



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Issue No 62 2021 Vintage | Part I



Vintage Conditions

26 Estates

240 Tasting Notes



Mosel Fine Wines

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By Jean Fisch and David Rayer

Issue 62 – June 2022

Mosel Fine Wines

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

Mosel Fine Wines appears on a regular basis and covers:

- Reports on the current vintage (including the annual Auctions held in Trier 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

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Understand Our Tasting Notes

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

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

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

- We stick to the traditional "Village + Vineyard" denomination even for wines from VDP classified vineyards (where only the vineyard name appears on the consumer side of the label).
- We provide the grape variety, except for the few cases of a blend, in which case the blend details will be given in the tasting note.
- No Prädikat in the name means that the wine was bottled as QbA.
- GG stands for "Grosses Gewächs", EG for "Erstes Gewächs" (if from the Rheingau) and 1G if from the VDP)

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

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

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

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

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

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

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

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

95-100	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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Karl Erbes		Link
Falkenstein	Link	
Kilian Franzen		Link
Franzen 4		Link
Geltz-Zilliken	Link	
Albert Gessinger		Link
Markus Heeb		Link
Dr. Hermann	Link	
Klosterhof		Link
Maximilian Knebel		Link
Knebel Brüder		Link
Langguth		Link
Peter Lauer	Link	
Le Gallais	Link	
Loersch	Link	
Materne & Schmitt		Link
Egon Müller	Link	
Stefan Müller	Link	
von Othegraven	Link	
Max Ferd. Richter	Link	
Röttgerding		Link
Willi Schaefer	Link	
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Dr. Wagner		Link
Weiser-Künstler	Link	



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The 2021 Vintage – A Dive Into the Glorious Past

The 2021 growing season was marked by modest weather and quite some rain during the season ... and yet the vintage is truly remarkable at the top. Here the key fact in a nutshell.

2021 Vintage – The Vintage in a Nutshell

Vintage Conditions	<p>A comparatively mild winter was followed by a cool and wet Spring. This cool Spring proved however a gift in disguise as it meant that the shoots were not yet very advanced when some frost hit the region in May.</p> <p>Flowering was a late and slightly uneven affair. The heavy rains in July proved a defining moment but, unlike in other regions, they did not affect the region equally: Cooler regions fared better. Overall July and August proved cool and cloudy and the vegetation only matured very slowly during the Summer.</p> <p>Thankfully, the weather improved significantly in September, which gave the grapes a push of ripeness. Unlike recent vintages, harvest was late, starting well into October and often continuing into November. The sunny but cool weather meant that grapes did get ripe, but acidities remained firm right until the end. Very little botrytis developed but the cold and stable weather allowed growers to go for it and make the necessary selections. Many growers gambled for Eiswein with very mixed results as the spell of frost proved not cold enough in many places.</p>
The Wines	<p>2021 yielded wines with moderate alcohol content, firm acidity, great freshness, and often remarkable intensity. Unfortunately, some wines will however deviate from this pattern and prove blousy and hollow as a result of de-acidification. The wines are all very much on the light side with respect to their Prädikat, a welcome change from recent vintages. The bulk of the production is at QbA and Kabinett levels: Only small quantities of Spätlese and Auslese level wines were produced. Although we have no firm figure, our sense is that less dry Riesling was produced in 2021 than in recent vintages. Yields proved quite varied, but overall, they remain fair to normal (also in contrast to other German wine regions). On a separate note, 2021 will see the first "VDP.Erste Lage" wines from VDP Mosel growers.</p>
Buyer's Guide	<p>2021 is a completely unique vintage with some of the finest Mosel wines we have ever tasted! Readers should plunge upon the brilliant fruity-styled wines, which have the lightness of the finest vintages ever in the region. While there are many mesmerizing Kabinett, the full magic happens at Spätlese level! Lovers of sweetness should stock up on some of the rare but remarkable noble-sweet wines if zest is your thing. 2021 is a vintage to consider buying some off-dry wines which can be remarkable when they play on acidity and almost dry-tasting balance. One should have an eye on the top vineyards as the ranking was more respected than in recent vintages. One should therefore also keep in mind that basic wines are "more basic" than recently and back-buying from 2020 is an attractive alternative. However, the firm acidity of 2021 is not without its pitfalls (be it from too much acidity or from deacidification) and a bit of caution is still needed.</p>

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

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

**Notice: The auction Wines will be reviewed in Issue No 63
(released ahead of the Auctions in September)**



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2021 Vintage – The Growing Conditions

AN AVERAGE SPRING LEADING TO LATE BUD BREAK

A comparatively mild winter was followed by a cool and wet Spring.

The winter proved rather mild (even if less so than in 2020) but the temperatures remained below long-term average in March and April. As Egon Müller noted, "This immediately pushed everything backwards." Also, rainfalls were higher than in recent vintage. Consequently, bud break did not happen in most areas until early May, well behind long-term average and any recent vintages (when mid-April was not out of the norm).

The cool Spring proved a gift in disguise as it meant that the shots were not yet very advanced when some frost hit the region in May.

Good spring weather usually portends early flowering and, as a result, early harvest. On paper, one would think that a cool spring is not something desirable but, as Christoph Schaefer noted: "The delay in the spring was actually a gift in disguise as the grapes were not yet very developed when a spell of frost hit the region in May." As a result, the May frost (which created havoc again throughout Europe) passed by mostly unnoticed in the Mosel except for parts of the Saar and secondary vineyards known to be "frost-prone." Constantin Richter pointed to another huge benefit of the wet spring: "It also helped to restore the water levels in the soil."



A RAINY AND CLOUDY SUMMER

Flowering was a late and slightly uneven affair.

It does not take a degree rocket science to figure out that the cool spring with late bud break led to a late flowering, which happened towards the end of June, a full 2 weeks behind the dates of modern vintages. Fortunately, the weather did improve in June but still remained on the cooler side. Overall, the flowering went through without many difficulties even if some regions noted a bit of veraison. For Swen Klinger (Weingut von Othegraven), this proved also beneficial with hindsight: "The fact that we had veraison meant that we avoided to have too compact bunches of grapes. With all the water during July and August, the grapes would have split and would have been much more prone to diseases."



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The heavy rains in July proved a defining moment but, unlike in other regions, did not affect the region equally: Cooler regions fared better.

After a short heat wave at the end of June, massive rain totaling over 200mm fell down during the two first week of July, much more than in 2020, 2019, and 2020 combined. This led naturally to quite some outbreaks of rot (in particular *Peronospora*), but its effect varied a lot, as Christian Hermann noted: "In our area, the Erdener Treppchen got hit quite hard but the neighboring Ürziger Würzgarten much less so." The reports from the Saar were more positive: No grower we spoke to saw massive impact from the July rains and the ensuing outbreak of rot. As one grower noted: "The Saar is cooler, sometimes it is an advantage!" However, across the Mosel, organic growers reported enormous losses in terms of yields due to *Peronospora*.

Overall July and August proved cool and cloudy and the vegetation only matured very slowly during the Summer.

The heavy rainfalls did eventually stop and the weather turned a little drier. However, it was still wet when compared to say 2020 and 2019 and also much cooler. As Johannes Weber said: "Cool temperatures and rain in July-August was nothing unusual until recently. We are in a northern winemaking region, these things should be normal." The result was that acidities and sugar levels in the grapes were trailing far behind those a year or two years earlier. However, the weather and development were bang on with those of 20 or 30 years ago ... and some stunning wines were made at the time.



WEATHER TURNING FOR THE BETTER JUST BEFORE HARVEST

Thankfully, the weather improved significantly in September, which gave the grapes a push of ripeness.

The grapes were still at a low level of ripeness in early of September and some growers were wondering "when will all these grapes eventually get ripe." But mother nature was kind and the weather improved significantly and got dry yet remained tempered, without excessively hot temperatures. This allowed the grapes to develop some physiological ripeness but it also meant that the grapes retained quite firm acidity. Unlike recent vintages, there was no question of starting the Riesling harvest in September.

Unlike recent vintages, harvest was late, starting well into October and often continuing into November.

Mother nature continued to be kind with the Mosel as it gave a little bit of rain at the beginning of October for those growers that thrive on botrytis but this rain did have hardly any impact on clean grapes as they were only moderately ripe. The harvest started for most growers around October 10, a full 3 weeks later than in 2020 and 2019. The weather remained essentially stable but also not very warm so that acidity levels remained high. Many growers therefore delayed their harvest as much as possible to extract the maximal ripeness (especially physiological ripeness) from their grapes. It is therefore not surprising that the harvest often continued until November.



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The sunny but cool weather meant that grapes did get ripe, but acidities remained firm right until the end.

As Dorothee Zilliken (Weingut Geltz-Zilliken) noted, "the combination of stable weather, moderate Oechsle degrees, and firm acidity made us go back to harvesting like in the old days. We started with Estate wines, whereas we often started with Kabinett in recent years, and did a lot of pauses to wait for the optimal moment for each type of wine." This also brought back other challenges encountered in the old days ... including keeping one's harvest teams motivated despite the constant stop and go and the dragging on of the harvest, as Stefan Müller shared with a twinkle in the eyes.



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Very little botrytis developed but the cold and stable weather allowed growers to go for it and make the necessary selections.

As we explained, there was a little bit of rain at the beginning of October which allowed the botrytis to develop. Most growers therefore dedicated part of their time to bring in some botrytized grapes. However, few growers did the time investment to produce some BA and TBA, also because, as one grower explained: "The recent vintages yielded some spectacular BA and TBA which are, in our case, not even on the market yet. So, the urge to produce BA and TBA was not there."

Many growers gambled for Eiswein with very mixed results as the spell of frost proved not cold enough in many places.

The combination "comparatively clean grapes" and "not much BA and TBA" is usually a trigger for growers to attempt to produce some Eiswein, i.e. gamble on leaving some grapes in the cold autumn and winter weather, and hope for a spell of deep frost. A spell of frost did hit the region just before Christmas but, unfortunately, the frost was not firm enough in many places for qualifying for Eiswein (you need -8°C / 17.6°F). Eventually, only a handful of Eiswein bottling were produced but several growers where the temperature was not low enough made a special cask of Auslese from these half-frozen grapes. In the old days, these wines could have been called "Auslese-Eiswein" but, alas, this description is no longer allowed.

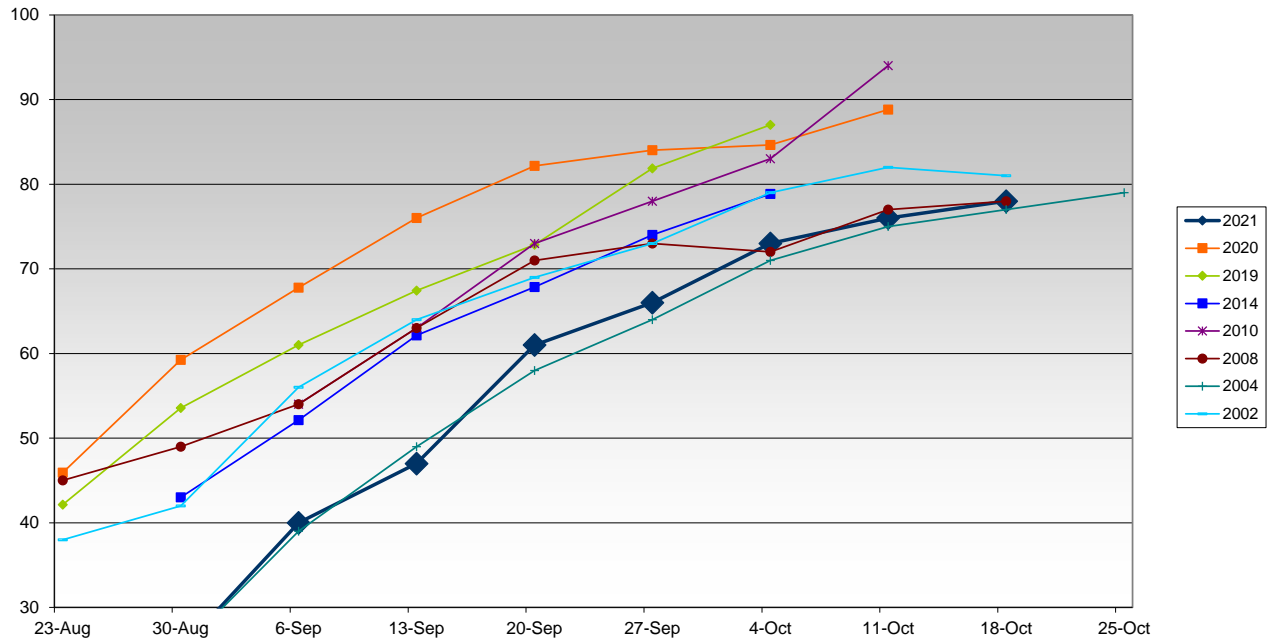


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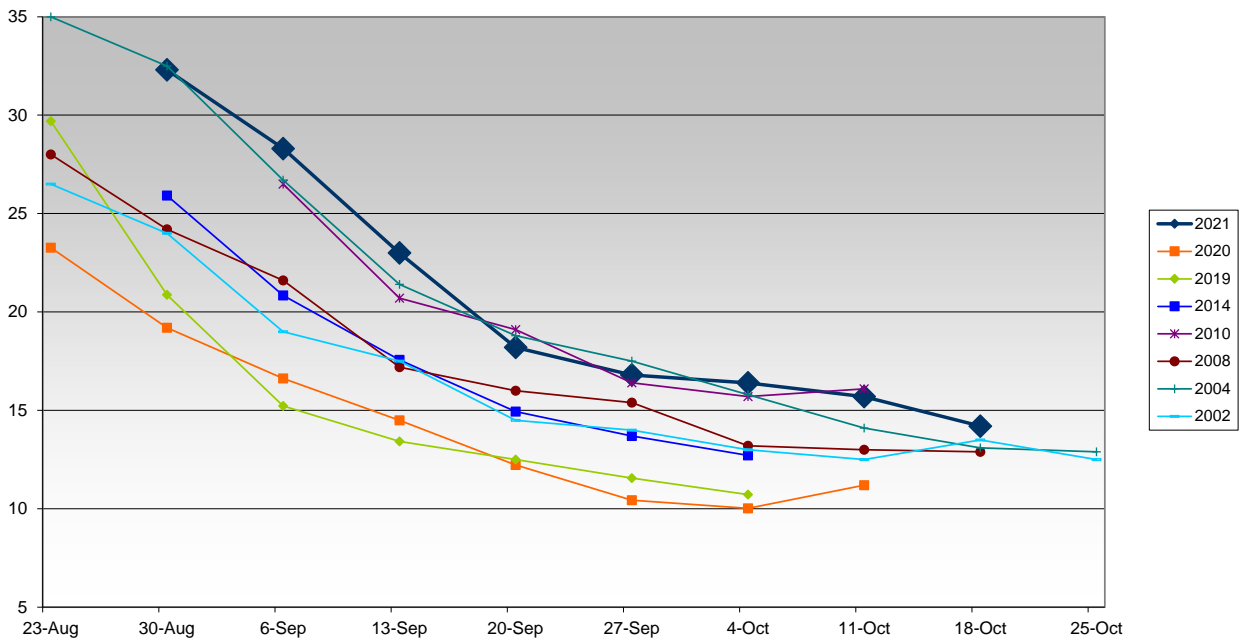
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Evolution of Sugar Levels (° Oechsle) - 2021 vs Recent or Comparable Vintages (Bereich Trier)



Evolution of Total Acidity Levels (g/l) - 2021 vs Recent or Comparable Vintages (Bereich Trier)



Source: German Ministry of Agriculture – Rheinland-Pfalz



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2021 Vintage – The Wines

2021 yielded wines with moderate alcohol content, firm acidity, great freshness, and often remarkable intensity.

After reading the text on growing conditions, the resulting wines have an alcohol lightness not seen in many years if not decades. In addition, the wines show quite some zest and comparable freshness. In many ways, this is how Mosel wine is expected to be and these wines do bring a smile on the face. What proves remarkable is that most wines combine the above with quite some aromatic intensity. The rain during the summer made for huge levels of dry extracts and this allows to buffer off the acidity and make the wines show a lot more depth and complexity than just lime-driven raciness and linearity from firm acidity on the palate.

Unfortunately, some wines will however deviate from this pattern and prove blousy and hollow as a result of de-acidification.

Let us address the ugly word: de-acidification. The firm and sometimes biting acidity left many growers with no option but to deacidify or made them decide to deacidify as they fear that the acidity will be too much for their customers who have been used for many years now to quite approachable and "smoother" wines. Unfortunately, that process is a rather hit-and-miss affair and we encountered quite some wines with the typical "softness and a hole in the middle" of deacidified wines.

The wines are all very much on the light side with respect to their Prädikat, a welcome change from recent vintages.

The low Oechsle degrees mean that the wines all have very moderate alcohol levels (including for the dry wines). Unlike recent vintages, we have yet to encounter a fruity-styled wine which really kicks above its Prädikat. The Kabinett are gloriously light-footed and the firm acidity adds to the overall sense of precision. The Spätlese are delightfully playful and add a touch of creamy charm to the racy core. The style of these wines is one we have not encountered since 2004 if not the 1990s.

The bulk of the production is at QbA and Kabinett levels: Only small quantities of Spätlese and Auslese level wines were produced.

The good weather allowed growers to wait for higher maturity during the harvest. But the moderate Oechsle degrees means that Spätlese level or Auslese level wines were rather limited. Some Estates even completely forfeited on Auslese as they focused on Spätlese and dry wines from Spätlese level fruit.

Although we have no firm figure, our sense is that less dry Riesling was produced in 2021 than in recent vintages.

Time and time again, when discussing the portfolio, growers indicated that they produced fewer quantities of dry wines as the fruit required to retain balance in dry wines was not easy to harvest. Also, some of the just off-dry wines taste already fully dry given their high acidity. So, overall, we expect that the region will have increased its share of off-dry wines (and even fruity-styled wines) given the unusual pattern of the vintage.

Yields proved quite varied, but overall, they remain fair to normal (also in contrast to other German wine regions).

The outbreak of Peronospora in July led to quite some stress and also reduction of yields (they are particularly dramatic at organic estates). But the outbreak was far from uniform: In some vineyards it was heavy, in others hardly noticeable. The cooler Saar as a whole was also comparatively spared. The result is that the impact of the rains on yields was not as big as that reported from other regions in Germany. Some Estates even had completely normal yields.

On a separate note, 2021 will see the first "VDP.Erste Lage" wines from VDP Mosel growers.

Other regional VDP associations had already introduced "VDP.Erste Lage" classification level (the equivalent of Premier Cru in Burgundy) since many years. The VDP Mosel members gave the green light to this classification level earlier this year and is now in the process of selecting the suitable sites among its members. The dry wines from these "VDP.Erste Lage" sites will be referred to as "Erstes Gewächs" but, for legal reasons, will not be referred to as such on the label but rather by the symbol "1G" (which we will use as well). We will update our background report on vineyard classification and wine labelling in Germany (which we published in Issue No 26 – October 2014) more in details later. For information, the first 1G wine which we cover in this report is the Ayler Scheiderberg from Peter Lauer. No doubt many more wines will follow over the years.



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2021 Vintage – The Buying Guide

2021 is a completely unique vintage with some of the finest Mosel wines we have ever tasted!

2021 is a truly stunning vintage, the likes of which the region has not seen in at least two decades. At the top, the wines have a lightness and yet presence which is truly remarkable ... but they deliver this usually with quite bright acidity. If acidity is your thing (which should be if you enjoy Riesling AND Mosel), get on the phone of your trusted merchants and walk down our list of recommended wines. We would still recommend reading our notes or taste the wines before buying if you can, just to make sure that the wines do match your expected acidity profile.

Readers should plunge upon the brilliant fruity-styled wines, which have the lightness of the finest vintages ever in the region.

We have tasted a fair share of wines by now and we are still under the impression of the fruity-styled wines. These wines have the lightness of the 1990s and the fruit precision and zest of grand modern vintages. Already now, some of these wines are candidates for wine perfection. While stylistically, the result may vary from a tad ripe to slightly underripe in terms of flavors and from intense to less intense in term of texture, most of these wines will offer grandiose drinking pleasure in a few years (keep in mind only one proviso which we address here below: de-acidification).

While there are many mesmerizing Kabinett, the full magic happens at Spätlese level!

All eyes have been on Kabinett in recent years, and there are also some truly great Kabinett in 2021. But this is often at the expense of other categories. Here we would like to draw your attention to the so unique Spätlese, a truly shunned category, but which more than delivered in 2021, as the additional touch of ripeness allowed it in order to have a residual sugar / acidity couple often close to perfection!

Lovers of sweetness should stock up on some of the rare but remarkable noble-sweet wines if zest is your thing.

Little noble-sweet wines (Auslese and above) were made in 2021 but the wines all share a superb sense of laser beam, fresh flavors, and superb playfulness. Especially some of the Auslese can be remarkably drinkable despite their exotic core. However, these wines do have a core of acidity which may not be to everybody's taste.

2021 is a vintage to consider buying some off-dry wines which can be remarkable when they play on acidity and almost dry-tasting balance.

Off-dry Riesling have offered many pleasant surprises in 2021 and the reason is that many are almost dry-tasting and offer great balance (sometimes more than dry wines which can have a "hard" side). They pair this with a sense of freshness and elegance rarely seen in recent vintages.

One should have an eye on the top vineyards as the ranking was more respected than in recent vintages.

In many recent vintages, cooler vineyards often gave the "finest" vintages a great run for their money and this allowed our readers to make quite some discoveries over the years. In 2021, the old pecking order is firmly back. The top vineyards did perform better as their more ideal situation added that little bit of ripeness (in particular in terms of acidic texture) that made the difference ... as they have done for centuries. While the bad news is that these wines are usually a bit more expensive, the good news is that wine lovers will experience the true glory of each of this mythical vineyard again in 2021!

