of herbs and coconut elements (from the oak) in the long finish. This dry-tasting Riesling will require a few years to integrate its coconut elements and reveal its underlying finesse. 2023-2029



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2019er	Rinke	Wiltinger Klosterberg Riesling Alte Reben Limited Edition 1963 Unfiltriert	09 20	90
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The 2019er Wiltinger Klosterberg Riesling Alte Reben Limited Edition 1963 Unfiltriert is made with fruit picked on 55-year-old vines in the original part of the vineyard and was fermented and matured in oak cask down to fully bone-dry levels of residual sugar (1 g/l). It proves still immensely backward and almost non-saying on the nose at this stage as only discreet scents of melon, lemon, wet stone, anise, caraway, almond, and smoke emerge from the glass. The wine is gorgeously playful on the light-feathered yet flavorsome palate and leaves a precise and finely chiseled feel of mirabelle, pear, brown sugar, and spices in the long and juicy finish. Its after-taste is superbly dry and mouthwatering. This bone-dry Saar Riesling is really in need of a few years of bottle aging in order to reveal its flavors and develop aromatically. It should then appeal to lovers of light-footed dry wines thanks to its nicely herbal and gorgeously ripe fruits. 2023-2029

2018er	Rinke	Langsurer Brüderberg Muschelkalk Patience	11 20	89
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The 2018er Langsurer Brüderberg Muschelkalk Patience is made from Chardonnay (80-85%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer. It was fermented and aged in a mix of used oak and stainless steel for 22 months before being bottled (hence the late AP number). It offers a quite aromatic nose made of mirabelle, grapefruit zest, litchi, whipped cream, earthy spices, coconut, menthol, and some rose water elements. The wine proves powerful and impactful on the palate and leaves an intense and somewhat warm feel in the long and ample finish. We would opt to enjoy this impactful wine over the coming years. Now-2023

2019er	Rinke	Oberemmeler Altenberg Riesling Alte Reben	08 20	89
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The 2019er Oberemmeler Altenberg Alte Reben comes from 50-year-old vines and was fermented in tonneau down to just off-dry levels of residual sugar (10.5 g/l). It offers a subtly aromatic nose made of rose water, melon, poached pear, bitter apricot, herbs, and coconut. The wine offers rather bold scents of pear, mirabelle, cardamom, and herbs. It proves subtly ripe and creamy on the palate and leaves a comparatively citrusy and structured feel in the herbal and spicy finish. The after-taste proves rather tart and fully dry-tasting. This Saar Riesling will require a few years to integrate its coconut elements and reveal its underlying finesse. 2023-2029

2018er	Rinke	Oberemmeler Altenberg Riesling Alte Reben	09 19	89
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The 2018er Oberemmeler Altenberg Alte Reben comes from 50-year-old vines and was fermented in tonneau down to fully off-dry levels of residual sugar (27 g/l). It offers a nicely ripe and subtly broad nose made of melon, cream, a hint of coconut, Provence herbs, lemon, flowers, and spices. The wine is comparatively soft on the palate and leaves a direct feel of fruit zest and earthy spices in the fully off-dry and smooth finish. A kick of zest adds cut to the after-taste. Now-2026

2019er	Rinke	Orange Contrapunct	(No AP)	89
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The 2019er Orange Contrapunct (lot number 01/20) is a dry "orange" wine made from Chardonnay (90%) with a dash of Pinot Blanc, Pinot Gris, Viognier, Muscat, and Traminer grapes picked in the Langsurer Bruderberg which were skin-fermented for 20 days and aged in used barrique for 9 months without additive before being bottled unfiltered and with only a little sulfur added. This hay-colored wine offers a remarkably pure nose of tangerine, pear, earthy spices, coconut, anise, and smoky elements. The wine is packed with gingerbread and fruity flavors on the beautifully balanced palate and leaves an engaging feel of apricot, earthy spices, and herbs in the long finish. A zestier side emerges in the after-taste which adds to the subtlety and sheer pleasure to enjoy this wine. Now-2024

2019er	Rinke	Pinot Gris Trocken Schiefergestein	05 20	89
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The 2019er Pinot Gris Trocken Schiefergestein is made from fruit picked in the Wiltinger Schlangengraben which was partially aged in barrique and which was added a dash (5%) of skin-fermented field blend from the Langsurer Brüderberg. It offers an attractive nose made of citrusy fruits, orange peel, rose water, herbs, and spices. The wine proves nicely firm and beautifully balanced on the palate and leaves a gorgeous feel of pear, tangerine, herbs, and vivid zest in the finish. This is a beautifully firm yet also nicely delineated expression of Pinot Gris. Now-2024

2019er	Rinke	Saar Riesling Kabinett Trocken Wild auf Schiefer	06 20	89
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The 2019er Saar Riesling Kabinett Trocken Wild auf Schiefer comes essentially from fruit picked on old vines in the Wiltinger Klosterberg and Oberemmeler Altenberg and which was fermented with ambient yeasts and matured in used oak. It offers a rather backward nose made of pear, elderflower, citrusy fruits, a hint of cassis sorbet, and a lot of earthy spices and aniseed herbs at this stage. The wine proves nicely delineated on the light-footed palate and leaves a smoky and backward feel of herbs and lemon sorbet in the long finish. The after-taste is nicely tart and structured. While this playful expression of dry Kabinett is enjoyable now if one is partial to sharpness and focus, it will only truly blossom in a few years. 2022-2029



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2018er	Rinke	Saar Riesling Kabinett Wild auf Schiefer	07 19	89
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The 2018er Saar Riesling Wild auf Schiefer, as it is referred to on the main part of the label (the reference to Kabinett is left to the small print on the side), comes essentially from old vines in the Wiltinger Klosterberg and Oberemmeler Altenberg, and was fermented with ambient yeasts in oak down to off-dry levels of residual sugar (15 g/l). It offers a slightly backward nose marked by Provence herbs which only gradually reveals some engaging scents of melon, grapefruit, cassis, smoky slate, petrol, and floral elements. The wine is beautifully balanced as a hint of juicy creaminess provides the right buffer for the racy and engaging elements on the palate. The finish of this very nice and featherlight wine is creamy and almost dry-tasting. Now-2028

2018er	Rinke	Wiltinger Klosterberg Riesling Alte Reben Limited Edition 1963 Unfiltriert	06 19	89
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The 2018er Wiltinger Klosterberg Riesling Alte Reben Limited Edition 1963 Unfiltriert comes 55-year-old vines in the original part of the vineyard and was fermented in oak cask down to off-dry levels of residual sugar (20 g/l). It offers some juicy but also slightly broad scents of melon sorbet, mirabelle, cream, herbs, spices, and a touch of volatile acidity (which, however, blows away after a few minutes). The wine is delicately creamy on the palate driven by more melon but develops a zestier side in the subtly creamy and ample finish. Raciness then adds cut in the after-taste of this ripe and creamy but engaging expression of Saar Riesling. Now-2030

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Weingut Schloss Saarstein

(Serrig – Saar)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issues No 53 (Aug 2020). A copy of this Issue is available to all subscribers upon simple email request.

2019er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Trocken GG	16 20	91
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The 2018er Schloss Saarsteiner Riesling GG, as it is referred to on the consumer label, offers an appealing and refreshing nose made of vineyard peach and cassis sorbet, minty herbs, elderflower, smoke, a dash of whipped cream, and subtle hints of spices. The wine offers great presence on the smooth yet impeccable balanced palate and leaves a gorgeously dry-tasting feel in the long finish. Only a touch of warmth in the after-taste (the wine does have 13% of alcohol) would make us enjoy this gorgeous fruit-driven wine rather sooner than later. Now-2024

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Weingut Heinz Schmitt Erben – Carlo Schmitt

(Leiwen – Middle Mosel)

Heinz Schmitt had set up a quite sizeable Estate around 2000 consisting of a massive 25 ha of vineyards spreading from Schweich down to Neumagen. After his sudden death in a vineyard accident in 2010, the Estate was split up but his widow kept the wholly-owned vineyards which she continued to tend in case her children would take over. The move seemed wise as young Carlo Schmitt has taken over the vineyard and cellar management of the now 2.5 ha Estate ... while still finishing his winemaking studies in Weinsberg. While the Estate name is formally Weingut Heinz Schmitt Erben, we will use the commercial name (Marco Schmitt) in our tasting notes, in line with what the Estate does as well. The style is one of presence and precision.

2019er	Carlo Schmitt	Neumagener Rosengärtchen Riesling Auslese	09 20	93
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The 2019er Rosengärtchen Riesling Auslese, as it is referred to on the consumer label, is made with 40% botrytized fruit picked at 109° Oechsle on over 60-year-old vines and fermented down to fully sweet levels of residual sugar (93 g/l). It offers a rather backward nose which only gradually reveals its subtle and complex elements of almond paste, elderflower, pear, melon, pungent smoky elements, and some earthy spices. The wine is quite precise and tactile on the palate as zesty elements provide some frame to the subtly oily flavors of fruit and almond cream. The finish is intense, earthy, zesty, and really satisfying! This now only needs a bit of patience for the sweetness to blend into the wine. It will then prove a great and remarkably subtle expression of Auslese lange GK-styled Riesling. 2029-2049



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By Jean Fisch and David Rayer

2019er	Carlo Schmitt	Neumagener Rosengärtchen Riesling Trocken	05 20	90
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The 2019er Rosengärtchen Riesling Trocken, as it is referred to on the consumer label, comes from over 60-year-old vines. This deep-yellow-colored wine offers a still slightly backward nose made of a fascinating mix of ripe yellow fruits, herbs, and spices, and a dash of tangerine zest and other "orange" fruits. The wine is intense, precise, and packed with fruity flavors on the palate and leaves a remarkably deep and playful feel in the long and ripe finish. A kick of zest adds to the feeling of precision in the intense and persistent after-taste. While not bone-dry, this Riesling is hugely satisfying in its juicy, complex, and persistent style. 2024-2034

2019er	Carlo Schmitt	Köwericher Laurentiuslay Riesling Feinherb	07 20	88+
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The 2019er Laurentiuslay Riesling Feinherb, as it is referred to on the consumer label, is a fully off-dry wine (with 28 g/l of residual sugar) made from over 45-year-old vines. It offers a rather aromatic and subtly creamy nose of mirabelle, pear, elderflower, saffron, button mushroom, and smoky elements. Notes of camphor join the party on the big and seemingly round palate. A kick of zest brings some liveliness to the currently slightly sweet-tasting palate. This intense expression of fully off-dry Riesling will please lovers of bigger renditions of the genre. The wine will need to absorb its sweetness and could then well prove a positive surprise as the underlying sense of precision and complexity is quite impressive. 2027-2038

2019er	Carlo Schmitt	Riesling Trocken	03 20	88
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The 2019er Riesling Trocken comes from a flatter (Bubental) sector of the Leiwener Klostergarten. It offers a hugely aromatic nose made of pear, mirabelle, candied grapefruit, herbs, and some camphor. Despite a moderate 11.5% of alcohol, the wine proves intense and full of presence on the palate and leaves a quite precise and complex feel in the long and comparatively multi-layered finish. Only a hint of cardamom and tea gives away the sun-drenched nature of the vintage. This is a quite impressive Estate wine full of precision and presence. Now-2027

2019er	Carlo Schmitt	Klüsserather Bruderschaft Riesling Alte Reben	04 20	87
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The 2019er Klüsserather Riesling Alte Reben, as it is referred to on the consumer label, is a just off-dry wine (with 11 g/l of residual sugar) made from fruit picked on 40-year-old vines in the main hill of the vineyard. It offers rather spice-infused nose driven by pungent elements of camphor and cardamom. The wine is rich and not fully dry on the palate and leaves a slightly bitter feel in the long finish. This ripe expression of dry-tasting Mosel Riesling will be best enjoyed in its youth before the sun-impacted flavors of camphor and cardamom will take over. Now-2024

2019er	Carlo Schmitt	Riesling Feinherb	06 20	86
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The 2019er Riesling Feinherb is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked in a steep part situated high up the hill of the Leiwener Klostergarten. It offers a rather aromatic nose made of orchard fruits, elderflower, and some cardamom as well as tea elements. A touch of petrol-infused notes drives the flavor-profile on the otherwise rather juicy and playful palate and finish. Now-2024

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Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issues No 53 (Aug 2020). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trockenbeerenauslese	22 20	100
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The 2018er Zeltinger Sonnenuhr Riesling Trockenbeerenauslese was harvested at 201° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers an absolutely magnificent and deeply complex nose of apricot, apple jelly, honey, marzipan, almond paste, coconut cream, dried apricot, and even a hint of floral nuances. Despite its richness and impressive levels of residual sugar, it proves crystal clear on the palate and rewards one with plenty of yellow honeyed fruits delivered with creamy and unctuous viscosity. Ripe, pure, and zesty acidity runs through the wine and gives it great focus and intensity right into the incredibly long finish. This TBA is simply stellar! 2038-2118



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2018er	Selbach-Oster	Zeltinger Himmelreich Weissburgunder Trockenbeerenauslese	21 20	98
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The 2018er Zeltinger Himmelreich Weissburgunder Trockenbeerenauslese was harvested at 168° Oechsle and was fermented down to fully noble-sweet levels of residual sugar. It offers a magnificent and deeply complex nose of quince jelly, apricot, candied grapefruit, passion fruit, roasted pineapple, minty herbs, and honey. The wine delivers a magnificent expression of rich botrytis as notes of raisin, date, fig, and apricot on the deep and stunningly intense palate and leaves one with a hugely long, persistent, and smooth feel in the finish. A zesty side comes through in the after-taste, which adds an extra layer to this juicy dessert wine. It would be very tough if not impossible to guess that this is a Weissburgunder in a blind tasting. This is a truly magnificent TBA. 2038-2088

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Auslese Rotlay	18 20	98
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The 2019er Rotlay, as it is referred to on the consumer label, was block-harvested at 128° Oechsle in this privileged sector of the vineyard situated near the border to Wehlen (the reference to Zeltinger Sonnenuhr is only provided on the back label), and was fermented down to noble-sweet levels of residual sugar. It offers a tantalizing and hugely complex nose of pink grapefruit, tangerine, orange peel, almond paste, yellow flowers, anise, and a dash of honey. The wine is hugely playful and deep on the palate, where concentrated flavors of botrytis (exotic fruits, honey, baked spices, and a touch of raisin) are wrapped into a most delicious ripe yet zesty acidity. The finish is hugely refined despite the high levels of residual sugar. This is a marvelously refined Auslese in the making! 2034-2079

2019er	Selbach-Oster	Graacher Domprobst Riesling Beerenauslese	29 20	96
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The 2019er Graacher Domprobst Riesling Beerenauslese was made from 50%-botrytized fruit harvested at 125° Oechsle and fermented down to noble-sweet levels of residual sugar (164 g/l). It offers a magnificently restrained and smoky nose of Williams' pear, white pepper, anise, apricot, herbs, and smoke. The wine develops a great playful side on the palate driven by unctuous and smooth flavors of exotic and honeyed fruits as well as almond cream. Some zesty acidity accompanies one right into the beautiful intense and persistent finish. This is a wonderfully playful yet also profound expression of BA. 2034-2079

2019er	Selbach-Oster	Zeltinger Schlossberg Riesling Auslese Schmitt	17 20	96
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The 2019er Schmitt, as it is referred to on the consumer label, was block-harvested in the similarly named Lieu-Dit situated in a steep part of the vineyard (the reference to Zeltinger Schlossberg is only provided on the back label), and was fermented down to noble-sweet levels of residual sugar. It offers a superbly complex and finely aromatic nose of spices, herbs, Conference pear, pineapple, herbs, and yellow peach. The wine feels gorgeously juicy and refined on the sweet yet balanced palate and leaves an almost racy and stunningly intense and precise feel in the long and multi-layered finish. This is a great refined and playful Auslese in the making. 2029-2059

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Spätlese Feinherb "Ur" Alte Reben	32 20	96
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The 2019er Zeltinger Sonnenuhr Riesling Feinherb "Ur" alte Reben, as it is referred to on the consumer label, is a barely off-dry wine (with 20 g/l of residual sugar) made from clean fruit harvested in a parcel planted with century-old un-grafted vines situated in the prime Class I Lieu-Dit Kackert, and which formerly belonged the von Schorlemer Estate. It offers a beautifully aromatic yet smoky and primary nose of freshly cut herbs, yellow peach, candied grapefruit, almond cream, and apricot blossom. The wine coats the palate with juicy ripe fruits underpinned by some zesty and spicy acidity and leaves one with an almost dry rather than off-dry tasting feel in the intense finish full of presence. The after-taste is full of spices and is hugely sappy and has immense length. This barely off-dry tasting wine is a huge success and certainly one of the finest we have ever tasted in its genre! 2024-2049

2019er	Selbach-Oster	Bernkasteler Badstube Riesling Auslese *	44 20	95
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The 2019er Bernkasteler Badstube Riesling Auslese * comes from a parcel of old un-grafted vines in the Bernkasteler Graben situated next to the Bernkasteler Doktor and was fermented down to noble-sweet levels of residual sugar (117 g/l). It offers a superbly attractive and complex nose of grapefruit, yellow peach, honeyed pear, spices, flowers, and mint. The wine coats the palate with ample juicy and yellow honeyed fruits, almond cream, and a touch of nut paste and leaves one with a sense of herbal flavors reminiscent of great Doktor wines in the crystal clear and very long finish. The after-taste of this truly magnificent Auslese feels sweet rather than noble-sweet. 2029-2059

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trocken GG	34 20	94+
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The 2019er Zeltinger Sonnenuhr Riesling Trocken GG offers a great and complex nose of whipped cream, yellow peach, spices, greengage, pear, and apricot blossom. It develops great energy and even power, but without any undue weight on the slightly creamy and juicy palate but reveals great cut, depth in the fully dry-tasting finish. A touch of tartness still needs to integrate in the otherwise incredibly persistent after-taste. This glorious dry Riesling could easily exceed our high expectations if it develops even more finesse as it integrates all its elements. Whichever way, it is a brilliant wine in the making! 2025-2039



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2019er	Selbach-Oster	Zeltinger Himmelreich Riesling Auslese Anrecht	16 20	94
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The 2019er Anrecht, as it is referred to on the consumer label, was block-harvested in the similarly named Lieu-Dit situated in a steep part of the vineyard (the reference to Zeltinger Himmelreich is only provided on the back label), and was fermented down to noble-sweet levels of residual sugar. It offers a quite aromatic and attractive nose of anise, pear, herbs, almond paste, earthy spices, and pear. The wine reveals great zest and intensity as it coats the palate with ample juicy fruits and leaves a superbly long and playful feel in the beautifully long finish. 2027-2049

2019er	Selbach-Oster	Bernkasteler Badstube Riesling Spätlese	42 20	92
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The 2019er Bernkasteler Badstube Riesling Spätlese was made from fruit picked at 90° Oechsle and was fermented down to sweet levels of residual sugar (69 g/l). It offers a very delicate and nicely perfumed nose of white flowers, rose petal, vineyard peach, apple, laurel, and herbs. The wine proves delicately juicy and refined on the smooth and slightly juicy palate and leaves a delicate sense of lightness in the more fruity-styled than really sweet-tasting finish. This is a joyful and remarkably easy-drinking expression of Spätlese. 2027-2044

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Spätlese Trocken	45 20	92
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The 2019er Zeltinger Sonnenuhr Riesling Spätlese Trocken offers an elegantly refined and delicate nose of flowers, citrus, minty herbs, grapefruit zest, and anise. The wine develops great grip, energy, and presence on the delicately smooth on the mid-palate and leaves one with a feel of purity in the remarkably zesty and vibrating finish. This dry Riesling is really impressive. 2023-2034

2019er	Selbach-Oster	Gewürztraminer Trocken	19 20	90
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The 2019er Gewürztraminer Trocken is a tank-fermented wine made from a tiny parcel in the Zeltingen Himmelreich. It offers a nicely aromatic, clean, and rather refined nose of litchi, Conference pear, rose petal, tangerine, herbs, and spices. The wine is fresh and linear on the palate, where some animating acidity adds a gorgeously playful side. It leaves a great sense of energy and length on the tight yet balanced finish. This is a superb example of dry Gewürztraminer. 2021-2026

2019er	Selbach-Oster	Weissburgunder Trocken	38 20	89
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The 2019er Weissburgunder Trocken was made from grapes harvested in the Zeltingen Himmelreich and was fermented and aged in a mix of large Fass and stainless-steel tanks. It offers a refreshing and attractively aromatic nose of pear, anise, apple, herbs, and smoke. A bracing and fresh kick of acidity makes for a zesty, linear, and animating feel on the palate. The wine gains in presence right into the finish. This delicious Weissburgunder will best be enjoyed as of next year, once the acidity will have integrated a little bit. 2021-2025

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Weingut Staffelter Hof

(Kröv – Middle Mosel)

NB: The Estate is certified organic along ECOVIN guidelines. As of 2018, the wines made along natural lines are bottled under the Jan Matthias Klein label (see these wines in a separate entry) in order to better differentiate them from the wines made with sulfur by the Staffelter Hof. Further 2019er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 51 (May 2020) and No 52 (June 2020). A copy of these Issues is available to all subscribers upon simple email request.

2018er	Staffelter Hof	Kröver Steffensberg Riesling Trocken GeGe	13 19	90
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The 2018er Kröver Steffensberg Riesling Trocken GeGe (GeGe is the way "GG," standing for Grosses Gewächs, is pronounced in German) was made from fruit picked on over 40-year-old vines and which was fermented and aged in traditional Fuder casks for 11 months. It offers a very aromatic and quite captivating nose of almond cream, pear, rose and white flowers, minty herbs, anise, and bergamot. The wine proves delicately juicy and nicely fruity on the creamy and smooth palate and leaves fine and animating touch of tartness in the nice, fresh and persistent finish. The after-taste lives from some bracing bitter-sweet tension. This dry wine will need a few years to integrate all its elements and fully reveal its nuances. 2023-2028



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2018er	Staffelter Hof	Dhroner Hofberger Riesling Trocken GeGe	10 19	89
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The 2018er Dhroner Hofberger Riesling Trocken GeGe (GeGe is the way "GG," standing for Grosses Gewächs, is pronounced in German) was made from fruit picked on over 40-year-old vines in the classical part of the vineyard and which was fermented and aged in traditional Fuder casks for 11 months. It offers a quite captivating and rich nose of butter cream, toffee, roasted pineapple, brown sugar, herbs, and pear. The wine is delicately smooth and rich on the slightly ample palate but reveals nicely light and playful side in the long and direct finish. 2021-2025

2019er	Staffelter Hof	Rotwein Trocken Drei Farben Rot	(No AP)	89
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The 2019er Rotwein Trocken Drei Farben Rot, with Lot Number L-0120DFR, is a blend of Spätburgunder (20%), Dornfelder (40%), and Cabernet Dorio (40%) which was fermented and aged in traditional Fuder casks for 6 months. This rather dark-purple-red-colored wine offers an attractive and aromatic nose of dark cherry, blackberry, violet, licorice, black pepper, and plum. The wine coats the palate with intense flavors of dark ripe yet clean fruits. A nice and zesty touch of fine fruits in the long finish adds a lot of drinking pleasure and lightness to the wine. There is still a touch of spicy tannins in the background in need of integration. This still rather primary red wine will benefit from a year or two in bottle. 2021-2026

2018er	Staffelter Hof	Riesling Trocken Alte Reben	12 19	88
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The 2018er Riesling Dry · Trocken · Sec, as it is referred to on the consumer label (the reference to "Alte Reben" is left for the back label), was made from fruit picked in the classical part of the Dhroner Hofberg and the Kröver Steffensberg, and was fermented and aged in traditional Fuder casks for 11 months. It offers an aromatic and ripe nose of herbs, green apple, almond cream, a hint of toffee, pink grapefruit, infused pear, and mirabelle. The wine coats the palate with some ripe and sweet fruits wrapped into herbs and spices and leaves a slightly phenolic feel in the intense, smoky, and tart finish. The after taste proves quite intense and ostentatious as one is left with a strong feel of spices, lime, and petrol-infused smoke. This dry wine still needs a year or two to integrate its elements and reveal its true colors. 2021-2024

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Wein-Erbhof Stein

(Bullay – Terrassenmosel)

2019er	Stein	St. Aldegunder Palmberg-Terrassen Riesling Spätlese Trocken Die Steinlaus	11 20	94
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The 2019er Palmberg Riesling Spätlese Trocken Die Steinlaus, as it is referred to on the front part of the label, comes from fruit harvested at 99° Oechsle on old un-grafted vines, and was fermented down to the upper limit to legal dry levels of residual sugar (9 g/l). It offers a magnificently spicy and hugely complex nose of white pepper, vineyard peach, orange blossom, and spices. The wine coats the palate with quite some juicy and ripe fruits, and leaves one with a pure, spicy, and very persistent finish. It leaves one with a fully dry and beautifully focused feel in the long finish. This is a superb piece of dry Riesling in the making. 2025-2039

2019er	Stein	St. Aldegunder Himmelreich Riesling Kabinett Feinherb	09 20	94
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The 2019er Himmelreich Riesling Kabinett Feinherb, as it is referred to on the front part of the label (the reference to the village is left for the side of the label), comes from 75-year-old un-grafted vines and was fermented down to off-dry levels of residual sugar (16 g/l). It offers a gorgeously refined and floral nose of grapefruit, lime, tangerine, smoke, minty herbs, slate, and spices. The wine proves delicately creamy and fruity on the intense, complex, and yet seemingly weightless palate. It leaves a beautifully focused and precise feel in the already dry-tasting rather than off-dry finish. The after-taste is zesty, incredibly persistent, and focused. This magnificently light-footed yet deeply complex expression of off-dry Riesling is a huge success! 2023-2034