One should therefore also keep in mind that basic wines are "more basic" than recently and back-buying is an attractive alternative.

The fact that the traditionally finest vineyards fared better in 2021 also means that Estate wines do not "shine" as much as in say 2020, 2019, or 2018. They usually come from less famous vineyards and were made from early picked fruit, which adds a touch of linearity and "simplicity" that was maybe not present in recent vintages. This being said, some of these light-footed beauties remain remarkable, especially at the hands of the finest wine growers.

However, the firm acidity of 2021 is not without its pitfalls (be it from too much acidity or from deacidification) and a bit of caution is still needed.

So, is 2021 just one great uniform success? No and there is one major reason: Many growers were frightened by the high levels of acidity and decided to deacidify. These wines can be remarkable as well but the process of deacidification can be a messy one and easily lead to seemingly flabby-textured wines with "hole in the middle." This temptation of deacidification (which is commercially understandable) introduced a touch of heterogeneity into 2021.

Happy hunting!



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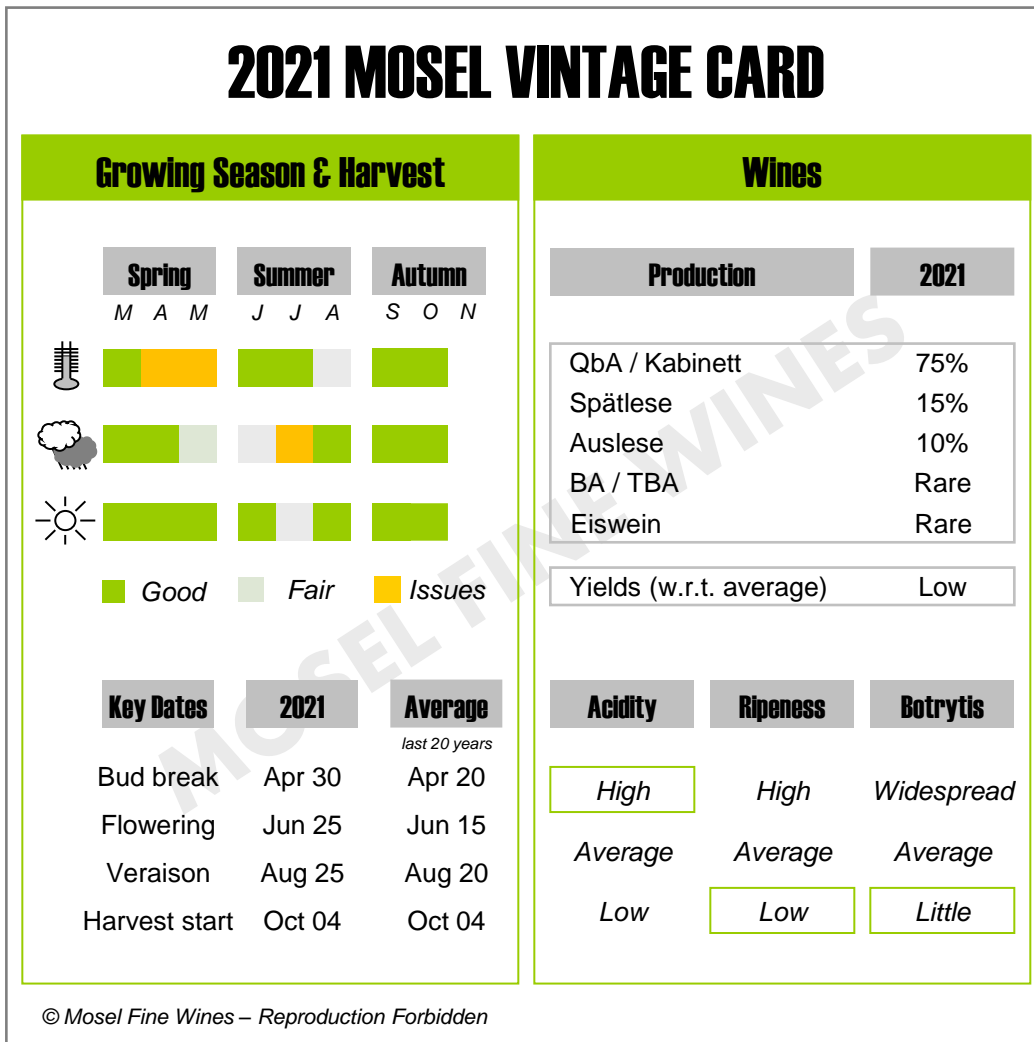
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2021 Vintage – The Vintage Card

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

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





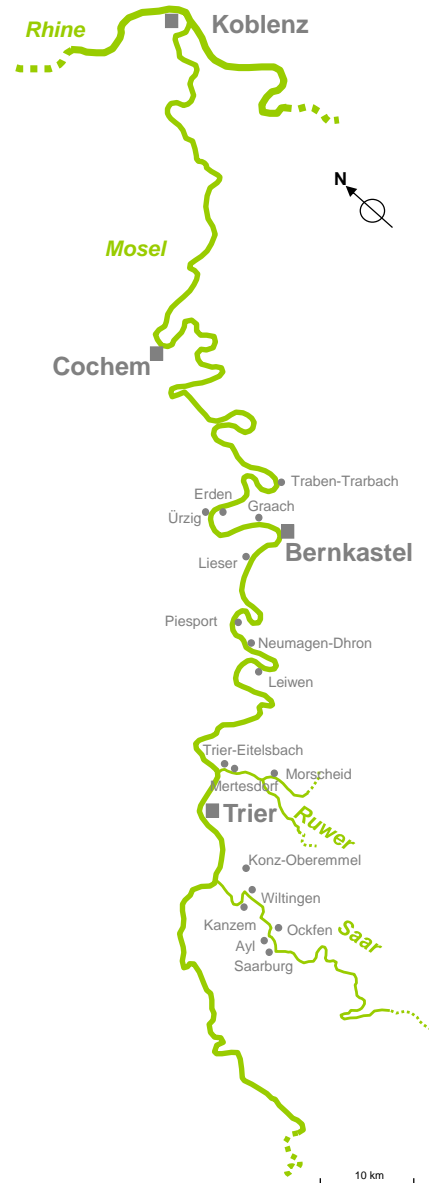
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The 2021 Vintage – Estate Reviews (Part I)

We provide here Part I of our comprehensive 2021 Estate Reviews. Most top wines were tasted several times over the last months in order to avoid that particular tasting conditions (a standard risk when tasting wines early) affect our opinions. In addition, older vintages were also reviewed if these have just been released or are still commercially available at the Estate.



- Falkenstein**
- Geltz-Zilliken**
- Dr. Hermann**
- Peter Lauer**
- Loersch**
- Egon Müller / Le Gallais**
- Stefan Müller**
- von Othegraven**
- Max Ferd. Richter**
- Willi Schaefer**
- Vollenweider**
- Weiser-Künstler**

- Niedermennig*
- Saarburg*
- Erden*
- Ayl*
- Leiwien*
- Wiltingen / Kanzem*
- Krettnach*
- Kanzem*
- Mülheim*
- Graach*
- Traben-Trarbach*
- Traben-Trarbach*

Part II of our Estate Reviews will be covered in the next Issue of Mosel Fine Wines (to be released at the end of August / beginning of September 2022)



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Hofgut Falkenstein

(Niedermennig – Saar)

Johannes and Erich Weber are all smiles when talking about their 2021 vintage: "2021 was a vintage like we knew them from the past, when the weather was temperate, punctuated with a few really sunny days, but overall rather mild. Spring was not overly hot and we did see a bit of frost around the Ice Saints in May. July was rainy but this was nothing unusual until recently! After years of starting our harvest in September, we only started our Riesling harvest on October 10. Unlike other recent years, the good but overly warm weather allowed us to wait and optimize the timing of our pickings even more. In the end, we only finished our harvest around mid-November. What impresses me most in the wines is not so much the bright acidity but the fact that the water during the growing season gave the wines a high level of dry extracts. This adds enormous presence to the wines. Our wines have marked acidity but this is what we are looking for as well and I really enjoy the result!"

The Estate produced its usual array of dry, off-dry, and fruity-styled wines. These are complemented this year by the first wines from two parcels in the Ockfener Bockstein, which the Webers took over this year. Instead of a red, it produced a Rosé and added a second Pet'Nat (Landwein der Mosel) to its portfolio.

Also in 2021, the Webers underline the fact that they are now among the finest Estates in the region. The wines have the telltale lightness and laser beam precision that has made the success of the Estate over the years. Already now, it is clear that the off-dry Spätlese bottlings will be among the finest off-dry wines of the region and the Kabinett are simply mesmerizing. Not only that, right in its first year, the Webers produced a stunning Kabinett from the Ockfener Bockstein ("Mia") where the lightness so typical of this Estate is enhanced by the typical presence and depth of the Bockstein. The fruity-styled Spätlese are simply breathtaking. The dry wines shine through their purity and precision but also through their even firmer acidic backbone than usual. While we love the purity that this gives to the wines, the level of acidity could prove challenging to some. But all in all, the Estate's wines continue to shine, this year with a touch more acidic beam. Bravo to the team!

2021er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese Klaus	06 22	96
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The 2021er Krettnacher Euchariusberg Riesling Spätlese (the reference to this internal cask name is provided in small print on the label after the AP number) comes from fruit harvested at 89° Oechsle on 60-year-old vines in the prime Gross Schock sector of the vineyard and was fermented down to sweet levels of residual sugar (65 g/l). It offers a stunning nose of white peach, herbs, and wet stone. The wine proves superbly balanced and elegant on the palate where the acidity is perfectly wrapped into a touch of sweetness. The finish is sharp and yet incredibly multi-layered and mouth-watering. This is an absolute beauty. 2031-2061

2021er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb Meyer Nepal	11 22	95
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The 2021er Niedermennig Herrenberg Riesling Spätlese Feinherb Meyer Nepal (the reference to this internal cask name is provided in small print on the label after the AP number) comes from vines planted in the 1950s in the upper part of the vineyard and was fermented to off-dry levels of residual sugar (26 g/l). It offers a stunning nose of cassis, white peach, white flowers, a touch of lemon sorbet, and white pepper. The wine shines through a stunningly vibrant feel of citrusy fruits and whipped cream on the precise and nicely mouthwatering palate. The finish is singing and makes one magically go for more. The vibrancy and finesse are truly remarkable. 2029-2041

2021er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb Onkel Peter	04 22	95
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The 2021er Niedermennig Herrenberg Riesling Spätlese Feinherb Onkel Peter (the reference to this internal cask name is provided in small print on the label after the AP number) comes from un-grafted vines in the south-facing Zuckerberg sector of the vineyard and was fermented to off-dry levels of residual sugar (25 g/l). It offers a superb nose made of pear, mirabelle, blueberry, tobacco, herbs, and fine spices. The wine proves gorgeously playful and deep on the racy but not sharp palate. The wine shines through absolute precision, a touch of backwardness, and incredible depth. The finish seems endless. What a stunning success! 2029-2041

2021er	Falkenstein	Niedermenniger Herrenberg Riesling Spätlese Feinherb Palm	03 22	95
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The 2021er Niedermennig Herrenberg Riesling Spätlese Feinherb Palm (the reference to this internal cask name is provided in small print on the label after the AP number) comes from different small parcels on the western side of the vineyard and was fermented down to off-dry levels of residual sugar (27 g/l). It offers a superb nose of mirabelle, herbs, white peach, and spices. The wine proves stunningly racy yet creamy on the palate and leaves a stunning feel of wet stone, herbs, anise, peach, and smoky elements. The finish is absolutely stunning and persistent. 2029-2041



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Hofgut Falkenstein

(Konz – Saar)

2021er	Falkenstein	Krettnacher Euchariusberg Riesling Spätlese Förster	05 22	94+
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The 2021er Krettnacher Euchariusberg Riesling Spätlese Förster (the reference to this internal cask name is provided in small print on the label after the AP number) was made from clean fruit harvested early at 87° Oechsle from vines planted in the 1960s in the prime Gross Schock sector of the vineyard and was fermented down to fully fruity-styled levels of residual sugar (55 g/l). It offers a beautiful nose of creamy gooseberry, grapefruit, quince, bitter lemon, chalky minerals, and smoke. The wine is superbly zesty yet also subtly creamy on the palate. The finish has the vibrancy of an Eiswein with the fruitiness of a great Spätlese. The acidity strikes through right into the finish and proves incredibly animating. We would wait a few years to let the wine develop more presence. Then, it could prove even better than expected: It is that impressive! 2029-2041

2021er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Alte Reben Gisela	08 22	94
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The 2021er Krettnacher Euchariusberg Riesling Kabinett Alte Reben Gisela (the reference to this internal cask name is provided in small print on the label after the AP number) was harvested at 84° Oechsle in a parcel still planted with 70-80-year-old un-grafted vines in the prime Gross Schock sector of the vineyard, which was classified in the highest category on the old taxation maps, and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a stunning nose of citrusy fruits, cassis, floral elements, apricot blossom, wet stone, and smoke. The wine proves incredibly deep and packed with orchard and citrusy fruits on the subtly creamy yet racy palate. The bright sense of raciness makes for an off-dry and incredibly animating feel in the hugely persistent finish. This is remarkable. 2029-2041

2021er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Kugel Peter	12 22	94
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The 2021er Krettnacher Euchariusberg Riesling Kabinett Kugel Peter (the reference to this internal cask name is provided in small print on the label after the AP number) was harvested at 84° Oechsle on 50-year-old grafted vines in the prime Gross Schock sector of the vineyard, which was classified in the highest category on the old taxation maps, and was fermented down to barely fruity-styled levels of residual sugar (42 g/l). It offers a beautifully refined nose made of white peach, lemon peel, mint, floral elements, and fine smoke elements. The wine is superbly playful and racy on the palate and leaves a stunningly vibrant feel of fresh orchard fruits and fine herbal elements in the long and multi-layered finish. This is a gorgeous and vibrant in the long finish. 2028-2041

2021er	Falkenstein	Ockfener Bockstein Riesling Kabinett Mia	22 22	94
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The 2021er Ockfener Bockstein Riesling Kabinett Mia (the reference to this internal cask name is provided in small print on the label after the AP number) is made from fruit picked at 83° Oechsle on old vines planted in the 1960s and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a stunning and finely chiseled nose of citrusy fruits, smoke, herbal elements, and a dash of whipped cream. The wine proves beautifully zingy and packed with citrusy fruits on the palate and leaves a stunning feel of herbs and spices in the almost dry-tasting finish. This is a huge success and a great addition to the Falkenstein portfolio. 2029-2041

2021er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Ternes	14 22	93
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The 2021er Krettnacher Euchariusberg Riesling Kabinett Ternes (the reference to this internal cask name is provided in small print on the label after the AP number) comes from fruit harvested at 83° Oechsle on 60-year-old vines in the prime Gross Schock sector of the vineyard and was fermented down to fully fruity-styled levels of residual sugar (40 g/l). It offers a stunning nose made of bitter lemon, cassis, herbs, and wet stone. The wine is packed with bracing acidity which is buffered off with dry extract and a touch of creaminess. The finish is vibrating and packed with intense flavors and stunning precision. What a success! This will please lovers of ethereally light-footed acidity-driven Kabinett. 2029-2041

2021er	Falkenstein	Niedermenniger Im Kleinschock Riesling Kabinett	20 22	93
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The 2021er Niedermenniger Im Kleinschock Riesling Kabinett was harvested at 82° Oechsle on old and partly un-grafted vines in this privileged south-facing sector of the Sonnenberg vineyard and was fermented down to barely fruity-styled levels of residual sugar (41 g/l). It offers a gorgeous nose of white peach, violet, apple, and smoke. The wine proves beautifully airy and light-footed on the palate and leaves a racy and playful feel in the long and elegant finish. The aftertaste is mouthwatering. 2029-2041



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Hofgut Falkenstein

(Konz – Saar)

2021er	Falkenstein	Krettnacher Euchariusberg Riesling Kabinett Arthuro	13 22	92
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The 2021er Euchariusberg Riesling Kabinett Arthuro (the reference to this internal cask name is provided in small print on the label) was harvested at 83° Oechsle from 15-year-old vines in the prime Euchariusberg sector of the vineyard, which was classified in the highest category on the old taxation maps, and was fermented down to barely fruity-styled levels of residual sugar (43 g/l). It offers a beautiful nose of racy and citrusy fruits, wet stone, herbs, mirabelle, and spices. The wine proves rather racy and zingy on the palate and leaves a stunning feel of herbs and spices in the long finish. The acidity vibrates and gives a kick to the subtly ripe and incredibly playful aftertaste. 2029-2041

2021er	Falkenstein	Krettnacher Altenberg Riesling Spätlese Trocken	07 22	92
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The 2021er Krettnacher Altenberg Riesling Spätlese Trocken comes from 50-60-year-old vines in the Enkers part of the vineyard. It offers a great nose of citrusy fruits, chalk, white flowers, and smoke. The wine is beautifully playful on the palate and leaves a citrusy and chalk infused feel in the finish. A touch of tartness still needs to integrate in the finish but if zingy focused dry Riesling is your thing, this wine will check all your boxes. 2026-2041

2021er	Falkenstein	Krettnacher Altenberg Riesling Spätlese Trocken	18 22	92
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The 2021er Krettnacher Ober Schäfershaus Riesling Spätlese Trocken (known internally as "Fuder Lorenz Manni") comes 60-year-old vines planted in the similarly name Lieu-Dit in the Altenberg vineyard underpinned by Diabas elements. It offers a rather backward nose made of lemon peel, white flowers, and smoke. The wine is superbly zingy and yet filigreed and structured on the palate and leaves a still rather tart and salty feel in the finish, which still needs to integrate. This incredibly light-footed wine packed with flavors will please lovers of acidic wines. 2026-2041

2021er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Trocken Egon	19 22	92
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The 2021er Niedermenniger Herrenberg Riesling Kabinett Trocken Egon (the reference to this internal cask name is provided in small print on the label after the AP number) comes from over 50-year-old vines in the south-facing part of the vineyard situated just below the Estate's cellar. It offers a beautiful nose of pear, peach, mirabelle, white pepper, starfruit, and smoke. The wine is beautifully intense, fruity, and racy on the palate and leaves a great mouthwatering feel in the long finish. This combines a touch of raciness with great fruit depth and intensity in the precise finish. 2023-2031

2021er	Falkenstein	Ockfener Bockstein Riesling Kabinett Schorsch	17 22	92
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The 2021er Ockfener Bockstein Riesling Kabinett Schorsch (the reference to this internal cask name is provided in small print on the label after the AP number) is made from fruit picked at 84° Oechsle on vines planted in the 1990s and was fermented down to fruity-styled levels of residual sugar (40 g/l). It offers a stunning nose driven by elderflower, earthy spices, wet stone, and smoke. The wine develops comparable presence yet remains firmly driven by citrusy acidity and some fine herbal elements in the long and subtly creamy finish. This combines presence and citrusy zing. 2029-2041

2021er	Falkenstein	Krettnacher Auf dem Hölzchen Riesling Kabinett Trocken	21 22	91
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The 2021er Krettnacher Auf dem Hölzchen Riesling Kabinett Trocken comes from 50-60-year-old vines above the Ober Schäfershaus. It offers a beautiful and still slightly reduced nose made of cassis, tobacco, smoke, and herbs. The wine proves racy yet still subtly creamy in the long finish. The aftertaste is zingy and packed with herbs and flintstone. This will need a few years to integrate its firm acidity but will then be a great dry Kabinett made for lovers of the steely expression of the genre. 2026-2041

2021er	Falkenstein	Niedermenniger Herrenberg Weissburgunder Trocken	02 22	91
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The 2021er Niedermenniger Herrenberg Weissburgunder Trocken comes from the south-facing part of the vineyard situated just below the Estate's cellar. It offers an attractive nose of citrusy fruits, apple, white pepper, herbs, and smoke. The wine is beautifully elegant on the palate and leaves a zingy feel of citrusy fruits and green herbs in the impeccably balanced finish. The aftertaste is racy and well-balanced. Now-2028



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(Konz – Saar)

2021er	Falkenstein	Niedermenniger Sonnenberg Riesling Kabinett Trocken Munny	09 22	91
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The 2021er Niedermenniger Sonnenberg Riesling Kabinett Trocken Munny (the reference to this internal cask name is provided in small print on the label after the AP number) comes from 60-70-year-old vines in the Lieux-Dit Unter den Röderchen. It offers a fresh nose made of citrusy fruits, pear, chalk, star fruit, and smoke. The wine is firmly racy and focused on the still rather tart palate and really shows its potential in the finish loaded with racy acidity, tartness, and fresh herbs. A touch of steel needs to integrate in the finish. This is a gorgeous and rather vibrant expression of dry Kabinett. 2023-2031

N.V.	Falkenstein	Pet Nat	(No AP)	91
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The Non-Vintage Pet Nat with lot number 23 22 comes from Weissburgunder harvested in 2021 in the Niedermenniger Herrenberg and was fermented in cask before completing its fermentation in bottle and being released without disgorgement. This sparkling wine offers a stunning nose of yeast, bitter lemon, and fine herbs. It has a superb active mousse and great cut on the palate. The finish is long and truly makes one go for more. Now-2024

2021er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Feinherb Herbert	15 22	90
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The 2021er Niedermenniger Herrenberg Riesling Kabinett Feinherb Herbert (the reference to this internal cask name is provided in small print on the label after the AP number) is an off-dry wine (with 24 g/l of residual sugar) made from fruit picked in the Kasselsheidchen part of the vineyard situated high up the slope. It offers a gorgeous nose of citrusy fruits and whipped cream, wrapped into floral and aniseed elements. The wine is beautifully balanced on the palate which feels almost dry thanks to some bracing acidity. The finish is truly remarkably bright and packed with white peach sorbet wrapped into cream in the finish. 2023-2028

2021er	Falkenstein	Niedermenniger Herrenberg Riesling Kabinett Trocken Mutter Anna	01 22	90
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The 2021er Niedermenniger Herrenberg Riesling Kabinett Trocken Mutter Anna (the reference to this internal cask name is provided in small print on the label after the AP number) comes from 60-70-year-old vines. The wine offers a beautiful nose of iodine, citrusy fruits, minty herbs, and smoke. It is very elegant and zingy on the focused palate and leaves a really structured and laser beam feel of intense fruits and minerals. Whoever likes acidity will fall in love with this wine. 2024-2031

2020er	Falkenstein	Niedermenniger Herrenberg Rotwein Trocken	10 22	90
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The 2020er Niedermenniger Herrenberg Rotwein Trocken is made from fruit picked on what was planted by the Webers as Spätburgunder 25 years ago but which the authorities now say is a mutation and not legally Spätburgunder, hence the fact that the wine is bottled simply as Rotwein, meaning red wine. It was fermented and aged for 18 months in traditional Fuder casks (hence the late AP number) without chaptalization and malolactic fermentation. It offers a ripe nose made of cooked cranberry, strawberry, licorice, clove, and a hint of vanilla. The wine is ripe and yet subtly zesty and leaves a great feel of herbs and a touch of smoothness in the long finish. The finish is superbly playful. Now-2028

2021er	Falkenstein	Niedermenniger Herrenberg Rosé Trocken	23 22	89
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The 2021er Niedermenniger Herrenberg Rosé Trocken is made from fruit picked on what was planted by the Webers as Spätburgunder 25 years ago but which the authorities now say is a mutation and not legally Spätburgunder. It offers a very playful nose of pomegranate, cooked raspberry, and spices. The wine is still quite tart and firm on the palate and leaves an almost white wine feel in the long finish. Now-2024

N.V.	Falkenstein	Landwein der Mosel	(No AP)	88
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The Non-Vintage Landwein der Mosel with lot number 24 22 is a Pet Nat made from Weissburgunder harvested in 2021 in the Niedermenniger Herrenberg and was fermented in cask before completing its fermentation in bottle and being released without disgorgement. It offers very nice notes of cider and fresh herbs and offers a direct and easy feel on the slightly creamy structure. The finish is tart and yeasty. 2023-2026

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Weingut Geltz-Zilliken

(Saarburg – Saar)

Dorothee Zilliken is really satisfied with her 2021 vintage: "The resulting wines have so much character and yet remain so ethereally light-footed. I like the vintage so much! But I must be honest: There was a moment in July, after the rains where I stood in the vineyard and was asking myself whether these grapes will ever get ripe. Understandably, the vintage proved to be a late one, as we started our harvest in mid-October and were busy for three weeks. What was remarkable is that the weather remained fine and cool during the whole harvest. As a result, the acidity levels did not decrease really. There was not a lot of botrytis and the little we harvested ended up in a special cask of Auslese. Unlike what other regions did experience in Germany, our yields proved normal."

The Estate produced its usual portfolio of wine right up to its GG from the Rausch and three auction bottlings also all from the Rausch: A Spätlese, an Auslese, and an Auslese GK.

2021 is a great vintage at Geltz-Zilliken. It yielded plenty of delightfully light-footed yet intense wines with great zest and focus which just scream at Saar. We were particularly impressed with fruity-styled and sweet wines but also the dry wines prove remarkably bright and focused. While there is plenty of Saar acidity, this is beautifully balanced by dry extracts and, where appropriate, a playful sweetness on the palate. Saar is an art and Zilliken excels at it!

NB: The auction wines will be reviewed in Issue No 63 (released ahead of the Auctions) and the Rausch GG will be reviewed upon commercial release.

2021er	Geltz Zilliken	Saarburger Rausch Riesling Auslese	03 22	95
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The 2021er Saarburger Rausch Riesling Auslese is a sweet wine with a superb nose of pear sorbet, raisin, dill, almond cream, and fine herbs. The wine is beautifully intense and creamy yet also incredibly focused and finely chiseled on the palate and leaves a gorgeous and hugely focused feel in the finish. This is a gloriously playful and fresh Auslese. 2031-2051

2021er	Geltz Zilliken	Saarburger Rausch Riesling Spätlese	05 22	93+
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The 2021er Saarburger Rausch Riesling Spätlese is a fruity-styled wine with a beautiful nose made of apple, pear, citrusy fruits, pineapple, saffron, white pepper, herbs, dill, and smoke. The wine develops a telltale balance of Spätlese with creaminess, fruitiness, and herbal elements on the wonderfully light-footed palate. The finish is beautifully airy and yet remarkably finely chiseled and bright. This beautiful Spätlese has even some upside as it develops its definition with age! 2029-2041

2021er	Geltz Zilliken	Saarburger Rausch Riesling Kabinett	06 22	93
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The 2021er Saarburger Rausch Riesling Kabinett is a fruity-styled wine with a beautiful nose made of cassis, vineyard peach, mint, dill, elderflower, whipped cream, smoke, chalky elements, and fine peppery notes. The wine proves stunningly playful and elegant on the palate, where a touch of almost Spätlese creaminess is beautifully lifted up by some zesty acidity. The wine proves playful and subtle right into the long and refined finish. The aftertaste combines riper elements of pear and apricot blossom with fresher notes of mint, zesty acidity, and white peach. 2031-2051

2021er	Geltz Zilliken	Ockfener Bockstein Riesling Kabinett	07 22	92
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The 2021er Ockfener Bockstein Riesling Kabinett is a fruity-styled wine with a finely chiseled nose made of yellow orchard fruits (in a whiff of pineapple and coconut), mint, bergamot, and smoke. The wine proves light-footed and playful on the palate and leaves a gorgeous feel of fresh fruits, chalky minerals, and fine herbal elements in the long and almost off-dry tasting finish. 2031-2041

2021er	Geltz Zilliken	Saarburger Riesling Kabinett	08 22	91
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The 2021er Saarburger Riesling Kabinett is a fruity-styled wine made exclusively from the Rausch. It offers an attractive and backward nose made of cassis, pear sorbet, peppery, herbs, tea, mint, and smoky elements. The wine is beautifully zesty and light-footed on the palate, where subtly ripe flavors are pepped up by zingy acidity. The finish feels almost off-dry and hugely focused. 2029-2041

2021er	Geltz Zilliken	Saarburger Riesling Trocken	14 22	90
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The 2021er Saarburger Riesling Trocken comes exclusively from the Rausch. It offers a beautiful nose made of citrusy fruits, chalky minerals, minty herbs, dill, and smoke. The wine proves beautifully playful on the palate and leaves a great feel of zingy yet incredibly mouthwatering feel in the long finish. This screams Saar yet retains stunning playfulness. 2023-2031



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Weingut Forstmeister Geltz-Zilliken

(Saarburg – Saar)

2021er	Geltz Zilliken	Saarburger Riesling Trocken Alte Reben	13 22	90
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The 2021er Saarburger Riesling Trocken Alte Reben comes exclusively from 70-75-year-old vines in the Rausch. It offers a beautiful nose made of citrusy fruits, pear, white pepper, white flowers, starfruit, and a hint of apricot blossom. The wine is nicely playful and full of subtly creamy flavors wrapped into firm acidity on the palate and leaves a great focused and firmly zesty but mouthwatering feel in the long finish. This wine screams of dry Saar. 2023-2032

2021er	Geltz Zilliken	Saarburger Riesling Feinherb	09 22	89
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The 2021er Saarburger Riesling Feinherb is an off-dry wine (with 18 g/l of residual sugar) made from fruit picked exclusively in the Rausch. This offers a beautiful nose made of gooseberry, whipped cream, pear, and smoky elements. The wine proves beautifully balanced on the palate, where the creaminess is wrapped into ripe yet zingy acidity. The finish is animating and full of life. Now-2030

2021er	Geltz Zilliken	Riesling Trocken	15 22	88
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The 2021er Riesling Trocken comes from the Ayler Kupp, Saarburger Rausch, and Niedermenniger Herrenberg. This bright colored wine offers a very engaging nose made of peach, pear sorbet, white flowers, chalk, and smoke. The wine is beautifully filigreed and full of animating acidity. The finish is juicy and dancing on the tongue. 2023-2027

2021er	Geltz Zilliken	Riesling Butterfly	10 22	87
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The 2021er Riesling Butterfly with AP 10 is an off-dry wine (with 18 g/l of residual sugar) made from fruit picked in the Ayler Kupp, Saarburger Rausch, and Niedermenniger Herrenberg. It offers a beautiful nose of pear, herbs, apricot blossom, and fine spices. The wine is nicely engaging on the palate and offers a juicy and nicely but not overly zesty feel right into the finish. The wine offers much pleasure. Now-2027

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By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann loves the acidity in his 2021 wines: "2021 is a vintage for lovers of acidity. I really feel that the top vineyards had the edge over my other vineyards this year, as they brought the necessary ripeness that some of the side valley or lesser well-exposed vineyards lacked. I also observed that yields were quite different in my vineyards. The Erdener Treppchen was particularly hit by Peronospora and we had a lot of work to fight against it, but all our efforts paid off in the end, even though we lost 40% of our yields there. Yields proved normal in Ürzig, Kinheim, and Piesport so that our average yields at the Estate are just below 60 hl/ha. We only started our harvest on October 14 under really good conditions with clean and fully ripe grapes, even though the Oechsle levels were not hugely high and thus great to produce refined and light-weighted wines, something which I'm really looking for. 2021 is really a Spätlese vintage for us. On the other side of the spectrum, we did very strict selections in order to bring in botrytis, alas in minute quantities, and could eventually produce three different TBAs. We also gamble on Eiswein by letting grapes hanging in the Kinheimer Hubertuslay and were granted by a very cool night and early morning frost on December 22. I went against de-acidifying any wines and they do show a lot of tartaric precipitation. I believe the wines have huge potential and I'm a big fan of the vintage!"

The Estate produced its usual portfolio of wines, with in addition this year, as the Oechsle levels were moderate, also a Spätlese from the Erdener Prälät. The collection also includes a set of GGs, two Eiswein (from the same juice, one being labelled simply as "Riesling Eiswein" and the other one as the "Kinheimer Hubertuslay Riesling Eiswein", and three TBAs (two out of the Erdener Treppchen and one Prälät).

Christian Hermann and his team hit another home run and produced a jaw-dropping collection of wines, which shine through sheer precision, finesse, and brightness. There are many highlights and classics in all fruity-styled, sweet, and noble-sweet categories, and even two times wine perfection (for TBA) in a vintage that is not known at all for noble-sweet wines (and rightly so!) for producing botrytis. This shows once again, if need be, that the Estate has now become a master in this unique category.

NB: The GGs were not yet ready for tasting.

2021er	Dr. Hermann	Erdener Prälät Riesling Trockenbeerenauslese Alte Reben lange GK	20 22	100
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The 2021er Erdener Prälät Riesling Trockenbeerenauslese Alte Reben lange GK was made with fully botrytized fruit harvested at 205° Oechsle on over 100-year-old un-grafted vines and was fermented down to fully noble-sweet levels (310 g/l). It offers a hugely concentrated and deeply complex nose of nut paste, acacia honey, mango, passion fruit, guava, dried orange peel, Victoria, pineapple, baked spices, and raisin. The wine proves hugely concentrated and has great depth on the palate, where oily and creamy viscosity are wrapped into magnificent fresh and zesty acidity. The intensity is breathtaking and yet the finish is almost airy and beautifully chiseled. The sweetness is of course still dominant but the balance is really outstanding. What a stunning TBA! 2036-2101

2021er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeerenauslese Alte Reben GK	19 22	100
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The 2021er Erdener Treppchen Riesling Trockenbeerenauslese GK was made with fully botrytized fruit harvested in the prime Onnerts sector of the vineyard at 195° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (277 g/l). It proves quite restrained and smoky (almost herbal) at first and needs a few minutes in the glass to reveal a magnificent nose of apricot, pineapple, prune, acacia honey, lime sorbet, and lead pencil. The wine has great presence and intensity on the noble-sweet palate, as unctuous and almost syrupy notes of nut paste, almond cream, candied zest, and honey join the party. The finish is very pure and clean even though the residual sugar still needs to integrate. The after-taste is almost endless and just magnificent. What a magic TBA! 2036-2091

2021er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeerenauslese GK	18 22	98
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The 2021er Erdener Treppchen Riesling Trockenbeerenauslese GK was made with fully botrytized fruit harvested at mid-slope and in the upper sector of the vineyard at 185° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (267 g/l). A whiff of volatile acidity gives quickly way to a beautifully aromatic and clean nose of quince jelly, orange zest, cinnamon, pineapple, guava, candy floss, cherry, and melon. The wine has deep and great concentration on the palate, where honeyed and exotic fruits are wrapped into a blanket of fine spices and zest. The finish is powerful and the intensity is really huge and impressive. What a great TBA! 2031-2081

2021er	Dr. Hermann	Kinheimer Hubertuslay Riesling Eiswein	17 22	98
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The 2021er Kinheimer Hubertuslay Riesling Eiswein was made from grapes harvested at 125° Oechsle on December 22 and comes only from the first pressing and was fermented down to noble-sweet levels of residual sugar (169 g/l). It presents a rather delicate and hugely refined nose which mixes fine riper elements of exotic fruits (mango, papaya, Victoria pineapple, coconut, and star fruit) and fresh elements (lime, grapefruit zest, and minty herbs). The wine is superbly pure and clean on the palate and has almost a velvety side before the acidity gradually brings freshness and energy to the wine. The concentration is really impressive and the finish is chiseled with great cut and purity. 2028-2041+



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By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

2021er	Dr. Hermann	Erdener Prälät Riesling Spätlese Alte Reben GK	12 22	97
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The 2021er Erdener Prälät Riesling Spätlese Alte Reben GK was made from a clean grape harvested at 87° Oechsle on extremely old un-grafted vines and was fermented down to sweet levels of residual sugar (70 g/l). It has a gorgeously refined and multi-layered nose of herbs, apricot, smoke, anise, Conference pear, greengage, and blueberry. The wine has a marvelous balance on the palate and combines fruity and creamy presence with animating and ripe acidity. The finish proves very pure and immensely long and smoky. The after-taste is all about smoke, spices, and even fresh elements. This is a marvelous Spätlese! 2031-2071

2021er	Dr. Hermann	Erdener Treppchen Riesling Auslese GK	13 22	97
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The 2021er Erdener Treppchen Riesling Auslese GK was made with fruit barely affected by botrytis (30%) harvested at 105° Oechsle and was fermented down to noble-sweet levels of residual sugar (112 g/l). It offers a gorgeously fresh and complex nose of whipped almond cream, orange blossom, lime tree, jasmine, cassis, prune, violet, anise, and bergamot. The wine is magnificently playful and balanced on the palate, where some delicate and refined exotic elements are wrapped into a blanket of candied zesty fruits. The finish is all about freshness as ripe acidity (not unlike that of an Eiswein) leads the pace and proves hugely long. What a breathtaking Auslese GK! 2031-2051+

2021er	Dr. Hermann	Riesling Eiswein	16 22	96
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The 2021er Riesling Eiswein was made from grapes harvested on December 22 in the Kinheimer Hubertuslay and comes from the second and subsequent pressings of all grapes harvested on that day (the first pressing produced the Kinheimer Hubertuslay Riesling Eiswein AP 17) at 125° Oechsle and was fermented down to noble-sweet levels of residual sugar (145 g/l). Quite restrained at first, this gradually reveals a quite exotic and clean nose of papaya, pineapple, mango, dried apricot, cherry, and prune. The wine has great energy and focus on the palate as rich fruits interplay with ripe and intensely zesty acidity. The finish is hugely long and structured, and driven by smoke, candied grapefruit, and lime. This is a great clean and pure Eiswein, which offers huge drinking pleasure. 2028-2041+

2021er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 22	95
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The 2021er Erdener Herzlei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 88° Oechsle on over 80-year-old un-grafted vines in this prime sector of the Treppchen and was fermented down to sweet levels of residual sugar (70 g/l). It offers a gorgeously smoky and herbal nose of vineyard peach, blueberry, violet, whipped almond cream, anise, orange blossom, and jasmine. The wine coats the palate with juicy and delicately ripe fruits, and yet the wine has a beautiful balance and freshness. It leaves a great feel of juicy acidity right into the very long and smoky finish. The energy in this wine is quite breathtaking. What a great Spätlese! 2031-2061

2021er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 22	95
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The 2021er Erdener Treppchen Riesling Kabinett was made from un-grafted vines in the privileged Kammer, Schmitzberg, and Schönberg sectors of the vineyard, from early harvested fruit at 83° Oechsle, and was fermented in Fuder down to fruity-styled levels of residual sugar (48 g/l). It offers a beautifully refined and complex floral notes of anise, lily flower, white peach, cassis, jasmine, lime tree, and lavender. The wine proves superbly airy and delicately creamy on the palate, and leaves a very pure and mouthwateringly freshness. The after-taste is all about lime, cassis, and herbs in an already more off-dry than fully fruity style. This is a great Kabinett in the making. 2031-2046

2021er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK	11 22	94+
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The 2021er Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 89° Oechsle on over 80-year-old un-grafted vines in this prime sector of the Würzgarten and was fermented down to sweet levels of residual sugar (72 g/l). It offers a quite aromatic and attractive nose of William's pear, yellow peach, apricot, wild strawberry, blueberry, candy floss, and candied grapefruit. The wine coats the palate with juicy yellow and ripe fruits, yet the acidity is quick to join the party and gives a refreshing and even racy side to the wine. It needs a decade to integrate all its elements. 2031-2061

2021er	Dr. Hermann	Erdener Treppchen Riesling Auslese	21 22	94
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The 2021er Erdener Treppchen Riesling Auslese was harvested from essentially clean grapes at 95° Oechsle and was fermented down to noble-sweet levels of residual sugar (80 g/l). It offers a superbly complex and anise-driven nose of smoke, minty herbs, earthy spices, yellow peach, almond, pineapple, and a hint of passion fruit. The wine proves both concentrated and earth as well as zesty and herbal on the palate. The finish is slightly more earthy and herbal for the moment with quite some structure and even some phenolic and spicy presence.



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2021er	Dr. Hermann	Erdener Treppchen Riesling Spätlese GK	10 22	94
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The 2021er Erdener Treppchen Riesling Spätlese GK was made from the prime Kriebslay sector of the vineyard from essentially clean grapes at 92° Oechsle and was fermented down to sweet levels of residual sugar (79 g/l). It offers a superbly smoky and restrained nose of mint, lozenge, white peach, herbs, greengage, and herbs. The wine shows great concentration and presence on the palate, where ripe fruits and even a touch of exotic and honeyed elements come through. The finish proves gorgeously tight, zesty, and smoky and has huge length and intensity. 2031-2051

2021er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 22	94
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The 2021er Ürziger Würzgarten Riesling Spätlese Alte Reben GK was made from over 80-year-old un-grafted vines in the prime Weltersberg und Urglück sectors of the vineyard, from early harvested fruit at 83° Oechsle, and was fermented in stainless-steel down to fruity-styled levels of residual sugar (50 g/l). It shows a rather restrained yet already beautifully complex and fresh nose of dried white flowers, whipped almond cream, fine spices, cassis, pear, and mint. The wine shows great purity and finesse on the palate and leaves a light-weighted and finely chiseled feel of herbs in the very long and already off-dry tasting finish. 2031-2046

2021er	Dr. Hermann	Wehlener Sonnenuhr Riesling Spätlese GK	08 22	94
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The 2021er Wehlener Sonnenuhr Riesling Spätlese GK was made from a mix of young and old vines with low yields from a sector with quite some quartz, from early harvested fruit at 91° Oechsle, and was fermented down to sweet levels of residual sugar (70 g/l). It offers a superbly complex and refined nose of white flowers, orange blossom, lime tree, fine spices, almond cream, and violet. The wine is superbly playful on the palate, where fine and delicate creamy elements interplay with candied zest and spices. This is a great Spätlese in the making. 2031-2061

2021er	Dr. Hermann	Brauneberger Juffer Riesling Kabinett	04 22	93
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The 2021er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 81° Oechsle in a parcel high up near the Mosel Bridge and was fermented down to fruity-styled levels of residual sugar (44 g/l). It offers a superb smoky nose of minty herbs, orange blossom, earthy spices, banana, and herbs. The wine proves nicely structured and light-weighted on the palate, and leaves a fresh and intense feel in the very long and smoky finish. 2028-2041

2021er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Kabinett	15 22	93
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The 2021er Piesporter Goldtröpfchen Riesling Kabinett was made from clean fruit picked at 84° Oechsle in the Niederemmel part of the vineyard and was fermented down to sweet levels of residual sugar (52 g/l). It offers a beautiful smoky nose of earthy spices, blackberry, apricot, elderberry, prune, and minty herbs. The wine proves very playful on the light-weighted yet complex and spicy palate. The intensity and energy in this wine are quite remarkable. The finish is superbly zesty and spicy, and already more off-dry than really fruity. 2028-2041

2020er	Dr. Hermann	Lösnicher Försterlay Riesling Trocken GG	31 21	92
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The Lösnicher Försterlay Riesling -GG-, as it is referred to on the label, was made from late harvested fruit and was fermented and matured in new Fuder. It offers an ample and rich nose of yellow peach, bergamot, coconut cream, floral elements, anise, ginger, and herbs. The wine proves nicely creamy and delicately smooth on the light fruity and aromatic palate. It leaves a refreshing feel of herbs and spices in the very long and intense finish. The aftertaste proves just slightly broader. This dry Riesling is really impressive. 2024-2031

2021er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	02 22	92
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The 2021er Ürziger Würzgarten Riesling Kabinett was made from over 50-year-old un-grafted vines in the upper part of the vineyard, based on sandstone and pyrolite soils, early harvested fruit at 80° Oechsle, and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a nicely complex and finely aromatic nose of anise, yellow peach, minty herbs, elderberry, and bergamot. The wine is light-weighted and superbly creamy and fruity on the palate, and leaves a refreshing feel of yellow fruits in the long finish. This is a great appealing Kabinett. 2028-2041



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Weingut Dr. Hermann

(Erden – Middle Mosel)

2021er	Dr. Hermann	Riesling Trocken	03 22	89
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The 2021er Riesling Trocken is a Fuder-fermented dry wine made from Estate holdings and very late harvested fruit on steep slopes in the prime Löslicher Försterlay and the Erdener Herrenberg vineyards. It offers a superbly refined and finely aromatic nose of anise, yellow peach, pear, earthy spices, and smoke. The wine proves nicely light-weighted and refreshingly zesty. It leaves a fully dry-tasting feel of spices in the after-taste. It is a very good dry Riesling. 2023-2029

2021er	Dr. Hermann	Riesling "H"	01 22	88
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The 2021er Riesling "H" is a tank-fermented fruity-styled wine (with 46 g/l of residual sugar) made from Estate holdings in the prime Löslicher Försterlay, Kinheimer Hubertuslay, and Erdener Herrenberg. It has a very charming and attractive nose of candied grapefruit, candy floss, pear, anise, and minty herbs. The wine is very nicely fruity and delicate on the very light-weighted and nicely direct palate. The finish has nice fruity presence and leaves a direct feel. Now-2028

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Weingut Peter Lauer

(Ayl – Saar)

Florian Lauer was quite relaxed about his 2021 vintage: "Unlike other parts of Germany, the Saar did not suffer from massive Peronospora outbreaks in July. The reason is simple: it is much cooler here. This means that we had a rather normal vintage with normal yields. The acidities are firm but the rains during the summer made for high dry extracts levels, which contribute to buffer off the acidity. Harvest was quite late when compared with other vintages. We only started on October 1 and finished on November 11. We were able to produce everything up to Spätlese but there is no Auslese this year. All in all, I'm quite excited about the vintage: It reminds me a little bit of 2004 but mostly to vintages from the early 1990s, when the wines were not overly ripe nor made from extremely low yields. Yet the result was terrific."