2019er	Stein	Riesling Trocken Blauschiefer	02 20	90
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The 2019er Riesling Trocken Blauschiefer AP 02 is a dry wine (with 6 g/l of residual sugar) made from fruit harvested at 85° Oechsle from Estate holdings in the St. Aldegunder Himmelreich (75%) and Palmberg-Terrassen (25%). It offers a beautifully smoky and refreshing nose of lime, grapefruit, herbs, spices, and mint. The wine has grip and energy on the lively palate and leaves a focused and quite racy feel in the long, bone-dry, and slightly herbal and tart finish. This dry Riesling needs a few of years to integrate these elements and fully shine. 2022-2029



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2019er	Stein	Riesling Trocken Blauschiefer Unfiltriert	(No AP)	90
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The 2019er Riesling Trocken Blauschiefer Unfiltriert with lot number L-5 20 is a dry wine made exclusively for a Dutch importer from Estate holdings in the St. Aldegunder Himmelreich and Palmberg-Terrassen, and was bottled without any sulfur added. It offers an attractive and open nose of herbs, ginger spices, pear, and grapefruit. The wine proves energetic and reveals a nice creamy touch on the palate, yet leaves a bone-dry feel in the superbly balanced finish. Only a touch of tartness still needs to integrate in the after-taste, something which will have happened by next year. 2022-2029

2018er	Stein	Spätburgunder Kabinett Trocken Red Light	22 19	90
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The 2018er Red Light, as it is referred to on the consumer label, comes from approx. 10-year-old vines in the St. Aldegunder Himmelreich, and was fermented and aged in traditional Fuder cask for 12 months before being bottled unfiltered and with a low 30 mg/l of added sulfur. It offers an aromatic and slightly ripe nose of blackberry, morello cherry, herbs, black pepper, and violet. The wine develops good presence on the still slightly tannic palate and leaves a long and juicy feel in the finish. There is still some tartness in the after-taste, which needs to integrate. This more serious and riper version of Red Light remains a great expression of Spätburgunder. 2023-2030

2018er	Stein	St. Aldegunder Palmberg-Terrassen Riesling Feinherb *** Die Steinlaus	18 19	90
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The 2018er St. Aldegunder Palmberg-Terrassen Riesling Feinherb *** Die Steinlaus comes from fruit harvested at a full 102° Oechsle on old ungrafted vines, and was fermented down to off-dry levels of residual sugar (22 g/l). It offers a rich and ripe nose of almond cream, pineapple juice, pear, mirabelle, herbs, and spices. The wine proves on the creamy and slightly opulent side where ripe and honeyed fruits set the pace. A touch of sweetness still floats around in the finish, which makes us recommend waiting a few years before cracking open your bottles. 2024-2033

2019er	Stein	Rosé Trocken La Vie	01 20	89
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The 2019er Rosé Trocken is a tank-fermented wine made from purchased Spätburgunder (78%) from befriended growers in Nehren and Piesport and some own Cabernet Sauvignon (12%) and Merlot (10%). It offers an attractive and elegant nose of cherry, cassis juice, white peach, rose petal, and herbs. The wine develops good grip and presence on the zesty and refreshing palate and leaves one with a salivating feel in the long finish. This is a nicely lively yet complex expression of Rosé. 2021-2024

2019er	Stein	Riesling Feinherb Weihwasser	14 20	88
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The 2019er Weihwasser, as it is referred to on the consumer label, is a tank-fermented off-dry Riesling (with 15 g/l of residual sugar) made from fruit harvested at 84° Oechsle and purchased from befriended growers in St. Aldegund and Nehren. It offers a nicely direct nose of yellow peach, grapefruit, minty herbs, and apple. The wine is nicely playful on the not fully dry-tasting palate and leaves a sense of nice fruity presence in the long finish. This is deliciously made in a direct and animating style, and needs a year or two to develop all its nuances. 2022-2027

2019er	Stein	Riesling Trocken Der Traubenflüsterer	(No AP)	88
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The 2019er Riesling Trocken Der Traubenflüsterer with lot number L-01 20 is a dry wine (with 6 g/l of residual sugar) made from pre-harvest fruit picked at 81° Oechsle from own vineyards and from grapes purchased from befriended growers in Nehren, Senheim, and St. Aldegund. It offers a beautifully refreshing and minty nose of lime, grapefruit, spices, and herbs. The wine is straight, focused, and even racy, but very nicely balanced and clean. The finish is nicely long and animating. 2021-2025

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Wolfram Stempel

(Piesport – Middle Mosel)

Wolfram Stempel comes from Bavaria and was working in the automotive sector when he caught the Mosel bug while holidaying in the region. In 2017, he left the car industry for an apprenticeship at Dr. Loosen (where he now works). Next to his day job, he started to make his own wines from a parcel in the Maringer Honigberg as of 2019, relying on carbonic maceration and long aging on gross lees. The 2018er wine was made at the facilities of Dr. Loosen in Wittlich but the 2019er is made at Wolfram’s own cellar in Piesport. The style is one of fruitiness, presence, and elegance.

2019er	Wolfram Stempel	Riesling MHT 19	(No AP)	(90-93)
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The Riesling MHT 19, as it is referred to on consumer label (the vintage is only provided via the 19 on the label), is a bone-dry wine made from fruit picked in the Maringer Honigberg which underwent a carbonic fermentation for 8 weeks before being aged on its gross lees without intervention in a mix of old wooden casks and used barrique (until bottling, which is expected to be done in November 2020). This cask sample offers a beautiful and quite alluring nose made of pear, greengage, earthy spices, and a hint of mirabelle, all wrapped into some gorgeous citrusy and creamy elements. The wine is gorgeously racy and layered on the palate and leaves a slightly earthy yet precise feel in the long and persistent finish. Earthiness drives the flavor profile at first in the after-taste but this is quickly joined by some glorious citrusy elements. This alluring and deep expression of spicy dry Riesling could easily turn truly outstanding if it manages to retain its qualities after bottling! 2023-2034

2018er	Wolfram Stempel	Riesling WSK 18	30 19	91
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The Riesling WSK 18, as it is referred to on consumer label (the vintage is only provided via the 18 on the label), is a barely fruity-styled wine made from Kabinett level fruit sourced from an undisclosed source which underwent a carbonic fermentation before being aged on its gross lees in tank for 12 months. This bright white-yellow colored wine offers an aromatic nose made of cassis, white peach, elderflower, and some petrol elements. The wine proves rather intense and subtly fruity on the palate and leaves a comparatively pungent feel of smoke, cassis, gooseberry, petrol, and some orchard fruits in the subtly creamy yet also nicely lemony and zesty finish. This gorgeous wine combines flavor intensity with playfulness. It now only needs some aging to absorb its touch of sweetness and reveal its cut. 2023-2033

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Weingut Alfons Stoffel

(Leiwen – Middle Mosel)

2019er	Alfons Stoffel	Klüsserather Bruderschaft Riesling Beerenauslese	13 20	92
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The 2019er Klüsserather Bruderschaft Riesling Beerenauslese was made with 100% botrytized fruit picked at 140° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (185 g/l). A whiff of volatile acidity quickly gives way to some rich, ripe, and concentrated scents of toffee, raisin, acacia honey, plum, toasted bread, prune, smoke, and button mushroom. Toffee, raisin, and pastry elements make for an almost TBA feel at first on the palate before lighter elements including zesty fruits as well as rose water, cassis, and camphor join the party. The finish is hugely persistent but also forceful and slightly hot (despite the wine only having 7.5% of alcohol). This dessert wine will please lovers of bold and rich expressions of noble-sweet Riesling. 2027-2039

2019er	Alfons Stoffel	Klüsserather Bruderschaft Riesling Spätlese Grand Stoffel	10 20	90
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The 2019er *Grand Stoffel* (a word play on “Grand Stoff” which means great stuff) Klüsserather Bruderschaft Riesling, as it is referred to on the front part of the label (the reference to Spätlese is left for the side of the label), was made from partially (55%) botrytized fruit picked at a full 99° Oechsle on 50-year-old vines in the prime Füllkopf sector of the vineyard and was fermented with ambient yeasts in stainless-steel tanks down to sweet levels of residual sugar (88 g/l). It offers a quite rich, direct, and aromatic nose of mango, yellow peach, honey, minty herbs, apricot, and almond cream. Ripe honeyed fruits and cream make for a smooth and silky feel on the fully sweet, smooth, and quite rich palate. The finish is delicately smooth and juicy. This Auslese GK-styled dessert wine now only needs a couple of years to integrate its sweetness before true greatness. 2027-2039



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2019er	Alfons Stoffel	Leiwener Laurentiuslay Riesling Spätlese Grand Stoffel	12 20	90
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The 2019er *Grand Stoffel* (a word play on "Grand Stoff" which means great stuff) Leiwener Laurentiuslay Riesling, as it is referred to on the front part of the label (the reference to Spätlese is left for the side of the label), was made from clean grapes (with less than 10% of botrytis) picked at a full 105° Oechsle on vines planted in 1910 in the prime Borwingert sector of the vineyard and was fermented with ambient yeasts in stainless-steel tanks down to sweet levels of residual sugar (81 g/l). It offers a beautifully complex and rich nose of spices, pineapple, honeyed yellow peach, smoke, cinnamon, herbs. Ample juicy and ripe fruits make for a sensation of smoothness and richness on the intense palate. Yet the finish has good energy and presence right into the long after-taste. This very nice Auslese in all-but-name now only needs patience to fully develop its complexity and finesse. 2029-2039

2019er	Alfons Stoffel	Klüsserather Bruderschaft Riesling Spätlese Trocken Grand Stoffel	09 20	88
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The 2019er *Grand Stoffel* (a word play on "Grand Stoff" which means great stuff) Klüsserather Bruderschaft Riesling Trocken, as it is referred to on the front part of the label (the reference to Spätlese is left for the side of the label), is made from grapes harvested from 50-year-old vines in the prime Füllkopf sector of the vineyard and was fermented with ambient yeasts in 500-liter tonneau tanks down to legally dry levels of residual sugar. It offers a quite aromatic and generous nose of canned fruits including pear, canned white peach, tangerine, orange blossom, apricot, white pepper, peppermint, and candied grapefruit, with some herbs and honey. The wine proves delicately smooth, light, and juicy on the not fully dry-tasting palate and leaves a however great sense of focus in the long finish. This attractive and aromatic dry Riesling convinces through its direct style. Now-2024

2019er	Alfons Stoffel	Köwericher Laurentiuslay Riesling Spätlese Feinherb	08 20	88
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The 2019er Köwericher Laurentiuslay Riesling Feinherb, as it is referred to on the front part of the label (the reference to Spätlese is left for the side of the label), comes from a parcel planted with 50-year-old vines still trained on single pole and was fermented with ambient yeasts in stainless-steel tanks down to off-dry levels of residual sugar. It offers an elegantly spicy and fruity nose of yellow peach, pear, herbs, rose water, melon, and candied pineapple. The wine is finely juicy and light-weighted on the nicely fruity and smooth palate. The finish is direct, round, and soft. This no-brainer expression of off-dry Riesling is quite easy to enjoy. Now-2026

2019er	Alfons Stoffel	Riesling Kabinett	11 20	87
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The 2019er Riesling Kabinett is made from grapes harvested at 86° Oechsle in steep sectors of the Leiwener Klostergarten, Leiwener Laurentiuslay, and Köwericher Laurentiuslay, and was fermented with ambient yeasts in stainless-steel tanks down to barely fruity-styled levels of residual sugar (38.5 g/l). It offers a nice even if still shy nose of yellow peach, candied grapefruit, pear, rose water, and apricot. The wine is delicately sweet on the smooth and round palate. The finish is light and comparatively soft and juicy. This fruity-styled wine now needs a couple of years to integrate its sweetness. 2023-2029

2019er	Alfons Stoffel	Weisser Burgunder Trocken	15 20	85
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The 2019er Weisser Burgunder Trocken comes from a parcel planted in 2001 in the Leiwener Laurentiuslay, and was fermented and aged on its fine lees for 5 months in both stainless steel tanks and 500-liter new wooden barrels. It offers a pleasing nose made of yellow peach, litchi, pear, mirabelle, and apricot, as well as a touch of camphor and earthy spices. The wine proves light and round on the palate and leaves a clean and fruity feel in the nicely long and even slightly forceful finish. A smooth and honeyed character comes through with airing, which is wrapped into the wine's powerful structure. We would opt to drink this with food on its fruity side before the powerful side takes over. Now-2022

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Tiny Winery – Sven Zerwas

(Piesport – Middle Mosel)

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

2019er	Tiny Winery	Pinot Blanc / Gris Big Bamm!	(No AP)	90
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The 2019er Pinot Blanc / Gris Big Bamm! (Lot 8/20) comes from a blend of Pinot Blanc (60%) and Pinot Gris (40%) harvested in the Mülheimer Sonnenlay. It was made without any sulfur added during the whole process and was aged in used 400l casks for approx. 10 months before being bottled unfiltered. This subtly golden-colored wine offers an engaging and spicy nose made of pear, tangerine pear, a hint of rose water, litchi, starfruit, and creamy elements. The wine starts off on the creamy side at first on the palate before a discreet kick of acidity adds cut to the sumptuously exotic and finely spicy experience. The finish is precise, elegant, subtly silky, yet racy. This is a gorgeous wine to enjoy over the coming years. Now-2024

2019er	Tiny Winery	Pinot Noir Big Bamm!	(No AP)	90
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The 2019er Pinot Noir Big Bamm! (Lot 7/20) was made from partially destemmed grapes picked harvested in the Veldenzer Kirchberg. It was made without any sulfur added during the whole process and was aged in used 400l casks for approx. 10 months before being bottled unfiltered and only lightly sulfured (25 mg/l). This deep-red colored wine offers a refreshing nose made of cranberry, ripe cherry, cooked strawberry, thyme, and a hint of clove and mint. The wine is nicely fruity yet light-footed on the palate and leaves an engaging and nicely racy feel of ripe red berried fruits pepped up by some fine spices in the long and juicy finish. The after-taste is slightly hard and structured, no doubt due to the moderate 11% of alcohol. This is a beautifully light-weighted expression of Pinot Noir! Now-2025

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Weingut Trös-Heimes

(Reil – Middle Mosel)

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

2019er	Trös-Heimes	Riesling Illegal	(No AP)	92
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The 2019er Riesling Illegal (lot number 0219) is a bone-dry wine made along natural lines, i.e. without intervention, from fruit picked in the Reiler Mully-Hofberg (80%) and Pündericher Marienburg (20%), which was fermented in glass balloon and left untouched after its fermentation until being bottled unfiltered and without any sulfur added. It offers an absolutely stunning nose of citrusy fruits, baked apple, a hint of funk, herbs, whipped cream, elements of cassis, and spices. The wine is beautifully balanced on the palate, where a riper side is subtly brought together by some ripe acidity. The finish is fresh, alluring, and remarkably subtle and complex. A hint of baked apple then joins the party in the overall rather citrusy-driven after-taste and reminds one of the "natural" credentials of this superb dry Riesling. Now-2025+

2019er	Trös-Heimes	Riesling Spätlese Mully	01 20	90+
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The 2019er Riesling Spätlese Mully is a just off-dry wine (with 9 g/l of residual sugar) made from fruit picked in the Reiler Mully-Hofberg. It offers a remarkably subtle and elegant nose made of pear, starfruit, white peach, chalky minerals, and herbal elements. The wine is subtle and quite complex but also rather round and soft on the palate and leaves a subtly silky and off-dry feel in the complex after-taste. This currently slightly off-dry tasting wine is hugely promising but it needs some patience for the sweetness to recede. 2024-2034

N.V.	Trös-Heimes	Riesling Pur+	(No AP)	90
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The Non-Vintage Riesling Pur+ with lot number 0119 is a Pet'Nat made from 2019er fruit picked in the Reiler Mully-Hofberg (80%) and the Pündericher Marienburg (20%), which completed its fermentation in bottle without additives nor disgorgement. It offers a gorgeous nose made of ripe orchard fruit, a touch of yeast, smoke, a hint of tangerine peel, and citrusy elements. The wine is beautifully balanced on the palate where a rather subtle mousse lifts up the flavors and adds depth to the experience. A hint of creaminess and fruitiness makes for a rather irresistible cocktail in the finish. This gorgeous Pet Nat will provide much pleasure for the coming two years or so! Now-2022

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Weingut Van Volxem

(Wiltingen – Saar)

2018er	Van Volxem	Wiltinger Gottesfuss Riesling Trockenbeereauslese	73 20	96+
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The 2018er Gottesfuss Riesling Trockenbeereauslese, as it is referred to on the main part of the label, is a noble-sweet wine with a quite restrained and primary nose marked at first by whiff of volatile acidity. This quickly gives way to beautiful scents of honey, fig, prune, cherry, acacia, toffee, almond paste, roasted pineapple, and mirabelle. The wine reveals a gorgeously unctuous and viscous structure reinforced by a currently huge sense of sweetness on the palate. Yet the quality of the botrytis comes through as the wine is packed with plenty of pure notes of honey, dried apricot, baked spices, raisin, nut paste, and apple jelly. This hugely impressive expression of a juicy and deep TBA will nevertheless test the patience of its happy owners as it will require quite some time to integrate its components. It may then even surprise us all, especially as its finesse comes through. It is that impressive. 2038-2118

2018er	Van Volxem	Kanzemer Altenberg Riesling Beereauslese	64 20	95
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The 2018er Altenberg Riesling Beereauslese, as it is referred to on the main part of the label, was made from fully botrytized fruit picked on over 50-year-old vines situated in the historic hill of the vineyard, and was fermented in stainless steel tanks down to fully noble-sweet levels of residual sugar (265 g/l) before being bottled in July 2020 (hence the late AP number). It delivers a magnificent nose made of, among others, acacia honey, mirabelle, passion fruit, dried apricot, ripe melon, orange peel, marzipan, nutmeg, and coconut. The wine proves still on the sweet side on the palate at the moment, a feeling which is reinforced by the comparatively low acidity. Yet, the wine's deep and complex structure is beautifully underlined by some superb flavors of almond paste, fresh pastry elements, dried apricot, and honey. The finish has great length despite the high level of residual sugar at play. This smooth and hugely comforting BA is far away from its maturity window, but patience will be rewarded. There is quite some upside as the residual sugar integrates and the wine develops more complexity and finesse. 2038-2088

2019er	Van Volxem	Scharzhofberger Pergentsknopp Riesling GG	21 20	94
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The 2019er Scharzhofberger P, as it is referred to on the main part of the label (the reference to Pergentsknopp is left for the side part of the label), is a legally dry wine made from the similarly-named, fully south-facing sector situated high up the Scharzhofberger hill. It offers a beautifully complex, elegant, and minty nose of zesty fruits, herbs, spices, white flowers, yellow peach, pepper, and citrus. The wine proves full of grip and presence on the subtly creamy palate and leaves a great sense of elegance in the focused, long, and fresh finish. This is a great dry Riesling in the making! 2025-2034

2019er	Van Volxem	Wiltinger Gottesfuss Riesling Alte Reben GG	20 20	94
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The 2019er Gottesfuss Alte Reben GG, as it is referred to on the main part of the label, is a legally dry wine made from over 120-year-old, ungrafted vines. It offers a complex and slightly ripe nose of yellow peach, candied grapefruit, herbs, mint, smoke, and anise. The wine is nicely juicy and creamy on the palate and leaves a great sense of focus and intensity in the long and gorgeously mineral finish. This hugely impressive dry Riesling now only needs a few years of bottle aging to integrate all its elements on the palate and fully shine. 2025-2039

2019er	Van Volxem	Wiltinger Volz Riesling GG	17 20	94
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The 2019er Volz Riesling GG, as it is referred to on the main part of the label, is a legally dry wine picked on 60-year-old vines in this prime sector (classified "dark red" on old Prussian maps) of the Wiltinger Braunfels vineyard. It offers a gorgeously refreshing and zesty nose of mint, sea breeze, lime, tangerine, smoke, and almond. The wine is beautifully focused and develops a great zesty tension, without proving too light or lean, on the palate and leaves a great feel of balance raciness in the long finish. This zesty and fully dry-tasting Riesling is a great success. 2025-2039

2019er	Van Volxem	Kanzemer Altenberg Riesling Alte Reben GG	19 20	93
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The 2019er Altenberg Alte Reben GG, as it is referred to on the main part of the label, is a legally dry wine made from over 50-year-old vines in the historic hill of the Altenberg vineyard. It offers a superbly smoky and minty nose of candied lime, tangerine, green apple, white peach, pear, herbs, and dill. The wine proves zesty and quite linear on the palate, but develops more weight and presence as it unfolds. The finish is however fully dry and almost sharp at this early stage. This beautiful dry Riesling now only needs a couple of years to integrate its components and reveal its depth and complexity. 2026-2039



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By Jean Fisch and David Rayer

2019er	Van Volxem	Kanzemer Altenberg Riesling Auslese	24 20	93
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The 2019er Altenberg Riesling Auslese, as it is referred to on the main part of the label, was made from clean but shriveled grapes harvested on over 50-year-old vines situated in the historic hill of the vineyard, and was fermented in stainless steel tanks down to sweet levels of residual sugar (84 g/l). This wine, which is only sold in half-bottles, immediately catches one's attention with aromatic and ripe scents of apricot, honeyed yellow peach, William's pear, pineapple juice, melon, and passion fruit. Smoke, earthy smoke, and toffee join the party after some airing. The wine develops a great sense of finesse and delicacy on the ripe, smooth, and juicy palate, where the botrytis impact is underlined by pure flavors of honey, apricot, and marzipan. The finish is long and still on the sweet and round side at this early stage. This dessert wine now only needs a decade to integrate its sweetness and fully deliver. 2029-2059

2019er	Van Volxem	Kanzemer Altenberg Riesling Auslese Alte Reben	24 20	93
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The 2019er Altenberg Riesling Auslese Alte Reben, as it is referred to on the main part of the label, was made from clean but shriveled grapes harvested on over 50-year-old vines situated in the historic hill of the vineyard, and was fermented in stainless steel tanks down to sweet levels of residual sugar (84 g/l). This wine immediately catches one's attention with aromatic and ripe scents of apricot, honeyed yellow peach, William's pear, pineapple juice, melon, and passion fruit. Smoke, earthy smoke, and toffee join the party after some airing. The wine develops a great sense of finesse and delicacy on the ripe, smooth, and juicy palate, where the botrytis impact is underlined by pure flavors of honey, apricot, and marzipan. The finish is long and still on the sweet and round side at this early stage. This dessert wine now only needs a decade to integrate its sweetness and fully deliver. 2029-2059

2019er	Van Volxem	Ockfener Bockstein Riesling GG	35 20	93
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The 2019er Bockstein Riesling GG, as it is referred to on the main part of the label, is a legally dry wine which comes from the Herrenberg and the central part of the vineyard. The wine catches one's attention with some beautiful scents of candied grapefruit, apricot, lime, herbs, almond, and a touch of camphor. It coats the palate with ripe and juicy fruits, but these flavors are superbly wrapped into quite some zesty and spicy acidity. The finish is quite focused, almost sharp, and beautifully spicy. This gorgeously racy expression of dry Riesling only needs a few years to develop its full finesse. 2024-2034+

2019er	Van Volxem	Saarburger Schonfels Riesling Trocken GG	36 20	93
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The 2019er Schonfels Riesling GG, as it is referred to on the front part of the label, comes from the Lieu-Dit auf Schonfels, a steep south-east-facing vineyard in the Saarburger Fuchs vineyard which forms the continuation on the Saarburg side of the Aylar Schonfels. It offers a delicately floral and refined nose of yellow peach, apricot, almond, pear, herbs, damson plum, and lime. The wine shows great focus and depth on the palate as ripe fruits are wrapped into zesty elements, spices, and herbs. With airing, the wine reveals a slightly creamier side but remains nicely focused and spicy right into the fully dry-tasting finish. It leaves a superb feel of energy and intensity in the smoky and persistent after-taste, where only a touch of tartness still needs to integrate. This new addition to the Van Volxem portfolio is quite a success! 2026-2039

2019er	Van Volxem	Scharzhofberger Riesling GG	16 20	92+
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The 2019er Scharzhofberger Riesling GG is a legally dry wine made from up to 50-year-old vines situated in the upper part of the vineyard. It proves quite reductive at first, and only gradually opens up to reveal a smoky and herbal nose of lime, green apple, white peach, thyme, dill, and fennel. The wine proves herbal and smoky on the palate, but shows more fruity and riper presence. The finish is very long, focused, and intense. This is still on the reductive and youthful side, and there is some upside if the wine gains in elegance and presence with time. 2026-2034+

2019er	Van Volxem	Ockfener Bockstein Riesling Kabinett	25 20	92
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The 2019er Bockstein Riesling Kabinett, as it is referred to on the main part of the label, is a fruity-styled wine (with 55 g/l of residual sugar) made from fruit picked on vines still trained on single pole in the central part of the vineyard. It offers a beautifully elegant and complex nose of white flowers, vineyard peach, minty herbs, anise, pear, and almond paste, all wrapped into some residual scents from its spontaneous fermentation. The wine delivers the beautifully sweet fruity presence of a Spätlese with Kabinett raciness on the superbly playful palate and leaves a remarkably airy and refined feel in the finish. This fruity-styled wine is a great success. 2027-2039

2019er	Van Volxem	Ockfener Bockstein Riesling Spätlese	23 20	92
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The 2019er Bockstein Riesling Spätlese, as it is referred to on the main part of the label, is a barely sweet wine (with 64,6 g/l of residual sugar) which offers a superbly attractive and ripe nose of yellow fruits (yellow peach, mirabelle), almond cream, some honeyed elements, William's pear, herbs, and flowers. It proves delicately ripe and smooth on the palate, where quite some honeyed and yellow fruits add weight and presence to the experience. The wine leaves a beautifully ample, intense, and almost powerful feel (despite a low 8% of alcohol) in the finish. Its after-taste is smooth and fruity. 2027-2039



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2019er	Van Volxem	Wawerner Goldberg Riesling GG	18 20	91+
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The 2019er Goldberg Riesling GG, as it is referred to on the main part of the label, is a legally dry wine which comes from the western part of this iron-rich vineyard. It offers a superbly refined and complex nose of candied grapefruit, minty herbs, pear, yellow peach, spices, and ginger. The wine is delicately smooth and juicy at first, before more zesty elements and tartness kick in on the palate. The finish is still on the sharp side and needs a few years of patience to mellow away. This dry Riesling has quite some upside as it ages. 2024-2029+

2019er	Van Volxem	Wiltinger Riesling	10 20	91
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The 2019er Wiltinger Riesling is a tank-fermented dry wine (with 8 g/l of residual sugar) made from Estate holdings in the Braunfels. It offers a delicately zesty and elegant nose of minty citrus, tangerine, candied grapefruit, orange peel, smoke, and herbs. The wine reveals good volume and presence on the palate driven by both ripe elements and quite some zesty fruits and leaves a beautifully spicy, focused, and feel in the hugely persistent finish. This is a beautifully intense and refreshing expression of dry Riesling in the making. 2022-2029

2019er	Van Volxem	Wawerner Ritterpfad Riesling Kabinett	22 20	90
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The 2019er Ritterpfad Riesling Kabinett, as it is referred to on the main part of the label, is a fruity-styled wine (with 47.5 g/l of residual sugar) with a beautifully complex and attractive nose of herbs, grapefruit, mint, tangerine, yellow peach, pear, a hint of apricot, and anise. The wine develops the presence of a fruity Spätlese on the juicy and ripe side palate and leaves one with an elegantly refreshing and playful feel more in line with Kabinett standards in the hugely satisfying finish. 2023-2034

2019er	Van Volxem	Weissburgunder	14 20	90
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The 2019er Weissburgunder comes essentially from grapes harvested in Wawern and was fermented in used German oak casks as well as stainless steel tanks down to 5 g/l of residual sugar. It offers a beautifully refreshing and ripe nose of smoke, anise, pear, yellow peach, ground spices, mint, and herbs. The wine develops good grip, energy, and even a sense of power on the palate and leaves a superbly balanced and intense feel in the finish. There is just a touch of tartness in the after-taste of this beautiful Weissburgunder which needs to integrate, something which will have been happened in a year or two. Now-2027

2019er	Van Volxem	Weissburgunder Windvogt	28 20	90
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The 2019er Windvogt, as it is referred to on the main part of the label, is made from fruit harvested in a privileged sector of the Wawerner Ritterpfad and was fermented in young oak barrique from the French region of Limousin down to 4.5 g/l of residual sugar. It proves quite restrained at first and only gradually reveals a creamy and ripe nose of poached pear, almond and butter cream, lavender, and blueberry. The wine reveals plenty of sweet ripe fruits on the smooth, creamy and almost sweet-tasting palate and leaves a great sense of presence and even a touch of power in the very long finish. This Weissburgunder will need some food to buffer off its power. 2021-2024

2019er	Van Volxem	Riesling Alte Reben	13 20	89+
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The 2019er Riesling Alte Reben is a tank-fermented dry wine (with 8.6 g/l of residual sugar) made from very old and often un-grafted vines in lesser-known vineyards owned by the Estate, including in the Wiltinger Klosterberg (where it owns a parcel planted with 120-year-old vines), the Wawerner Ritterpfad, and the Kanzemer Sonnenberg. Slightly restrained and reductive at first, it needs a few minutes in the glass to reveal a smoky nose of zesty fruits, herbs, lead pencil, and blue berries. The wine is compact yet remains on the light side as zesty fruits add a playful side. Quite some tartness comes through in the finish and add a sense of cut but also currently sharpness to the experience. This wine needs a few years to settle down and could well turn out even better than expected if it manages to integrate its tartness. 2023-2029

2019er	Van Volxem	Saar Riesling	02 20	89
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The 2019er Saar Riesling is a dry tank-fermented wine made from "younger" (less than 25 years old) vines from the various holdings of the Estate in the Saar. It offers a superbly undercooled and spicy nose of lime, citrus, grapefruit, almond, ginger, and herbs. The wine proves straight, focused, and intense on the energetic yet light-weighted palate and leaves a nicely zesty and spicy feel in the superbly dry-tasting finish. This animating dry Riesling is a joy to drink. 2022-2029

2019er	Van Volxem	Riesling Kabinett Rotschiefer	11 20	88
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The 2019er Riesling Kabinett Rotschiefer is a tank-fermented off-dry wine (with 25.8 g/l of residual sugar) made from Estate holdings in iron-rich sectors in Wawern and in the Wiltinger Kupp. It offers an attractive nose of yellow peach, pear, grapefruit, melon, and apricot, as well as herbs and spices. The wine proves delicately smooth and direct on the palate and leaves a nice feel of yellow fruits wrapped into spices and herbs in the slightly structured and only just off-dry tasting finish. A touch of tartness and phenolic presence drive the flavors in the after-taste at this stage. These will have melted away in a few years and allow to fully enjoy this nicely direct expression of off-dry Riesling. 2023-2029



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2019er	Van Volxem	Riesling Schiefer	06 20	86
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The 2019er Schiefer Riesling is a tank-fermented dry wine (with 7.6 g/l of residual sugar) made from "younger" (less than 30-year-old) vines from Estate holdings as well as from fruit sourced from local growers under long-term contract. It proves slightly reductive and marked by a hint of SO₂ at first and only gradually reveals its under-toned nose made of smoky and zesty notes of lime, herbs, and spices. The wine is on the light side on the palate, where the zesty and spicy side is wrapped into some cream and softness. The finish is medium long and light. 2021-2024

2019er	Van Volxem	Riesling VV	09 20	86
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The 2019er Riesling VV is a barely off-dry wine (with 10.6 g/l of residual sugar) made in tank from fruit coming for equal parts from Estate holdings (essentially in the Ockfener Bockstein) and from Saar growers under long-term contract. It offers a quite reductive and smoky nose of slate, lime, pear, green apple, firestone, and freshly cut herbs. The wine proves delicately light and nicely juicy on the light, earthy, and herbal palate. The finish is medium long and satisfyingly direct. 2021-2026

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Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

Complement

NB: Further 2019er wines of this Estate were reviewed in the Mosel Fine Wines Issues No 52 (June 2020). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Vollenweider	Schimbock	12 20	94
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The 2018er Schimbock is a barely off-dry wine (with 9 g/l of residual sugar) made from Riesling grapes harvested in a similarly-named sector of the Traber Würzgarten situated in the continuation of the Wolfer Goldgrube. It did go through an extensive (3 days) pre-fermentation cold soak and was bottled in August 2020. The wine offers a quite rich and aromatic nose of pineapple, grapefruit, smoke, earthy spices, thyme, oregano, and black berry. It develops great presence underpinned by phenolic elements and a moderate sense of acidity on the intense and almost powerful palate. The wine leaves a tart and very spicy feel in the ample finish. This hugely impressive version of the Schimbock will particularly appeal to lovers of more ostentatious and smooth expression of dry-tasting Riesling. 2024-2033

2018er	Vollenweider	Wolfer Riesling	11 20	92+
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This 2018er Wolfer Riesling is an off-dry wine (with 14 g/l of residual sugar) made from holdings in the Wolfer Goldgrube which was left on its fine lees until bottling, which took place in August 2020 (hence the late AP number). Still slightly reductive and marked by residual scents from its spontaneous fermentation at first, the wine takes a while to reveal its attractive and delicate flowery nose of whipped almond cream, vineyard peach, white pepper, dried white flowers, and rosemary. The wine proves nicely fruity and delicately smooth on the moderately zesty palate but leaves one with a great sense of grip and energy in the long finish. This already dry-tasting rather than off-dry tasting wine will gain from a few years of cellaring to reveal its complexity and finesse. It could then easily exceed our high expectations. 2024-2038

2019er	Vollenweider	Riesling Felsenfest	07 20	90
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The 2019er Riesling Felsenfest is a legally dry wine (with 5 g/l of residual sugar) made from the different holdings in the Trarbacher Schlossberg and which was bottled in August 2020. It offers an aromatic and refined zesty nose of pear, apple, white peach, herbs, white pepper, anise, and freshly cut herbs. The wine develops good grip and presence on the fully zesty and linear palate and leaves a superbly animating, salty, and zesty feel in the bone-dry finish. This gorgeous dry Estate wine now only needs a few years of cellaring in order to fully shine. 2024-2034

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Weingut Nik Weis – St. Urbans-Hof

(Leiwener – Middle Mosel)

Complement

NB: The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines No 53 (Aug 2020). A copy of this Issue is available to all subscribers upon simple email request.

2019er	Nik Weis – St. Urbans-Hof	Leiwener Laurentiuslay Riesling Trocken GG	39 20	91
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The 2019er Laurentiuslay Riesling GG, as it is referred to on the consumer label, offers a rather engaging nose made of pear, mirabelle, greengage, brown sugar, menthol elements, a hint of cream, and smoke. The wine proves beautifully precise on the intense and impactful palate and leaves a nice feel of Christmas spices and ripe fruits in the finish. Despite the ostentatious and baroque flavors, the wine remains nicely focused right into the camphor-infused after-taste. It is however one for more dramatic expressions of rich dry Riesling. 2021-2029

2019er	Nik Weis – St. Urbans-Hof	Mehringer Layet Riesling Trocken GG	41 20	91
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The 2019er Layet Riesling GG, as it is referred to on the consumer label, comes from the similarly named and privileged class I Lieu-Dit in the Mehninger Blattenberg. It offers a nice fruit and spice driven nose made of pear, melon, cassis, elderflower, and caraway, all wrapped into a blanket of whipped cream and smoky slate. The wine develops a rich and baroque feel on the creamy and smooth palate and leaves notes of minerals, melon, greengage, and spices in the subtly zesty and tart finish. The after-taste is packed with ripe flavors of fruits and spices yet remains precise and focused. This dry Riesling will appeal to lovers of the spicy and herbal expressions of the genre. 2023-2031

2019er	Nik Weis – St. Urbans-Hof	Schodener Saarfeliser Marienberg Riesling Trocken GG	36 20	91
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The 2019er Saarfeliser Riesling GG, as it is referred to on the consumer label, offers a nicely playful and elegant feel of bergamot, chalky minerals, floral elements, pear, starfruit, and a dash of whipped cream. The wine is nicely juicy and animating on the palate and leaves a straight and nicely floral feel in the mouthwatering and not bone-dry finish. The after-taste is direct and quite appealing. 2021-2029

2019er	Nik Weis – St. Urbans-Hof	Piesporter Goldtröpfchen Riesling Trocken GG	38 20	90
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The 2019er Goldtröpfchen Riesling GG, as it is referred to on the consumer label, comes from a parcel of old vines situated above the village of Ferres. It offers a rather ripe nose made of mirabelle, poached Williams pear, Christmas spices, cardamom, and whipped cream. The wine is rather full-bodied and driven by camphor on the spicy and herbal palate and leaves a ripe and richly spicy and camphor-infused feel in the nicely dry and tart finish. This dry Riesling will appeal to lovers of subtly baroque expression of Mosel Riesling. 2021-2029

2019er	Nik Weis – St. Urbans-Hof	Ockfener Bockstein Riesling Trocken GG	37 20	89
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The 2019er Bockstein Riesling GG, as it is referred to on the consumer label, offers a slightly discreet yet direct nose made of herbs, spices, a hint of pear, cassis, and vineyard peach, as well as some creamy elements. The wine is light-footed and somewhat direct on the palate and leaves a fruity and spicy feel in the currently not fully dry-tasting and medium long finish. 2022-2029

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Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

Complement

NB: The Estate is certified organic along general EU guidelines. The Estate Review, including the bulk of the 2019er wines, was published in the Mosel Fine Wines Issues No 52 (Jun 2020). A copy of this Issue is available to all subscribers upon simple email request.

2018er	Weiser-Künstler	Enkircher Ellergrub Riesling Trocken Réserve	15 20	95
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The 2018er Ellergrub Réserve, as it is referred to on the consumer label, is a legally dry wine, which was matured on its gross lees until bottling in August 2020 (hence the late AP number). It proves quite restrained and almost diffuse at first, but gradually reveals its quite captivating and complex nose of ginger, thyme, rosemary, lime, grapefruit, and grapefruit zest, as well as a touch of camphor, tar, and coconut. The wine develops great presence and energy driven by zesty fruits on the bone-dry palate and leaves one with a superbly racy and delicately tart feel in the long finish. This terrific dry Riesling now only needs a few years to integrate its elements (including its tartness) and reveal its full glory. 2026-2043



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2019er	Weiser-Künstler	Trabener Gaispfad Riesling	10 20	94
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The 2019er Gaispfad, as it is referred to on the consumer label, was fermented down to barely off-dry levels of residual sugar (12 g/l). It offers a beautifully aromatic and attractive nose of apricot, fresh white flowers, yellow peach, pear, herbs, and mirabelle. The wine develops great presence on the palate where ripe yellow fruits mingle with zesty and animating elements. There is quite some intensity and even power at play here, but the wine remains well balanced in the long and zesty finish. This great and playful expression of dry-tasting rather than off-dry Riesling now only needs a few years of cellaring to show all its nuances. 2024-2039

2019er	Weiser-Künstler	Enkircher Steffensberg Riesling Spätlese Feinherb	11 20	93
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The 2019er Steffensberg, as it is referred to on the consumer label, was fermented down to off-dry levels of residual sugar (24 g/l). It offers a gorgeously smoky and zesty nose of grapefruit, lime, minty herbs, and anise. The wine coats the palate with quite some rich, ripe, and even exotic fruits, and leaves a delicately smooth and sweet feel in the finish. Some tickly acidity kicks in and brings a lively side in the after-taste of this fully off-dry tasting Riesling. A touch of tartness still floats around which still needs to integrate, something which will have happened in a couple of years. 2026-2039

2018er	Weiser-Künstler	Enkircher Zeppwingert Riesling Sekt Brut Nature	16 20	92+
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The 2018er Enkircher Zeppwingert Riesling Sekt Brut Nature comes from a parcel still planted with 50-year-old un-grafted vines, and was aged on its lees for 18 months before being disgorged and bottled without dosage in August 2020 (the disgorgement date is not provided on the label but there is only one batch made of this Sekt). It offers a still very youthful and primary nose of fresh herbs, pear, and white peach, and reveals more depth and subtlety as notes of brioche, yellow flowers, and pastry kick in with airing. The mousse is still highly active and makes this sparkling wine come over as tight and herbal at this stage. The zesty fruits and lively acidity yield a bone-dry feel in the hugely long and intense finish. This absolutely remarkable Sekt, one of the finest ever from the Mosel, will need at least two years in the bottle to integrate its mousse and tartness. It may then well prove even better than already anticipated: What a huge success! 2022-2033

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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2019 Dry German Riesling – Intense Zesty Presence



2019 was a hot and dry vintage. Oh-oh, we hear you whisper: Bad news? Actually, surprisingly not: Germany yielded many great dry Riesling, a category which still benefits from the global warming. Here the key facts in a nutshell.

2019 DRY GERMAN RIESLING – THE GROWING SEASON

Spring started early and also bud break and flowering happened comparatively quickly. But the defining factor was that the summer was very dry and, above all, one of the hottest on record. More than the average heat, it was the few days of extreme heat at the end of July with temperatures almost never seen before in Germany (above 38°C / 100°F) which really affected the vintage. The result was widespread sunburn. The remainder of the growing season continued to be sunny and dry.

Unsurprisingly, the harvest proved an early one. In many regions, the Riesling harvest started already in early September. Consequently, many Estates were able to harvest the grapes for their premium dry Riesling wines well before the end of September. This was their luck as rain started to fall as of the beginning of October which affected the more northern regions, in particular the Mosel and the Nahe, which were not yet done with their harvests. However, few Estates in these northern regions eventually harvested their grapes for top dry Riesling well into October, so much of their grapes came in fully clean, ripe, and dry.

2019 DRY GERMAN RIESLING – THE STYLE

The 2019 vintage yielded rather ripe wines with however good levels of dry extracts, i.e. mid-palate density, due to the lower yields and quite pure flavors, as there was no particular disease in the vineyards. Despite the hot and dry summer, the wines retain good levels of acidity (no doubt also many growers have brought part of their harvest forward as to keep some freshness in their wines). This yielded well-balanced wines which have a great future.

The fruity side makes the wines rather open at first but they often are still on the rough side on the palate given a ripe-sweet tension which still needs to blend together on the palate and in the finish.



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However, many wines cannot hide a certain opulence and power: Hardly any of the top dry Riesling was harvested below 13% of alcohol (at least outside of the Mosel). The wines also show quite some tartness, a result of hydric stress during the hot summer, sometimes not fully physiologically ripe fruit, and possibly some pre-fermentation cold soak (to manage acidity). Lastly, the sunny nature of the vintage led to quite some wines exhibiting distinctive ripe flavors of cardamom, camphor, or tea, especially for the vineyards which were defoliated early and on the sunny side. These flavors have a high risk to turn to petrol with age.

2019 DRY GERMAN RIESLING – THE BUYING GUIDE

As in 2018, parts of the (mainly German) press was hailing the beauty of the 2019 vintage already early on. Once again, one needs to severely nuance this statement as the vintage was simply too hot and dry for a widespread and uniform quality across the German Riesling regions. As in 2018, and despite harvesting later and partially during rain, the growers in the cooler regions yielded the most uniform quality levels overall in 2019.

This concerns in particular the Mosel, which was able to play its more northern situation and intrinsically slender body to its advantage. Here, the 2019 vintage proves to be a truly remarkable one. In particular, Clemens Busch, Fritz Haag, and Schloss Lieser stand out. But also A.J. Adam, Clüsserath-Eifel, Falkenstein, Fio, Julian Haart, Heymann-Löwenstein, Reinhold Haart, Knebel, Peter Lauer, Carl Loewen, Dr. Loosen, Maximin Grünhaus, Max Ferd. Richter, Selbach-Oster, Stein, Günther Steinmetz, Van Volxem, and Weiser-Künstler all produced some truly world-class dry Riesling. Maybe more surprisingly, a tiny upcoming star, Knebel Brüder (whose wines we first featured last year), also joined this exclusive club!

The Nahe also produced a stunning array of brilliant wines. Above all, Schäfer-Fröhlich and Emrich-Schönleber dished up some outstanding wines. But also, the other usual suspects, including Diel, Dönnhoff, and Hermannsberg, all delivered beautiful wines.

The Pfalz, which is one of the most southern and hot regions of Germany, was not advantaged, but some Estates were able to produce a few great wines, but there are also quite some wines with huge power and presence. One producer to follow is Acham-Magin, whose organically-farmed wines retain a sense of playfulness and depth.

Rheinhessen yielded some stunning wines, in particular at the hands of its super-star growers called Keller, Kühling-Gillot, Wittmann, etc. but the vintage did not yield uniformity throughout the region.

We did not taste many truly notable 2019er dry Riesling from the Rheingau but Peter-Jakob Kühn yielded its finest collection of dry Riesling in 2018 ever (the Estate always releases its top dry wines a year later). More on this in the section here below.

So, what should lovers of elegance and finesse in their dry German Riesling do? We can recommend four paths of actions:

- **Focus on Mosel and Nahe:** These regions produced some remarkable dry Riesling ... but have an eye on our tasting notes as not all wines are bone-dry (if being bone-dry is an important factor for you).
- **Follow our advice in other regions:** The overall quality is too heterogenous for general advice: In these regions, it is the growers who made the difference.
- **Look beyond the established names** and try out some of the young super-stars which are emerging, in particular in the Mosel: These growers encapsulate elegance and finesse.
- **Get the finest late-released wines from past vintages** (including 2018-2017-2016): Many of the finest dry Riesling are now released two or more years after the vintage. We provide an overview here below.

DRY GERMAN RIESLING – STUNNING LATE RELEASES (FROM 2018-2017-2016)

This buying guide would not be complete without a word on the stunning late releases of dry Riesling which have happened recently, or are going to happen within the coming months and years. These late releases may be the result of a longer aging in oak or simply a delayed commercialization. Let us repeat what we have been writing already for a few years now: Many of the finest dry Riesling from Germany are the late-released wines by the leading Estates.

This concerns in particular the stunning 2018er GGs released this autumn by Peter Jakob Kühn. These wines are absolutely stunning and are a must-buy for any lover of dry Riesling. But beyond this, also Diel released its superb 2018er Burgberg GG.

In the Mosel, A.J. Adam, Clemens Busch, Fio, Geltz-Zilliken, Immich-Batterieberg, von Othegraven, and Weiser-Künstler as well as upcoming star, Julien Renard, all produced some truly remarkably 2018er wines which were only released this year.

Enjoy the hunt and the resulting wines!



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2019 Dry German Riesling – Recommended Wines from Outside of the Mosel

We provide here tasting notes for noteworthy dry Riesling of outstanding quality from outside of the Mosel, which we had the chance to taste. The list is not intended to be fully comprehensive, as there are hundreds of grand dry Rieslings (including GGs) produced in Germany. We also included wines from older vintages when these were only released this year.

NB: The most stunning dry Riesling from the Mosel which were reviewed in our Mosel Vintage reports are summarized in the following section.

Acham-Magin	<i>Forst (Pfalz)</i>
Dr. von Bassermann-Jordan	<i>Deidesheim (Pfalz)</i>
Battenfeld-Spanier	<i>Hohen-Sülzen (Rheinhessen)</i>
von Buhl	<i>Deidesheim (Pfalz)</i>
Dr. Bürklin-Wolf	<i>Wachenheim (Pfalz)</i>
A. Christmann	<i>Gimmeldingen (Pfalz)</i>
Dr. Crusius	<i>Traisen (Nahe)</i>
Diel	<i>Rümmelsheim (Nahe)</i>
Dönnhoff	<i>Oberhausen (Nahe)</i>
Emrich-Schönleber	<i>Monzingen (Nahe)</i>
Gutzler	<i>Gundheim (Rheinhessen)</i>
Julian Haart	<i>Piesport (Mosel)</i>
Hermannsberg	<i>Niederhausen (Nahe)</i>
Keller	<i>Flörsheim-Dalsheim (Rheinhessen)</i>
Kühling-Gillot	<i>Bodenheim (Rheinhessen)</i>
Peter Jakob Kühn	<i>Oestrich-Winkel (Rheingau)</i>
Kruger-Rumpf	<i>Münster-Sarmsheim (Nahe)</i>
Georg Mosbacher	<i>Forst (Pfalz)</i>
Rebholz	<i>Sieboldingen (Pfalz)</i>
Prinz Salm	<i>Wallhausen (Nahe)</i>
Joh. Bapt. Schäfer	<i>Rümmelsheim (Nahe)</i>
Schäfer-Fröhlich	<i>Bockenau (Nahe)</i>
Schätzel	<i>Nierstein (Rheinhessen)</i>
Wagner-Stempel	<i>Siefersheim (Rheinhessen)</i>
Robert Weil	<i>Kiedrich (Rheingau)</i>
Wittmann	<i>Westhofen (Rheinhessen)</i>



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Weingut Acham-Magin

(Forst – Pfalz)

NB: The Estate is certified organic along Ökoland guidelines.