As Florian mentioned, the Estate was able to produce its usual portfolio up to Spätlese including a full set of GGs and its usual set of Kabinett and Spätlese sold via the Auction. For the first time, the Estate produced a Kabinett from its holdings in the Schonfels. The Estate also introduced an Ayler Scheiderberg 1G, a dry Riesling made from holdings in this historic vineyard which has been classified as "Erste Lage" by the VDP Mosel (who gave the green light to the classification of "Erste Lage" vineyards earlier this year). In addition, the Estate also released some Grand Reserve bottlings of Sekt from 1984 and other vintages.

Florian Lauer produced some beautiful wines in 2021, which all have superb depth of fruit with firm but ripe sense of acidity. This ripe acidity makes for zingy yet beautifully balanced and filigreed dry wines (including a superb Ayler Scheiderberg 1G!) as well as comparatively suave expressions of off-dry wines. The stars of the collection are undoubtedly the fully off-dry Stirn and Kern as well as the fruity-styled Kabinett and Spätlese. In 2021, the Ayler Kupp bottlings seem to have the edge over the Lambertskirch and Schonfels ones but debating this will be a fascinating topic for the coming years as there is so much to like in all of them! Finally, if you are into Sekt (as we are), there are few better places in the Mosel and in Germany to get beautiful late-disgorged Sekt than the Peter Lauer Estate. Its latest batch of 1984er Brut Natur Grande Réserve is a dream of a sparkling wine.

NB: The auction wines will be reviewed in Issue No 63 (released ahead of the Auctions) and the GGs upon commercial release.

2021er	Peter Lauer	Ayler Kupp Riesling Kabinett N°8	08 22	94
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The 2021er Kupp Kabinett N°8, as it is referred to in the central part of the label, was made from fruit picked at 79° Oechsle on the original Kupp hill, and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers a superb nose of whipped cream, fern, cassis, gooseberry, and smoky slate. The wine is hugely vibrant, intense, and yet remarkably light-footed on the zesty palate and leaves a remarkably feel of fruits and herbs in the finish. The aftertaste is all about zesty tension which adds presence and intensity to the hugely lemony and fruity flavors. What a stunning Kabinett in the making! 2031-2051

2021er	Peter Lauer	Ayler Kupp Riesling Spätlese N°7	07 22	94
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The 2021er Kupp Spätlese N°7, as it is referred to in the central part of the label, was made from fruit harvested at 89° Oechsle on the whole original Kupp hill and was fermented down to sweet levels of residual sugar (70 g/l). It offers a stunning nose made of lime, cassis, apricot blossom, chalk, a dash of almond cream, and fine spices. The wine is superbly well balanced on the creamy yet racy and focused palate and leaves a delightful feel of creamy vineyard peach, mint, lime sorbet, and chalky minerals in the almost endless feeling finish. This is a stunningly vibrant expression of Saar Spätlese in the making! 2031-2051

1984er	Peter Lauer	Sekt Brut Natur Grande Réserve	(No AP)	94
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The 1984er Grande Réserve Brut Natur, as it is referred to on the central part of the label, with lot number 16/84-01/21 is made from Riesling grapes and was refermented and left on its lees for 36 years before being disgorged without dosage in January 2022 (the disgorgement date is provided on the label). This yellow-golden-colored wine offers a stunning nose of mint, bergamot, tea, wet stone, starfruit, and mirabelle, all wrapped into a gorgeous sense of whipped cream. The wine proves stunningly precise on the creamy yet focused palate and leaves an incredibly long and persistent feel of cream, citrusy acidity, green herbs, and mirabelle in the finish. The aftertaste is subtly yeasty, airy, and elegant. This is easily the finest Sekt we have ever had from the Mosel and one of the finest ever made. What a stunning success! Now-2029

2021er	Peter Lauer	Ayler Kupp Riesling "Kern" N°9	09 22	93
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The 2021er "Kern" N°9, as it is referred to in the central part of the label, is a fully off-dry wine (with 33 g/l of residual sugar) made from fruit picked in a complete cross section (bottom to top) of a prime south-west-facing old-vine parcel (called Kern) situated well into the side valley on the original Ayler Kupp hill. It offers a superbly creamy nose made of vineyard peach, pear, green apple, whipped cream, smoke, and fine spices. The wine is beautifully balanced on the palate driven by zesty acidity, fruity sorbet, and beautifully creamy elements. The finish is racy, focused, and hugely persistent. This is a gorgeous almost fruity-styled tasting Saar Riesling! Now-2036



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(Ayl – Saar)

2021er	Peter Lauer	Ayler Kupp Riesling "Stirn" N°15	15 22	93
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The 2021er "Stirn" N°15, as it is referred to in the central part of the label, is a fully off-dry wine (with 34 g/l of residual sugar) made from fruit picked in the prime south-west-facing, upper-front part of the original Ayler Kupp hill. It offers a beautiful nose made of herbs, gooseberry, citrusy fruits, wet stone, smoke, and aniseed herbs. Great zing is beautifully balanced out by fruity and creamy elements on the palate. The finish is vibrant, racy, and hugely playful. This almost fruity-styled tasting Saar Riesling is a great success! Now-2036

2021er	Peter Lauer	Ayler Kupp Unterstenberg Riesling N°12	12 22	93
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The 2021er Unterstenberg N°12, as it is referred to in the central part of the label, is a barely off-dry wine (with 8 g/l of residual sugar) made from fruit picked in the similarly-named prime Lieu-Dit forming the south-southwest facing, front part of the original Kupp hill (at the foot of the hill). It offers a beautiful nose made of mirabelle, grapefruit, a hint of earthy spices, herbal elements, a dash of whipped cream, and quite some smoke. A creaminess adds a smooth and off-dry side to the palate. This is then gradually wrapped up into zesty acidity in the long and multi-layered finish. The aftertaste is precise, airy, and incredibly persistent. This (barely) off-dry Saar wine is a real winner. 2023-2031

2021er	Peter Lauer	Ayler Kupp Neuenberg Riesling N°17	17 22	92+
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The 2021er Neuenberg N°17, as it is referred to in the central part of the label, is a barely off-dry wine (with 11 g/l of residual sugar) made from fruit picked in this prime Lieu-Dit forming the south-southwest facing, central part of the original Kupp hill (at the foot of the hill). It offers a rather backward nose made of mirabelle, herbs, and fine spices. The wine is beautifully focused and airy on the palate and leaves a stunning feel of fresh zesty herbs and earthy spices in the long finish. The overall feel is one of irresistible intensity and feather-lightness. This off-dry wine now needs to shed its primary reduction and reveal its goods, which should happen in a year or so. 2023-2031

2021er	Peter Lauer	Ayler Lamberts Kirch Riesling Kabinett	14 22	93
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The 2021er Lamberts Kirch Kabinett, as it is referred to in the central part of the label, was made from fruit harvested at 83° Oechsle in this steep, south-east facing Lieu-Dit overseeing the Saar, and was fermented down to fully fruity-styled levels of residual sugar (61 g/l). It offers a beautiful nose made of pear, apple, aniseed herbs, a hint of whipped cream, and fine smoky elements. The wine proves subtly creamy on the palate, where a dash of sweetness still needs to integrate. The finish is however incredibly multi-layered, focused, and refined. This wine, cut along the mold of the Auslese from the 1990s, is a delightful success! 2031-2051

2021er	Peter Lauer	Ayler Schonfels Riesling Kabinett N°111	111 22	93
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The 2021er Lamberts Kirch Kabinett, as it is referred to in the central part of the label, was made from fruit harvested at 80° Oechsle in this steep, south-east facing Lieu-Dit overseeing the Saar, and was fermented down to fruity-styled levels of residual sugar (52 g/l). It offers a superb nose of pear, fine spices, a touch of whipped cream, starfruit, aniseed herbs, and smoke. The wine is stunningly vibrant on the palate, where green herbs, citrusy elements, and vineyard peach seem to dance with the kick of acidity. The finish is racy, vibrant, and gorgeously balanced as pear and lemon sorbet interplays with herbs and chalky minerals. The aftertaste is all about lightness and intensity. This Kabinett is a delight! 2026-2041

2021er	Peter Lauer	Ayler Scheiderberg Riesling Trocken 1G N°21	21 22	92
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The 2021er Ayler 1G, as it is referred to on the central part of the label, is a dry Riesling made from fruit picked in the Lieu-Dit Scheiderberg, a north-east facing sector legally in the Ayler Kupp vineyard but forming the heart of the Scheiderberg hill (this sector has been classified as "VDP.Erste Lage" by the VDP Mosel hence the 1G). It offers a superb nose made of citrusy fruits, smoke, wet stone, and floral elements (a signature of the Scheiderberg hill). The wine feels smooth rather than dry on the otherwise superbly airy and elegant palate. It leaves a gorgeous feel of fresh orchard fruits, citrusy elements, smoke, and flowers, all wrapped into quite creamy elements in the long and suave finish. The acidity only comes through in the aftertaste. This debut vintage of this "Erste Lage" wine is hugely promising! 2023-2031

2021er	Peter Lauer	Ayler Riesling N°2	02 22	90
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The 2021er Ayler Riesling N°2 is a bone-dry wine (with 1 g/l of residual sugar) made from fruit picked in the front, east-facing part of the original Kupp hill, in the upper section near Stirn. It proves still quite backward at first and needs a few moments to shed the reductive notes of smoke and wet stone and reveal its beautiful scents of elderflower, cassis, pear, vineyard peach, and herbs. The wine is still on the firm side on the palate but the finesse and precision are already remarkable (for a "mere" Estate wine). Superb scents of citrusy fruits, whipped cream, fine herbs, and some spices underline this in the finish. The aftertaste is zingy but also a tad reductive. This beautiful dry wine really only needs a few months in bottle to let some of the firmness mellow away. It will then prove quite irresistible. 2023-2028



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(Ayl – Saar)

2021er	Peter Lauer	Ayler Riesling "Senior" N°6	06 22	90
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The 2021er Ayler Riesling "Senior" N°6 is a off-dry wine (with 14 g/l of residual sugar) made from fruit harvested from the original Kupp hill on a west-facing section towards Wawern. It offers a rather undercooled nose made of gooseberry, whipped cream, grapefruit zest, floral elements, and lots of backward feeling smoke and slate. The wine is impeccably balanced on the palate. Here, orchard fruits interplay with fine spices and herbal elements. A great sense of zest provides the right counterpart to balance out the slight creaminess in the finish. The aftertaste is all about black berried fruits, mirabelle, and smoke. 2023-2031

2021er	Peter Lauer	Ayler Riesling N°3	03 22	89
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The 2021er Ayler Riesling N°3 is a fully off-dry wine (with 33 g/l of residual sugar) made from fruit picked in the front, east-facing part of the original Kupp hill, in the upper section near Stirn. It offers a beautiful even if still slightly austere nose made of mirabelle, white peach, herbs, and fine spices. The wine is superbly playful on the fruity-styled palate. Gooseberry, mint, and herbs add to the feeling of freshness and lightness. This essentially lightly fruity-styled wine is quite irresistible. Now-2031

2021er	Peter Lauer	Ayler Riesling N°4	04 22	89
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The 2021er Ayler Riesling N°4 is a fully off-dry wine (with 33 g/l of residual sugar) made from fruit harvested from the Scheidterberg and Sonnenberg side hills. It offers a rather undercooled nose made of fern, herbs, vineyard peach, mirabelle, earthy spices, and smoky elements. The wine reveals more of the green herbs on the palate. Far from disturbing, they add freshness to the beautifully mouthwatering palate. The finish is still slightly firm and beautifully zesty. Now-2031

2021er	Peter Lauer	Ayler Riesling N°1	01 22	88
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The 2021er Ayler Riesling N°1 is an off-dry wine (with 11 g/l of residual sugar) made from fruit harvested on the east-facing side of the main Ayler Kupp hill. It offers a rather backward nose made of mirabelle, pear, bitter grapefruit, herbs, floral elements, and slate. The wine is nicely playful on the slightly smooth palate. A great feel of zesty acidity then kicks in and adds focus to the juicy and nicely mouthwatering finish. A dash of whipped cream and more grapefruit zest make for a vivid aftertaste. 2023-2031

2021er	Peter Lauer	Ayler Riesling N°25	25 22	88
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The 2021er Ayler Riesling N°25 is a dry wine (with 6 g/l of residual sugar) made from fruit picked on the Scheidterberg and Rauberg side hills. It proves rather backward and only reveals shy scents of bergamot, mirabelle, and smoky elements on the nose. After extensive airing, a touch of earthy spices joins the party. The wine proves firm and rather structured on the palate and leaves a precise and focused feel of tart herbs and faint orchard fruits in the long finish. The aftertaste is all about smoke at this stage. This wine will really benefit from a year or more of bottle aging and should then prove a spicy expression of dry Saar Riesling. 2023-2026

2021er	Peter Lauer	Riesling Feinherb Alt Scheidt	192 22	87
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The 2021er Riesling Feinherb Alt Scheidt with AP 192 is an off-dry wine (with 21 g/l of residual sugar) which comes half from Estate vineyards and half from purchased fruit. This bright-white-colored wine offers a hugely engaging nose made of pear, apple, peach, bergamot, green herbs, a touch of whipped cream, and smoky elements. The wine feels fully off-dry on the palate, and the hint of sweetness is only gradually wrapped into some firm acidity in the superbly fruity and smoky finish. The aftertaste is unusually vibrant (for a "mere" entry level wine) and makes one magically want to go for more. This is a beautiful wine to quaff over the coming years! Now-2024

2021er	Peter Lauer	Riesling Feinherb Barrel X	192 22	87
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The 2021er Riesling Feinherb Barrel X is an off-dry wine (with 21 g/l of residual sugar) which comes for half from Estate vineyards and for half from purchased fruit. This bright-white-colored wine offers a hugely engaging nose made of pear, apple, peach, bergamot, green herbs, a touch of whipped cream, and smoky elements. The wine feels fully off-dry on the palate, and the hint of sweetness is only gradually wrapped into some firm acidity in the superbly fruity and smoky finish. The aftertaste is unusually vibrant (for a "mere" entry level wine) and makes one magically want to go for more. This is a beautiful wine to quaff over the coming years! Now-2024



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Peter Lauer

(Ayl – Saar)

2021er	Peter Lauer	Riesling Trocken N°16	16 22	87
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The 2021er Riesling Trocken N°16 was made half from own grapes harvested in Ayl and half from purchased grapes from Saarburg, Wawern, and Wiltingen. It offers a backward nose which takes some time (think days) to reveals its underlying core of pear, smoke, apple, and floral elements. The wine proves nicely playful and focused on the palate. A kick of zest brings zing to the linear and very satisfying finish. Now-2025

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

By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

Alex Loersch finds very much to like in his 2021 vintage: "The results are really very good. We had great harvest conditions and were able to produce all quality levels in our line-up. The wines are elegant and refined with good acidity levels. The weather proved cool and wet during summer but turned out to be great as of September. I delayed the harvest as long as possible as the acidity levels were still on the high side. We started on October 10, but it was even still early. So, we decided to do some pre-harvest and selections and really only started on October 14. The selection we did at the beginning directly allowed us to bring in Auslese, at up to 105° Oechsle. However, the botrytis proved overall rare and grapes proved beautifully clean and healthy. We harvested each vineyard bit by bit, starting in Dhron as the acidity levels proved lower there. Yields proved quite low, at only 40-45 hl/ha and in addition to the long waiting time, it brought us superb quality. I had no fear that the grapes would rot so we would take the necessary time to do our selections. We even brought in Kabinett fruit towards the end of the harvest from the Apotheke. We were also able to do some strict selections in order to bring in some botrytized grapes from the Hofberg and the Apotheke. You really had the feeling that ripeness and Oechsle were coming with more hanging time, while the acidity levels were just slightly lower. Harvest was completed on November 5, except for some grapes we lead in the Altärchen for Eiswein and which we could harvest on the morning of December 22. I believe that 2021 is a typical Kabinett vintage. But it is also the first time ever that we were able to harvest all Prädikat levels in one vintage!"

The Estate was able to produce its usual portfolio of wines right up to BA/TBA and its full set of GGs ... with, in addition, a special bottling of Apotheke Kabinett and Apotheke Spätlese which will be sold at this year's Auction. Also, the Hofberg BA or Apotheke TBA could be released via a future Auction. Why Auction? The Estate became a member of the Bernkasteler Ring whose members auction some special casks in September.

Alex Loersch has produced a magnificent collection in 2021. The wines shine through purity of fruit, finesse, and elegance. As it has been in the past few vintages, it once again proved a grand master for noble-sweet wines and the Hofberg BA is just pure magic of finesse, though the Apotheke TBA has the potential to join it in the legendary wines. But these rarities should not make us forget that the rest of the collection is also remarkable. Lovers of off-dry wines should have a close look at the beautiful Rosengärtchen Kabinett Feinherb and the fruity-styled and sweet wines will delight many fine Mosel drinkers.

NB: The auction wines will be reviewed in Issue No 63 (released ahead of the Auction). The dry wines (Blauschiefer, Vogelsang, and the three GGs, namely the Jungheld, Devon-Terrassen, and Sängerei) as well as the off-dry Glimmerschiefer were not yet ready for tasting.