2019er	Acham-Magin	Forster Pechstein Riesling Trocken GG	20 20	93
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The 2019er Pechstein GG, as it is referred to on the consumer label, offers a delicately floral and superbly refined nose of almond cream, yellow peach, raspberry, cassis, minty herbs, bergamot, cardamom, and white flowers. The wine is lightly creamy and elegant on the palate, and gains in volume and presence as it unfolds. The finish is intense, persistent, and quite zesty. This elegant expression of dry Pfalz Riesling is a great success. 2024-2034

2019er	Acham-Magin	Forster Kirchenstück Riesling Trocken GG	19 20	92
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The 2019er Kirchenstück GG, as it is referred to on the consumer label, offers a delicately restrained and creamy nose of almond, herbs, smoke, mint, candied lime, and a hint of coconut and camphor. The wine is structured and on the powerful side, yet also well balanced thanks to some tickly and even zesty acidity on the palate. It leaves a sense of power in the long and intense finish. This mighty yet impressive expression of dry Pfalz Riesling will be best enjoyed in its earlier development phase, before its inner power takes over. 2024-2029

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Weingut Geheimer Rat Dr. von Bassermann-Jordan

(Deidesheim – Pfalz)

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

2019er	Dr. von Bassermann-Jordan	Forster Pechstein Riesling Trocken GG	331 20	91
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The 2019er Pechstein Riesling GG, as it is referred to on the consumer label, reveals a hugely aromatic and pineapple-driven nose of canned yellow peach, apricot, orange blossom, lead pencil, blackberry, and herbs. The wine is delicately creamy and even slightly honeyed on the juicy and smooth palate and leaves a beautiful persistent and nicely playful feel in the persistent and ripe finish. This will please lovers of ripe and fruit-driven expressions of dry Pfalz Riesling. 2024-2029

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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 after-taste, 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)



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2019er	Battenfeld-Spanier	Mölsheimer Zellerweg Am Schwarzen Herrgott Riesling Trocken GG	48 20	90+
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The 2019er Am Schwarzen Herrgott, as it is referred to on the consumer label, offers an opulent and rich nose driven by earthy spices, Conference pear, dried herbs, camphor, candied grapefruit, blackberry, and a hint of toffee. Intense zesty fruits give the wine a rather opulent and powerful side on the palate and a sense of boldness in the hugely persistent finish. This wine will please lovers of ostentatious, mighty, and zesty expressions of dry German Riesling, which has some upside potential if it manages to show more finesse over the years. 2024-2029

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Weingut Reichsrat von Buhl

(Deidesheim – Pfalz)

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

2018er	von Buhl	Forster Pechstein Riesling Trocken GG	69 19	90
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The 2018er Pechstein, as it is referred to on the consumer label, offers a fully ripe and hugely aromatic nose of toffee, butter cream, roasted pineapple, honeyed peach, candied grapefruit, coconut, and acacia. The wine proves quite soft and creamy on the almost off-dry tasting palate as honeyed fruits and an only moderate acidity drive the flavor profile. The wine leaves a hugely intense and bold feel in the remarkably persistent finish. This bold wine is made for lovers of cuddly, smooth, and fully ripe expression of dry Riesling and is best enjoyed sooner than later, before the power will take over. Now-2023

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Weingut Dr. Bürklin-Wolf

(Wachenheim – Pfalz)

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

2019er	Dr. Bürklin-Wolf	Forster Pechstein Riesling Trocken GG	41 20	90+
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The 2019er Pechstein GC, as it is referred to on the consumer label, still proves quite restrained and only gradually reveals its attractive but currently rather direct nose of canned yellow peach, cumin, pear, camphor, herbs, and button mushroom. The wine is quite compact, powerful, and earthy on the palate, and leaves a nicely long and zesty finish which is still quite marked by tartness. Bold and powerful, it will need a couple of years to reveal its potential. We would not be surprised if it will eventually merit a higher rating, especially if it manages to reveal more finesse with age. 2024-2029+

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Weingut A. Christmann

(Gimmeldingen – Pfalz)

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

2019er	A. Christmann	Gimmeldinger Meerspinne im Mandelgarten Riesling Trocken GG	32 20	93
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The 2019er Meerspinne GG, as it is referred to on the consumer label, offers a quite floral and delicate nose of pear, anise, herbs, cumin, nutmeg, and mint. The wine proves superbly playful on the palate, where juicy and not overripe fruits interplay with ripe zesty elements. It reveals a tickly touch of acidity which provides a nice frame to the underlying might and power in the finish. A touch of tartness is present, but will nicely integrate into the wine in just a few years. 2023-2029



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2019er	A. Christmann	Königsbacher Idig Riesling Trocken GG	33 20	92+
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The 2019er Idig GG, as it is referred to on the consumer label, offers a superbly elegant and refined nose made of smoke, minty herbs, yellow peach, candied grapefruit, canned pineapple, anise, and a touch of camphor. The wine proves powerful, intense, yet well balanced out by quite some zesty acidity on the palate and leaves a hugely intense and almost bold feel of lime, spices, and salty elements in the remarkably persistent finish. This impressive wine will need a few years to integrate all these elements, but it could then easily if its refined side takes over at maturity. 2024-2034

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Weingut Dr. Crusius

(Traisen – Nahe)

2019er	Dr. Crusius	Schlossböckelheimer Kupfergrube Riesling Trocken GG	24 20	91
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The 2019er Kupfergrube GG, as it is referred to on the consumer label, offers a quite restrained and smoky nose of yellow peach, almond cream, yellow flowers, and tangerine, eventually joined by nuances of spices, orange blossom, and some floral elements as the wine breathes. The wine proves rich and fruity on the palate and leaves a powerful feel underpinned by some tartness at this stage in the intense finish. This wine will need a couple of years to develop its aromatic complexity and integrate its phenolic and tart elements on the palate. It will then please lovers of more ostentatious expression of dry Riesling. 2023-2029

2019er	Dr. Crusius	Schlossböckelheimer Felsenberg Riesling Trocken GG	23 20	90
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The 2019er Felsenberg GG, as it is referred to on the consumer label, offers a rich and nicely fruit-driven nose of yellow peach, Conference pear, aniseed herbs, smoke, and greengage, all wrapped into some buttery elements. The wine proves delicately smooth and not fully dry-tasting on the nevertheless nicely playful palate and leaves an almond-infused creamy feel in the long and slightly powerful finish. This mighty Riesling will need some food to buffer off its powerful side. 2021-2027

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Schlossgut Diel

(Rümmelsheim – Nahe)

2018er	Diel	Dorsheimer Burgberg Riesling Trocken GG	24 20	94
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The 2018er GG Riesling Burgberg, as it is referred to on the consumer label, was fermented and matured in *Stückfass* (used 1.200-liter oak barrel) for one year and then on its lees in stainless steel tank for another year (hence the late AP). It offers a stunningly complex and refined nose of white flowers, whipped cream, aniseed herbs, candied grapefruit, rosemary, white flowers, mint, and vineyard peach. The wine proves superbly smooth yet compact at first, but quickly unleashes quite some zesty fruits wrapped into a fine blanket of tartness on the palate. The finish is tight and makes one salivate. This is overall quite restrained but already hints at the beautiful and refreshing complexity to come. This is a great GG from the 2018 vintage, but also one which will need quite some patience. 2025-2038

2019er	Diel	Dorsheimer Pittermännchen Riesling Trocken GG	23 20	93
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The 2019er GG Riesling Pittermännchen, as it is referred to on the consumer label, offers a quite restrained, spicy, yet complex nose of aniseed herbs, smoke, lead pencil, mustard seed, lime tree, greengage, and mint. The wine starts off on the smooth and delicately fruity side on the palate and leaves a superbly long, impeccable, and persistent smoky and zesty feel in the long finish. This gorgeous dry Riesling now only needs a couple of years of patience in order for it to absorb its smoothness and reveal its zesty and pure side. 2026-2039

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Weingut Hermann Dönnhoff

(Oberhausen – Nahe)

2019er	Dönnhoff	Niederhäuser Hermannshöhle Riesling Trocken GG	35 20	95
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The 2019er Hermannshöhle Riesling -GG-, as it is referred to on the consumer label, immediately captures one's attention with its beautifully aromatic and complex nose of whipped almond cream, candied grapefruit, pineapple, thyme, rosemary, orange blossom, dried white flowers, and a hint of marzipan. Layers upon layers of whipped cream wrapped into ripe zesty elements make for an intense feel on the palate. The finish is hugely long, precise, and well-balanced. This is a magnificent dry Riesling in the making. 2026-2039

2019er	Dönnhoff	Oberhäuser Brücke Riesling Trocken GG	36 20	<i>Auction</i>	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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Dönnhoff	Schlossböckelheimer Felsenberg Riesling Trocken GG	33 20	93
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The 2019er Felsenberg -GG-, as it is referred to on the consumer label, and referred internally at the Estate as Felsentürmchen (there is a tower depicted on the label), offers a superbly delicate and complex nose with some flowery scents of anise, candied lime, lavender, Conference pear, and a hint of melon. It proves exquisitely creamy and finely juicy on the not fully dry-tasting palate and leaves a smooth and gorgeous feel of vineyard peach and almond in the long and spicy finish. This is a superbly made and hugely attractive expression of smooth yet focused dry Riesling. 2023-2034

2019er	Dönnhoff	Norheimer Dellchen Riesling Trocken GG	34 20	92+
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The 2019er Dellchen Riesling -GG-, as it is referred to on the consumer label, offers a delicately ripe and aromatic nose of pear, anise, minty herbs, grapefruit, tangerine, white flowers, and almond and coconut cream. The wine proves delicately zesty and light-weighted on the palate and leaves a zesty and linear feel in the long, smoky, and quite backward finish. It is still pretty much work in progress. It may well turn out to be even better than anticipated in a couple of years, as it develops more complexity and presence with age. 2024-2034+

2019er	Dönnhoff	Bad Kreuznacher Krötenpfuhl Riesling Trocken GG	31 20	92
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The 2019er Krötenpfuhl Riesling -GG-, as it is referred to on the consumer label, offers a quite aromatic yet complex nose of pear, herbs, Indian spices, orange blossom, smoke, yellow peach, cumin, and almond cream. The wine is delicately smooth and creamy on the palate, but leaves an energetic, long, and complex feel in the finish. Plenty of ripe zesty fruits in the after-taste give this beautiful dry Riesling a superb lively and refreshing side. 2023-2034

2019er	Dönnhoff	Roxheimer Höllenpfad im Mühlenberg Riesling Trocken GG	32 20	91
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The 2019er Höllenpfad im Mühlenberg Riesling Trocken -GG-, as it is referred to on the consumer label, offers a superbly creamy and attractive nose of yellow peach, aniseed herbs, melon, red apple, apricot blossom, and lime tree. The wine proves nicely juicy and fruit-driven as green apple and lime pep up the palate. It leaves one with a zesty, linear, and herbal feel in the currently still rather slightly tart finish. This wine needs a couple of years to integrate its elements and reveal its underlying complexity. 2023-2029

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Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

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 greenapple, 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+ (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Emrich-Schönleber	Monzinger Frühlingsplätzchen Riesling Trocken GG	13 20		95
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The 2019er Frühlingsplätzchen Riesling GG, as it is referred to on the consumer label, offers a beautifully concentrated and minty nose of candied yellow peach, herbs, greenapple, grapefruit, sage, thyme, and spices. The wine still proves rather compact on the ripe and intense palate and only shyly hints at some succulent and broad flavors of fruits at this stage. Only the concentration and even power in the intense, hugely long, and tart finish reveals the underlying greatness of this impressive and might expression of Frühlingsplätzchen GG at this early stage. 2026-2039

2019er	Emrich-Schönleber	Monzinger Halenberg Riesling Trocken GG	14 20		95
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The 2019er Halenberg Riesling GG, as it is referred to on the consumer label, offers a beautifully complex nose of tangerine, yellow peach, candied grapefruit, spices, herbs, and tar, with some ginger and blackberry in the background. The wine is delicately juicy and refined on the palate, and reveals quite some zesty fruits in the long and imposing finish. Toffee-infused flavors of fruits emerge after some airing which add a sense of ripeness in the intense and assertive after-taste. This is a wonderfully intense and precise expression of dry Riesling in the making. 2026-2034+

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Weingut Gutzler

(Gundheim – Rheinhessen)

NB: The Estate is certified organic along general EU guidelines. The Estate does not refer explicitly to the GG status of its dry wines from Grosse Lage classified by the VDP on its labels, but only via the GG symbol embossed in the bottle.

2019er	Gutzler	Westhofener Morstein Riesling Trocken GG	18 20		89
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The 2019er Morstein Riesling, as it is referred to on the consumer label, offers a quite aromatic and almost opulent nose of canned yellow peach, blood orange, a hint of apricot, dried herbs, licorice, and a hint of camphor. The wine proves delicately smooth and ripe on the not fully dry-tasting palate and leaves a quite zesty and herbal side feel in the somewhat linear and direct finish. This very good dry Riesling will benefit from a few years of bottle aging in order to integrate the tail of tartness floating around. 2023-2029

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Weingut Julian Haart

(Piesport – Middle Mosel)

2019er	Julian Haart	Nieder-Flörsheimer Frauenberg Riesling	13 20		91+
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The 2019er Frauenberg, as it is referred to on the red and silver consumer label, comes from the Nieder-Flörsheimer Frauenberg, a well-known "Grand Cru" vineyard on limestone soil in Rheinhessen, where the Estate took over a parcel in 2018. The grapes were brought to and fermented at the facilities in Piesport down to bone-dry levels of residual sugar (2 g/l). It offers a quite expressive and rich nose of canned yellow peach, pineapple, pear, thyme, and a hint of camphor. The wine is quite structured and intense on the palate, where a touch of sweet fruits and softness gives gradually way to a more forceful and even powerful side. It leaves a long and rich feel in the finish, where ripe fruits are wrapped into herbs, spices, and quite some tartness. This more opulent version of dry Riesling needs a couple of years to come around and develop more finesse. It could then well surprise with its underlying complexity. 2023-2029 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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By Jean Fisch and David Rayer

Gut Hermannsberg

(Niederhausen – Nahe)

2018er	Hermannsberg	Niederhäuser Hermannsberg Riesling Trocken GG	805 19	92
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The 2018er Niederhausen Hermannsberg GG, as it is referred to on the consumer label, offers a quite flowery and aromatic nose of almond cream, Conference pear, marzipan, dried peach, yellow apple, and earthy spices. It develops a delicately smooth and creamy texture driven by flavors of butter cream and coconut on the palate and leaves a smooth yet lingering feel of intensity in the finish. The after-taste is all about presence, smoke and almonds. This food-friendly wine will please lovers of Riesling upon Burgundy expression of the genre. 2022-2028

2019er	Hermannsberg	Schlossböckelheimer Felsenberg Riesling Trocken GG	25 20	92
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The 2019er Schlossböckelheim Felsenberg GG, as it is referred to on the consumer label, offers a beautifully attractive and ripe nose of earthy spices, tangerine, mango, apricot, damson plum, vanilla cream, and smoke. The wine develops great grip on the palate, where it combines richness of fruits with dry extract and zesty elements. The finish is long, pure, and layered. Despite its riper style, this beautiful dry Riesling offers great balance and playfulness. 2023-2029

2019er	Hermannsberg	Niederhäuser Steinberg Riesling Trocken GG	20 20	91+
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The 2019er Niederhausen Steinberg GG, as it is referred to on the consumer label, offers a finely aromatic and fruit-driven nose of apricot, yellow peach, guava, spices, herbs, greengage, and anise, wrapped into a hint of volatile acidity. The wine proves straight, zesty, and driven by acidity on the medium-light palate and leaves an energetic sense of bitter-sweet tension in the long finish. The after-taste is all about lime, canned yellow peach, spices, and salty elements. This aromatic yet zesty and energetic wine now only needs a couple of years of patience for it to find its balance and truly shine. 2025-2034

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Weingut Keller

(Flörsheim-Dalsheim – Rheinhessen)

NB: The 2019er auction wines from the Estate were reviewed in the Mosel Fine Wines Issue No 53 (August 2020). A copy of this Issue is available to all subscribers on simple email request.

2019er	Keller	Riesling Trocken G-Max	27 20	97+
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The 2019er G-Max Riesling, as it is referred to on the consumer label, is a bone-dry wine made from an undisclosed source of Estate grapes harvested in Grand Cru sites. It proves hugely restrained and almost non-saying at first and requires quite a long time (think hours rather than minutes) at this stage to reveal hugely complex and yet subtle notes of vineyard peach, white pepper, yellow flowers, and grilled lemon. The wine develops an airy and hugely refined presence on the palate. Seemingly light and easy at first, the wine then reveals its smooth texture wrapped into hugely spicy, salty, and zesty elements. The finish has great cut and energy. This raw diamond oozes purity, zest, and finesse but will need quite some time to refine and integrate its elements. The potential is immense and we would not be surprised if it will eventually develop into wine perfection. The potential is that immense. 2034-2059+

2019er	Keller	Westhofener Morstein Riesling Trocken GG	26 20	97+
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The 2019er Morstein Riesling, as it is referred to on the consumer label, is a bone-dry wine which proves backward yet, at the same time, stunningly pure and remarkably profound as fine scents of minty smoke, pineapple, grapefruit, dried flowers, ginger, plum, violet, and cassis emerge from the glass. As so often with the Morstein bottlings of this Estate, this wine combines huge power (from low yields and not alcoholic strength) with zesty intensity and precision on the compact focused palate. It then leaves a stunningly feel of spices in the bone-dry and seemingly endless finish. The whole wine still feels restrained but the underlying elegance, precision, and complexity are truly remarkable. This fabulous dry Riesling is without doubt one of the finest Morstein ever produced by the Estate. 2034-2054



Mosel Fine Wines

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By Jean Fisch and David Rayer

2019er	Keller	Westhofener Brunnenhäuschen Abts E® Riesling Trocken GG	23 20	96
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The 2019er Abts E®, as it is referred to on the consumer label, is a bone-dry wine made from fruit picked in Abtserde (hence the "Abts E®" play on word), a prime sector of the Westhofener Brunnenhäuschen vineyard. It offers a most captivating and finely aromatic nose of tangerine, grapefruit, pear, fresh herbs, mint, lime, white flowers, and citrusy zest. The wine is driven by zesty flavors of citrusy fruits on the airy yet energetic and deep palate and leaves a tight feel marked by salty elements and spices in the finish. The after-taste is pure, vibrating, and bone-dry. While the nose is quite flamboyant, this gorgeous dry Riesling will require quite some patience in order for it to integrate all its elements on the palate and reveal its underlying greatness. 2029-2049+

2019er	Keller	Dalsheimer Hubacker Riesling Trocken GG	20 20	95
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The 2019er Hubacker Riesling, as it is referred to on the consumer label, is a bone-dry wine made from grapes harvested in the upper and steeper part of the vineyard. It delivers a gorgeously complex and engaging nose of tangerine, spices, herbs, yellow peach, minty herbs, and grapefruit puree. The wine develops a beautiful sense of focus and energy on the spicy and juicy palate and leaves a pure and zesty feel in the nicely bone-dry finish. The after-taste is all about baroque presence underpinned by the aromatic intensity yet also a great sense of lightness. This stunning wine is still in its infancy and will certainly need a decade to come together and develop its structure. But one thing is already clear now: This beauty is one of the best young Hubacker we have ever tasted from Weingut Keller. 2029-2049

2019er	Keller	Westhofener Kirchspiel Riesling Trocken GG	19 20	93+
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The 2019er Kirchspiel Riesling, as it is referred to on the consumer label, is a bone-dry wine which proves initially quite reductive and only gradually reveals an earthy and spicy nose of herbs, grapefruit, pear, lime, and greengage. It starts off on a juicy and pear-driven side on the palate, but leaves one with a great sense of focus in the spicy, salty, and bone-dry finish. A touch of herbal and tannic tartness still needs to integrate in the after-taste, something which should have happened in a decade or so. This beautiful dry Riesling may then well turn out even better than our high expectations. 2029-2044+

2019er	Keller	Westhofener Riesling Trocken	29 20	92+
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The 2019er Westhofener Riesling, as it is referred to on the consumer label, is a bone-dry wine made from fruit picked on 50-year-old vines in the Morstein. It proves superbly restrained and pure, and develops a most fascinating and undercooled nose of fresh aniseed herbs, mint, grilled citrus, grapefruit zest, grass, greengage, and yellow peach. The wine coats the palate with baroque presence underpinned by a sensation of tannins, herbs, and lime and leaves an intense, almost powerful, and hugely tight feel in the bone-dry finish. This superb dry Riesling not only cruises far above the usual standards of a "village" wine, we would not be surprised if it eventually even warrants an even higher rating at maturity. The potential is truly remarkable! 2027-2039

OTHER WINES TASTED FROM THIS ESTATE

2019er	Keller	Niersteiner Pettenthal Riesling Kabinett	31 20	95+
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The 2019er Niersteiner Pettenthal Riesling Kabinett was harvested at 83° Oechsle and was fermented down to barely fruity-styled levels of residual sugar. The wine still proves hugely backward and marked by quite some residual scents from its spontaneous fermentation. These only gradually give way to truly magnificent and deeply complex scents of flowers, lime, herbs, anise, greengage, spices, and smoke. The wine captures one's attention with its sense energy and tension on the intense and multi-layered palate, where flavors of lime and grapefruit interplay with plenty of spices. The wine is still very tight but also incredibly pure and electrifying in the more off-dry than fully fruity-styled tasting finish. This is a stunning Kabinett and the remarkable thing is that we would not be surprised if it will even exceed our remarkably high expectations at maturity. It is truly thrilling stuff! 2029-2044+

2019er	Keller	Niersteiner Hipping Riesling Kabinett	30 20	94
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The 2019er Niersteiner Hipping Riesling Kabinett was harvested at 84° Oechsle and was fermented down to barely fruity-styled levels of residual sugar. It offers a beautifully aromatic nose of yellow fruits driven by peach and pear, some tangerine, a dash of candied grapefruit, spices, and herbs, all wrapped into a primary touch of sulfur reduction (which quickly blows off). The wine combines fruit intensity and a great zesty side right into the multi-layered and impeccably balanced finish. This is a great expression of Kabinett in the making. 2027-2044

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By Jean Fisch and David Rayer

Weingut Kühling-Gillot

(Bodenheim – Rheinhessen)

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

2019er	Kühling-Gillot	Niersteiner Hipping Riesling Trocken GG	58 20	94
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The 2019er Hipping, as it is referred to on the consumer label, offers a quite captivating and refined nose of pear, spices, pineapple, almond, a hint of toffee, hay, candied grapefruit, and smoke. The wine proves juicy and ripe side on the palate driven by yellow and slightly honeyed fruits. A superbly zesty side then kicks in and adds grip and energy to the experience. The finish is beautifully intense, powerful, fully dry, spicy, and zesty. This intense and still rather compact expression of dry Riesling will need quite a few years to round off its racy side in the after-taste and on the ripe palate. 2025-2034

2019er	Kühling-Gillot	Niersteiner Pettenthal Riesling Trocken GG	59 20	93
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The 2019er Pettenthal, as it is referred to on the consumer label, offers a smoky and classy nose of anise, rose petal, orange blossom, fresh almond, blackberry, and earthy spices, as well as a touch of camphor with air. The wine combines huge citrusy zest and mint with quite riper elements on the palate. A hint of phenolic presence and tartness emerges in the impressive but also quite powerful finish which still needs to integrate. This ostentatious yet spicy and zesty expression of dry Riesling will need a few years to find its balance but may well be best enjoyed in its youth while the opulent side remains under control. 2023-2029

2019er	Kühling-Gillot	Niersteiner Ölberg Riesling Trocken GG	57 20	92+
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The 2019er Ölberg, as it is referred to on the consumer label, offers a quite perfumed and ripe fruit-driven nose of candied grapefruit, pineapple, greengage, lemon, whipped almond cream, smoke, and orange blossom. The wine is superbly balanced on the palate driven by delicately juicy fruits wrapped into ripe and zesty acidity. A touch of almond milk and peach then kicks in which is nicely framed by the wine's zesty side in the very long and still quite tart finish. There is some upside potential here if the wine manages to elegantly integrate its tartness into the powerful structure with aging. 2025-2034

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Weingut Peter Jakob Kühn

(Oestrich-Winkel – Rheingau)

NB: The Estate is certified organic along general EU guidelines and certified biodynamic along DEMETER guidelines. The Estate does not refer explicitly to the GG status of its dry wines from Grosse Lage classified by the VDP on its labels, but only via the GG symbol embossed in the bottle.

2018er	Peter Jakob Kühn	Oestricher Lenchen Riesling Trocken GG	25 20	96+
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The 2018er Lenchen Riesling Trocken, as it is referred to on the consumer label, offers a captivating, complex, and quite breathtaking nose of smoke, candied grapefruit, thyme, cassis, lanoline, ginger, and almond cream. The wine proves hugely playful on the spicy and herbal palate. A touch of marzipan and candied citrusy fruits adds layers of presence and ripeness, yet the wine manages to keep a great refreshing side right into the stunningly long and intense finish. It is still compact, especially given its huge feel of density and high level of dry extracts. This stunning dry Riesling may even exceed our already remarkably high expectations if it manages to maintain its great level of freshness while showing even more depth and complexity. 2025-2043+

2018er	Peter Jakob Kühn	Hallgartener Jungfer Riesling Trocken GG	24 20	95
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The 2018er Jungfer Riesling Trocken, as it is referred to on the consumer label, offers a quite captivating nose made of concentrated scents of blood orange, candied grapefruit, dried apricot, earthy spices, smoke, vanilla cream, butter, and cassis. The wine is compact yet animating on the palate, where candied zesty fruits are mixed with tart presence, dry extract, and plenty of zesty elements. The finish is focused, intense, and energetic. The after-taste then reveals a hint of almond cream and honey. This is a stunning expression of dry Riesling in the making. 2024-2038



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By Jean Fisch and David Rayer

2018er	Peter Jakob Kühn	Oestricher Doosberg Riesling Trocken GG	08 20	95
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The 2018er Doosberg Riesling Trocken, as it is referred to on the consumer label, offers a delicately flowery and spicy nose of almond cream, yellow peach, melon, candied lime, guava, and praline. The wine starts off on the creamy, slightly honeyed and yellow fruit side on the palate and develops great depth, intensity, and presence as it unfolds. A touch of phenolic presence adds presence to the magnificently long, herbal, and dynamic finish. The after-taste is all about lime and other zesty fruits. This great expression of dry Riesling only needs a couple of years to fully shine. 2025-2038

2018er	Peter Jakob Kühn	Mittelheimer Sankt Nikolaus Riesling Trocken GG	07 20	94
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The 2018er Sankt Nikolaus Riesling Trocken, as it is referred to on the consumer label, has beautifully restrained and smoky nose of apricot blossom, whipped almond cream, bergamot, cassis, pineapple, and melon. The wine proves delicately creamy and buttery on the round yet animating but subtly smooth and not fully dry-tasting palate and leaves a nice phenolic and tannic feel in the finish full of grip. This dry wine is still a bit rough and will need quite a few years to reveal its full potential. 2026-2038

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Weingut Kruger-Rumpf (Rümmelsheim – Nahe)

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

2019er	Kruger-Rumpf	Münsterer Im Pitterberg Riesling Trocken GG	51 20	92
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The 2019er Im Pitterberg Riesling GG, as it is referred to on the consumer label, offers a quite captivating nose of green herbs, white pepper, lime, thyme, dill, greengage, grapefruit, candy floss, and mint. The wine is playful on the zesty and energetic palate and leaves a nice feel of zesty fruits as well as some bitter-sweet presence and tartness in the nicely dry finish. A hint of power adds presence to this beautiful but rather ostentatious expression of dry Riesling. 2023-2031

2019er	Kruger-Rumpf	Dorsheimer Burgberg Riesling Trocken GG	54 20	90
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The 2019er Burgberg Riesling GG, as it is referred to on the consumer label, offers an aromatic and fruit-driven nose of mango, passion fruit, honeyed peach, banana, William's pear, and herbs. The wine proves delicately smooth and juicy on the comparatively rich and honeyed palate, yet a nice kick of acidity peps up the flavors in the subtly salty and tart finish. This dry wine will offer much pleasure in its direct style easy to enjoy. 2022-2029

2019er	Kruger-Rumpf	Münsterer Dautenpflänzer Riesling Trocken GG	52 20	90
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The 2019er Dautenpflänzer Riesling GG, as it is referred to on the consumer label, offers a quite aromatic, rich, and fruit-driven nose of William's pear, tangerine, mango, melon, vanilla cream, lavender, candy floss, and aniseed herbs. The wine proves packed with juicy flavors on the rather rich palate but a nice zesty side then kick in which gives a satisfying bitter-sweet feel to the long and dry-tasting finish. A touch of tartness in the after-taste still needs to integrate, something which will have happened in a few years' time. 2023-2029

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Weingut Georg Mosbacher (Forst – Pfalz)

2019er	Georg Mosbacher	Forster Pechstein Riesling Trocken GG	43 20	91
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The 2019er Pechstein GG, as it is referred to on the consumer label, offers a smoky, intense, and aniseed-driven nose of Conference pear, bergamot, herbs, cumin, camphor, and mirabelle. The wine is superbly playful on the palate, where juicy flavors of yellow fruits mingle with nicely ripe and zesty acidity. The wine leaves one with a slightly powerful feel in the long, focused, and slightly powerful finish. This rather mighty expression of dry Riesling is no less impressive. 2022-2027

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Weingut Ökonomierat Rebholz

(Siebeldingen – Pfalz)

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

2019er	Rebholz	Siebeldinger Im Sonnenschein Riesling GG	26 20	93
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The 2019er Im Sonnenschein GG, as it is referred to on the consumer label, is a legally dry wine with an elegantly aromatic and perfumed nose of anise, whipped almond cream, orange blossom, cumin, vineyard peach, fine spices, and herbs. The wine proves superbly playful on the palate, where some delicately creamy flavors are nicely framed by gorgeously spicy flavors and fine zest. The finish is comparatively light yet graceful and pure, while the after-taste is focused and energetic. A hint of power comes through with airing, which would make us opt to enjoy this beauty in the earlier part of its maturity phase. 2023-2029+

2019er	Rebholz	Birkweiler Kastanienbusch Riesling GG	21 20	92
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The 2019er Kastanienbusch GG, as it is referred to on the consumer label, is a legally dry wine with a beautifully attractive and ripe nose made of pineapple, candied grapefruit, yellow peach, blood orange, mint, blackberry, and a hint of licorice. The wine is quite focused and subtly zesty on the palate and leaves a feel of lime and hot spices in the long, intense, and slightly powerful finish. The after-taste is ostentatious and beautifully racy. 2024-2029+

2019er	Rebholz	Riesling GG Ganz Horn	19 20	91+
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The 2019er “Ganz Horn” GG, as it is referred to on the consumer label, is a legally dry wine picked in the similarly-named and privileged area within the Siebeldinger Im Sonnenschein vineyard. It offers a rich and spicy nose of roasted pineapple, William’s pear, dried herbs, camphor, and mirabelle, as well as a hint of toffee and milky cream. The wine is structured, imposing, and rather powerful on the palate, and leaves an intense feel of spices, herbs, and zest in the comparatively sharp and spicy finish. Some tartness still needs to integrate in the after-taste, something which will have happened in about five years. We would then not be surprised if the wine turns out even better than anticipated as it develops more finesse. 2024-2029+

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Weingut Prinz Salm

(Wallhausen – Nahe)

NB: The Estate is certified organic along Naturland guidelines.

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+ (Reprint from Mosel Fine Wines Issue No 54 – August 2020)

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Weingut Joh. Bapt. Schäfer

(Bockenau – Nahe)

2019er	Joh. Bapt. Schäfer	Dorsheimer Pittermännchen Riesling Trocken GG	15 20	91
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The 2019er Pittermännchen Riesling GG, as it is referred to on the consumer label, offers a rather open and, aromatic nose of tangerine, damson plum, honeyed peach, orange blossom, plum, and Indian spices. The wine proves delicately juicy and fruity on the ripe and richly flavored palate. It leaves a long and smooth feel in the nicely precise and still slightly tart finish. This wine will particularly appeal to lovers of fruit-driven and aromatic expressions of dry Riesling. 2023-2029

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Weingut Schäfer-Fröhlich

(Bockenau – Nahe)

2019er	Schäfer-Fröhlich	Monzinger Frühlingsplätzchen Riesling Trocken GG	19 20	96
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The 2019er Frühlingsplätzchen Riesling GG, as it is referred to on the consumer label, offers a stunningly complex and refined nose of grilled citrus, white flowers, minty herbs, and sea breeze, all wrapped into residual scents from the spontaneous fermentation. Plenty of flowery elements blended into some spicy and zesty fruits make for an airy and profound feel on the palate. The finish is hugely long and spicy. This magnificently refined, racy, yet playful expression of dry Riesling is a huge success! 2027-2039

2019er	Schäfer-Fröhlich	Monzinger Halenberg Riesling Trocken GG	20 20	95
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The 2019er Halenberg Riesling GG, as it is referred to on the consumer label, offers a beautifully complex and flowery nose of zesty fruits, smoke, minty herbs, almond, lime, and green apple. The wine is quite zesty and driven by some bracing acidity on the palate and leaves one with a slightly powerful but hugely long and intense smoky feel in the finish. Spicy and salty elements add depth and cut to the superbly racy after-taste. This hugely impressive dry Riesling now only needs a couple of years of patience in order for it to soften its edges. 2027-2039

2019er	Schäfer-Fröhlich	Bockenauer Felseneck Riesling Trocken GG	22 20	94+
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The 2019er Felseneck Riesling GG, as it is referred to on the consumer label, offers a magnificently restrained and flowery nose of herbs, lily flower, lime tree, smoke, spices, and lime. The wine proves hugely focused and almost racy on the palate, yet develops great grip and presence to buffer off the zesty elements. It leaves a stunningly sharp and lingering feel in the spicy and salty finish. This beautifully racy and refreshing dry Riesling will require quite some cellaring to reveal all its nuances, but could then easily turn out even better than we already expect. 2027-2039

2019er	Schäfer-Fröhlich	Schlossböckelheimer Felsenberg Riesling Trocken GG	18 20	94
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The 2019er Felsenberg Riesling GG, as it is referred to on the consumer label, offers a beautifully backward yet refreshing nose of smoke, herbal elements, a hint of bacon, greengage, lime tree, white flowers, almond, and ginger-driven spices. The wine only hints at superb density and flavor extract on the focused and zesty palate and leaves a still restrained and slightly tart feel in the hugely long and refined finish. The after-taste proves beautifully refined, intense, and profoundly complex. This super dry Riesling now only needs a few years of patience in order for it to reveal its multi-layered complexity. 2027-2039

2019er	Schäfer-Fröhlich	Bockenauer Stromberg Riesling Trocken GG	21 20	93
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The 2019er Stromberg Riesling GG, as it is referred to on the consumer label, offers an intensely and impressive herbal and smoky nose of ginger-driven spices, grapefruit, cherry, smoke, tar, white peach, and mint. Yellow fruits drive the flavor profile and add to the creamy and juicy feel on the palate. The wine leaves a nice sense of zesty fruits and herbs in the light-footed and still rather tart finish. A touch of power adds presence to the wine in the after-taste. This dry Riesling will prove magnificent in a few years, once all its components will have blended together. 2023-2029+



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2019er	Schäfer-Fröhlich	Schlossböckelheimer Kupfergrube Riesling Trocken GG	17 20	93
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The 2019er Kupfergrube Riesling GG, as it is referred to on the consumer label, offers a quite backward yet superbly complex nose of licorice, minty herbs, smoke, nutmeg, sea breeze, anise, and vineyard peach. The wine proves superbly playful and finely creamy on the palate, and leaves a tickly feel of zesty fruits in the lingering and precise finish. This gorgeous dry Riesling does not live from density and high levels of dry extracts but makes this up through wonderful finesse and precision. 2026-2039

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Weingut Schätzel

(Nierstein – Rheinhessen)

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

2019er	Schätzel	Niersteiner Hipping Riesling GG	09 20	91+
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The 2019er Hipping, as it is referred to on the consumer label, offers a quite reductive and herbal nose of peach, white pepper, green herbs, lime, hot spices, and greengage. The wine is super linear and driven by intense zesty fruits on the comparatively light-weighted palate but makes this up by a most enjoyable juiciness in the long and racy finish. The quite racy and still backward after-taste is all about lime, spices, and salt. This sharp expression of dry Riesling is best left alone for quite some years in order to give it the time to round off its hugely zesty side. 2025-2034

2019er	Schätzel	Niersteiner Pettenthal Riesling GG	10 20	90+
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The 2019er Pettenthal, as it is referred to on the consumer label, has a quite reductive and refreshing nose of minty herbs, lime, greengage, white flowers, nettle, and ginger-driven spices. The wine proves straight, zesty, and linear on the hugely intense and rather light-weighted palate and leaves a razor-sharp feel in the currently slightly bitter finish. This dry Riesling is very much work in progress and will need quite a few years to integrate its bitter-sweet tension. It could then easily warrant a higher rating, especially as it reveals more finesse. 2025-2029+

2019er	Schätzel	Niersteiner Ölberg Riesling GG	08 20	89+
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The 2019er Ölberg, as it is referred to on the consumer label, offers a quite restrained and smoky nose of lime, greengage, earthy spices, anise, and tar, all wrapped into more than a touch of camphor. The wine is driven by some bracing and spicy acidity on the fully dry palate and leaves an almost bitter feel in the racy and sharp finish. This hugely zesty wine will need quite some years to integrate its current sharpness and develop more charm. It could then easily warrant a higher rating. 2027-2034+

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Weingut Wagner-Stempel

(Siefersheim – Rheinhessen)

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

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 after-taste, which would make us opt to enjoy this superb dry Riesling rather sooner than later. 2023-2029 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Weingut Robert Weil

(Kiedrich – Rheingau)

2019er	Robert Weil	Kiedricher Gräfenberg Riesling Trocken GG	57 20	93+
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The 2019er Kiedricher Gräfenberg Riesling Trocken GG offers a beautifully and finely aromatic nose of white peach, pear, melon, lime tree, rose petal, candied grapefruit, white flowers, and fresh herbs. The wine develops quite some creamy and fruity flavors wrapped into intense earthy spices and even quite some tartness on the nicely zesty palate and leaves a subtle sense of power in the long finish full of grip. This impressive dry Riesling needs a few years to develop more complexity and integrate its element on the palate and could then easily exceed our already high expectations, especially as it develops more finesse 2024-2034

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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 after-taste. This magical expression of La Borne may well be the Estate's finest to date: It is that remarkable. 2025-2039 (Reprint from Mosel Fine Wines Issue No 34 – August 2020)

2019er	Wittmann	Westhofener Morstein Riesling Trocken GG	19 20	94
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The 2019er Morstein Riesling GG, as it is referred to on the consumer label, offers a gorgeously floral and almond-infused nose of herbs, pineapple, violet, blackberry, mint, peach, and candied grapefruit. The wine is superbly structured on the palate, where nice fruity and creamy flavors are wrapped into zest, spices, and salty elements. It leaves one with an exquisitely persistent in the slightly forceful but well-balanced finish. This is a superb dry Riesling in the making! 2026-2034+

2019er	Wittmann	Westhofener Brunnenhäuschen Riesling Trocken GG	18 20	92
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The 2019er Brunnenhäuschen Riesling GG, as it is referred to on the consumer label, offers a beautifully ripe and spicy nose of yellow peach, candied grapefruit, thyme, minty herbs, ginger, greengage, and blackberry. The wine proves hugely zesty and linear on the mid-weighted palate and leaves one with quite straight and zesty feel in the focused finish. The after-taste is all about lime, spices, and herbs, with a dash of tartness. This beautiful dry Riesling really needs some aging in order to integrate its racy side and reveal its aromatic complexity. 2025-2034

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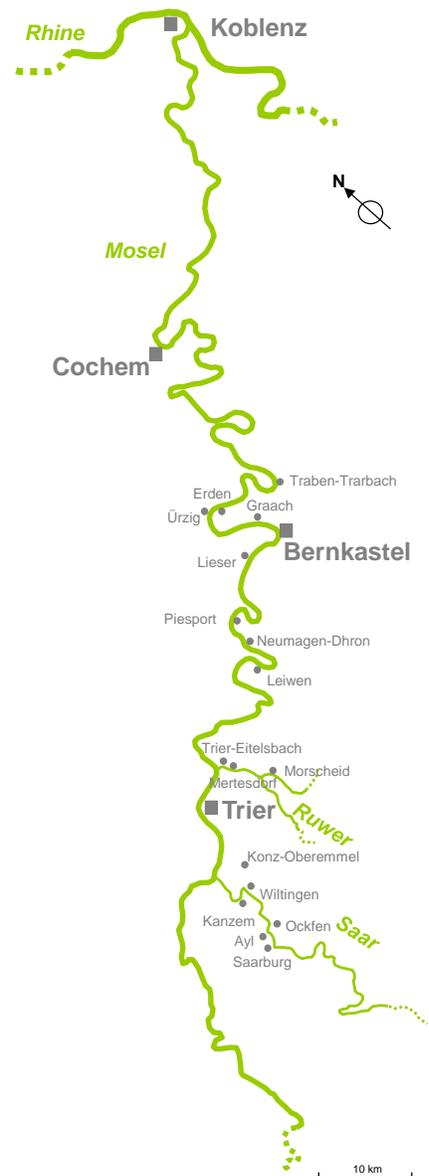
2019 Dry German Riesling: Highlights from the Mosel

For completion on our report on 2019 Dry German Riesling, we summarize here the tasting notes for the 2019 dry Riesling from the Mosel which prove of stunning quality. As for the wines outside the Mosel, we also added here late released wines (essentially from 2018 and 2017) which come on the market now or will be coming on the market soon.

These were reviewed in the current Part III of the 2019 Vintage Report (Issue No 54), or in Part I and II of the 2019 Vintage Report (Issues No 52 and No 53), in which case the information is provided at the end of the tasting note.

A.J. Adam
Bastgen
Richard Böcking
Bollig
Peter Burens
Clemens Busch
Ansgar Clüsserath
Clüsserath-Eifel
Falkenstein
Reinhold Franzen
Geltz-Zilliken
Fritz Haag
Julian Haart
Reinhold Haart
Heymann-Löwenstein
Immich-Batterieberg
von Kesselstatt
Knebel
Knebel Brüder
Peter Lauer
Schloss Lieser
Loersch
Carl Loewen
Dr. Loosen
Madame Flöck
Maximin Grünhaus
Stefan Müller
von Othegraven
Paulinshof
S.A. Prüm
Julien Renard
Max Ferd. Richter
Selbach-Oster
Später-Veit
Stein
Günther Steinmetz
Wwe Dr. H. Thanisch – Müller-Burggraef
Van Volxem
Weiser-Künstler

Neumagen-Dhron
Osann-Monzel
Traben-Trarbach
Wintrich
Saarburg
Pünderich
Trittenheim
Trittenheim
Niedermennig
Bremm
Saarburg
Brauneberg
Piesport
Piesport
Winningen
Enkirch
Morscheid
Winningen
Winningen
Ayl
Lieser
Leiwen
Leiwen
Bernkastel-Kues
Winningen
Mertesdorf
Krettnach
Kanzem
Kesten
Wehlen
Winningen
Mülheim
Zeltingen
Piesport
Bullay
Brauneberg
Bernkastel-Kues
Willingen
Traben-Trarbach





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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

2019er	A.J. Adam	Dhroner Häs'chen Riesling Trocken	07 20	94+
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The 2019er Häs'chen, as it is referred to on the consumer label, is a half-Fuder fermented dry wine made from vines planted in 1930. It offers a beautifully floral, elegant, and zesty nose of spices, herbs, anise, pear, lime, and smoke. The wine proves very pure, vibrating, and zesty on the palate. The fully dry and hugely long finish is deep and full of presence (despite a comparatively low 12% of alcohol). The wine reveals some subtle flavors and hints at great complexity in the after-taste. This has immense potential and could even exceed our high expectations as elegance and finesse have the upper hand over presence at maturity. 2024-2034+ (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2018er	A.J. Adam	Dhroner Hofberg Riesling Trocken R	10 20	94
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The 2018er Hofberg Réserve, as it is referred to on the consumer label, come from the main hill of the vineyard, and was fermented in Fuder and matured for an additional year than usually for dry wines (hence the late AP) from holdings in the front part of the Hofberg. It displays a beautifully aromatic and complex nose of minty herbs, spices, whipped almond cream, tangerine, lime, bergamot, and smoke, as well as more apricot and yellow peach with airing. There is a very delicate, flowery, and juicy side coming through on the palate. There is almost a feel of sweetness, yet the finish is very pure, spicy, and focused, and fully dry. The energy and intensity of the wine are perfectly packed into the silky and elegant side. There is just a touch of power in the background, which would make us opt to drink this in its youth rather than to wait too long. This is a superb dry Riesling. 2022-2028 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	A.J. Adam	Dhroner Hofberg Riesling Trocken	08 20	92
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The 2019er Hofberg, as it is referred to on the consumer label, was fermented in Fuder with fruit picked on 55 to 60-year-old vines situated in classical parts on the main hill of the vineyard. It immediately captures one's attention with some attractive and richer scents of pineapple, almond cream, a hint of apricot, and spices. Despite a low 12% of alcohol, the wine proves intense and rich on the structured and quite tart palate. The finish is quite imposing but also juicy and herbal. This more forceful but no less fascinating expression of dry Riesling will need a few years to integrate its elements. 2023-2029 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	A.J. Adam	Piesporter Goldtröpfchen Riesling Trocken	09 20	92
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The 2019er Goldtröpfchen, as it is referred to on the consumer label, was fermented in Fuder from un-grafted vines planted in 1909 in the sector situated above the village of Ferres. It offers a quite baroque and concentrated nose of ripe peach, pineapple, apricot, smoke, herbs, and a hint of camphor and marzipan. The wine proves quite structured and opulent on the palate, where plenty of ripe fruits wrapped into a tartness and some tannic presence give a smooth and juicy side to the wine. The finish is assertive, powerful, and persistent. This mighty expression of dry Riesling will please lovers of more ostentatious expression of the style, and is best be enjoyed in its youth. 2022-2027 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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Weingut Bastgen

(Osann-Monzel – Middle Mosel)

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

2019er	Bastgen	Kestener Paulinshofer Riesling Trocken GG	13 20	Auction	(91-93)
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This cask sample of the 2019er Kestener Paulinshofer 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Weingut Richard Böcking

(Traben-Trarbach – Middle Mosel)

2019er	Richard Böcking	Trarbacher Ungsberg Riesling	06 20	92
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The 2019er Ungsberg Riesling, as it is referred to on the consumer label, was harvested at 93° Oechsle and was fermented with ambient yeasts in old oak barrels down to legally dry levels of residual sugar (5.4 g/l). It offers a beautifully complex and fresh nose of candied grapefruit, minty herbs, yellow peach, violet, spices, and almond cream. The wine develops great presence on the palate, and candied zesty fruits make for a lively and energetic feel in the long, salivating, and fully dry-tasting finish. The after-taste leaves one with a gorgeous sense of zesty and spicy fruits. This is a superb dry Riesling in the making! 2024-2034

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Weingut Bollig

(Wintrich – Middle Mosel)

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

2019er	Bollig	Riesling Spätlese Trocken Urgestein	05 20	92
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The 2019er Riesling Trocken Urgestein, as it is referred to on the main part of the label, comes from 50-year-old vines in a steep west-facing part (Lucht) of the Wintricher Grosser Herrgott, and was fermented spontaneously and aged in a mix of stainless-steel and fully aged (10+ years) barrique. It offers a gorgeous even if still rather reduced nose made of pear, vineyard peach, earthy spices, herbs, and smoky elements. The wine is full of presence yet remarkably balanced and subtle on the palate, and leaves a superbly complex feel of herbs, juicy orchard fruits, and minerals in the long and persistent finish. This dry wine is a huge success! 2021-2031 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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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 (0.7 ha) Estate together with his wife in 2015. His pride is a prime parcel in the Schonfels (situated on the Saarburger and not the Ayler side) which is planted with 40-year-old vines. The wines are made in stainless steel.

2018er	Peter Burens	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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)



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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 after-taste. 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Weingut Clemens Busch

(Pünderich – Terrassenmosel)

NB: The Estate is certified organic along general EU guidelines and bio-dynamic along RESPEKT guidelines.

2019er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken GG	34 20	96
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The 2019er Marienburg Fahrlay GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in a blue slate part of the Marienburg vineyard. It offers a superbly engaging nose made of cassis, grapefruit zest, citrusy fruits, ginger, elderflower, fine spices, herbs, and smoke. The wine proves gorgeously packed with racy flavors and smoke on the intensely flavored palate and leaves a superbly playful feel of whipped cream, earthy spices, and grapefruit zest in the long and subtly smoky finish. This is a stunning dry Riesling in the making! 2024-2034

2019er	Clemens Busch	Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG	36 20	95+
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The 2019er Fahrlay Terrassen GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in a prime terraced part of the blue-slate Fahrlay sector. It offers a remarkable nose made of cassis, grapefruit zest, whipped cream, minty herbs, white flowers, a hint of whipped cream, wet stone, and smoke. The wine is stunningly balanced on the palate, where a smooth and juicy side is pepped up by some finely chiseled and hugely complex elements of smoke, fresh orchard fruits, lemon, and minerals. The finish is remarkably balanced and elegant and the after-taste proves multi-layered, packed with flavors, and full of mouthwatering tartness. Despite the intensity of the flavors, the wine remains engaging and lively. This stunner could even exceed our high expectations as it develops aromatically over time! 2024-2034

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken Réserve	40 20	95
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The 2018er Marienburg Fahrlay Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested on a blue slate sector of the Marienburg vineyard and left on its gross lees for 24 months before being bottled (hence the late AP number). It offers an herbal and spicy nose where fruity elements (including pear, melon, mirabelle, and greengage) only play a secondary role at the moment. The wine is beautifully intense and full of grip on the palate and leaves a feel of spices and ripe fruits in the long finish. The after-taste is smooth and quite lingering. 2023-2033

2017er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken Réserve	07 20	95
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The 2017er Marienburg Fahrlay Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested on a blue slate sector of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number). It offers a quite subtle nose made of melon, whipped cream, grapefruit zest, earthy spices, pear, licorice, and greengage. The wine is gorgeously precise and full of grip on the palate and leaves a beautiful tension between herb-infused lemon and melon in the long and superbly precise finish. The after-taste is animating, precise, and hugely complex. This gorgeously dry wine is simply superb! 2022-2032

2018er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken Réserve	39 20	94
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The 2018er Marienburg Rothenpfad Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks with fruit harvested in an iron-rich part of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number). It hints at a superbly engaging wine driven by brown sugar, pear, licorice, cassis, minty herbs, and earthy spices on the nose and a beautifully firm and intense palate. The wine proves subtly fiery and gorgeously balanced in the focused and persistent finish. A kick of cassis, minty herbs, and chalky minerals adds freshness to the after-taste. This is a gorgeously spicy, elegant, and intense expression of dry Riesling in the making! 2023-2033



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2017er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken Réserve	06 20	94
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The 2017er Marienburg Rothenpfad Réserve, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in an iron-rich part of the Marienburg vineyard and was left on its gross lees for 24 months before being bottled (hence the late AP number). It offers a beautiful nose made of pear, bergamot, mirabelle, licorice, smoke, and spices, all wrapped into a dash of grapefruit and minty herbs. The wine is nicely packed with fruity and spice flavors on the full-bodied palate and leaves a beautifully playful feel in the long and persistent finish. The after-taste is hugely complex and elegant. This wine really reveals itself after some airing and develops more cut and freshness by the minute. 2022-2032

2019er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	35 20	93+
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The 2019er Marienburg Falkenlay GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in a grey-slate infused part of the Marienburg vineyard. It offers a superb nose made of cassis, pear, citrusy fruits, a hint of whipped cream, licorice, minty herbs, and fine spices. The wine proves subtly creamy yet also gorgeously precise and zesty on the spice-infused palate and leaves an ample yet finely chiseled feel of orchard fruits, spices, and herbs in the long and lingering finish. Zesty elements add a sense of grip and sharpness to the after-taste at this stage. This beautiful expression of dry Riesling could well prove remarkable if it keeps its juicy and alluring side at maturity! 2024-2034