2021er	Loersch	Dhroner Hofberg Riesling Beerenauslese	11 22	Auction?	100
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The 2021er Hofberg Riesling Beerenauslese, as it is referred to on the central part of the label, was made from fully botrytized fruit picked at 144° Oechsle and was fermented to fully noble-sweet levels of residual sugar (206 g/l). It offers a marvelous smoky and restrained but already layered and hugely complex nose of lead pencil, herbs, candied grapefruit, cherry, prune, fig, licorice, raisin, blackberry, rosemary, lavender, thyme, and mint. The wine shows great concentration and presence on the sweet and rich palate, which has a breathtaking botrytis presence and creamy viscosity. Concentrated flavors of candied grapefruit, raisin, candy floss, pineapple, minty citrus, apple jelly, and lime give admirable focus and precision to the immensely long and sublime length. This is a marvelous noble-sweet and breathtakingly pure BA! 2031-2051

2021er	Loersch	Trittenheimer Apotheke Riesling Trockenbeerenauslese	12 22	Auction?	98+
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The 2021er Apotheke Riesling Trockenbeerenauslese, as it is referred to on the central part of the label, was made from fruit picked at 185° Oechsle and was fermented to fully noble-sweet levels of residual sugar (271 g/l). Still quite restrained at first, this gradually develops a superbly refined and aromatic nose of marzipan, candied pineapple, minty herbs, apricot, orange zest, prune, cherry, cassis, blackberry, and licorice. The wine is hugely sweet and shows great ripeness and richness on the palate, where the sweetness is still dominant at this early stage. Zesty acidity lifts up the aromatics but it is still in the background. Honey, sweet pineapple, mango, passion fruit, and candy floss lead the finish together with zesty and spicy elements. The finish proves hugely long, intense, and also powerful (despite the label only indicating a low 6% of alcohol). This needs more than a decade to fully integrate all its elements and fully shine, and has even upside potential. 2036-2071+

2021er	Loersch	Trittenheimer Altärchen Riesling Eiswein 22.12.21	10 22		96
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The 22.12.21 Trittenheimer Altärchen Riesling Eiswein, as it is referred to on the central part of the label (the reference to the vintage is left for the side of the label), was made with frozen fruit picked at 135° Oechsle at -8.5°C on December 22 and was fermented down to noble-sweet levels of residual sugar. It has a superbly aromatic and attractive nose of jasmine, lime tree, prune, tangerine, apricot, green apple, and William's pear. The wine is still on the sweet side and proves very aromatic on the intense and energetic palate. The finish proves very delicate and still quite sweet, yet there is already freshness as zesty elements come through. Delicately ripe and aromatic notes of apricot, grapefruit, and candied pear give a sensual side to the very long and chiseled finish. This is a great Eiswein. 2028-2046+



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By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

2021er	Loersch	Trittenheimer Apotheke Riesling Auslese Alte Reben	09 21	96
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The 2021er Trittenheimer Apotheke Riesling Auslese Alte Reben was made from early harvested and 30-40% botrytized fruit at 105° Oechsle on 50-100-year-old vines in the terraced Vogelsang Terrassen, Mockenlay, Jungheld, Kaulsbohr, and Laurentiusberg parts of the vineyard and was fermented to noble-sweet levels of residual sugar (108 g/l). It reveals a captivating and superbly complex nose of candied grapefruit, candy floss, pineapple, passion fruit, almond cream, baked spices, cherry, and violet. The wine shows great concentration and complexity on the palate, but also at the same time it is almost weightless and remarkably airy. The finish is already superbly long and focused, but still slightly on the sweet side for the moment. It is at least a decade away from its best and will then prove a gorgeous Auslese. 2031-2051+

2021er	Loersch	Trittenheimer Apotheke Riesling Auslese	08 22	94+
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The 2021er Apotheke Riesling Auslese, as it is referred to on the central part of the label, was made from overripe fruit picked at 97° Oechsle in the Laurentiusberg part of the vineyard and was fermented down to sweet levels of residual sugar (82 g/l). It offers a quite aromatic and captivating nose of pink grapefruit, apricot, orange zest, pineapple, fine honeyed elements, rosemary, and cinnamon. The wine coats the palate with plenty of ripe and juicy fruits and leaves a very long and nicely chiseled and playful finish. The after-taste is driven by lime and plenty of zesty and fresh fruits. This great drinking Auslese still needs a couple of years to fully shine and has even upside potential. 2029-2041+

2021er	Loersch	Trittenheimer Apotheke Riesling Spätlese Alte Reben	06 22	94
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The 2021er Trittenheimer Apotheke Riesling Spätlese Alte Reben was made from fruit harvested at 89° Oechsle on 60-70-year-old vines in the steep Mockenlay and Kaulsbohr part of the vineyard and was fermented down to sweet levels of residual sugar (68 g/l). It offers a superbly complex, very, fresh, and animating nose of grapefruit zest, candied lime, minty herbs, white flowers, greengage, prune, smoke, and laurel. The wine is refined and chiseled on the beautifully playful and layered palate. It is delicately airy and almost light-weighted, yet the finish is focused and hugely animating as the acidity is vigorous. This very pure Spätlese is stunning. 2031-2046+

2021er	Loersch	Trittenheimer Apotheke Riesling Kabinett	02 22	93
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The 2021er Apotheke Riesling Kabinett, as it is referred to on the central part of the label, was made from fruit harvested at 83° Oechsle in the upper parts of the main hill (Vogelsang and Neuberg) and was fermented to fruity-styled levels of residual sugar (51 g/l). It proves superbly smoky and complex as some reductive scents of spices give way to candied lemon and grapefruit, minty herbs, orange blossom, cassis, cherry, and prune. The wine is delicately fruity and creamy on the juicy and elegantly ripe palate. The finish shows already more precision and great finesse with great intensity and presence (although the label only indicates 8% of alcohol). The after-taste is all about lime and minty herbs. 2029-2041

2021er	Loersch	Piesporter Goldtröpfchen Riesling Kabinett	01 22	92+
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The 2021er Goldtröpfchen Riesling Kabinett, as it is referred to on the central part of the label, was made from fruit harvested at 82° Oechsle in the south-west facing Alz sector (next to the Gärtchen) of the vineyard and was fermented to fruity-styled levels of residual sugar (47 g/l). Quite restrained at first, this gradually develops a superbly floral and finely aromatic nose of orange blossom, tangerine, yellow peach, candied grapefruit, blackberry, and cinnamon. The wine starts off on the juicy and creamy side as some riper yellow fruits give a rich side to this wine. The finish is however punchy and precise as quite some bracing zest sets in quickly and brings the necessary freshness and lightness. It proves still pretty much work in progress and the sweetness is still dissociated from the acidity and tartness, so it will need quite some years to find its balance and has even some upside potential. 2029-2041+

2021er	Loersch	Droner Hofberg Riesling Kabinett	05 22	92
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The 2021er Hofberg Riesling Kabinett, as it is referred to on the central part of the label, was made from fruit at 83° Oechsle on the main hill of the vineyard and was fermented to fruity-styled levels of residual sugar (42 g/l). It offers a superbly fresh, elegant, and floral nose of minty herbs, lemon, grapefruit, anise, pear, and smoke. The wine proves delicately light and refreshing on the juicy and finely fruity and elegantly zesty palate. The wine proves subtle and precise in the already off-dry tasting finish. This Kabinett is really nice in a light yet complex and fresh way. 2027-2046



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By Jean Fisch and David Rayer

Weingut Loersch

(Leiwen – Middle Mosel)

2021er	Loersch	Neumagener Rosengärtchen Riesling Kabinett Feinherb	18 22	91
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The 2021er Rosengärtchen Riesling Kabinett Feinherb, as it is referred to on the central part of the label, is made from fruit picked at 79° Oechsle and was fermented down to off-dry levels of residual sugar (24 g/l). It offers a still quite primary and slightly reductive nose which is still under the influence of its spontaneous fermentation. After a few minutes in the glass, it reveals fresh and animating spicy notes of smoke, wet slate, minty herbs, vineyard peach, and almond. The wine is superbly playful on the palate as some juicy and riper yellow fruits adding some sweetness and maturity are wrapped into clean and zesty acidity. The finish is almost sharp and driven by spices and zest, and proves superbly long and smoky. This light-weighted and juicy barely off-dry Riesling is superb. 2023-2031

2021er	Loersch	Dhroner Hofberg Riesling Kabinett Feinherb	16 22	89
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The 2021er Hofberg Riesling Kabinett Feinherb, as it is referred to on the central part of the label, with AP 16 was made from fruit at 83° Oechsle in on the main hill of the vineyard and was fermented to off-dry levels of residual sugar (26 g/l). It offers a superbly restrained and floral nose of spices, yellow peach, violet, tangerine, minty herbs, smoke, and ginger. The wine is delicately creamy on the refined and fruit-driven palate. There is a really nice sense of finesse as it proves almost velvety and light-weighted. Spices and zesty elements then join the party and give a more playful side to the wine. The finish is rather light and almost lean with good focus and length. 2023-2029

2021er	Loersch	Dhroner Hofberg Riesling Kabinett Feinherb	17 22	88
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The 2021er Hofberg Riesling Kabinett Feinherb, as it is referred to on the central part of the label, with AP 17 was made from fruit at 83° Oechsle on the main hill of the vineyard and was fermented to off-dry levels of residual sugar (27 g/l). It presents an herbal and smoky nose of gooseberry, herbal tea, sage, spearmint, aniseed herbs, lemon, and almond. The wine is light-weighted and nicely balanced on the zesty and spicy palate. The finish is already more dry-ish in style than really off-dry and leaves a pleasantly and fresh feel. Now-2027

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By Jean Fisch and David Rayer

Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

Veronika Lintner explained how 2021 panned out: "Spring proved rather cool, which actually pushed everything back. Flowering only occurred at the end of June, much later than in recent years. However, it proved an easy affair as the weather was good. What defined the vintage was the rain in the first half of July. We had to react quickly and really gauge well the timing of our treatments. In the end, we managed to get out of that period comparatively well and our yields were pretty much close to normal. The rest of the growing season was eventless and the harvest period proved actually ideal for us. A little bit of rain at the beginning of October allowed botrytis to develop. We started our harvest on October 11 and finished on November 8. The dry weather in October meant that the botrytis remained clean and we would have the time to make selections almost at our leisure. In the end, we were able to produce Auslese, Auslese GK and even a TBA in 2021!"

Egon Müller is clearly in love with his 2021 vintage. When prompted, he mentioned that the vintage reminds him most of 1971 because of the fruit intensity and the firm acidity: "What strikes me most is the fruit purity and intensity. Clearly, 2021 is more a retro-vintage but I see few parallels with our wines in the 1990s. Our wines from the 1990s did not have this incredible fruit purity, they were shier. 2021 combines past precision with incredible fruit. Only 1971 did present similar traits."

All in all, the Estate was able to produce its usual set of wines from both the Scharzhofberg and the braune Kupp. The portfolio will also include a Kabinett Alte Reben as well as a Auslese GK from the Scharzhofberger which will be released via this year's Auction. In addition, it produced a TBA which will be released via a future (and no doubt more distant) Auction.

Well, what is there to say except that we fully share Egon Müller's enthusiasm: The 2021 collection from this Estate is one for the history books. All wines are pieces of beauty. The way that the wines combine bright fruit, vivid (but not aggressive) acidity, and impeccable balance is simple mesmerizing. Clearly, the Spätlese and Auslese from the Scharzhofberg are wine perfection as is the TBA. The Kabinett bottlings are among the finest ever. The "mere" Estate wine, the Scharzhof, will compare favorably with the top fruity-styled wines at other leading Estates. We can only congratulate the whole team (including the new cellar master, Heiner Bollig) for this amazing success. Now to the ugly "p" word: We know that the prices at this Estate are among the highest in the world. But if you can afford to lash out a little bit, 2021 is a vintage to indulge into Egon Müller wines.

NB: The auction wines will be reviewed in Issue No 63 (released ahead of the Auction). We include here the tasting note of the 2021er Scharzhofberger TBA for reference, but please note that this wine will only be released in quite some time, via a future Auction.

2021er	Egon Müller	Scharzhofberger Riesling Auslese	08 22	100
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The 2021er Scharzhofberger Riesling Auslese is a sweet wine made from botrytized fruit. It proves still rather reduced and needs a few minutes in the glass to reveal a stunningly clean nose of fresh orchard fruits, a hint of pineapple, and glorious notes of minty herbs and spices. The wine is still a touch firm on the zingy and incredibly playful palate and leaves a stunning note of fresh fruits and proves full of finesse. The combination of intensity, precision, and utter zesty-fruity balance is simply to die for. This is clearly a modern-day classic in the making. 2036-2061

2021er	Egon Müller	Scharzhofberger Riesling Spätlese	06 22	100
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The 2021er Scharzhofberger Riesling Spätlese is a sweet wine with an absolutely stunning nose made of cassis, a hint of pineapple, ginger, whipped cream, minty herbs, and smoky elements. The wine proves incredibly finely balanced on the palate, where pear sorbet joins the party and adds to the zingy yet nicely focused in the finish. What makes this wine so special is the incredible purity and finesse that comes out of the glass. The finish seems endless, intense, and yet so incredibly airy and subtle despite a not shy presence of (juicy) acidity. Spätlese does not get better than this. 2036-2061

2021er	Egon Müller	Scharzhofberger Riesling Trockenbeerenauslese	10 22	Auction	100
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The 2021er Scharzhofberger Riesling Trockenbeerenauslese is a noble-sweet wine destined to be released via a future Auction. This bright-colored wine offers an absolutely stunningly fresh nose of pineapple, apricot, herbs, and fine spices. The wine proves hugely zingy, incredibly intense, and precise on the palate. The finish is vibrant, playful, elegant, and yet also deep and creamy. This TBA manages the tour de force of being exotic, baroque, and filigreed. This is a stunner in the making. 2031-2061



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By Jean Fisch and David Rayer

Weingut Egon Müller

(Wiltingen – Saar)

2021er	Egon Müller	Scharzhofberger Riesling Kabinett	03 22	96
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The 2021er Scharzhofberger Riesling Kabinett is a barely fruity-styled wine with a bright white-yellow color and a stunningly pure nose of white peach, citrusy fruits, white flowers, smoke, and a subtle dash of whipped cream. The wine proves stunningly vibrant on the almost off-dry tasting palate and leaves great notes of fresh herbs and spices in the long finish. The aftertaste is to die for as it proves airy, elegant, precise, and incredibly persistent. What a great success! The only downside is that one will need to be a bit patient and give the wine a few years in the bottle in order to allow it to integrate the touch of tartness currently floating around. 2029-2041

2021er	Egon Müller	Wiltinger Braune Kupp Riesling Auslese	07 22	95+
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The 2021er Wiltinger Braune Kupp Riesling Auslese is a sweet wine made from botrytized fruit. It offers a superb even if still slightly reduced nose made of bergamot-infused herbs, pineapple, ginger, starfruit, white peach, pear, and a hint of apricot blossom. The wine proves beautifully filigreed yet packed with fruity-driven flavors on the palate. It leaves a pure and ethereal feel in the absolutely stunning finish. This great Auslese has even some upside potential as it integrates its acidity backbone in the long finish. 2031-2061

2021er	Egon Müller	Wiltinger Braune Kupp Riesling Kabinett	02 22	94
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The 2021er Wiltinger Braune Kupp Riesling Kabinett is a fruity-styled wine with a subtle nose of peach, citrusy fruits, herbs, and a hint of creaminess and apricot blossom. The wine proves incredibly playful and precise on the palate, where its creamy side is wrapped into beautiful acidic and fruity elements. The finish is simply stunningly pure, focused, and silky. A kick of acidity then provides the right freshness and elegance to the aftertaste. This Kabinett is a huge success! 2029-2041

2021er	Egon Müller	Wiltinger Braune Kupp Riesling Spätlese	05 22	94
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The 2021er Wiltinger Braune Kupp Riesling Spätlese is a sweet wine with a beautiful nose made of orchard fruits, cassis, floral elements, bergamot, chalk, and smoke. The wine is beautifully filigreed and elegant on the palate. A subtle touch of whipped cream adds some depth and silkiness to the overall focused and zesty experience. The finish is really to die for as it is both creamy and hugely zest, as one would expect from a high end Spätlese. 2031-2061

2021er	Egon Müller	Riesling Scharzhof	01 22	92
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The 2021er Riesling Scharzhof is a fruity-styled wine made from the Estate's holdings in the Saarburger Rausch, the Oberemmelmer Rosenberg, the Wiltinger Kupp, and the Wiltinger Braunfels. This white-yellow colored wine offers a stunning nose of citrusy fruits, white peach sorbet, mint, cassis, and smoke. It offers a superbly bright acidity which is beautifully balanced by fruitiness on the palate. The finish is juicy and screams for more: What a great success! We would opt to wait a little bit to give the wine the time to develop more aromatic precision. 2026-2036

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By Jean Fisch and David Rayer

Weingut Stefan Müller

(Krettnach - Saar)

Stefan Müller is quite happy about his 2021 vintage: "It all started with a bit of stress as we experienced some frosty nights in April, at the time when France was hit so hard. Fortunately, secondary shoots made up for it and we haven't lost anything. The start of the season was late. Bud break only happened at the beginning of May and it took much of June before we saw flowering going through. July proved really wet but, thanks to the cooler weather and a bit of luck with the timings of our protection spraying, we ended up with no loss due to Peronospora. Also, the cooler August protected us from any further outbreaks of rot. This also meant that everything was pushed back. We only started our Riesling harvest on October 11 and finished it almost a month later. The weather was cool and stable, which allowed us to optimize the timing of harvest for our wines. In particular, we delayed bringing in the grapes for our dry wines until the end of harvest, in order to reduce the acidic impact. Overall, the 2021 vintage is really great. It is bang on what the Saar stands for: light-footed, acidity-driven wines with great finesse and intensity."

The Estate was able to produce a full range right up to the top dry wines (from the Euchariusberg and the Altenberg in Krettnach) and sweet Auslese from the Euchariusberg. The Estate joined the "Maxime Herkunft Mosel" founded a few weeks ago whose members follow a 3-tiered pyramid of quality (Estate – Village – Single vineyard), do no longer rely on Prädikat for its off-dry and dry wines, and release its single-vineyard dry wines in September after the vintage. As a consequence, the off-dry wines do no longer carry a Prädikat and the two top dry Riesling will only be released later (and they are still in cask at the moment).

Stefan Müller remained true to his style and produced some hugely impressive and highly focused Saar wines in 2021. Lovers of acidic wines will invariably fall in love with the whole collection as the wines are focused, precise, and yet made from ripe fruit. The highlight of the collection is undoubtedly the Sonnenberg Spätlese Alte Reben, which represents everything great about fruity-styled Saar wines: vibrancy from acidity, delineation, persistence, and complexity. The Kabinett wines are as light water and yet packed with racy flavors, a combination not seen in years. All in all, this is a truly convincing collection ... if you like racy wines and can give the wines plenty of airing before drinking!

NB: The dry Krettnacher Altenberg and the dry Krettnacher Euchariusberg were not yet ready for tasting.

2021er	Stefan Müller	Krettnacher Euchariusberg Riesling Auslese	16 22	93+
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The 2021er Krettnacher Euchariusberg Riesling Auslese was made from fruit picked at 90° Oechsle in the Wawerthal part of the vineyard and was fermented down to sweet levels of residual sugar (72 g/l). It offers a beautiful nose made of yellow peach, aniseed herbs, white flowers, a touch of cream, smoke, and wet stone. The wine comes over as focused and racy on the palate and leaves a nicely juicy feel in the long and linear finish. The Kabinett-styled vibrancy paired with some riper elements of apricot blossom in the aftertaste proves hugely animating. It could eventually warrant a higher rating as the currently firm acidity blends into the wine. 2029-2041

2021er	Stefan Müller	Niedermenniger Sonnenberg Riesling Kabinett Alte Reben	11 22	93+
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The 2021er Niedermenniger Sonnenberg Riesling Kabinett Alte Reben was made from fruit picked at 80° Oechsle on over 45-year-old vines and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a still rather austere nose made of smoke, green herbs, spices, tea, and wet stone. A firm kick of acidity makes for a citrusy and almost off-dry rather fruity-styled feel on the palate. The wine leaves one with quite some vibrancy and flavors of passion fruit sorbet in the long finish. The aftertaste is all about focus, raciness, length, and mouthwatering flavors. This highly sprung Kabinett will particularly appeal to acid freaks with a soft spot for a dash of creaminess. We would not be surprised if it eventually warrants a higher rating at maturity, as the acidity blends in! 2026-2036

2021er	Stefan Müller	Krettnacher Euchariusberg Riesling Kabinett Alte Reben	13 22	93
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The 2021er Krettnacher Euchariusberg Riesling Kabinett was made from fruit picked at 78° Oechsle on over 50-year-old vines in the prime Gross Schock sector of the vineyard and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers a beautiful nose made of fine green herbs, a hint of pear, greengage, a subtle dash of whipped cream, floral elements, and lots of smoky flavors. The wine is gorgeously delineated on the palate and leaves a superbly juicy and fruity feel in the long finish. The aftertaste is just a delight of vibrancy, focus, and yet intensity. 2029-2041

2021er	Stefan Müller	Krettnacher Euchariusberg Riesling Spätlese Alte Reben	15 22	93
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The 2021er Krettnacher Euchariusberg Riesling Spätlese Alte Reben was made from fruit picked at 85° Oechsle on 75-year-old un-grafted vines in the south-facing Fossem part of the vineyard and was fermented down to full fruity-styled levels of residual sugar (64 g/l). This bright-colored wine offers a beautiful nose made of peach, white flower, lemon zest, smoke, anise, a touch of whipped cream, and smoky elements. The wine is stunningly balanced on the palate as firm and racy acidity mingles with residual sweetness. The finish is deep and oh-so subtly multi-layered. Raciness and primary flavors still dominate the aftertaste but these will integrate and get more refined with age. It will then prove a cracker of a Spätlese! 2029-2041



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Stefan Müller (Krettnach – Saar)

2021er	Stefan Müller	Niedermenniger Sonnenberg Riesling Spätlese Alte Reben	14 22	93
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The 2021er Niedermenniger Sonnenberg Riesling Spätlese Alte Reben was made from fruit picked at 84° Oechsle on 80-year-old un-grafted vines in the Röderchen part of the vineyard and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a superb nose made of greengage, freshly cut apple, herbs, smoke, and wet stones. The wine is beautifully playful and subtly creamy on the juicy and zesty palate and leaves a vibrating feel of tart lemon zest in the racy finish. The aftertaste is dry, focused, and vibrating. This is a stunning and comparatively airy expression of Spätlese which will appeal particularly to lovers of freshness and zest in their fruity-styled Mosel wines. 2026-2041

2021er	Stefan Müller	Krettnacher Euchariusberg Riesling Kabinett	12 22	92
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The 2021er Krettnacher Euchariusberg Riesling Kabinett was made from fruit picked at 80° Oechsle in the auf der Traif sector of the vineyard and was fermented down to fruity-styled levels of residual sugar (40 g/l). It offers a racy nose driven by citrusy fruit sorbet, pear, smoke, wet stone, and subtly floral elements. The wine is beautifully delineated on the palate and leaves a nicely direct and linear feel in the long finish. A kick of acidity in the aftertaste makes for a vibrating and almost dry-tasting feel. 2029-2041

2021er	Stefan Müller	Niedermenniger Sonnenberg Riesling Feinherb Alte Reben	09 22	92
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The 2021er Niedermenniger Sonnenberg Riesling Feinherb Alte Reben is a fully off-dry wine (with 39 g/l of residual sugar) picked on over 60-70-year-old vines in a west-facing part of the vineyard. It offers an absolutely stunning nose made of ripe citrusy fruits, pear, green apple, white flowers, a touch of whipped cream, and loads of chalky minerals. The wine develops almost the mouthwatering structure of a light fruity-styled wine but the firm acidity in the finish makes it come over as almost dry. The aftertaste is all about bright lemon, a dash of orchard fruits, a hint of whipped cream, and subtle herbal and spicy elements. This is a beautiful, subtly creamy, and remarkably vibrant expression of off-dry Riesling in the making! 2023-2031