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Riesling Trocken GG	36 19	93
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The 2018er Marienburg Fahrlay GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a blue slate part of the Marienburg vineyard. It offers a nicely complex nose made of pear, lemon zest, gooseberry, minty herbs, wet stone, licorice, and subtly creamy elements. The wine is precise and full of grip on the palate and the fully dry-tasting and long finish leaves a nicely spicy and herbal feel. This is a gorgeously spicy expression of dry Riesling in the making. 2023-2033

2018er	Clemens Busch	Pündericher Marienburg Falkenlay Riesling Trocken GG	37 19	93
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The 2018er Falkenlay GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a grey-slate infused part of the Marienburg vineyard. It offers a superb nose made of melon, grapefruit, brown sugar, pear, passion fruit, licorice, and herbs. The wine proves intense and coats the palate with quite powerful herbal notes and a hint of camphor. It is slightly round yet multi-layered and leaves an intensely tart feel full of grip in the long finish. 2022-2028

2019er	Clemens Busch	Pündericher Marienburg Rothenpfad Riesling Trocken GG	31 20	93
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The 2019er Marienburg Rothenpfad GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks from fruit harvested in an iron-rich part of the Marienburg vineyard. It offers a beautiful nose made of mirabelle, grapefruit zest, a hint of passion fruit, and melon, all wrapped into a dash of whipped cream, some spices, licorice, brown sugar, and lots of smoky elements. The wine is firm, hugely intense but also somewhat unyielding at this stage on the palate but hints already at greatness to come in the marvelously spicy, zesty, and engaging finish. This is a great dry Riesling in the making. 2024-2034

2019er	Clemens Busch	Pündericher Marienburg Riesling Trocken GG	30 20	92+
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The 2019er Marienburg GG, as it is referred to on the main part of the label, was fermented spontaneously in traditional oak casks. It proves still remarkably backward and does not reveal much beyond some discreet notes of smoke, almond (from reduction), wet stone, yellow fruits, a hint of mirabelle, and spices. The wine is still slightly on the sharp side at this stage, both on the palate and in the finely chiseled finish. It is only in the after-taste that the wine's underlying juicy and fresh side makes a guest star appearance at this stage. The wine may prove slightly non-saying at this stage but make no mistake: This is a beauty in the making ... if one has the patience to let it mature for 5 years and more. The potential is huge. 2024-2034

2018er	Clemens Busch	Pündericher Marienburg Fahrlay Terrassen Riesling Trocken GG	38 19	92
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The 2018er Fahrlay Terrassen GG, as it is referred to on the main part of the label, was fermented spontaneously and aged in traditional oak casks from fruit harvested in a prime terraced part of the blue-slate Fahrlay sector of the Marienburg vineyard. It offers a slightly ample and ripe nose made of cassis, pear, grapefruit zest, and whipped cream, wrapped into some licorice and earthy spicy elements. The wine develops good overall balance on the subtly creamy palate and nicely zesty finish. The after-taste is slightly on the smooth side but it already proves beautifully complex and profound. 2022-2028



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2019er	Clemens Busch	Pündericher Riesling Trocken vom grauen Schiefer	27 20	92
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The 2019er Riesling vom grauen Schiefer, as it is referred to on the main part of the label, comes from grey-slate sectors in the Pündericher Marienburg. It offers a subtly backward nose made of pear, aniseed herbs, bergamot, ginger, floral elements, wet stone, and smoke. The wine is nicely firm and precise on the fully spicy and zest-infused palate and leaves a long and mouthwatering feel in the tart finish. The after-taste is animating and hugely engaging. This superb dry Riesling in the making will give many high-end (GG) bottlings more than a run for their money 2021-2031

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Weingut Ansgar Clüsserath

(Trittenheim – Middle Mosel)

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 after-taste 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Weingut Clüsserath-Eifel

(Trittenheim – Middle Mosel)

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Hofgut Falkenstein

(Niedermennig – Saar)

2019er	Falkenstein	Krettnacher Ober Schäfershaus Riesling Spätlese Trocken	18 20	93
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The 2019er Krettnacher Ober Schäfershaus Riesling Spätlese Trocken (known internally as "Fuder Lorenz Manni") comes from the similarly name Lieu-Dit in the Altenberg vineyard underpinned by Diabas elements. This bright white-yellow-colored wine is still very much marked by reduction from its spontaneous fermentation. These blow away after a few minutes and give way to superb scents of citrusy fruits, wet stone, white flowers, chalky minerals, and a touch of mirabelle and ginger in the background. The wine proves stunningly precise and multi-layered, yet, at the same time, gorgeously slender and light-footed on the palate. The finish is intense yet incredibly racy, focused, and seemingly weightless (the wine does only have 11.5% of alcohol). This gorgeous dry Riesling in the making will particularly appeal to lovers of lightness, raciness, and precision. 2022-2034 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)



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2019er	Falkenstein	Krettnacher Altenberg Riesling Spätlese Trocken	07 20	92
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The 2019er Krettnacher Altenberg Spätlese Riesling Trocken (known internally as "Fuder Altenberg") comes from 50-year-old vines in the Enkers sector of the vineyard. It offers a gorgeous even if still slightly reduced nose made of green apple, vineyard peach, grapefruit, mirabelle, red berried fruits, and wet stone. The wine is beautifully intense on the palate despite only having a low 11.5% alcohol, and leaves a stunning feel of fruits and minerals in the racy and laser-sharp finish. This is a gorgeous and beautifully light-footed dry Saar Riesling which only needs a few years to smoothen its edges. 2022-2034 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Trocken Egon	19 20	92
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The 2019er Niedermenniger Herrenberg Riesling Kabinett Trocken Egon (the reference to this internal cask name is provided in small print on the label) comes from over 50-year-old vines in the south-facing part of the vineyard situated just below the Estate's cellar. It proves rather non-saying at first and takes quite a few minutes before revealing subtle scents of wet stone, vineyard peach, citrusy fruits, and minty herbs. They are gradually joined by riper elements including melon and pear. The wine proves very racy and citrusy on the superbly light-footed palate, and it is only in the finish that the gorgeous, finely chiseled structure comes through. Pear, wet stone, and citrusy elements drive the after-taste. This fascinatingly light-footed yet intense expression of dry Riesling remains true to its Prädikat. It will make lovers of the genre go into overdrive! While enjoyable on its citrusy side now, this beauty will only reveal its full glory in a few years. 2024-2034 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Falkenstein	Niedermenniger Sonnenberg Riesling Kabinett Trocken Munny	09 20	92
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The 2019er Niedermenniger Sonnenberg Riesling Kabinett Trocken Munny (the reference to this internal cask name is provided in small print on the label) was harvested on 60-70-year-old vines in the Lieu-Dits Unter den Röderchen and Beim Hasenbirnbaum. This bright-white colored wine offers a rather discreet but subtly fragrant nose made of white peach, chalky minerals, citrusy fruits, and floral elements. It develops a great interplay of lemony acidity with minerals and juicy fresh orchard fruits on the beautifully light-footed palate and leaves a feather-light feel of fruits, minerals, and floral elements in the playful, elegant, and animating finish. Lemon, flowers, and chalky minerals define the airy after-taste. If lightness is your thing, this dry Kabinett will simply prove irresistible! The wine is already very enjoyable now on its primary fruit, but it will offer its full lightness glory in a few years. 2022-2031 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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Fio Wines

(Piesport – Middle Mosel)

2019er	Fio	Piesporter Falkenberg Riesling Trocken	05 20	(92-95)
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The 2019er Riesling Falkenberg, as it is referred to on the main part of the label, was fermented and aged without any additive or intervention in large cask for almost a year before being bottled filtered and with minimal sulfur added (30 mg/l). This cask sample ready to be bottled offers a beautiful nose made of lemon, passion fruit, cassis, elderflower, chalky minerals, spices, and herbal elements. The wine proves superbly playful and elegant on the palate and leaves a refined yet intense feel of lemony fruits, fresh herbs, and fine minerals in the superbly balanced and bone-dry finish. This is set to become an amazing piece of dry Riesling if it keeps all its promises at maturity! 2024-2034

2019er	Fio	JoJo "Orange Juice"	(No AP)	92
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The JoJo, as it is referred to on the main label (the vintage is provided on the back label), with lot number F 20-1 is an Orange wine made from Riesling harvested in the Freudenburg sector of the Piesporter Treppchen. The grapes are whole-bunch fermented for 14 days before being partly pressed and partly de-stemmed, and continue the fermentation in both traditional Fuder casks and stainless steel. It was bottled unfiltered and without any SO2 added. This orange-colored wine (as one would expect) offers a truly remarkable and telltale nose driven by almond, orange zest, pear, mango, and almond, all wrapped into superb elements of spices. The wine is bone-dry and hugely precise on the palate and leaves a still somewhat tart feel in the finish. It is only in the after-taste that it starts to reveal its multi-layered complexity. The sense of rich orange-zest, lemon, and spicy feel is remarkable engaging and enjoyable ... if you are into orange wine, of course. 2022-2029

2018er	Fio	Riesling Flor	(No AP)	(91-94)
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The 2018er Flor, as it will be referred to on the consumer label (the label is not yet fully ready), with lot number F-20-6 is a bone-dry wine made from fruit picked in the Piesporter Falkenberg which was fermented and aged without topping up the tank for almost two years before being bottled without intervention. This cask sample ready to be bottled offers a subtle nose akin of that of vin jaune made of nut, coriander seed, pear, herbs, and a hint of whipped cream. The wine proves quite delineated on the palate and leaves a sharp and precise feel of racy herbs and nutty elements in the still rather tart finish. This Mosel-meets-Jura wine is fascinating but we would really let it age a bit in order for the tartness and the sharpness to edge away. This is hugely impressive effort though. 2023-2033



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2016er	Fio	Piesporter Goldtröpfchen Riesling Trocken	08 20	(90-93)
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The 2016er Riesling Goldtröpfchen, as it is referred on the central part of the label, was fermented and aged without any additive or intervention in large casks for 48 months before being bottled unfiltered and with minimal sulfur added (30 mg/l). This cask sample ready to be bottled offers a beautiful nose made of pear, mirabelle, candied mango, starfruit, herbal elements, and fine whipped cream, all enhanced by a oh-so subtle hint of volatile acidity. The wine is engaging and spicy on the palate, where a hint of aniseed and clove-infused herbs adds freshness and depth to the experience. The wine is superbly dry and already nicely smooth in the engaging and satisfying finish. This is a huge success if you are partial to a touch of "Natural" in your wine! Now-2026

2017er	Fio	Piesporter Riesling Trocken Fio	07 20	(90-93)
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The 2017er Piesporter Fio, as it is referred on the central part of the label, was made fruit harvested in the Piesporter Goldtröpfchen, which was fermented and aged without any additive or intervention in large casks for 36 months before being bottled unfiltered and with minimal sulfur added (30 mg/l). This cask sample ready to be bottled offers a nose marked by lemon as well as ripe fruits and a hint of spices, all wrapped into subtle oxidative elements of nut and herbs. The wine develops quite some nutty side on the otherwise rather engaging and complex palate and leaves a nicely juicy feel in the long and subtle finish. This wine, firmly destined for lovers of "Natural Wine" spiciness, is really enjoyable. Out of prudence, we would however enjoy our bottles earlier than later, so as to limit the risk of the funky side to take over. Now-2022+

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Weingut Reinhold Franzen

(Bremm – Terrassenmosel)

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 after-taste 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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 after-taste of this subtly intense and zesty dry Riesling, something which will have happened in a few years' time. 2023-2033 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Weingut Geltz-Zilliken

(Saarburg – Saar)

2018er	Geltz-Zilliken	Saarburger Auf der Rausch Riesling Trocken GG	15 20	95
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The 2018er Saarburger Auf der Rausch Riesling Trocken GG comes from the Gewann "auf der Rausch" situated higher up in the front part of the Saarburger Rausch, and was fermented and aged in traditional Fuder for 18 months before being bottled. This new wine in the Zilliken portfolio is still remarkably reduced on the nose, which is marked by residual scents from its long spontaneous fermentation and some wet stone at first. These then give way to gorgeous scents of pear, cassis, gooseberry, and melon, all wrapped into subtle blanket of creaminess. The wine is incredibly intense on the palate, and yet only has 11% of alcohol! It leaves a stunningly pure and airy feel of grapefruit puree, melon, pear, and herbs in the long and hugely persistent finish. The after-taste is still quite firm at first but opens up after a few days. This stunning expression of dry Riesling mingles with the best in 2018! 2025-2033+ (Reprint from Mosel Fine Wines Issue No 51 – May 2020)



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2019er	Geltz-Zilliken	Saarburger Riesling Trocken Alte Reben	12 20	92
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The 2019er Saarburger Riesling Trocken Alte Reben was made from fruit picked on 60 to 130-year-old vines in the Rausch. It offers a still backward nose made of pear, a hint of bitter orange, herbs, and fine spices. The wine rewards one with lively citrusy and minty flavors on the subtly creamy, playful, and light-footed palate, and leaves one with a hugely appealing feel of tart fruits and minerals in the long and superbly finely chiseled finish. The after-taste is light, fruity and, above all, superbly balanced. This is a superb dry Riesling in the making, especially if you are partial to elegance and light-footed intensity. What a great success! 2023-2031 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2019er	Fritz Haag	Brauneberger Juffer Riesling Trocken GG	24 20	95
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The 2019er Juffer Riesling Trocken GG, as it is referred to on the consumer label, was fermented and aged in a mix of stainless-steel tank, Fuder, and large oak barrel. It offers a gorgeously complex nose of yellow flowers, tangerine, grapefruit, candied and grilled lime, almond cream, herbs, and smoke. The wine comes over as incredibly playful on the palate and manages to maintain a high level of airiness despite all the complexity at play. The finish is bone-dry and driven by a tickly, ripe, and zesty kick of acidity. Some superbly salty elements add to the incredible charm and complexity of this magnificent dry wine in the after-taste. This is easily the finest expression of Juffer GG we have ever tasted. 2025-2039

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	08 20	94
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The 2019er Brauneberger Juffer-Sonnenuhr Riesling Trocken GG offers a very delicate and flowery nose of almond cream, yellow peach, smoke, tangerine, candied grapefruit, and herbs, all wrapped into suffused smoke and reduction. The wine is all about finesse on the light-weighted, subtly creamy, and flower-infused palate. It leaves one with a superb feel of herbs, quite some tartness (in need of integration), and a hint of power in the long, broader, and assertive finish. This gorgeous dry Riesling now only a few years of patience for it to integrate its different components. 2025-2034

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 after-taste of this beautiful wine which will even surprise us all positively at maturity as it develops more finesse. 2024-2034+ (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Fritz Haag	Kestener Paulinshofberger Riesling Trocken GG	27 20	93
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The 2019er Paulinshofberger Riesling Trocken GG, as it is referred to on the consumer label, is a bone-dry wine (with 1 g/l of residual sugar) made in Fuder from vines located just under the Monzeler Kätzchen and at the right-hand side of the rocks. It offers a superbly floral and aniseed nose of spices, grapefruit, lime, smoke, and almond. The wine proves focused and zesty on the palate packed with some earthy spices and aniseed herbs. The finish is slightly broader and more opulent but still remains superbly elegant and refined. This debut vintage is a huge success! 2023-2034

2019er	Fritz Haag	Brauneberger Riesling Trocken J	17 20	92
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The 2019er Brauneberger Riesling Trocken J is made from fruit harvested in the Juffer and Juffer-Sonnenuhr vineyards (hence the J). It offers a quite aromatic and clean nose of lime, grapefruit, pear, green apple, yellow peach, herbs, anise, and spices. The wine proves straight and intensely zesty on the palate, which gives it a comparatively lean and racy side. The wine develops more presence as it unfolds, yet leaves a focused and bone-dry feel in the very long finish. The after-taste is still slightly tart but should prove superb in a few years, once this will have mellowed away. 2023-2034

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Weingut Julian Haart

(Piesport – Middle Mosel)

2019er	Julian Haart	Wintricher Ohligsberg Riesling	14 20	94
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The 2019er Ohligsberg, as it is referred to on the red and silver consumer label, was picked on from almost century-old vines and the grapes were pressed over 3 days with an old basket press. It was fermented in stainless steel down to bone-dry levels of residual sugar (4 g/l). It offers a captivating, complex, and flowery nose of grapefruit, grilled lemon, fresh pear, herbs, and quite a lot of spices. The wine is intense and packed with zesty fruits on the structured and compact palate. There is a lot of dry extract at play, which adds a feel of power and intensity to the experience. And yet this power is gorgeously balanced out by spicy and salty elements in the superbly engaging finish. This is an outstanding dry Riesling in the making. 2023-2034 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Julian Haart	Piesporter Goldtröpfchen Riesling	15 20	93
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The 2019er Goldtröpfchen, as it is referred to on the red and silver consumer label, was pressed with an old basket press, and was fermented in stainless steel down to fully dry levels of residual sugar (3 g/l). It is slightly reduced at first and needs a couple of minutes in the glass to reveal an under-cooled and minty expression of Goldtröpfchen underpinned by some riper scents of yellow peach, a hint of apricot and camphor. The wine proves tight and zesty on the palate, but there is a great underlying structure and extract to balance the herbal and tart side in the finish. The after-taste is bone-dry in taste and quite racy. This dry Riesling will require some patience in order for it to integrate all its elements, but the underlying complexity is remarkable. 2024-2034 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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Weingut Reinhold Haart

(Piesport – Middle Mosel)

2019er	Reinhold Haart	Wintricher Ohligsberg Riesling Trocken GG	40 20	94
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The 2019er Ohligsberg GG, as it is referred to on the consumer label, is a bone-dry wine (with less than 4 g/l of residual) which was fermented and aged in large wooden cask for 10 months. It offers a superbly aromatic nose but full of nuances. There is a touch of citrusy fruits, a hint of mirabelle, a whiff of tangerine peel (a hallmark of Ohligsberg), smoke, whipped cream, and fine spices. The wine is impactful yet hugely multilayered and spicy. This is a stunning dry Riesling in the making as the balance, precision, lightness, and depth are hinting at true greatness at maturity. What a huge success! 2024-2034

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Weingut Heymann-Löwenstein

(Winningen – Terrassenmosel)

2019er	Heymann-Löwenstein	Hatzenporter Kirchberg Riesling Trocken GG	14 20	93
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The 2019er Kirchberg GG, as it is referred to on the consumer label, offers a rather refined and subtle nose made of mirabelle, violet, cardamom, starfruit, ginger, and smoke. The wine is comparatively focused and precise on the palate and leaves a hugely focused and satisfying feel in the long finish. This is a gorgeous dry Riesling made in an elegant and yet also irresistibly playful style. 2022-2031

2019er	Heymann-Löwenstein	Uhlen Blaufüsser Lay Riesling Trocken GG	17 20	93
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The 2019er Uhlen Blaufüsser Lay GG, as it is referred to on the consumer label, comes from fruit picked in this newly created IGP which comprises the sector characterized by blue slate elements within the Winingen Uhlen vineyard. It offers a rather complex nose made of pear, starfruit, aniseed herbs, menthol, earthy spices, and smoke. The wine develops quite some power and a hint of Schmelz on the palate at first but a great kick of acidity adds focus to the experience in the powerful and intense finish. A touch of warmth underlines the flavors in the after-taste. 2024-2034



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2019er	Heymann-Löwenstein	Uhlen Laubach Riesling Trocken GG	18 20	93
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The 2019er Uhlen Laubach GG, as it is referred to on the consumer label, comes from fruit picked in this newly created IGP which comprises the sector characterized by grey slate elements within the Winninger Uhlen vineyard. It offers a rather engaging nose driven by herbs and spices, enhanced by some elements of anise, menthol, pear, and smoke. The wine develops quite some presence on the zesty and intense palate and leaves a big and almost warm feel of herbs, minerals, spices, and ripe fruits in the long and impactful finish. 2024-2034

2019er	Heymann-Löwenstein	Winninger Röttgen Riesling Trocken GG	16 20	93
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The 2019er Röttgen GG, as it is referred to on the consumer label, offers an engaging nose made of passion fruit jam, pear, mirabelle, aniseed herbs, ginger, and some hints of mango. The wine proves beautifully balanced on the zesty and flavorsome palate and leaves a beautifully tart and structured feel in the finish. The after-taste is packed with flavors, intensity, and tartness, yet never overpowering. This is a beautifully herbal and spicy expression of Röttgen in the making. 2024-2034

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Weingut Immich-Batterieberg

(Enkirch – Middle Mosel)

2018er	Immich-Batterieberg	Enkircher Zeppwingert Riesling Réserve	189 20	94+
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The 2018er Zeppwingert Réserve, as it is referred to on the consumer label, comes from a special section of a vineyard planted with over 100-year-old un-grafted vines in a terraced part of the vineyard next to the Batterieberg which has not gone through any Flurbereinigung. It was fermented spontaneously and aged in small used wooden casks for 18 months, down to bone-dry levels of residual sugar (3 g/l). It offers a still rather backward nose made of wet stone, bitter grapefruit, cassis, spices, herbs, and some chalky minerals, all wrapped into some delicately lactic elements at first. The wine proves gorgeously smooth and silky on the multi-layered, superbly creamy, and mineral palate. It leaves one with a stunning feel of minerals, a hint of melon, bitter-orange, and, above all, bright orchard fruits in the long and hugely mineral finish. This amazing dry Riesling in the making will need quite some time to shed its rich youthful creaminess and reveal its stunning nuances. It could then well turn into a modern-day classic. Its potential is huge! 2026-2038 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2019er	Immich-Batterieberg	Trabener Zollturm Riesling	07 20	93+
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The 2019er Zollturm, as it is referred to on the main part of the label, is a legally dry wine (with 5 g/l of residual sugar) made from parcels planted with very old (80-year-old) un-grafted vines, and was fermented and aged in used barrique and small oak cask for 10 months. It offers a great and aromatic nose of mirabelle, pear, honeyed yellow peach, smoke, candied grapefruit, almond cream, and yellow floral nuances. The wine coats the palate with ample juicy and creamy fruits, and leaves a very persistent, smooth, and honeyed feel in the tight, zesty, and even slightly salty finish. The after-taste full of ripe aromatics adds to the pleasure of enjoying this gorgeous dry wine. 2024-2034

2019er	Immich-Batterieberg	Enkircher Riesling Escheburg	02 20	92
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The 2019er Escheburg, as it is referred to on the main part of the label (Escheburg was the original name of the Estate), is a bone-dry Riesling (with 3 g/l of residual sugar) made from over 60-year-old and largely un-grafted vines in Enkirch and Traben. It proves still quite restrained, smoky, and herbal, and only gradually reveals some gorgeous scents of citrusy fruits, orange blossom, candied lime, thyme, rosemary, and white pepper. The wine has grip and quite some energy on the zesty and concentrated palate and leaves a great sense of depth and cut in the very long and bone-dry tasting finish. This is easily the finest bottling of Escheburg we have ever tasted! 2024-2034+

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"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Reichsgraf von Kesselstatt

(Morscheid – Trier-Ruwer)

2018er	von Kesselstatt	Scharzhofberger "Pergentsknopp" Riesling Trocken GG	39 19	91+
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The 2018er Scharzhofberger "Pergentsknopp" (the denomination is not yet finalized) Riesling GG, as it is referred to on the consumer label, comes from fruit harvested in the similarly-named south-west-facing sector situated high up the Scharzhofberger hill, and was fermented and aged in Fuder casks. This yellow-colored wine offers a beautiful nose made of bitter-lemon, pear sorbet, grapefruit, wet stone, cardamom, and a hint of cream. The wine is quite imposing on the palate, and leaves a big and quite powerful feel in the broad and camphor-driven finish. While the wine does boast 13.5% of alcohol, this is superbly well harnessed at this stage. If it can hold this up at maturity, there would be a cracking dry Riesling in the making. 2023-2028 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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Kilburg – Weingut Geierslay

(Wintrich – Middle Mosel)

2019er	Kilburg	Wintricher Ohligsberg Riesling Trocken	41 20	92+
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The 2019er Ohligsberg Riesling Trocken, as it is referred to on the consumer label, is a bone-dry Riesling (with 3 g/l of residual sugar) and comes from up to 40-year-old vines and was fermented without any sulfur added except at bottling. It offers a rather engaging nose made of herbs, citrusy fruits, greengage, smoke, and chalky minerals. The wine is beautifully firm and structured on the palate and leaves a nicely long and precise feel in the finish. Tartness and earthy spices dominate at the moment the after-taste, but these flavors should nicely integrate over the coming years. We would not be surprised if the wine then proves even more impressive than expected. 2023-2031

2019er	Kilburg	Piesporter Goldtröpfchen Riesling Trocken	42 20	92
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The 2019er Goldtröpfchen Riesling Trocken, as it is referred to on the consumer label, is a bone-dry Riesling (with 2 g/l of residual sugar) and comes from up to 40-year-old vines in a parcel in the Niederemmel part of the vineyard and was fermented without any sulfur added except at bottling. It offers an engaging nose made of herbs, elderflower, vineyard peach, chalky minerals, and smoke. The wine is nicely playful and delicately herbal on the firm and precise palate and leaves a still slightly tart feel in the long and intense finish. The after-taste shows huge persistence and finesse. This is a gorgeous dry wine in the making. 2022-2029

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Weingut Reinhard & Beate Knebel

(Winningen – Terrassenmosel)

2019er	Knebel	Winninger Uhlen Riesling GG	13 20	94
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The 2019er Riesling Uhlen GG, as it is referred on the main part of the label, is a legally dry wine which comes from old vines in the grey-slated Laubach part of the vineyard and which was fermented and aged on its fine lees in stainless steel (2/3) and used small oak barrel (1/3) for 9 months. It offers a beautifully restrained yet gorgeously elegant and minty nose of white stone fruit, almond cream, spices, fine herbs, lime, jasmine, and cassis. The wine starts off on a delicately light and refreshing side but then develops in presence and intensity as it unfolds on the palate. It leaves one with a beautifully multi-layered feel of yellow fruits, spices, and herbs in the long and fully dry-tasting finish. The after-taste is all about spices and even salty elements, which just a hint of power coming through in the background. This is an outstanding dry Riesling in the making! 2024-2034



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2019er	Knebel	Winninger Röttgen Riesling GG	12 20	92
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The 2019er Riesling Röttgen GG, as it is referred on the main part of the label, is a legally dry wine which comes from old vines in the terraced part of the vineyard and which was fermented and aged on its fine lees in stainless steel (2/3) and used small oak barrel (1/3) for 9 months. It offers a quite ripe and creamy nose of earthy spices, apricot, orange peel, Provence herbs, pear, and coconut cream, all wrapped into a whiff of camphor. The wine proves delicately creamy and juicy and above all superbly spicy on the not fully dry-tasting palate, but leaves a great sense of cut and intensity in the long and impactful finish. A touch of tartness in the after-taste adds more cut as well as a refreshing side to this rather big expression of dry Riesling. This dry wine needs some time to integrate its elements and fully shine. 2023-2029

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Knebel Brüder

(Winnigen – Terrassenmosel)

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

2019er	Knebel Brüder	Uhlen Roth Lay Riesling	11 20	93+
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The 2019er Uhlen Roth Lay, as it is referred on the consumer label, is a legally dry wine (with 4 g/l of residual sugar) made from fruit picked in this newly defined IGP composed of the south-facing and iron-rich sector of the Winninger Uhlen vineyard which was fermented spontaneously and aged on its fine lees in a Stockinger tonneau for 10 months. It offers a rather backward nose made of grapefruit zest, herbs, spices, white flowers, and smoke. The wine is beautifully playful on the fully dry-tasting palate and leaves a superbly tart and multi-layered feel of herbs and spices in the long and breathtaking finish. The after-taste is hugely complex, alluring, and promising. This gorgeous wine combines aromatic depth, freshness, elegance, and finesse. There is even immense upside potential here if it manages to blend all these together at maturity, in a few years. The wine is that impressive! 2024-2031

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Weingut Peter Lauer

(Ayl – Saar)

2019er	Peter Lauer	Ayler Kupp Riesling Trocken Fass 18 GG	18 20	93
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The 2019er Kupp Fass 18 GG, as it is referred to on the consumer label, comes from the central part of the original Kupp hill. It offers a beautiful albeit backward nose made of spices, herbs, smoke, and minerals, with a touch of cardamom floating around. The wine is impactful yet precise on the palate and leaves a slightly intense but beautifully defined feel of ripe fruits, spices, and herbs in the finish. The after-taste is juicy, dry, and very persistent. This is a gorgeous expression of dry Saar Riesling in the making! 2024-2031

2019er	Peter Lauer	Ayler Schonfels Riesling Trocken Fass 11 GG	11 20	93
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The 2019er Schonfels Fass 11 GG, as it is referred to on the consumer label, comes from this steep south-east facing hill overseeing the Saar (legally part of the Ayler Kupp vineyard). It offers a truly remarkable nose made of pear sorbet, elderflower, elements of cassis and starfruit, aniseed herbs, and smoke. The wine is gorgeously precise and animating on the fruit and spice-driven palate and leaves a hugely spicy and beautifully dry feel in the long finish. This stunning dry Riesling combines impact with finesse. 2022-2031

2019er	Peter Lauer	Biebelhausener Feils Riesling Trocken Fass 13 GG	13 20	93
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The 2019er Feils Fass 13 GG, as it is referred to on the consumer label, comes from this south-south-east facing Lieu-dit overseeing the Saar (legally part of the Ayler Kupp vineyard). It offers a superb nose made of pear, white peach, creamy elements, mint, elderflower, and smoke. The wine is juicy and yet subtly creamy on the palate and leaves a beautiful feel of herbs and spices in the long and elegant finish. The after-taste is all about presence yet also precision. The persistence is truly remarkable. This wine is still somewhat backward but it does more than hint already at beauty to come! 2022-2031

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Weingut Schloss Lieser

(Lieser – Middle Mosel)

2019er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG	31 20	96
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The 2019er Juffer-Sonnenuhr Riesling GG, as it is referred to on the consumer label, offers a beautifully backward nose as plenty of flinty notes from slate and spicy aniseed herbs come out of the glass. The wine then slowly reveals its huge depth and complexity as notes of white pepper, ginger, vineyard peach, and whipped almond cream join the party. It proves beautifully balanced on the palate, where a delicate touch of cream is balanced out by some intense and dynamic zest, and leaves a stunningly multi-layered, salty, and vibrating feel in the bone-dry finish. This is a magnificent expression of dry Riesling in the making. 2026-2039

2019er	Schloss Lieser	Graacher Himmelreich Riesling Trocken GG	29 20	95
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The 2019er Himmelreich Riesling GG, as it is referred to on the consumer label, offers a refined nose of made of floral and fruity notes driven by lily, yellow peach, orange blossom, greengage, a hint of apricot, and herbs, all wrapped into some smoky and reductive notes. The wine coats the palate at first with ample juicy fruits before developing a great sense of focus as intensely zesty elements join the party. It leaves one with an engaging sense of focus and purity in the finish. A hint of power comes through in the after-taste which only adds persistence to this absolutely remarkable expression of dry Riesling. 2024-2034

2019er	Schloss Lieser	Piesporter Goldtröpfchen Riesling Trocken GG	33 20	93
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The 2019er Goldtröpfchen Riesling GG, as it is referred to on the consumer label, offers a delicately aromatic and attractive floral and fruity nose of yellow peach, tangerine, apricot blossom, pear, vanilla whipped cream, bergamot, and earthy spices. A nicely fruity and creamy side gives an initial sense of smoothness on the mid-palate. Zesty and spicy elements then join the party and add freshness and tension right into the multi-layered and very persistent finish. The after-taste is comparatively light-weighted despite a touch of power (from the alcohol presence) floats around. This nicely balanced and intense expression of dry Riesling now only needs a few years in the bottle to fully shine. 2024-2034

2019er	Schloss Lieser	Lieserer Niederberg Helden Riesling Trocken GG	30 20	92+
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The 2019er Niederberg Helden Riesling GG, as it is referred to on the consumer label, offers a quite zesty and earthy nose of lime, spices, herbs, anise, and smoke, all joined by some exotic notes of pineapple after some airing. The wine develops quite some presence and earthy notes of riper fruits on the palate and leaves a tart and powerful feel in the currently slightly bitter-sweet but hugely long finish. This backward wine is still pretty much work in progress but has huge potential, especially as it develops more finesse with age. 2024-2034

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Weingut Loersch

(Leiwen – Middle Mosel)

2019er	Loersch	Trittenheimer Apotheke Riesling Trocken Devon-Terrassen GG	18 20	92
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The 2019er Devon-Terrassen Trittenheimer Apotheke, as it is referred to on the front part of the label, is a dry wine comes from 70-100-year-old vines in the central part of the vineyard (Kaulsbohr and Jungheld) and was fermented down to dry levels of residual sugar (5 g/l). It proves quite restrained at first and only gradually reveals some delicate and elegant flowery notes of candied grapefruit, lime, and herbs. With airing it develops more depth as notes of pear, mint, and anise kick in. The wine proves full of grip and presence on the palate and leaves an earthy feel of herbs and acidic cut in the long and slightly tart and powerful finish. This beautiful dry wine now only needs a few years to round off its tartness and fully develop its complexity and elegance. 2023-2029

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Weingut Carl Loewen

(Leiwen – Middle Mosel)

2019er	Carl Loewen	Thörnicher Ritsch Riesling Trocken GG	11 20	93+
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The 2019er Ritsch GG, as it is referred to on the consumer label, comes from old and partially still un-grafted vines, and was fermented spontaneously and aged on its gross lees in traditional Fuder cask for 6 months. It offers a delicately ample but superbly subtle nose of pear, lemon, chalky mineral, and slate, all wrapped, at this early stage, into some pungent residual scents from its spontaneous fermentation. The wine is intense but also remarkably elegant on the citrus, cardamom, and mineral infused palate, and leaves a big yet complex and multi-layered feel in the long and persistent finish. It reveals more subtle scents of fresh herbs and fine spices in the delicately tart after-taste. This impressive dry Riesling only needs a few years to integrate its primary flavors and develop its full nuances. 2024-2034 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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

2019er	Carl Loewen	Longuicher Maximiner Herrenberg Riesling Trocken "1896" Alte Reben	10 20	93
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The 2019er Longuicher Maximiner Herrenberg Riesling Trocken "1896" Alte Reben is a dry Riesling made from century-old un-grafted vines (planted in 1896) in a plot at the lower end of the vineyard. This bright green-white colored wine is still remarkably primary and does not reveal much beyond residual scents from its spontaneous fermentation at first. After extensive airing, some gorgeous notes of white peach, laurel, smoke, and fine herbs emerge from the glass. The wine proves intense, precise, and full of character on the racy and subtly tart palate, and leaves a powerful feel of minerals in the long and assertive finish. The 2019er rendition of this wine will need even more time than usual to fully open up and unfold its beauty. But the DNA is mightily impressive! 2024-2034 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2019er	Dr. Loosen	Ürziger Würzgarten Riesling Trocken Alte Reben GG	52 20	93+
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The 2019er Ürziger Würzgarten Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from parcels of very old un-grafted vines in the prime Urglück / Langpichter, Maxberg, and Layenhaus sectors, and was fermented with ambient yeasts and aged in oak for 12 months. It offers a still hugely reduced nose driven by residual scents from its spontaneous fermentation. The wine is subtly creamy, profound, and racy on the palate and leaves a fruity rather than mineral feel in the finish. The after-taste is driven by mirabelle, earthy spices, and pear. This gorgeous and slightly fruity expression of dry Riesling will need a few years to develop its cut. It could then easily exceed our high expectations, especially as the underlying complexity seems truly remarkable. 2026-2039

2019er	Dr. Loosen	Erdener Treppchen Riesling Trocken Alte Reben GG	49 20	92
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The 2019er Erdener Treppchen Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Onnerts and Herzlay sectors (situated just above and next to the Prälat), and was fermented with ambient yeasts and aged in oak for 12 months. It offers a beautiful nose made of blueberry, pear puree, melon, grapefruit, chalky minerals, smoke, and residual scents from its spontaneous fermentation. The wine is nicely juicy and playful on the currently smooth rather than bone-dry palate and leaves a superb feel of minerals and herbs in the long finish. A touch of presence and power adds to the persistence of the finish. 2026-2039



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2019er	Dr. Loosen	Graacher Himmelreich Riesling Trocken Alte Reben GG	56 20	92
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The 2019er Graacher Himmelreich Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Stablay sector, and was fermented with ambient yeasts and aged in oak for almost 12 months. It offers a hugely aromatic nose made of mirabelle, caraway, cream, smoke, and herbal elements. The wine develops a great juicy fruitiness on the palate and leaves an engaging and fruit-driven feel in the finish. The after-taste is hugely spicy and herbal but above all engaging, deep, and nicely persistent. This fruity and subtly ripe expression of dry Riesling will need a few years to shed its primary smoothness and reveal its cut. 2026-2039

2016er	Dr. Loosen	Graacher Himmelreich Riesling Trocken Ernst Loosen & Telmo Rodriguez	64 18	92
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This 2016er Graacher Himmelreich Riesling, as it is referred to on the consumer label, is a common "orange" project between Ernst Loosen (Mosel / Germany) and Telmo Rodriguez (Rioja / Spain). It is based on fruit from Dr. Loosen holdings in the Abtsberg part of the vineyard, which was skin-macerated for several months before being pressed (using a basket press) and transferred into in 2,000-liter wooden casks which had previously seen some of the finest Rioja by Telmo Rodriguez. The wine was made without intervention except for a little sulfur (30 mg/l). This subtly bronzed wine offers a gorgeous nose of ripe pear, smoke, bitter lemon, cardamom, spices, and creamy elements. It proves animating on the complex and profound palate, where baked apple, almond, pear, and fine spices are lifted up by some refreshing and zesty flavors of bitter almond and minty herbs. The finish is elegant, deep, complex, and made for meditation. This dry wine is a truly remarkable effort in a slightly more "natural" style. Now-2026+

2019er	Dr. Loosen	Wehlener Sonnenuhr Riesling Trocken Alte Reben GG	51 20	92
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The 2019er Wehlener Sonnenuhr Riesling Alte Reben, as it is referred to on the main label (the reference to GG is left for the back label), comes from very old un-grafted vines in the prime Gewann Laychen (central part), Sandpichter (near Zeltingen) and Langenberg (higher up the hill), and was fermented with ambient yeasts and aged in oak for 12 months. It is still marked by some CO2 and offers a hugely engaging nose made of blueberry, white flowers, whipped cream, smoke, and subtly tannic elements. The wine proves smooth and hugely alluring on the creamy and profound palate, and leaves a juicy rather than bone-dry feel in the long finish. This wine is still very much work in progress and will need many years to integrate its smoothness and reveal its underlying cut. 2026-2039

2019er	Dr. Loosen	Kinheimer Rosenberg Riesling Trocken GG	57 20	91+
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The 2019er Kinheimer Rosenberg Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the original part of the vineyard behind the village with was classified "dark red" on the old Prussian taxation map, and was fermented with ambient yeasts and aged in oak for 12 months. It offers a rather backward nose which only gradually reveals some ripe but engaging scents of orchard fruits, a touch of cardamom, whipped cream, and smoke. The wine is packed with creamy fruits on the currently juicy rather than bone-dry palate but leaves a smooth and spicy yet also subtly zesty feel in the long and engaging finish. The after-taste packed with fruity, spicy, and earthy flavors is nicely balanced and makes one want to go for more. This dry Riesling could easily exceed our high expectations especially as it integrates its smooth presence on the mid-palate and develops more cut with age. 2026-2034

2019er	Dr. Loosen	Bernkasteler Johannisbrunnchen Riesling Trocken GG	55 20	91+
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The 2019er Bernkasteler Johannisbrunnchen Riesling, as it is referred to on the main label (the reference to GG is found on the back label and on the bottle itself), comes from the Gewann Oberm Ofenpfad and Unterm Brauneserweg, and was fermented with ambient yeasts and aged in oak for 12 months. It still proves hugely backward and it takes a few days at the moment for it to shed its early ripe aromatics and reveal a superbly refreshing nose made offers a hugely aromatic nose made of pear, starfruit, blueberry, cassis, a hint of earthy cardamom, whipped cream, floral elements, and smoke. The wine is subtly creamy and fruity on the currently juicy rather than bone-dry palate and leaves an engaging and direct feel of herbs, spices, whipped cream, lemony zest, and pear in the long finish. This gorgeous dry Riesling will benefit hugely from a few years of bottle aging. We would not be surprised if it then even will exceed our expectations. The balance and engaging juiciness packed in this wine are very appealing! 2024-2034

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Madame Flöck Wines

(Winningen – Terrassenmosel)

2019er	Madame Flöck	Mad Dog Warwick	(No AP)	92
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The 2019er Mad Dog Warwick, as it is referred to on the label (named after Warwick Bruce Murray, a viticulturist in the Barossa Valley and a mentor who inspired this project), is a bone-dry Riesling made along natural lines from 30-year-old vines in a terraced part of the Winninger Domgarten as well as from 30 to 80-year-old vines in the Lehmener Ausoniusstein. The wine was fermented and aged without any sulfur or additive on its gross lees with regular steering of the lees in a mix of an old barrique (20%) and stainless steel (80%) for 10 months before being bottled unfiltered and with little SO₂ added (less than 50 mg/l of total SO₂). It offers a rather engaging and subtly ripe nose made of pear, camphor, cassis, elderflower, coconut, earthy spices, a hint of volatile, baked apple, and fine gingery herbs. The wine is beautifully creamy and subtly zesty on the palate. Baked apple, citrusy cream, earthy spices, and tart elements make for a magnificently dramatic yet refined feel in the finish. A touch of bitter lemony fruits adds freshness and cut to the after-taste. Lovers of "low intervention" wine will massively enjoy this outstanding rendition of the style! Now-2025

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Weingut Maximin Grünhaus

(Mertesdorf – Trier-Ruwer)

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Trocken GG	16 20	93
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The 2019er Maximin Grünhäuser Abtsberg Riesling Trocken GG was fermented spontaneously and matured in traditional old Fuder casks. It offers a subtly backward nose driven by pear, cassis, minty elements, herbs, and spices, all wrapped into reductive elements of smoke and wet stone. The wine proves beautifully playful and elegant on the juicy palate and leaves one with a great feel of white peach, elderflower, smoke, and minty elements in the long and superbly precise finish. A dash of tartness adds class to the refined yet intense after-taste. This gorgeous dry wine will be a winner at maturity, in a few years. 2024-2034

2019er	Maximin Grünhaus	Maximin Grünhäuser Riesling Trocken Alte Reben Nr. 21	17 20	92
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The 2019er Maximin Grünhäuser Riesling Alte Reben Nr. 21, as it is written on the consumer label, is a special cask of the Alte Reben bottling which comes from fruit harvested in the Herrenberg and which fermented down to bone-dry levels of residual sugar (1 g/l). It offers a big yet still backward nose made of pear, citrusy fruits, tea leaf, ginger, aniseed herbs, smoky slate, and subtle herbal elements. The wine proves still slightly raw at first as some tart elements battle it out with the zesty structure on the palate, and tartness drives the flavor profile in the finish. But the after-taste already reveals some beautiful, superbly subtle, and finely chiseled notes of citrusy fruits, blue-berried fruits, minty herbs, and chalky minerals. This gorgeous bone-dry tasting Riesling really needs a few years of rest in order to show its best. But the potential is huge! 2024-2034 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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Weingut Stefan Müller

(Krettnach – Saar)

2019er	Stefan Müller	Krettnacher Altenberg Riesling Trocken	03 20	92
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The 2019er Krettnacher Altenberg Riesling Trocken comes from the Estate's parcel in the prime, Diabas-infused, Ober Schäfershaus part of the vineyard. It offers a gorgeous nose made of white peach, smoky slate, a hint of laurel, white apple, Conference pear, and some floral elements. The wine is still rather firm at first on the palate but some gloriously fresh juicy peach and a hint of whipped cream as well as loads of chalky minerals all add depth to the experience. The finish is still on the tart side at this early stage, but the after-taste underlines the wine's finesse and intense lightness. This great dry Riesling will really shine in a couple of years. 2024-2034 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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Weingut von Othegraven

(Kanzem – Saar)

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 after-taste. 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+ (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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By Jean Fisch and David Rayer

Weingut S.A. Prüm

(Wehlen – Middle Mosel)

2019er	S.A. Prüm	Graacher Domprobst Riesling Trocken GG	18 20	92
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The 2019er Domprobst Graach Riesling GG, as it is referred to on the consumer label, comes from the central part of the vineyard and was fermented and aged in traditional Fuder cask for 10 months before being bottled. It offers a beautifully refreshing nose made of cassis, elderflower, white peach, chalky minerals, a hint of whipped cream, and earthy spices. The wine develops great fruity and spicy flavors on the subtly zesty, creamy, and not bone-dry tasting palate and leaves a nice juicy feel in the fruity and herbal finish. The after-taste is engaging and very satisfying in a precise and profound style. 2022-2029

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Weinbau Julien Renard

(Winningen – Terrassenmosel)

2018er	Julien Renard	Riesling Trocken Göttchesberg	(No AP)	93+
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The 2018er Riesling Trocken Göttesberg (the reference to the name is, as usual for this Estate, only provided on the back label) with lot number 18G is a bone-dry Riesling picked in this prime west-facing Lieu-Dit in the Winninger Domgarten situated on a unique terroir of sand and pebble as well as slate. It was fermented and aged on its gross and fine lees in a mix of tank and oak without any intervention for 18 months before being bottled unfiltered and with minimal SO₂ added (total SO₂ is below 30 mg/l). It offers a superb nose made of herbal elements, grapefruit, minerals, and smoke, all wrapped into a whiff of funk. The wine is lively, fresh, and engaging on the intense but focused palate. It leaves a most elegant and superbly tart feel of pear, grapefruit, starfruit, minerals, herbs, loads of ripe citrusy elements, and fine spices in the long and vibrant finish. This gorgeous dry Riesling is a huge success. We would not be surprised if it will eventually warrant a higher rating at maturity. The wine is that impressive. 2023-2033 (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

2018er	Julien Renard	Riesling Trocken Le Ch'ti	(No AP)	93
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The 2018er Riesling Trocken Le Ch'ti is an homage to Julien's father, who lives in Northern France and whose inhabitants are called Ch'ti by their French compatriots (the reference to the name is, as usual for this Estate, only provided on the back label). This wine, which carries the lot number LC is a bone-dry Riesling made from direct-pressed grapes. The wine was fermented and aged without any intervention on its gross lees in oak (while allowing for some ullage) for 18 months before being bottled unfiltered and with minimal SO₂ added (total SO₂ is below 30 mg/l). It offers a gorgeous nose made of ripe pear, fine almond, grapefruit zest, wet stone, and fine chalky minerals. The wine is gorgeously playful and subtly oxidative on the overall fruit-driven palate. The combination of citrus, pear, and a hint of baked apple, all enhanced by pungent herbal elements, is simply incredibly engaging. The finish is racy, energizing, and superbly long. This Riesling answer to the great wines from the Jura is a true winner! Now-2028+ (Reprint from Mosel Fine Wines Issue No 52 – June 2020)

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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2019er	Max Ferd. Richter	Graacher Himmelreich Riesling Kabinett Trocken	20 20	94
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The 2019er Graacher Himmelreich Riesling Kabinett Trocken is a fully dry wine (with 4 g/l of residual sugar) made from grapes harvested at 86° Oechsle from 80-year-old un-grafted vines. It offers a beautifully complex, refined, and classy nose of white flowers, vineyard peach, grapefruit, mint, smoke, and almond. The wine is. A great sense of density (from the high level of dry extracts) adds grip to the very pure, light-weighted, complex, and deep palate. The finish is feather light, beautifully well-delineated, and superbly refreshing. This is a great dry Riesling from the Mosel made in this ethereally light style that no other region can truly replicate. What an immense success! 2023-2034+ (Reprint from Mosel Fine Wines Issue No 52 – June 2020)



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2019er	Max Ferd. Richter	Brauneberger Juffer Riesling Trocken Alte Reben	22 20	93
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The 2019er Brauneberger Juffer Riesling Trocken Alte Reben was fermented down to fully dry levels of residual sugar (4 g/l). It offers a beautifully aromatic, complex, and pure nose of tangerine, smoke, cassis, herbs, and smoke. The wine develops great concentration but also lightness and freshness on the impeccably balanced palate driven by juicy fruits and zesty acidity. The finish is nicely tickly and spicy, with a hint of tartness still in need of integration. This will prove a great dry Riesling at maturity. 2023-2029 (Reprint from 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

2019er	Max Ferd. Richter	Graacher Dompropst Riesling Alte Reben	29 20	92
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The 2019er Graacher Dompropst 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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 un-grafted 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Weingut Selbach-Oster

(Zeltingen – Middle Mosel)

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Trocken GG	34 20	94+
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The 2019er Zeltinger Sonnenuhr Riesling Trocken GG offers a great and complex nose of whipped cream, yellow peach, spices, greengage, pear, and apricot blossom. It develops great energy and even power, but without any undue weight on the slightly creamy and juicy palate but reveals great cut, depth in the fully dry-tasting finish. A touch of tartness still needs to integrate in the otherwise incredibly persistent after-taste. This glorious dry Riesling could easily exceed our high expectations if it develops even more finesse as it integrates all its elements. Whichever way, it is a brilliant wine in the making! 2025-2039

2019er	Selbach-Oster	Zeltinger Sonnenuhr Riesling Spätlese Trocken	45 20	92
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The 2019er Zeltinger Sonnenuhr Riesling Spätlese Trocken offers an elegantly refined and delicate nose of flowers, citrus, minty herbs, grapefruit zest, and anise. The wine develops great grip, energy, and presence on the delicately smooth on the mid-palate and leaves one with a feel of purity in the remarkably zesty and vibrating finish. This dry Riesling is really impressive. 2023-2034

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Weingut Später-Veit

(Piesport – Middle Mosel)

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 after-taste 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Wein-Erbhof Stein

(Bullay – Terrassenmosel)

2019er	Stein	St. Aldegunder Palmberg-Terrassen Riesling Spätlese Trocken Die Steinlaus	11 20	94
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The 2019er Palmberg Riesling Spätlese Trocken Die Steinlaus, as it is referred to on the front part of the label, comes from fruit harvested at 99° Oechsle on old un-grafted vines, and was fermented down to the upper limit to legal dry levels of residual sugar (9 g/l). It offers a magnificently spicy and hugely complex nose of white pepper, vineyard peach, orange blossom, and spices. The wine coats the palate with quite some juicy and ripe fruits, and leaves one with a pure, spicy, and very persistent finish. It leaves one with a fully dry and beautifully focused feel in the long finish. This is a superb piece of dry Riesling in the making. 2025-2039

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Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)



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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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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

2018er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling 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 (Reprint from Mosel Fine Wines Issue No 53 – August 2020)

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Weingut Van Volxem (Wiltingen – Saar)