2021er	Stefan Müller	Krettnacher Altenberg Riesling Kabinett	10 22	91
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The 2021er Krettnacher Altenberg Riesling Kabinett was made from fruit picked at 78° Oechsle in the central part of the vineyard (Klassenbörcchen) and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a beautiful nose made of pear, smoke, citrusy elements, and fine spices. The wine is feather-light yet nicely intense on the palate and leaves a stunning feel of herbs and fine spices in the long and medium intense finish. The aftertaste is featherlight and slightly linear but incredibly vibrant. 2029-2041

2021er	Stefan Müller	Niedermenniger Herrenberg Riesling Feinherb	08 22	91
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The 2021er Niedermenniger Herrenberg Riesling Feinherb is an off-dry wine (with 33 g/l of residual sugar) made from the prime Zuckerberg sector planted in 1973. It offers a rather engaging nose made of citrus peel, white flowers, wet stone, and herbs. The wine is hugely zesty on the palate as the fruity and spicy elements are currently still put firmly in the background. The wine proves still somewhat firm and tart in the finish but the notes of fresh citrusy fruits and floral elements are wrapped into some creamier elements in the aftertaste. 2023-2031

2021er	Stefan Müller	Krettnacher Riesling Trocken	04 22	89
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The 2021er Krettnacher Riesling Trocken comes from the auf der Traif sector in the Euchariusberg. It offers a beautiful and superbly finely chiseled nose made of pear, starfruit, subtle citrusy elements, smoke, and white flowers. The wine is beautifully light-footed but also quite intense on the palate. Zesty acidity brings structure to the ever so slightly smooth palate but the finish is incredibly airy and precise. A touch of tartness in the aftertaste adds to the charm of this very nice dry but firmly zesty Riesling. 2023-2031

2021er	Stefan Müller	Niedermenniger Riesling Feinherb	05 22	89
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The 2021er Niedermenniger Riesling Feinherb is an off-dry wine (with 28 g/l of residual sugar) made from a sector next to Röderchen planted in 1973. It offers an attractive even if still slightly austere nose made of wet stone, pear, aniseed herbs, fine spices, and smoke. A touch of fruits joins the party on the firmly zesty and racy palate and leaves one with a mouthwatering but also rather tart feel in the long and focused finish. The aftertaste is all about minerals and tartness. This impressive off-dry wine driven by zest and minerals will require a year or two to open up. 2023-2029



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Stefan Müller

(Krettnach – Saar)

2021er	Stefan Müller	Riesling Feinherb	03 22	88
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The 2021er Riesling Feinherb is an off-dry wine (with 25 g/l of residual sugar) picked in the Krettnacher Euchariusberg. It offers a beautiful nose made of mirabelle, vineyard peach, a touch of whipped cream, and fine smoky elements. The wine is nicely juicy but also firmly zesty on the palate and leaves a juicy but rather fully off-dry feel in the mouthwatering finish. More juicy fruits, tart acidity, and fine herbal elements mingle with a touch of whipped cream in the beautifully linear but lingering aftertaste. This is a nice Estate wine to enjoy over the coming years. Now-2026

2021er	Stefan Müller	Riesling Tandem	02 22	88
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The 2021er Riesling Tandem is an off-dry wine (with 14 g/l of residual sugar) made together with *Sommelière* Johanna Lapinski (also his partner in life) from fruit picked on over 40-year-old vines in the Krettnacher Euchariusberg. It offers a subtly ripe and spicy nose made of pear, mirabelle, smoke, wet stone, and aniseed herbs. The wine is firm and sharp on the palate and leaves a hugely delineated feel in the long and herbal finish. The aftertaste vibrates with zesty acidity and tart minerals. This wine is made for lovers of highly sprung dry-tasting wines. Now-2026

2021er	Stefan Müller	Riesling Trocken	01 22	86
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The 2021er Riesling Trocken comes from older vines in the Kasselsheidchen sector of the Niedermenniger Herrenberg. This bright yellow-white-colored wine offers a beautiful nose made of mirabelle, herbs, fine spices, pear, and a hint of earthy spices. The wine proves firmly zesty but also juicy on the smooth rather than bone-dry palate and leaves a mouthwatering and almost off-dry feel of lemon sorbet, fine herbs, and spices in the slightly crisp finish. The aftertaste vibrates with fresh fruits, zest, and spices. Now-2027

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut von Othegraven (Kanzem – Saar)

We reviewed the vintage with Swen Klinger, the winemaker and Grit Schedlinski, the new Estate manager at von Othegraven, who had already been working at the Estate in other functions and was appointed at its helm in replacement of Andreas Barth last November. She immediately set the tone on the new vintage: "2021 is a huge success with our customers and I just love the smile on their faces when they get their first sip of 2021." As Swen added, "this was far from a foregone conclusion. Rainy vintages are always tricky ones and add pressure on growers. And 2021 saw quite some rain at the beginning of July. But I have really the feeling that our work on plant strengthening with natural means paid off in 2021. We had to work hard but, in the end, were rewarded with grapes that showed hardly any Peronospora. What also proved beneficial is that the weather was not perfect during flowering and this generated some veraison and prevented us from having grapes that were too compact. August was not very sunny but the Saar does not necessarily need a lot of sunshine. The good weather in September then gave the grapes the finishing touch. This also meant that we did not start the harvest before October 11 and, even then, focused first on Estate wines rather than Kabinett, as it was usual in the last years. We finished at the beginning of November."

The Estate was able to produce its usual collection right up to Auslese and GGs from the Altenberg and Bockstein. As usual, the Estate will bring a special cask of Kabinett and one of Spätlese to this year's Auction. There are some news besides the new Estate manager here. The Estate has decided to release its GG bottlings not in September after the vintage, but in the spring thereafter. It has also opted to rely on the name of the Lieu-Dit "Grosser Herrenberg" for its VDP.Grosse Lage wines from the Wawerner Herrenberger. This is only a labelling change as the Lieu-Dit makes up the totality of the vineyard.

2021 will go down as a great vintage at von Othegraven. Already the Wawerner, a "mere" village wine, proves quite complex. The Kabinett wines all share the lightness of the vintage with a subtle sense of creaminess. The Spätlese add a touch of apricot creaminess and the Auslese a dash of exotic flair. But all wines share the same delineation and focus. The acidity is well tamed (and not sharp as it can sometimes be in 2021) which will particularly appeal to lovers of zingy but not "Eiswein-zingy" Saar fruity-styled and sweet wines. The star of the collection is undoubtedly the Spätlese Alte Reben, a sweet wine of epic dimensions. Vineyard-wise, it seems that both the Altenberg and the Grosser Herrenberg have the edge over Bockstein and Kupp but it will be fascinating to debate over this, in the coming years, when comparing these beauties!

NB: The auction wines will be reviewed in Issue No 63 (released ahead of the Auctions) and the GGs and dry wines will be reviewed after their commercial release next year.

2021er	von Othegraven	Kanzemer Altenberg Riesling Spätlese Alte Reben	09 22	95
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The 2021er Altenberg Riesling Spätlese, as it is referred to on the consumer label, is made from partially-botrytized (25%) fruit picked at 92° Oechsle on 60-year-old vines and was fermented down to sweet levels of residual sugar (77 g/l). It offers a beautiful even if still rather reduced nose made of white peach, a hint of apricot blossom, whipped cream, elderflower, cassis, pear, and smoke. The wine is subtly sweet but also nicely zingy on the palate. Whipped cream blends beautifully well with tart and zesty elements. The finish is precise, animating, and beautifully juicy. This is a stunning "drinking Auslese from the 1990s" in the making! 2031-2061

2021er	von Othegraven	Kanzemer Altenberg Riesling Auslese	11 22	94
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The 2021er Altenberg Riesling Auslese, as it is referred to on the consumer label, is made from partially-botrytized (45%) fruit picked at 98° Oechsle and was fermented down to fully sweet levels of residual sugar (96 g/l). It offers a still slightly reduced nose made of smoke, herbs, wet stones, and only faintly some elements of pear, citrusy fruits, anise, and whipped cream. The wine is beautifully delineated yet also subtly creamy on the palate. Here, the fresh fruits and aniseed herbs coated into whipped cream make already for a superb feel. The finish is simply divine, with a hint of fresh pineapple adding depth and charm to the overall focused feel. What a great Auslese in the making! 2031-2061

2021er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	07 22	94
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The 2021er Altenberg Riesling Spätlese, as it is referred to on the consumer label, is made from fruit picked at 86° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a beautiful and subtly creamy nose made of pear, starfruit, bergamot, whipped cream, a touch of apricot blossom, and fine herbs. The wine is beautifully zesty and creamy on the palate and leaves a nice feel of pear, tea, and chalky minerals in the long and subtly zingy finish. This is a beautiful Spätlese in the making! 2031-2061



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

2021er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	04 22	93+
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The 2021er Altenberg Riesling Kabinett, as it is referred to on the consumer label, is made from fruit picked at 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers a stunning nose made of citrusy fruits, smoke, fine herbs, and spices. The wine is gorgeously playful and nicely zingy on the palate. Succulent creamy fruits and herbs add depth to the long and juicy finish. A touch of tartness and a tail of sweetness still need to integrate in the quite persistent aftertaste. It could then actually even exceed our high expectations! 2031-2051

2021er	von Othegraven	Ockfener Bockstein Riesling Auslese	10 22	93
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The 2021er Bockstein Riesling Auslese, as it is referred to on the consumer label, is made from partially-botrytized (50%) fruit picked at 100° Oechsle and was fermented down to fully sweet levels of residual sugar (96 g/l). It offers a beautiful nose made of pear, citrusy fruits, cream, smoke, and apricot blossom, all enhanced by subtly exotic elements driven by pineapple and coconut. The wine is gorgeously creamy and yet zesty at the same time on the palate and leaves a beautiful apricot and coconut-driven creamy feel in the overall nicely focused and zesty finish. A touch of creamy sweetness still needs to blend into the flavors of this beautiful Auslese, something which will have happened in a decade or more. 2031-2061

2021er	von Othegraven	Ockfener Bockstein Riesling Kabinett	02 22	92
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The 2021er Bockstein Riesling Kabinett, as it is referred to on the consumer label, is made from fruit picked at 81° Oechsle and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers an engaging and still slightly backward nose made of residual scents from its spontaneous fermentation and white peach, whipped cream, aniseed herbs, a touch of apricot blossom, and smoke. The wine is subtly creamy at first on the palate before some ripe acidity adds a sense of precision right into the finish. A touch of creaminess in the aftertaste adds a gentle Spätlese touch to this beautiful fruity-styled wine. 2031-2051

2021er	von Othegraven	Ockfener Bockstein Riesling Spätlese	06 22	92
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The 2021er Bockstein Riesling Spätlese, as it is referred to on the consumer label, is made from fruit picked at 90° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a subtle nose made of apricot blossom, pear puree, herbs, wet stone, and some residual elements from its spontaneous fermentation. The wine proves subtly creamy and delicately earthy on the slightly ripe tasting palate but a nice ripe touch of acidity adds balance to the finish. The aftertaste is not overly zingy, which underlines the subtle creaminess of the wine. 2031-2061

2021er	von Othegraven	Wawerner Grosser Herrenberg Riesling Kabinett	03 22	92
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The 2021er Grosser Herrenberg Riesling Kabinett, as it is referred to on the consumer label, is made from fruit picked at 79° Oechsle and was fermented down to fruity-styled levels of residual sugar (43 g/l). It offers a beautiful and subtly creamy nose made of pear, citrusy fruits, smoke, and chalky elements, all wrapped into telltale elements of anise and laurel. The wine develops a beautiful balance between subtly creamy fruits and ripe but zingy acidity on the quite light-footed palate and leaves a gorgeous feel of herbs, citrusy elements, and ripe pear in the long and beautifully focused finish. This Kabinett is beautiful! 2031-2051

2021er	von Othegraven	Wiltinger Kupp Riesling Kabinett	01 22	91
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The 2021er Kupp Riesling Kabinett, as it is referred to on the consumer label, is made from fruit picked at 79° Oechsle and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a juicy nose made of apricot blossom, vineyard peach, a hint of whipped cream, herbs, and spices. The wine develops a subtle creaminess which makes it come over more as a Spätlese on the palate but the delineation and lightness are firmly that of a Kabinett. The finish is moderately zesty and slightly creamy but a touch of tartness adds juiciness to the aftertaste. 2031-2051

2021er	von Othegraven	Wawerner Riesling	14 22	89
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The 2021er Wawerner Riesling is an off-dry wine (with 20 g/l of residual sugar) made from fruit picked in the Wawerner Herrenberger. This yellow-white-colored wine offers a nose mixing some residual scents from its spontaneous fermentation with attractive flavors of white peach, pear, citrusy elements, a hint of earthy spices, and some subtly creamy smoke. The wine is nicely playful on the palate where some ripe acidity brings just the right zing to the creamy and animating flavors of orchard fruits and herbs. The finish is juicy, smooth rather than fully off-dry, and nicely lingering. Now-2031

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By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

Constantin Richter is very happy with the results of his 2021 vintage: "I find the 2021 wines even better than our 2020s as they prove even finer and lighter. The vintage started with dry conditions, and March and April were sunny but cool, which led to later bud break. May brought a lot of rain and thus good water levels in the soils. Flowering only started at the end of June, so that everything was put delayed. The summer proved rainy, causing considerable infection of fungus disease. We had to fight against it until the end of August, which caused us to have reduced yields. In addition, the ripening process was still quite retarded. Hopefully as of the beginning of September, the weather turned out to be really superb with dry, sunny, and warm days. We started our harvest on October 11 and were over at the beginning of November, except for some grapes which we let for Eiswein in our Mülheimer Helenenkloster parcel. The grapes were clean physiologically fully ripe, due to the long vegetation cycle, yet had low levels of Oechsle so that the bulk of our harvest is QbA and Kabinett and we only have small amounts of Spätlese and Auslese. We were also able to harvest small quantities of fully botrytized fruit in the Wehlener Sonnenuhr. We eventually were able to harvest frozen grapes on December 22. I did some pre-fermentation cold soak for the dry and off-dry wines and even some fruity-styled Kabinett. I then put the vast majority of the wines in Fuder, ultimately taking advantage of the lower yields that allow us to use almost only Fuder. The dry wines were all in Fuder, the off-dry also except our Estate wine, and the fruity-styled and sweet wines were two-thirds in Fuder. The wines have extremely good if not high dry extract levels and as a result the acidity does not feel so high. We compare the 2021 vintage to 2004, 1996, and 1991, but it is probably even better than those ones."

The Estate was able to produce its usual portfolio of wines and even though the bulk of the production is at lower Prädikat levels, it did manage to bring in a whole series of fruity-styled, sweet, and noble-sweet wines: four Spätlese, four Auslese (among which two from the Brauneberger Juffer-Sonnenuhr), one TBA, and one Eiswein.

The 2021 wines produced by Constantin and Dirk Richter shine through their clean and fresh profile. They all share a common sense of intensity, energy, yet lightness and airiness. Lovers of the style will find much to like in this year's collection. The off-dry Kabinett from the Wehlener Sonnenuhr proves a huge success. The Kabinett line-up is impressive, as usual, and topped this year by the Graacher Himmelreich. The Spätlese are all great and the Wehlener Sonnenuhr and Brauneberger Juffer-Sonnenuhr are only a slight edge over the two others and are probably the sweet spot of the collection together with the magnificent Auslese bottlings. The Eiswein and TBA are magnificent classics and must-buys for any lover of noble-sweet wines.

NB: Some dry Riesling (Graacher Himmelreich Kabinett, Brauneberger Juffer Alte Reben, Graacher Domprobst Alte Reben, Brauneberger Juffer-Sonnenuhr GG, Wehlener Sonnenuhr Uralte Reben GG) as well as the Alter Satz, Weissburgunder, and Mülheimer Sonnenlay Alte Reben Feinherb were not yet ready for tasting.

2021er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Trockenbeereauslese	03 22	98+
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The 2021er Wehlener Sonnenuhr Riesling Trockenbeereauslese was made from fully-botrytized fruit harvested early at 200° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (320 g/l). It proves still quite reductive and non-saying at first, and only slowly reveals its rich and gorgeous nose of apricot, honeyed pineapple, yellow peach, tangerine, mango, acacia, date, and pear jelly. Where this wine really shines is on the palate where the concentration and depth are quite remarkable. The richness and intensity are however quickly wrapped into a blanket of ripe zest, which brings a lot of focus and tension (not unlike that of an Eiswein). This hugely impressive and gorgeous TBA, which even has some upside potential. 2036-2071

2021er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Auslese *** Fass 42	09 22	97
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The 2021er Wehlener Sonnenuhr Auslese *** -42-, as it is referred to on the consumer label, was made from botrytized fruit harvested at 115° Oechsle on over 90-year-old vines in the prime Sandpichter sector and was fermented down to fully sweet levels of residual sugar (130 g/l). Slightly reductive at first, this is quick to offer a captivating and gorgeous nose of almond cream, minty herbs, vineyard peach, fresh pineapple, prune, lime tree, and a hint of coconut. The wine is deliciously creamy and velvety on the layered and elegant palate. Yet there is also great presence and intensity and the finish is hugely long. This is a mind-blowingly great Auslese. 2036-2071

2021er	Max Ferd. Richter	Mülheimer Helenenkloster Riesling Eiswein ** Fass 49	02 22	96
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The 2021er Mülheimer Helenenkloster Riesling Eiswein ** -49-, as it is referred to on the consumer label, was made from ripe and clean fruit harvested on December 22 at -11°/-12°C (12°/10°F) and was fermented down to noble-sweet levels of residual sugar (220 g/l). It offers a captivating and aromatic nose of rhubarb, prune, blackberry, apricot, licorice, musk, acacia, and herbs. The wine is magnificently well balanced on the palate, where honeyed ripe fruits are wrapped into a ripe zesty acidity. The wine proves very rich and animating, and leaves a clean and vibrating finish. This is a great Eiswein in the making! 2029-2041+



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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2021er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Auslese *** Fass 38	08 22	95+
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The 2021er Brauneberger Juffer-Sonnenuhr Riesling Auslese *** -38-, as it is referred to on the consumer label, was made from botrytized fruit (70 %) harvested at 110° Oechsle and was fermented down to fully sweet levels of residual sugar (120 g/l). It offers a captivating and layered nose of apricot jelly, pineapple, rhubarb, musk, minty herbs, sage, and apricot. The wine proves ripe and slightly thick on the palate, yet the ripe acidity brings a lively and more Auslese-styled side to the wine. The finish is spicy and already vibrating, even though the residual sugar is still present and in need of integration. This is a great Auslese LGK-styled Riesling. 2031-2051

2021er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Auslese	07 22	95
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The 2021er Brauneberger Juffer-Sonnenuhr Riesling Auslese was made from partially botrytized grapes (20-30%) harvested at 92° Oechsle and was fermented down to fully sweet levels of residual sugar (90 g/l). It offers a quite aromatic and ripe nose of rhubarb, yellow peach, pineapple, smoke, orange zest, prune, and a touch of refreshing gooseberry. The wine is superbly well balanced on the palate as it proves focused and layered. There are flavors of riper elements, but this are all under the control of the zesty and ripe acidity running through the wine. The finish is very long and vibrating. What a gorgeous Auslese. 2031-2051

2021er	Max Ferd. Richter	Brauneberger Juffer-Sonnenuhr Riesling Spätlese	13 22	95
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The 2021er Brauneberger Juffer-Sonnenuhr Riesling Spätlese was made from fruit picked at 86° Oechsle and was fermented down to fruity-styled levels of residual sugar (70-75 g/l). It offers a captivating and complex nose of anise, white flowers, almond, vineyard peach, and spices. The wine is delicately velvety and superbly playful on the palate. It has presence and extract but also finesse and beautiful lightness. The after-taste is airy and persistent. What a great Spätlese in the making. 2031-2051

2021er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Spätlese	17 22	95
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The 2021er Wehlener Sonnenuhr Spätlese was made from fruit picked at 87° Oechsle on over 90-year-old vines and was fermented down to sweet levels of residual sugar (77 g/l). It offers a superbly aromatic and complex nose of almond cream, vineyard peach, apricot, smoke, anise, and William's pear. The wine coats the palate with ample juicy and ripe yellow fruits, and leaves a playful and layered feel in the superbly long and creamy finish. This has superb Spätlese aromatics and finesse. 2031-2051

2021er	Max Ferd. Richter	Graacher Himmelreich Riesling Kabinett	19 22	94+
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The 2021er Graacher Himmelreich Riesling Kabinett was made from fruit picked at 76° Oechsle on 80-year-old un-grafted vines and was fermented down to fruity-styled levels of residual sugar (50 g/l). It presents a beautifully restrained, smoky, and herbal nose of anise, cardamom, mint, white peach, cassis, and dill. The wine proves superbly playful as some dynamic zest and minty notes give a great focused side to the wine. The racy finish is very pure and vibrating, with some high-pitched lime and yuzu flavors. This intense and racy Kabinett needs a couple of years to integrate its acidity and could well prove even better than anticipated at maturity. 2029-2041

2021er	Max Ferd. Richter	Graacher Himmelreich Riesling Auslese	06 22	94
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The 2021er Graacher Himmelreich Riesling Auslese was made from partially botrytized grapes (20%) harvested at 88° Oechsle and was fermented down to noble-sweet levels of residual sugar (75 g/l). Still quite non-saying at first, this needs a few minutes in the glass to develop its superbly smoky and refined nose of pineapple, herbs, tangerine, spices, blackberry, and a touch of apricot. The wine proves superbly playful on the palate where light ripe and fresh fruits are wrapped into a spicy and zesty acidity. The finish is all about focus and freshness as lime and grapefruit zest lead the pace. This drinking Auslese remains fascinating thanks to its nice complexity. 2031-2046

2021er	Max Ferd. Richter	Veldener Elisenberg Riesling Spätlese	18 22	94
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The 2021er Elisenberger Riesling Spätlese, as it is referred to on the consumer label, was made from fruit from 70-year-old vines harvested at 83° Oechsle and was fermented down to fruity-styled levels of residual sugar (70 g/l). It offers a beautifully refined and elegant nose of herbs, smoke, dried white flowers, pear, and prune. The wine has great presence but without weight and the precision is remarkable. The finish is playful with some fruity elements but also zest and purity. 2031-2051



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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2021er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett	10 22	93
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The 2021er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 78° Oechsle on 50-year-old vines and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a quite aromatic and complex nose of orange, yellow peach, grapefruit, a hint of apricot, cherry, prune, and smoke. The wine is delicately juicy and fruit-driven on the palate, but the acidity is quick to join the party and gives quite some focus to what could be seen as a slightly riper aromatic. The finish is straight, racy, and spicy, and almost sharp at this early stage, so that a couple of years are needed. 2028-2041

2021er	Max Ferd. Richter	Brauneberger Juffer Riesling Kabinett Fuder 4	16 22	93
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The 2021er Brauneberger Juffer Riesling Kabinett -4-, as it is referred to on the consumer label, was made from fruit picked at a 78° Oechsle on almost 90-year-old un-grafted vines and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a refined and smoky nose of yellow peach, herbs, anise, candied grapefruit, thyme, and prune. The wine is superbly fresh and refined on the zesty and quite intense palate. It leaves a quite racy feel in the spicy and mineral finish. The after-taste is all about lime zest and green apple. 2029-2041

2021er	Max Ferd. Richter	Erdener Treppchen Riesling Spätlese	25 22	93
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The 2021er Erdener Treppchen Riesling Spätlese was made from fruit from 80-90-year-old un-grafted vines harvested at 85° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a beautifully refined and delicate nose of white peach, gooseberry, mint, lozenge, candied lime, herbs, and dried white flowers. The wine is gorgeously well balanced on the palate as some fine white and yellow fruits interplay with zesty flavors of grapefruit, tangerine, and lemon. The finish is very precise, chiseled, and long. This is a great Spätlese in the making. 2031-2046

2021er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Kabinett	11 22	93
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The 2021er Wehlener Sonnenuhr Riesling Kabinett was made from fruit harvested on up to 100-year-old un-grafted vines and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers an elegantly floral and refined nose of tangerine, pear, yellow peach, mint, thyme, and prune. The wine proves superbly playful and delicately creamy on the palate, yet also has quite some refreshing and zesty acidity coming through. The finish is rather sharp and focused and needs a few years in order to develop more finesse.