2019er	Van Volxem	Scharzhofberger Pergentsknopp Riesling GG	21 20	94
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The 2019er Scharzhofberger P, as it is referred to on the main part of the label (the reference to Pergentsknopp is left for the side part of the label), is a legally dry wine made from the similarly-named, fully south-facing sector situated high up the Scharzhofberger hill. It offers a beautifully complex, elegant, and minty nose of zesty fruits, herbs, spices, white flowers, yellow peach, pepper, and citrus. The wine proves full of grip and presence on the subtly creamy palate and leaves a great sense of elegance in the focused, long, and fresh finish. This is a great dry Riesling in the making! 2025-2034

2019er	Van Volxem	Wiltinger Gottesfuss Riesling Alte Reben GG	20 20	94
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The 2019er Gottesfuss Alte Reben GG, as it is referred to on the main part of the label, is a legally dry wine made from over 120-year-old, ungrafted vines. It offers a complex and slightly ripe nose of yellow peach, candied grapefruit, herbs, mint, smoke, and anise. The wine is nicely juicy and creamy on the palate and leaves a great sense of focus and intensity in the long and gorgeously mineral finish. This hugely impressive dry Riesling now only needs a few years of bottle aging to integrate all its elements on the palate and fully shine. 2025-2039

2019er	Van Volxem	Wiltinger Volz Riesling GG	17 20	94
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The 2019er Volz Riesling GG, as it is referred to on the main part of the label, is a legally dry wine picked on 60-year-old vines in this prime sector (classified "dark red" on old Prussian maps) of the Wiltinger Braunfels vineyard. It offers a gorgeously refreshing and zesty nose of mint, sea breeze, lime, tangerine, smoke, and almond. The wine is beautifully focused and develops a great zesty tension, without proving too light or lean, on the palate and leaves a great feel of balance raciness in the long finish. This zesty and fully dry-tasting Riesling is a great success. 2025-2039

2019er	Van Volxem	Kanzemer Altenberg Riesling Alte Reben GG	19 20	93
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The 2019er Altenberg Alte Reben GG, as it is referred to on the main part of the label, is a legally dry wine made from over 50-year-old vines in the historic hill of the Altenberg vineyard. It offers a superbly smoky and minty nose of candied lime, tangerine, green apple, white peach, pear, herbs, and dill. The wine proves zesty and quite linear on the palate, but develops more weight and presence as it unfolds. The finish is however fully dry and almost sharp at this early stage. This beautiful dry Riesling now only needs a couple of years to integrate its components and reveal its depth and complexity. 2026-2039



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2019er	Van Volxem	Ockfener Bockstein Riesling GG	35 20	93
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The 2019er Bockstein Riesling GG, as it is referred to on the main part of the label, is a legally dry wine which comes from the Herrenberg and the central part of the vineyard. The wine catches one's attention with some beautiful scents of candied grapefruit, apricot, lime, herbs, almond, and a touch of camphor. It coats the palate with ripe and juicy fruits, but these flavors are superbly wrapped into quite some zesty and spicy acidity. The finish is quite focused, almost sharp, and beautifully spicy. This gorgeously racy expression of dry Riesling only needs a few years to develop its full finesse. 2024-2034+

2019er	Van Volxem	Saarburger Schonfels Riesling Trocken GG	36 20	93
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The 2019er Schonfels Riesling GG, as it is referred to on the front part of the label, comes from the Lieu-Dit auf Schonfels, a steep south-east-facing vineyard in the Saarburger Fuchs vineyard which forms the continuation on the Saarburg side of the Ayler Schonfels. It offers a delicately floral and refined nose of yellow peach, apricot, almond, pear, herbs, damson plum, and lime. The wine shows great focus and depth on the palate as ripe fruits are wrapped into zesty elements, spices, and herbs. With airing, the wine reveals a slightly creamier side but remains nicely focused and spicy right into the fully dry-tasting finish. It leaves is superb feel of energy and intensity in the smoky and persistent after-taste, where only a touch of tartness still needs to integrate. This new addition to the Van Volxem portfolio is quite a success! 2026-2039

2019er	Van Volxem	Scharzhofberger Riesling GG	16 20	92+
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The 2019er Scharzhofberger Riesling GG is a legally dry wine made from up to 50-year-old vines situated in the upper part of the vineyard. It proves quite reductive at first, and only gradually opens up to reveal a smoky and herbal nose of lime, green apple, white peach, thyme, dill, and fennel. The wine proves herbal and smoky on the palate, but shows more fruity and riper presence. The finish is very long, focused, and intense. This is still on the reductive and youthful side, and there is some upside if the wine gains in elegance and presence with time. 2026-2034+

2019er	Van Volxem	Wawerner Goldberg Riesling GG	18 20	91+
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The 2019er Goldberg Riesling GG, as it is referred to on the main part of the label, is a legally dry wine which comes from the western part of this iron-rich vineyard. It offers a superbly refined and complex nose of candied grapefruit, minty herbs, pear, yellow peach, spices, and ginger. The wine is delicately smooth and juicy at first, before more zesty elements and tartness kick in on the palate. The finish is still on the sharp side and needs a few years of patience to mellow away. This dry Riesling has quite some upside as it ages. 2024-2029+

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Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

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

2018er	Weiser-Künstler	Enkircher Ellergrub Riesling Trocken Réserve	15 20	95
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The 2018er Ellergrub Réserve, as it is referred to on the consumer label, is a legally dry wine, which was matured on its gross lees until bottling in August 2020 (hence the late AP number). It proves quite restrained and almost diffuse at first, but gradually reveals its quite captivating and complex nose of ginger, thyme, rosemary, lime, grapefruit, and grapefruit zest, as well as a touch of camphor, tar, and coconut. The wine develops great presence and energy driven by zesty fruits on the bone-dry palate and leaves one with a superbly racy and delicately tart feel in the long finish. This terrific dry Riesling now only needs a few years to integrate its elements (including its tartness) and reveal its full glory. 2026-2043

2019er	Weiser-Künstler	Trabener Gaispfad Riesling Kabinett Trocken	12 20	94
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The 2019er Trabener Gaispfad Riesling Kabinett Trocken is a fully dry wine made from fruit picked on over 70-year-old un-grafted vines. It offers a beautifully aromatic nose of spices, wet stone, smoke, fresh herbs, yellow fruits, grapefruit, hazelnut, and lavender. The wine develops far more grip and energy than one would usually expect from a dry Kabinett on the palate (it does also have 12.5% of alcohol), and leaves a stunning sense of depth and zesty presence in the superbly long and almost sharp finish. The after-taste is still on the tart side, as one would expect it to be in a young high-end dry Riesling. This is a truly remarkable dry Riesling even if may break the classical mold of a Kabinett. What a huge success! 2025-2039 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

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2020 Annual Auctions –Look-Back

NB: All prices indicated in the sections here below refer to "hammer prices" per 75cl bottle. One needs to add the broker fees for the accredited commissioners, sales tax, shipping costs, and possible import duties to these prices in order to come to the full retail cost.

The 2020 VDP Trier Auction – High Prices for High Quality

The 2020 VDP Trier Auction took place on September 18, 2020. The Auction essentially saw the sale of top-end wines from the 2019 vintage, one late-released dry wine from 2018, and one rarity. Overall, prices proved rather high, in particular for the wines of a few Estates, but so was quality.



By enlarge, Kabinett wines sold for a little more than last year. The exception is Clemens Busch, whose 2019er Marienburg Kabinett sold for €20 (but for a full cask, i.e. 1,200 bottles). This stunning wine makes it easily the bargain of the Auction. Egon Müller broke a new record for its Scharzhofberger Kabinett Alte Reben at 241€, but it should be noted that the Estate only auctioned half the bottles it did in previous years.

Generally speaking, the Spätlese and Auslese saw a disproportionate increase of the price level at the hands of Fritz Haag, Schloss Lieser, and Joh. Joh. Prüm, and Willi Schaefer. Here, records were broken in both categories. In particular, the Domprobst Spätlese from Willi Schaefer went for a record €123 (vs. €71 last year), even though this price hike is certainly due, at least in part, to the lower number of bottles sold.

As usual, the Auction generated some surprising price formations. The Scharzhofberger Spätlese by Egon Müller, the most expensive Spätlese on the day at €221, changed hands for (slightly) less than the Estate's Scharzhofberger Kabinett Alte Reben. The other remarkable development was the magnums (150cl) of the Willi Schaefer Domprobst Spätlese. They went for €120, i.e. for slightly less than the same wine in 75cl bottles!

The Auction also saw the second sale of dry wines (GGs), several of which are now special bottlings only sold at the Auction. These reached high prices, especially if one keeps in mind the prices of the same wines from previous vintages at the Estates, but also the prices of other regular GGs sold at the Estate.

All in all, the Auction saw the price of the wines from a few growers increase disproportionately while that of other not so, even though they produced some stunning wines: This is good news for astute buyers, as (comparative) bargains were possible.

The 2020 Bernkasteler Ring Auction – Beauty at Fair Prices

The Auction of the Bernkasteler Ring took place on September 19, 2020. A few wines from older vintages came under the hammer next to wines mostly from the last vintage (2019). Prices remained remarkably stable despite the intrinsic value of the 2019 vintage.





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All leading Estates had their standard auction bottling(s) on offer which sold for roughly the same price (give or take 10%) as in previous years for similar quantities being offered. This allowed astute wine lovers again to make quite some bargains. In particular, the Spätlese from Bastgen (€17,50), Kees-Kieren (€17,10), and Peter Neu-Erben (€15,50) as well as the Auslese *** from Albert Gessinger (€34) and Kees-Kieren (€45) offered remarkable value given their intrinsic quality.

The bargain of the Auction however came to the 2001er Wehlener Sonnenuhr Spätlese by Kerpen. This stunning wine from the now rare and stunning 2001 vintage was hammered off at a low €21! Although more expensive, the 3-pack of 37.5cl 2009-2010-2011 Doctor TBAs by Wwe Dr. H. Thanisch (Müller-Burggraef) was still comparatively fairly priced given the magnificent quality of this trio of wines (have a look at our tasting notes, there is even perfection in there) and the mythical status of the terroir.

Also, in 2020, the Bernkasteler Ring Auction confirmed its status as the place to find terrific wines for moderate amount of money!

The 2020 Bad Kreuznach Auction – Increasing Appeal with Increasing Prices

The VDP Auction in Bad Kreuznach took place on September 20, 2020. At this year's edition, a sizeable amount of wines was from the latest vintage (i.e. 2019) but also a few wines from older vintages came under the hammer. Overall, prices were on the up.



While the red wines sold for roughly the same price as in the last few years, the dry white wines all saw a steady increase in price of generally 20%, but in some cases even as much as 30% (for the dry auction Rieslings by Battenfeld-Spanier and Dönnhoff, which both now trade at above €250). This steady increase is not surprising as these dry auction wines are increasingly searched for by wine lovers the world over and this simply reflects in the price.

An increasing number of growers has embraced the art of Riesling lightness and quite a few Kabinett bottlings are now hammered off at this Auction. Once again, Keller set a new record for a Kabinett with his Schubertslay Alte Reben, which sold for an eye-watering €700, though quantities were slightly lower than last year. The examples by Diel and Joh. Bapt. Schäfer went for some more regular pricing for Kabinett, respectively at €25 and €35.

The sweet wines also proved quite popular. While this has certainly to do with the reputation of the growers which offered these wines (we are talking about such famous names as Dr. Crusius, Dönnhoff, Emrich-Schönleber, Keller, and Schäfer-Fröhlich), it also underlines the quality that these wines reached in 2019.

All in all, the Auction allowed wine lovers to stock up on some rare and elusive bottlings but they had to dig slightly deeper in their pocket to secure their gems. While quantities were sometimes slightly lower, the results remain truly remarkable given the fact that these prices were achieved without any possibility of pre-tasting on the auction day and / or audience on site (as was possible at the two other Auctions). In our eyes, this price increase simply confirms the growing demand for top German wines on the national and international market.



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By Jean Fisch and David Rayer

Tasting Notes Update

We add here tasting notes for auction wines which we have not yet tasted or which were still cask samples at the moment of tasting for our Auction Guide (see Mosel Fine Wines Issue No 53 – August 2020).

Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK #15	15 20	Auction	98+
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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. It offers a magnificently smoky, restrained, and aniseed nose of raisin, herbs, vineyard peach, caraway, candied grapefruit, almond cream, and nut paste. The wine is sublimely creamy and unctuous on the currently still quite sweet and rich but also already gorgeously juicy palate. The finish is immensely persistent and balanced, even if saturated by primary sweetness at this stage. This juicy BA-styled dessert wine will clearly need more than a decade to develop all its nuances, but the result will be breathtaking. We would not be surprised if it eventually turns out to be wine perfection. 2034-2079

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Weingut von Hövel

(Oberemmel – Saar)

2019er	von Hövel	Kanzemer Hörecker Riesling Spätlese	14 20	Auction	93
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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 was fermented down to sweet levels of residual sugar (85 g/l). It offers a beautifully floral and elegant nose of white flowers, candied grapefruit, vineyard peach, herbs, almond cream, and apple. The wine feels rather smooth and sweet side on the palate underpinned by only moderate sensations of zest but leaves a nicely juicy and pure feel in the creamy finish. The after-taste reveals all the nuances of a classy and creamy elements found in a high-end Saar Auslese. 2027-2049

2019er	von Hövel	Scharzhofberger Riesling Kabinett	13 20	Auction	91
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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). The wine proves still quite reductive and only gradually reveals an attractive yet ripe nose of apricot, yellow peach, tangerine, grapefruit zest, floral elements, and herbs. The wine proves delicately smooth and juicy on the rather sweet and slightly soft palate and a slightly smooth and creamy feel in the finish. This Spätlese in all-but-name will need quite some time integrate its sweetness and will then particularly appeal to lovers of smoother expression of Saar Riesling. 2029-2044

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Weingut Dr. Loosen

(Bernkastel-Kues – Middle Mosel)

2019er	Dr. Loosen	Erdener Prälat Riesling Auslese lange GK	61 20	Auction	98+
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The 2019er Erdener Prälat 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 already lightly-golden-colored wine quite reductive and marked by some volatile acidity at first. These scents quickly blow away and give way to rich and ripe notes of roasted pineapple, candied grapefruit, lime, coconut, herbs, marzipan, and almond paste. The wine enters into a completely different dimension on the palate. Notes of marzipan, mango, passion fruit, and raisin are some of the nuances which come through in the stunningly pure yet oily structure.. The finish is all about fiery presence and intensity, but the wine remains elegant and hugely playful. The after-taste is almost endless as it is driven by both presence and power. This "little" Prälat TBA is still very much work in progress, and needs quite some rest before showing all its nuances. But one thing is clear: It is a little jewel in the making! 2039-2079



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2019er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese GK	36 20	Auction	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. It proves initially quite restrained, earthy and smoky, and only gradually reveals some stunning scents of almond cream, tar, honeyed peach, William's pear, damson plum, and orange blossom. Quite some creamy and juicy elements make for a feel of Auslese smoothness on the palate. A gorgeous touch of acidity then kicks in and not only lifts up the flavors but adds pep, energy the very long finish. Creamy notes with smoky elements round of the experience in the after-taste of this Auslese-styled sweet wine. 2029-2059

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2020 VDP Trier Auction – Results

Wine			Hammer Price *				
			37.5cl	75cl	150cl	300cl	600cl
2018er	von Othegraven	Wiltinger Kupp Riesling Trocken GG		57	99		
2019er	Maximin Grünhaus	Maximin Grünhäuser Herrenberg Riesling Trocken GG			99		
2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr im Falkenberg Riesling Trocken GG		100	225		
<u>2012er</u>	Dr. Loosen	Erdener Prälat Riesling Trocken Réserve GG					3,820
2019er	von Hövel	Scharzhofberger Riesling Kabinett		25			
2019er	von Hövel	Kanzemer Hörecker Riesling Spätlese		28			
2019er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese		66	160		
<u>1980er</u>	Geltz-Zilliken	Saarburger Rausch Riesling Kabinett Eiswein		350			
2019er	von Othegraven	Kanzemer Altenberg Riesling Kabinett		33			
2019er	von Othegraven	Kanzemer Altenberg Riesling Spätlese		38			610
2019er	Egon Müller	Scharzhofberger Riesling Kabinett Alte Reben		241			
2019er	Egon Müller	Scharzhofberger Riesling Spätlese		221			
2019er	Le Gallais	Wiltinger braune Kupp Riesling Spätlese		120			
2019er	Peter Lauer	Ayler Kupp Riesling Kabinett Fass 5		33			
2019er	Peter Lauer	Ayler Kupp Riesling Spätlese Fass 23		55			
2019er	Peter Lauer	Biebelhausener Feils Riesling Spätlese Fass 24		41			
2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 33		41	120	351	
2019er	Maximin Grünhaus	Maximin Grünhäuser Abtsberg Riesling Auslese Nr. 34		70	160		
2019er	von Kesselstatt	Wehlener Sonnenuhr Riesling Spätlese		25			
2019er	Willi Schaefer	Graacher Domprobst Riesling Spätlese		123	400		
2019er	Willi Schaefer	Graacher Domprobst Riesling Auslese	300	375	1,000	1,601	
2019er	Wegeler	Berncasteler Doctor Riesling Auslese GK	54	110			
2019er	Reinhold Haart	Piesporter Goldtröpfchen Riesling Auslese	28	57			
2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Spätlese		111	191		
2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese		153	255		
2019er	Joh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese GK		350	730		
2019er	Joh. Jos. Prüm	Graacher Himmelreich Riesling Auslese lange GK		506	851		
2019er	Knebel	Winninger Röttgen Riesling Auslese lange GK	100	200			
2019er	Schloss Lieser	Graacher Domprobst Riesling Kabinett		50	120		
2019er	Schloss Lieser	Bernkasteler Doctor Riesling Spätlese		130		600	
2019er	Schloss Lieser	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK		300	1,000		
2019er	Dr. Loosen	Ürziger Würzgarten Riesling Spätlese GK		46	112		
2019er	Dr. Loosen	Erdener Prälat Riesling Auslese lange GK	250	401			
2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14		75	270		
2019er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Auslese lange GK		380			3,110
2019er	Clemens Busch	Pündericher Marienburg Riesling Kabinett		20			
2019er	Clemens Busch	Pündericher Marienburg Riesling Auslese lange GK	65				
2019er	Charity Wine Box	Charity Wine Box		5,000			

* Hammer prices are expressed in euros (€) and exclude any commissions, VAT, and shipping costs (except for the Charity box, which is sold direct).



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2020 Bernkasteler Ring Auction – Results

Wine			Hammer Price *			
			37.5cl	50cl	75cl	150cl
2019er	Bastgen	Kestener Paulinshofer Riesling Trocken GG			19	
2019er	Karp-Schreiber	Brauneberger Juffer-Sonnenuhr Riesling Trocken GG			18	
2019er	Rebenhof	Erdener Treppchen Riesling Trocken GG			23.50	
2019er	Clüsserath-Eifel	Trittenheimer Apotheke Riesling Trocken Fährfels GG			30	
<u>2018er</u>	Reinhold Franzen	Bremmer Calmont Fachkaul Riesling			46	
<u>2018er</u>	Markus Molitor	Bernkasteler Doctor Riesling Auslese *** (White Capsule)			1,120	
2019er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Feinherb Fass Nr. 9			28.50	57
2019er	Rebenhof	Ürziger Würzgarten Riesling Spätlese Feinherb von den Felsen			24	
2019er	Andreas Schmitges	Erdener Prälat Riesling Private Reserve				31.50
2019er	Erben von Beulwitz	Kaseler Nies'chen Riesling Kabinett Nr. 7			16.50	33
2019er	Peter Neu-Erben	Wiltinger Klosterberg Riesling Kabinett			12	
2019er	Clüsserath-Eifel	Trittenheimer Apotheke in den Gähtellen Riesling Spätlese GK			30	
2019er	Andreas Schmitges	Erdener Treppchen Riesling Spätlese			16	
2019er	Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Nr. 6 Alte Reben			19.50	39
2019er	Bastgen	Kestener Paulinshofer Riesling Spätlese			17.50	
2019er	Dr. Pauly-Bergweiler	Bernkasteler Badstube am Doctorberg Riesling Spätlese			20	
2019er	Kerpen	Wehlener Sonnenuhr Riesling Spätlese *			13	
2019er	Kees-Kieren	Erdener Treppchen Riesling Spätlese **			17.10	
<u>2018er</u>	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)			77	
2019er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese *** Fass 4 Alte Reben			31	
2019er	Werner	Trittenheimer Apotheke Riesling Auslese			30	
2019er	Kanzlerhof	Pölicher Held Riesling Auslese		16.67		
2019er	Rebenhof	Ürziger Würzgarten Riesling Auslese Fass Nr. 11		28		
2019er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese *** Alte Reben	17		34	
2019er	Kees-Kieren	Graacher Domprobst Riesling Auslese ***	22.50		45	
2019er	Richard Richter	Winninger Brückstück Riesling Auslese	20			
<u>2017er</u>	Andreas Schmitges	Erdener Treppchen Riesling Auslese **	16.50			
<u>2013er</u>	Philipps-Eckstein	Graacher Domprobst Riesling Auslese ***	12.25		32.50	65
<u>2001er</u>	Kerpen	Wehlener Sonnenuhr Riesling Auslese *			27	
1999er	Erben von Beulwitz	Kaseler Nies'chen Riesling Auslese ***			42	
<u>2017er</u>	Markus Molitor	Bernkasteler Doctor Riesling Auslese *** (Golden Capsule)			440	
<u>2018er</u>	Carl Loewen	Leiwener Klostersgarten Riesling Beerenauslese - 8° Celsius	150			
<u>2018er</u>	Erben von Beulwitz	Kaseler Nies'chen Riesling Beerenauslese	90			
<u>2011er</u>	Philipps-Eckstein	Graacher Domprobst Riesling Trockenbeerenauslese	N.S.			
M.V.	Wwe. Dr. H. Thanisch – Müller-Burggraef	Case with one bottle of 37cl of 2009er + 2010er + 2011er Bernkasteler Doctor Riesling Trockenbeerenauslese	850			

* Hammer prices are expressed in euros (€) and exclude any commissions, VAT, and shipping costs, and converted to the bottle format sold. Please note that the **hammer prices at the Bernkasteler Ring are traditionally given for an equivalent 75cl bottle**, irrespectively of the size of the bottles being sold.

N.S. = Not Sold



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2020 Bad Kreuznach Auction – Results

Wine			Hammer Price *					
			37.5cl	75cl	150cl	300cl	600cl	
<u>2018er</u>	Kreuzberg	Spätburgunder Trocken Devonschiefer Réserve		73				
<u>2018er</u>	Jean Stodden	Mayschossler Mönchberg Spätburgunder Trocken GG		170				
<u>2013er</u>	Hermannsberg	Schlossböckelheimer Kupfergrube Riesling Sekt Extra-Brut		60	220			
2019er	Wagner-Stempel	Riesling Trocken EMT		120				
2019er	Wittmann	Riesling Trocken Alte Reben La Borne		300				
2019er	Battenfeld-Spanier	Zeller Kreuzberg Riesling		275				
2019er	Philipp Kuhn	Zeller Philippsbrunnen Riesling Trocken GG		115				
<u>2017er</u>	Prinz Salm	Johannisberg Riesling Trocken GG		64				
2019er	Emrich-Schönleber	Monzinger Auf der Ley Riesling Trocken GG			328	900		
<u>2015er</u>	Emrich-Schönleber	Monzinger Frühlingsplätzchen Riesling Spätlese Rutsch		65				
2019er	Dönnhoff	Oberhäuser Brücke Riesling Trocken GG		261	600			
2019er	Dönnhoff	Niederhäuser Hermannshöhle Riesling Auslese Einzelpfahl	121	252	501			
2019er	K. F. Groebe	Westhofener Kirchspiel Riesling Kabinett		35	103	520		
<u>2014er</u>	K. F. Groebe	Westhofener Kirchspiel Riesling Grande Réserve		75	183			
2019er	Joh. Bapt. Schäfer	Dorsheimer Goldloch Riesling Kabinett		25				
2019er	Diel	Burg Layer Schlossberg Riesling Kabinett		35	120	262		
2019er	Schätzel	Niersteiner Pettenthal Riesling Kabinett			200			
2019er	Keller	Sylvaner Feuervogel Réserve			400			
2019er	Keller	Piesporter Schubertslay Riesling Kabinett Alte Reben		700	4.610			
2019er	Keller	Piesporter Schubertslay Riesling Auslese GK Alte Reben		1,631	4,610			
2019er	Kruger-Rumpf	Bingerbrücker Abtei Rupertsberg Riesling Spätlese 1937		51				
<u>2018er</u>	Schäfer-Fröhlich	Bockenauer Felseneck Riesling Auslese	160					
<u>2007er</u>	Dr. Crusius	Traiser Rotenfels Riesling Eiswein		521				

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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:

January 2021	Look-Back & Background Stories <ul style="list-style-type: none">2019 Vintage Look-Back & Highlights by Category2020 Vintage – What is in Store?Background Articles on Mosel and Riesling
March-April 2021	Mature Riesling <ul style="list-style-type: none">2011 "10-Years-After Retrospective"Notes from the CellarOther Articles on Maturing Riesling
June-October 2021	2020 Vintage Report <ul style="list-style-type: none">Vintage ReviewDetailed Estate Reviews & Recommended WinesAuctions coverageDry German Riesling
In Parallel	Regular Postings on our Website and Social Media , including: <ul style="list-style-type: none">NewsWines of the MonthVintage Highlights2021 Growing ConditionsUpdates of our TN database (via CellarTracker)Interesting Articles from other Sources <p><i>Follow us on social Media (click on logo)</i></p> <div style="text-align: center;"></div>