2021er	Max Ferd. Richter	Wehlener Sonnenuhr Riesling Kabinett Feinherb	21 22	93
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The 2021er Wehlener Sonnenuhr Riesling Kabinett Feinherb was made from fruit on 60-year-old vines harvested at 76° Oechsle and was fermented down to off-dry levels of residual sugar (below 30 g/l). The nose proves superbly refined and complex as elegant and refreshing notes of yellow peach, tangerine, almond cream, and orange blossom interplay with mint, smoke, and herbs. The wine is superbly airy and elegant on the velvety and finely creamy palate. The finish is all about lightness and finesse with good ripe acidity in the background. This old-styled and classic drinking Kabinett is really superb. 2024-2041

2021er	Max Ferd. Richter	Veldenzer Eisenberg Riesling Kabinett	15 22	92
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The 2021er Eisenberger Riesling Kabinett, as it is referred to on the consumer label, was made from fruit picked at 74° Oechsle in the area around the sundial and in the upper part of the vineyard and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a superbly fresh, minty, and floral nose of orange blossom, jasmine, rose, yellow peach, prune, and William's pear. The wine proves delicately juicy and gorgeously playful on the light-weighted palate. There is really good to high dry extract adding presence and intensity. The finish is very focused as some zesty and citric acidity joins the party. This is a great Kabinett in the making. 2029-2041

2021er	Max Ferd. Richter	Mülheimer Helenenkloster Riesling Kabinett Feinherb	22 22	91+
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The 2021er Helenenkloster Riesling Kabinett Feinherb, as it is referred to on the consumer label, was fermented down to off-dry levels of residual sugar. It shows a quite captivating nose of cassis, herbs, violet, lozenge, smoke, pear, and white peach, as well as green herbs. The wine shows good grip and presence on the palate with riper elements on the palate such as yellow peach and almond cream. The dry extract is quite impressive and the finish leaves a spicy and slightly tart and refreshing side. The intensity is superb and quite impressive. This is a beautiful off-dry Riesling, which just needs a few years to fully integrate all its elements. 2025-2036



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By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2021er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Kabinett Feinherb	20 22	91
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The 2021er Mülheimer Sonnenlay Riesling Kabinett was made from fruit harvested on 50-60-year-old vines and was fermented down to off-dry levels of residual sugar (28 g/l). It offers a superbly refined and layered nose of white peach, anise, lozenge, minty herbs, white almond, and bergamot. The wine has an airy structure and lives from its beautiful lightness. The finish is pure, straight, and driven by anise and refreshing herbs, as well as a hint of tartness still in need of integration. The after-taste is barely off-dry in taste. This is a superbly playful Riesling. 2024-2031

2021er	Max Ferd. Richter	Erdener Treppchen Riesling Kabinett	23 22	91
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The 2021er Erdener Treppchen Riesling Kabinett was made from fruit picked at 79° Oechsle and was fermented down to sweet levels of residual sugar (around 50 g/l). Quite restrained and smoky at first, it develops a nicely attractive and fresh nose of canned yellow peach, anise, greengage, Conference pear, and lozenge. The wine is nicely juicy and creamy on the elegantly round and fruity palate. The finish has fresh herbal and anise-driven elements giving more freshness to the whole experience. 2029-2041

2020er	Max Ferd. Richter	Spätburgunder Trocken Pinot Noir	54 21	90
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The 2020er Pinot Noir, as it is referred to on the consumer label, is made from fruit picked in the Mülheimer Sonnenlay and was fermented with 30% of whole bunch and aged in a blend of 1/3 new wood and 2/3 3 to 4-year-old oak barrels for 16 months before being bottled (in December 2021) unfiltered. It offers a superbly aromatic and smoky of black berries, minty herbs; licorice, morello cherry, clove, tar, and a touch of smoked wood. The wine proves straight and intense on the zesty and focused palate. It proves very spicy and still marked by zesty and herbaceous tannins and leaves a refreshing feel in the very long finish. 2024-2030

2021er	Max Ferd. Richter	Riesling Trocken Richter	26 22	89
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The 2021er Riesling Trocken Richter, as it is referred to on the consumer label, is made from fruit picked in the Erdener Treppchen, Brauneberger Juffer, and Burgener Hasenläufer. It offers an attractive and finely aromatic nose of almond cream, pineapple, tangerine, candy floss, bergamot, and orange blossom. The wine proves light-weighted and delicately juicy and leaves a superbly fresh and precise finish. This is a very good dry and refined Riesling. 2023-2031

2021er	Max Ferd. Richter	Riesling Dry Richter	26 22	89
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The 2021er Riesling Dry Richter, as it is referred to on the consumer label, is made from fruit picked in the Erdener Treppchen, Brauneberger Juffer, and Burgener Hasenläufer. It offers an attractive and finely aromatic nose of almond cream, pineapple, tangerine, candy floss, bergamot, and orange blossom. The wine proves light-weighted and delicately juicy and leaves a superbly fresh and precise finish. This is a very good dry and refined Riesling. 2023-2031

2021er	Max Ferd. Richter	Riesling Feinherb	05 22	89
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The 2021er Riesling Feinherb is an off-dry wine (with 28 g/l of residual sugar) made from young vines in the Grand Cru vineyards Brauneberger Juffer, Erdener Treppchen, and Graacher Himmelreich. It offers a superbly spicy and zesty nose with good complexity as scents of anise, smoke, minty herbs, white peach, cassis, and licorice. The wine is delicately playful on the palate as some fine and tickly acidity gives focus to the nicely aromatic palate. The finish is airy, fresh, and lead by flavors of anise and candied grapefruit. Now-2031

2021er	Max Ferd. Richter	Riesling Richter Estate	05 22	89
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The 2021er Richter Estate Riesling, as it is referred to on the consumer label, is an off-dry wine (with 28 g/l of residual sugar) made from young vines in the Grand Cru vineyards Brauneberger Juffer, Erdener Treppchen, and Graacher Himmelreich. It offers a superbly spicy and zesty nose with good complexity as scents of anise, smoke, minty herbs, white peach, cassis, and licorice. The wine is delicately playful on the palate as some fine and tickly acidity gives focus to the nicely aromatic palate. The finish is airy, fresh, and lead by flavors of anise and candied grapefruit. Now-2031



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Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2021er	Max Ferd. Richter	Mülheimer Sonnenlay Riesling Zeppelin	12 22	87
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The 2021er Mülheimer Sonnenlay Riesling Zeppelin comes from equal parts from own fruit (1/3) and fruit purchased from local growers in Mülheim (2/3), and was fermented down to fully off-dry levels of residual sugar (30 g/l). It offers a refreshing and undercooled nose of mint, anise, herbs, greengage, and candied lime. The wine proves round and nicely fruity as creamy and sweet elements interplay. The finish is nicely long and direct, and the acidity proves already very well integrated. This joyful and light off-dry Riesling is very well made. Now-2029

2021er	Max Ferd. Richter	Riesling Classic	14 22	87
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The 2021er Riesling Classic is a barely off-dry wine (with 14 g/l of residual sugar) made from fruit picked in the Burgener Hasenläufer, Veldenzer Kirchberg and Grafschafter Sonnenberg, and Mülheimer Sonnenlay. It offers a nice and aromatic nose of grapefruit, canned yellow peach, orange juice, anise, and lozenge. The wine is delicately fruity and juicy on the light-weighted palate. The finish has more freshness as the zesty and herbal acidity comes through. This light off-dry Riesling is well made. Now-2027

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Weingut Willi Schaefer

(Graach – Middle Mosel)

Christoph Schaefer is super passionate when talking about his 2021 vintage: "The year was not an easy one but it's great to see how the wines have turned out and especially the precision the vintage brings with it. We say that 2021 is small but beautiful. April proved cool and delayed the development of the vines, which helped them not to be hit by frost in May. The summer proved very wet and this brought quite some pressure of disease in the vineyards. The grapes only ripeness slowly and developed fine aromas and high extracts. We started our harvest on October 4 by doing a lot of pre-selection due to the uneven ripeness of the grapes. We put a lot of time and efforts in these careful selections to harvest the right grapes at the right moments. The grapes were fully ripe but showed only low levels of maturity so that we could them bring in up to Spätlese level and only were able to harvest very small quantities of Auslese from the Wehlener Sonnenuhr. The harvest was completed by October 29. Due to the high extract levels from the low yields, the wines have super energy and are even more precise. In the end, you get far more than what one could expect from the numbers on the wine analyses. It is really a marvelous vintage!"

The Estate produced only a reduced collection due to the low yields. The regular collection includes six wines, two "village" bottlings from Graach (one dry and one off-dry), two Kabinett (one from the Himmelreich and one from the Domprobst), and two Spätlese (one from the Wehlener Sonnenuhr and one from the Domprobst, the classic AP05). However, it will bring three wines to this year's Auction: a Graacher Domprobst Kabinett, a Graacher Domprobst Spätlese, and a Wehlener Sonnenuhr Auslese.

Andrea and Christoph Schaefer produced a very tiny but oh so breathtaking line-up of wines in the 2021 vintage. The wines show great purity, finesse, but also huge presence and energy, and really show the best of the Mosel can offer, with lightness yet immense complexity. They are all at least great, even for both village wines. The fruity-styled wines are all modern-day classics and true majestic Mosel wines. In a word: Bravo!

NB: The auction wines will be reviewed in Issue No 63 (released ahead of the Auction).

2021er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	05 22	98
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The 2021er Wehlener Sonnenuhr Riesling Spätlese AP 05 is a fruity-styled wine which is still marked by fine residual from its spontaneous fermentation. These then gradually give way to magnificent notes of white flowers, vineyard peach, whipped almond cream, candied grapefruit, blackberry, licorice, and herbs. The wine proves superbly juicy and finely creamy, yet the acidity and energy bring everything to another level. The wine has focus and presence, yet the finesse is quite breathtaking. This is an absolutely stunning Spätlese in the making! 2031-2051

2021er	Willi Schaefer	Wehlener Sonnenuhr Riesling Spätlese	17 22	98
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The 2021er Wehlener Sonnenuhr Riesling Spätlese is a fruity-styled wine made from grapes harvested in the prime Redellay sector. It offers a beautifully and gorgeous nose of tangerine, fine floral elements, whipped almond cream, vineyard peach, cinnamon, and bergamot. The wine proves superbly balanced on the palate and shows a lot of finesse as fine creamy elements give a velvety side, which is well wrapped into fine spices and zest. The finish shows a lot of energy and presence, but without any undue weight. What a magnificent Spätlese! 2031-2051

2021er	Willi Schaefer	Graacher Domprobst Riesling Kabinett	03 22	96
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The 2021er Graacher Domprobst Riesling Kabinett AP03 is a fruity-styled wine with a still quite restrained and smoky nose at first? It takes a while to reveal its complexity and finesse underlined by fine notes of stone fruit, lead pencil, herbs, bergamot, blackberry, cherry, violet, and lavender. The wine is still very tight on the palate but already hints at the greatness to come as there is great density and purity. The finish is still somewhat sharp yet its incredibly multi-layered side is already lurking in the background. The balance is already more off-dry than fully fruity or sweet. This is a fabulous Kabinett. 2029-2046

2021er	Willi Schaefer	Graacher Himmelreich Riesling Kabinett	02 22	95
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The 2021er Graacher Himmelreich Riesling Kabinett is a fruity-styled wine driven on the nose by some refined and even very elegant residual scents from its spontaneous fermentation which gradually give way to stunning elements mixing whipped almond cream, vineyard peach, orange blossom, minty herbs, jasmine, and acacia. The wine shows great presence and intensity on the palate yet remains incredibly light and refined. The finish shows all the minerality and stony side of the wine, and is superbly chiseled and precise. 2029-2046



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Weingut Willi Schaefer

(Graach – Middle Mosel)

2021er	Willi Schaefer	Graacher Riesling Feinherb	07 22	93
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The 2021er Graacher Riesling Feinherb is an off-dry wine made from fruit harvested mainly in the Himmelreich. It offers a beautifully fresh and minty nose of wet stone, stone fruit, lozenge, white peach, lime, and lime tree. The wine has great energy and presence on the palate, while the wine maintains a great sense of airiness and lightness. The finish is beautifully long and focused and leaves an already dry and sharp taste of spices and fine herbs. This is a truly remarkable dry-tasting wine. 2023-2031

2021er	Willi Schaefer	Graacher Riesling Trocken	06 22	91
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The 2021er Graacher Riesling Trocken is made from fruit harvested mainly in the Himmelreich. It offers a superbly spicy, fresh, and undercooled nose of spices, cardamom, anise, wet slate, dill, and mint. The wine proves superbly fresh and animating thanks to a playful and vivid acidity. The finish is straight, very long, and fully bone-dry in taste. The after-taste leaves spicy, smoky, and herbal flavors. This is a superbly racy yet complex dry Riesling. 2023-2029

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Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

Daniel Vollenweider and young Moritz Hoffmann, who joined Daniel in 2019 after his studies and is now co-manager of the Estate, see a lot of challenges in the 2021 vintage: "The growing conditions proved anything but easy and we had a lot of pressure in our vineyards especially during summer. We had to be very vigilant and work overtime to take care of our vines. We started our harvest on October 8 and could pick fully physiologically ripe fruit, yet the Oechsle levels remained rather reasonable. Acidity levels are rather on the high side, but the acidity is nicely ripe. Yields were very limited, at only 20-25 hl/ha. But we are very happy about the quality of the wines."

The Estate produced a limited collection in the 2021 vintage due to the lower yields, and there will be no Steffensberg and Aurum, though the Wolfer, Goldgrube, and Schimbock will be produced. The fruity-styled and sweet wines are topped this year by an Auslese from the Goldgrube. In addition, it released a whole set of 2020s as well as a second Sekt.

Daniel and Moritz presented us with a very impressive set of wines. Despite the difficult conditions of the 2021 vintage, the wines show great intensity, precision, and depth and we were totally impressed by the magnificent Goldgrube Spätlese, although the Goldgrube Kabinett and Auslese also are modern-day classics. But also, the Felsenfest is a great success. In addition, the late-released 2020s are hugely impressive and confirm the high level of the vintage at this address. The 2020er Goldgrube, Aurum, and Schimbock are all outstanding wines. And last but not least, the newly released Tschiel * made with Chardonnay and Weissburgunder confirms the Estate's talent also in this category. All in all, there is much to love in all stylistic directions at this address!

NB: The 2021er Wolfer, Goldgrube, and Schimbock were not yet ready for tasting.

2021er	Vollenweider	Wolfer Goldgrube Riesling Spätlese	02 22	96+
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The 2021er Goldgrube Riesling Spätlese was made from fruit picked harvested at 90° Oechsle on very old un-grafted vines in the Portz sector of the vineyard, a south-west facing and higher up the hill vineyard and was fermented down to sweet levels of residual sugar. It offers a very pure and elegant nose of bergamot, vineyard peach, whipped almond cream, cinnamon, cherry, lavender, and herbs. The wine has a great creamy and fruity side on the palate and manages to keep this juicy character right into the long and spicy finish. The after-taste already shows more zesty elements, which need to integrate in the wine. This Spätlese needs a good decade to fully shine and has great potential. What a gorgeous wine! 2031-2051+

2020er	Vollenweider	Schimbock	09 22	96
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The 2020er Schimbock, as it is referred to on the consumer label, is a bone-dry wine (with 2.2 g/l of residual sugar) made from Riesling grapes harvested in the Trabener Schimbock situated in the continuation of the Wolfer Goldgrube. Half of the grapes were pressed directly and half of the grapes were kept for 3 days for cold soak, and were pressed with an old basket press and was fermented and matured in stainless steel tanks. It presents a magnificently reductive and spicy nose, which only gradually gives way to white flowers, fine spices, zesty fruits, smoke, lime tree, and anise. The wine is superbly playful and fully dry, yet it has great energy and focus. There is some phenolic and tannic presence which needs to integrate. This is a gorgeous dry Riesling. 2025-2040

2020er	Vollenweider	Wolfer Goldgrube Riesling	07 21	96
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The 2020er Goldgrube Riesling, as it is referred to on the consumer label, is a dry wine (with 5 g/l of residual sugar) made from fruit harvested on up to 100-year-old un-grafted vines. It offers a superbly complex and refined nose of lime tree, anise, ginger driven spices, white pepper, grapefruit zest, almond, smoke, and a hint of fresh pineapple. The wine is very playful and shows great balance. It has presence but also huge finesse and lightness despite all the complexity at play. The dry extract also brings energy. This is a magnificent dry Riesling. 2026-2040

2020er	Vollenweider	Wolfer Goldgrube Riesling Aurum	10 22	95+
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The 2020er Goldgrube Aurum, as it is referred to on the consumer label, is a legally dry wine (with 3.4 g/l of residual sugar) made from fruit picked on the oldest, over 100-year-old un-grafted vines in the vineyard and which was fermented for 18 months in cask before being bottled (hence the late AP number). It has a gorgeous and hugely spicy yet still restrained nose of minty herbs, lozenge, almond, licorice, lime, and lavender. The wine starts off on the creamy and comparatively light side yet built up its presence and structure as it develops. It becomes even intense and almost powerful. The finish has more lightness and finesse but is also immensely long and energetic. 2026-2040



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Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

2021er	Vollenweider	Wolfer Goldgrube Riesling Auslese	03 22	95
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The 2021er Wolfer Goldgrube Riesling Auslese was made from botrytized fruit harvested at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a superbly aromatic and almost Beerenauslese-styled nose of honey, dried orange, Victoria pineapple, apricot, acacia, lime tree, and quince jelly. The wine has a great concentration on the palate but also the acidity gives a lot of grip, tension, and energy. The finish has great length and intensity and leaves a superbly fresh and spicy feel. This is a gorgeous drinking Auslese with huge depth and raciness. 2031-2051

2021er	Vollenweider	Wolfer Goldgrube Riesling Kabinett	01 22	95
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The 2021er Wolfer Goldgrube Riesling Kabinett was made from early harvested fruit and was fermented down to fruity-styled levels of residual sugar (52 g/l). Fine and elegant residues from its spontaneous fermentation give way to superb floral and light creamy elements of almond, spices, mint, bergamot, and violet. The wine is very intense and superbly structured, yet also airy and refined as spicy and zesty acidity make for a lively side. The wine is very pure and vibrating and leaves a great long finish. What a stunning Kabinett! 2029-2046

2021er	Vollenweider	Kröver Steffensberg Riesling Kabinett	04 22	93
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The 2021er Kröver Steffensberg Riesling Kabinett was made from early harvested fruit and was fermented down to fruity-styled levels of residual sugar. It offers a fresh and minty nose of herbs, yellow peach, Conference pear, anise, white pepper, greengage, and prune. The wine proves superbly playful and juicy with good ripe acidity adding depth and finesse. The finish is chiseled and precise. This is a superb complex and playful Kabinett. 2029-2041

2020er	Vollenweider	Kröver Steffensberg Riesling	08 21	92+
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The 2020er Steffensberg, as it is referred to on the consumer label, is a dry wine (with 5 g/l of residual sugar) which was left for 1 year on its gross lees. It has a rich and aromatic nose of apricot, orange, yellow peach, a hint of acacia honey, cherry, and prune, all wrapped into smoke and . The wine proves delicately herbal and spicy on the palate and still shows a phenolic and tannic presence. The finish is very intense and also slightly broad. Yet there is underlying acidity which brings a lively side to the after-taste. This needs a few years to integrate its elements and could well prove even better at maturity than what is now expected. 2025-2035

N.V.	Vollenweider	Chardonnay / Weissburgunder Sekt Brut Nature Tschiel *	(No AP)	92
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The Tschiel *, as it is referred to on the consumer label (a play of words on the Romansh word for earth and chilling), with Lot Number 10/21 is a blend of 2018er Chardonnay from the Briedeler Herzchen sourced from a befriended grower and 2019er Weissburgunder from the Wolfer Goldgrube. It was refermented in bottle for 18 months before being disgorged without any dosage in February 2022 (the disgorgement date is provided on the label). It offers a beautiful and complex nose of brioche, whipped almond cream, Conference pear, candied orange, and fine spices. The wine is creamy and spicy on the palate with some riper notes of toffee, muscade, hazelnut, and pear. The finish is superbly long and intense, and also slightly broader in style. This is a superb sparkling wine. 2023-2032

2020er	Vollenweider	Wolfer Riesling	06 21	91
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The 2020er Wolfer, as it is referred to on the consumer label, is a bone-dry wine (with 1.6 g/l of residual sugar) made from 50-year-old vines on single pole in the terraced part of the Wolfer Goldgrube and was left for 1 year on its gross lees. It has a captivating nose of anise, ginger, herbs, jasmine, prune, licorice, and thyme. The wine shows great concentration and depth on the palate, where herbal and spicy elements add a playful and refreshing side. There is a light touch of phenolic presence, but it is not disturbing and adds presence and just needs a little bit of aging to fully integrate. What a superb fully dry Riesling. 2023-2035



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Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

2021er	Vollenweider	Riesling Felsenfest	05 22	90
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The 2021er Felsenfest, as it is referred to on the consumer label, is a dry wine (with 6 g/l of residual sugar) made from late harvested fruit harvested in the Estate's Trabener Burgberg (2/3) and the Trarbacher Schlossberg (1/3). It offers a smoky nose of minty herbs, earthy spices, blackberry, greengage, licorice, and white minerals. The wine has quite some presence and intensity on the palate, where some earthy and broader elements make for a slightly large yet playful and fresh wine. The finish is very long and superbly intense. This is a great dry Riesling. 2024-2031

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Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

Konstantin Weiser likes the quality of his 2021 vintage but is frank when speaking about the quite disastrous growing conditions: "The growing conditions were quite wet, especially the summer, and this brought a heavy Peronospora pressure in our vineyards, especially after the flowering. We therefore had an important reduction of our yields. The weather proved cool and the acidity levels remained on the high side. Fortunately, sunny and dry weather arrived in September and essentially lasted until the end of the harvest. We actually started on October 4 and were finished by October 25. We had the help of a lot of people, which allowed us to do strict and necessary selections in order to only bring in perfectly ripe and clean fruit. I really like the acidity in the wines and I had never experienced such a vintage before. It is a very special vintage for Kabinett. We also adapted the wines and for instance there will be no Grosse Eule in 2021, as the grapes were just so beautiful to produce fruity-styled wines."

Due to the low yields, the Estate had to somewhat adapt its portfolio and only produced a limited number of wines. The higher acidity levels encouraged it to produce more off-dry and fruity-styled wines. Oechsle levels also rarely exceeded 90°, except for a selection of botrytis in the Gaispfad which allowed the Estate to produce one Auslese. The Estate will bottle a top wine from the Steffensberg and the Gaispfad, but there will be no Grosse Eule in 2021. In addition to the 2021, the Estate released its top three wines from the Steffensberg, the Gaispfad, and the Ellergub Grosse Eule from the 2020 vintage.

Despite the very difficult weather conditions in 2021 which caused a lot of diseases and loss in the vineyards, Alexandra Künstler and Konstantin Weiser did a truly remarkable job and managed to produce a superb collection, albeit a limited one. The off-dry wines already taste dry as the bracing acidity makes the touch of residual sugar to be completely integrated. The fruity-styled wines are chiseled, animating, and beautifully precise. The Ellergub Spätlese is the jewel of the crown among truly superb wines. What a tour de force!

NB: The Estate is certified organic along general EU guidelines. The 2021er Steffensberg and Gaispfad were not yet ready for tasting.

2021er	Weiser-Künstler	Enkircher Ellergrub Riesling Spätlese	02 22	97
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The 2021er Enkircher Ellergrub Riesling Spätlese was made from fruit harvested at 88° Oechsle on largely un-grafted vines still trained on single pole and was fermented down to sweet levels of residual sugar (64 g/l). It offers a gorgeous and layered nose of herbs, yellow flowers, spices, cherry, vineyard peach, prune, violet, and bergamot. The wine is magnificently balanced on the palate, which proves airy and very subtle. It has even a velvety side and the acidity, while present, seems already superbly integrated and only adds complexity and finesse. 2031-2061

2021er	Weiser-Künstler	Enkircher Ellergrub Riesling Kabinett	04 22	95
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The 2021er Enkircher Ellergrub Riesling Kabinett was made from fruit harvested at 82° Oechsle on largely un-grafted vines still trained on single pole and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a superbly refined and gorgeously complex nose of yellow peach, fine herbs, lozenge, blackberry, prune, and spices. The wine is superbly playful and animating on the palate, where some delicate yellow and riper fruits interplay with zesty acidity. The latter comes really through in the very long and beautifully chiseled finish. The after-taste is already more off-dry than fully fruity-styled and makes one want to go for more. 2031-2046

2020er	Weiser-Künstler	Trabener Gaispfad Riesling Trocken	09 21	95
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The 2020er Gaispfad, as it is referred to on the consumer label, was made in 500-liter tonneau and was fermented down to bone-dry levels of residual sugar (3-4 g/l). It offers a beautifully fresh and finely aromatic nose with some residues from its spontaneous fermentation, herbs, yellow flowers, blackberry, and licorice. The wine has a light creamy and velvety touch, yet it is quickly joined by most gorgeous zesty and spicy elements giving great focus and energy to the wine. The finish is vibrating and fully dry. This is a superb dry Riesling! Now-2035

2021er	Weiser-Künstler	Trabener Gaispfad Riesling Auslese	01 22	94+
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The 2021er Trabener Gaispfad Riesling Auslese was made from the lower part of the vineyard and was harvested from botrytized fruit at 110° Oechsle. It offers a superbly elegant and creamy nose of botrytis coconut, guava, candied orange, cinnamon, apricot, bakery elements, nut paste, jasmine, acacia, Pina Colada, and litchi. The wine has a delicately creamy and juicy side with good mid-palate concentration and leaves a fresh yet rich feel in the long finish. This needs a decade to fully integrate all its elements and we would not be surprised if it turns out even better than initially anticipated. 2031-2051



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By Jean Fisch and David Rayer

Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

2020er	Weiser-Künstler	Trabener Gaispfad Riesling Trocken Grosse Eule	08 21	94
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The 2020er Ellergrub, as it is referred to on the consumer label (the reference to Grosse Eule is left for the back label), has a restrained yet beautiful nose of minty herbs, thyme, yellow flowers, smoke, lozenge, spices, and blackberry. The wine proves slightly juicy and creamy on the mid-palate, yet there is quite some energy coming through in the very long and intense finish. There is a touch of power as some phenolic presence is noticeable. This is an impressive and layered dry wine. 2024-2035

2021er	Weiser-Künstler	Wolfer Sonnenlay Riesling Kabinett	03 22	94
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The 2021er Wolfer Sonnenlay Riesling Kabinett was made from fruit harvested at 86° Oechsle on the original Schlossberg hill and was fermented down to fruity-styled levels of residual sugar (49 g/l). It offers a quite herbal and smoky nose of tangerine, candied grapefruit, minty herbs, lozenge, and lime. The wine proves delicately fruity and juicy on the palate and shows a nice underlying tickly acidity. The finish is chiseled and very precise with some beautiful zesty and spicy elements coming through. This is a great Kabinett. 2029-2046

2021er	Weiser-Künstler	Enkircher Steffensberg Im Löwenbaum Riesling Feinherb	07 22	93
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This 2021er Enkircher Steffensberg Im Löwenbaum Riesling Feinherb was made fruit harvested in the prime Löwenbaum sector of the vineyard (classified "dark red" on the old Prussian taxation map) and was fermented down to light off-dry levels of residual sugar (14 g/l). It offers a beautifully aromatic and refined nose of almond cream, wet stone, herbs, vineyard peach, grapefruit, and lime tree. The wine is superbly balanced on the palate and shows a touch of cream and fruity presence, which superbly interplays with candied grapefruit-driven acidity. The finish is very precise, chiseled, and almost dry-tasting as some fine acidity leads the pace. 2025-2036

2020er	Weiser-Künstler	Enkircher Steffensberg Riesling Trocken	10 21	93
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The 2020er Steffensberg, as it is referred to on the consumer label, is a bone-dry Riesling (with 3-4 g/l of residual sugar) fermented and matured in Fuder. It offers a superbly stony and smoky nose of minty herbs, ginger, and dried flowers. The wine is superbly pure and vibrating on the palate and leaves a fresh and herbal feel in the very long finish. The after-taste is all about spices and minerals. There is still some tartness in need of integration. 2024-2035

2021er	Weiser-Künstler	Trabener Gaispfad Riesling Kabinett Halbtrocken	08 22	91
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The 2021er Trabener Gaispfad Riesling Kabinett Halbtrocken is an off-dry wine made from 80-year-old un-grafted vines and was fermented down to off-dry levels of residual sugar (14 g/l). Still restrained and smoky at first, this develops a very fresh and floral nose of lime zest, herbs, white flowers, green apple, and spices. The wine is driven by a quite animating acidity which runs through the wine and gives a fully dry-tasting and quite electric feel. The finish is racy and mouth-wateringly light. This racy fully dry-tasting Riesling is captivating. 2024-2031+

2021er	Weiser-Künstler	Riesling Weiser-Künstler	05 22	89
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The Riesling Weiser-Künstler, as it is referred to on the main label (the reference to the vintage is left for the back label), is a barely off-dry wine (with 18 g/l of residual sugar) made from Estate's holdings and from grapes sourced at a befriended organic grower in the Enkircher Steffensberg. It offers a fresh and joyful nose of anise, minty herbs, vineyard peach, as well as plenty of spices. The wine comes initially over as delicately smooth and juicy yet the acidity quickly joins the party and gives focus and presence to the wine. The finish is already dry in taste as the racy acidity brings animating freshness. 2023-2028

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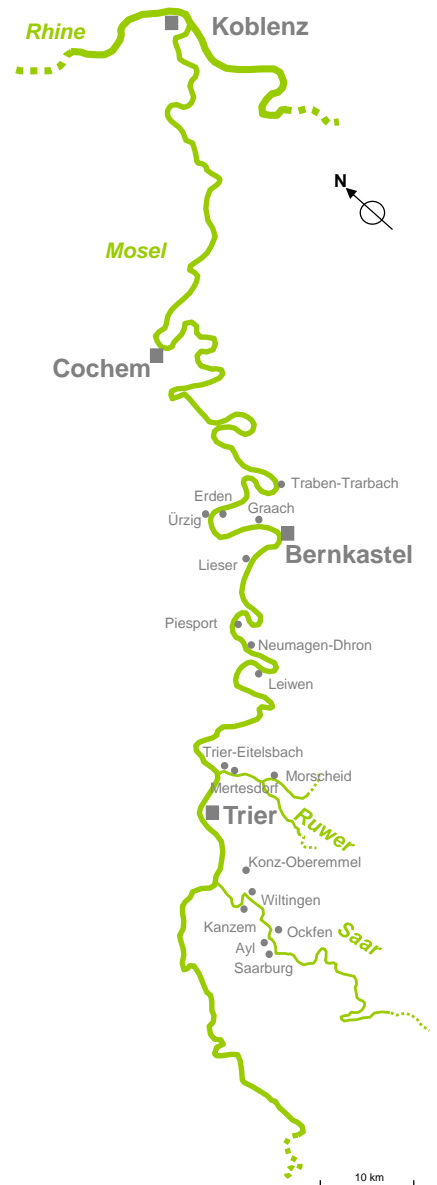
By Jean Fisch and David Rayer

The 2021 Vintage Report – Other Noteworthy Wines (Part I)

This section includes noteworthy wines tasted during our spring tastings. We also included some 2020 and 2019 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.

Karl Erbes
Kilian Franzen
Franzen 4
Albert Gessinger
Markus Heeb
Klosterhof
Maximilian Knebel
Knebel Brüder
Langguth
Materne & Schmitt
Röttgerding
Wolfram Stempel
Dr. Wagner

Ürzig
Bremm
Bremm
Zeltingen
Traben-Trarbach
Brauneberg
Winningen
Winningen
Traben-Trarbach
Winningen
Winningen
Piesport
Saarburg





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The 2021 Vintage Report: Other Noteworthy Wines (Part I)

Weingut Karl Erbes

(Ürzig – Middle Mosel)

2021er	Karl Erbes	Erdener Prälät Riesling Beerenauslese	13 22	95+
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The 2021er Erdener Prälät Riesling Beerenauslese was harvested at 140° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (207 g/l). This already yellow-golden-colored wine reveals an extra rich and ripe nose of toffee, nut paste, honey, roasted sweet pineapple, mango, quince jelly, tar, black tea, rosemary, and a hint of camphor. It proves hugely rich, suave, and sweet on the creamy and honeyed palate. More exotic and honeyed fruits come through on the mid-palate. The finish is hugely intense and broad and still pretty much dominated by the sweetness at the moment. This rich and sweet BA needs two decades to integrate its sugar and could well surprise us at maturity if it gains finesse and elegance. 2041-2091

2021er	Karl Erbes	Ürziger in der Kranklei Riesling Beerenauslese	12 22	95
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The 2021er Ürziger in der Kranklei Riesling Beerenauslese was harvested at 138° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (203 g/l). The wine offers a superbly restrained and delicately smoky nose of lemon, honeyed pineapple, a hint of mango, and bakery products which only slowly develops all its beautiful complexity. The wine coats the palate with ripe and rich honeyed and suave fruits as well as plenty of creamy elements. Despite all the sweetness at play, it already proves superbly well balanced as spices and zesty fruits add a great sense of freshness. This noble-sweet dessert wine needs more than a decade to integrate its sweetness and fully shine. 2036-2071

2021er	Karl Erbes	Erdener Prälät Riesling Auslese *** GK	14 22	94+
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The 2021er Erdener Prälät Riesling Auslese *** GK was fermented down to sweet levels of residual sugar (159 g/l). It offers a hugely rich and aromatic nose of candy floss, licorice, intense minty herbs, mango, canned pineapple, tangerine, sage, and candied lemon. The wine proves hugely rich and exotic on the sweet and luscious palate. Honey, mango, melon, and apricot underline the wine's richness but they are wrapped into quite straight but also slightly powerful elements right into the slightly broader and vigorous finish. This needs a couple of years to integrate all its elements and may possibly turn out even better than anticipated if it gains finesse. 2031-2046+

2021er	Karl Erbes	Erdener Prälät Riesling Spätlese ***	08 22	94
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The 2021er Erdener Prälät Riesling Spätlese *** was fermented down to sweet levels of residual sugar (88 g/l). It offers a gorgeously complex and rich nose of almond cream, bakery products, coconut, pineapple, vineyard peach, lime tree, thyme, grapefruit, and fresh herbs. The wine coats the palate with juicy and creamy fruits as well as a touch of honey, yet it shows depth, intensity, and purity in the layered finish. This wine clearly kicks at Auslese level both in terms of ripeness and sweetness: It does manage to combine this richness with some freshness in a quite splendid way. The finish is very long and elegantly light-weighted. This is a great sweet wine in the making. 2031-2061

2021er	Karl Erbes	Ürziger in der Kranklei Riesling Auslese *	09 22	94
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The 2021er Ürziger in der Kranklei Riesling Auslese * was fermented down to noble-sweet levels of residual sugar (107 g/l). It offers a beautifully complex and ripe nose of coconut cream, pineapple, candied grapefruit, candy floss, minty herbs, cassis, and marzipan. The wine shows even more exotic and ripe fruits on the palate, yet it keeps a fairly smooth and light feel as the sweetness is still very much dominant. The finish is very long and already hints at more freshness as subtle and playful acidity joins the party. The aftertaste is all about bitter-sweet notes of grapefruit zest and lime. This quite impressive Auslese needs at least a decade to show its true greatness. 2031-2051+

2021er	Karl Erbes	Ürziger Würzgarten Riesling Beerenauslese	11 22	93
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The 2021er Ürziger Würzgarten Riesling Beerenauslese was harvested at 138° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (191 g/l). This already golden-colored wine develops at first a quite herbal and minty nose of herbs and camphor before ripe and rich nose of toffee, roasted pineapple, honey, mirabelle, apricot, and hazelnut join the party. The wine proves hugely sweet and honeyed on the concentrated and slightly viscous palate. Lots of exotic fruits mixed with honey add richness and suavity. This rich BA will need more than a decade to fully integrate all its sweetness and will turn out a baroque and ostentatious dessert wine. 2036-2051



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2021er	Karl Erbes	Ürziger Würzgarten Riesling Auslese **	10 22	92
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The 2021er Ürziger Würzgarten Riesling Auslese ** (the * are actually in the shape of snow crystals) was harvested on December 22 at -7°C (19.4°F), at temperatures just not cold enough for qualifying for Eiswein, and was fermented down to noble-sweet levels of residual sugar (122 g/l). It offers a captivating and very aromatic nose of candied lemon, apricot, orange zest, minty herbs, raspberry, prune, acacia, lavender, and a hint of toffee, all enhanced by a dash of volatile acidity. The wine coats the palate with plenty of ripe and exotic fruits, honey, and toffee, and leaves a nicely long finish where zesty elements bring a lively side to this rather rich and bold dessert wine. This impressive and aromatic Auslese-Eiswein will please lovers of exotic and ripe version of the style. 2027-2041+

2021er	Karl Erbes	Ürziger in der Kranklei Riesling Spätlese	07 22	91+
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The 2021er Ürziger in der Kranklei Riesling Spätlese was fermented down to sweet levels of residual sugar (80 g/l). It offers a restrained yet clean and refreshing nose of minty herbs, gooseberry, cassis, lead pencil, candied lime, and rosemary. The wine proves far richer on the palate where it reveals ripe yellow fruits and creamy elements, in a way not unlike that of an Auslese in presence. The finish is still on the sweet side but already hints at great length and focus, as there are zesty and spicy elements coming through. This needs a good decade to fully integrate all its elements and even has some upside potential. 2031-2051

2021er	Karl Erbes	Ürziger Würzgarten Riesling Spätlese	05 22	91
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The 2021er Ürziger Würzgarten Riesling Spätlese was fermented down to sweet levels of residual sugar (76 g/l). It offers a beautifully complex and fresh nose of candied lime, grapefruit zest, minty herbs, almond cream, spices, greengage, and smoke. The wine proves superbly playful and animating on the light-weighted yet complex palate, where juicy yellow fruits are wrapped into a blanket of spices and zesty elements. 2031-2051

2021er	Karl Erbes	Erdener Treppchen Riesling Kabinett	03 22	90
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The 2021er Erdener Treppchen Riesling Kabinett was fermented down to fruity-styled levels of residual sugar (57 g/l). Still quite restrained and reductive at first, this needs a few minutes in the glass to offer fresh and undercooled nose of herbs, anise, smoke, lozenge, sage, lime tree, and canned yellow peach. The wine proves superbly playful on the light-weighted and refreshing palate. The fruity presence and sweetness are still present but already well integrated in the nicely zesty side of the wine. The finish is charmingly fruity-styled and refreshing. 2028-2041

2021er	Karl Erbes	Erdener Treppchen Riesling Spätlese	06 22	90
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The 2021er Erdener Treppchen Riesling Spätlese was fermented down to sweet levels of residual sugar (70 g/l). It offers a light and fresh nose of minty herbs, anise, pineapple, herbs, cinnamon, and greengage. The wine is delicately fruity, juicy, and comparatively light-weighted on the herbal palate. The finish is straight and superbly refreshing in a focused and chiseled way. This animating Spätlese offers much immediate pleasure. 2028-2041+

2021er	Karl Erbes	Ürziger Würzgarten Riesling Kabinett	04 22	90
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The 2021er Ürziger Würzgarten Riesling Kabinett was fermented down to fully fruity-styled levels of residual sugar (60 g/l). The nose proves quite captivating and fully aromatic as notes of yellow peach, grapefruit, orange blossom, pear, and a hint of litchi all wrapped into laurel and rosemary come out of the glass. The wine is on the sweet side of life on the juicy and creamy palate, which has a smoother and quite aromatic (canned and candied fruits) side at first, before more zest comes into play and brings a touch of freshness. This light Spätlese-styled Riesling is quite attractive and superb. 2031-2046

2021er	Karl Erbes	Ürziger in der Kranklay Riesling Spätlese * Feinherb Alte Reben	16 22	89
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The 2021er Ürziger in der Kranklay Riesling Spätlese * Feinherb Alte Reben was fermented down to off-dry levels of residual sugar (29 g/l). White-silver in color, it exhibits a fully aromatic and attractive nose of canned yellow peach, lime, herbs, spices, mint, anise, and almond cream. The wine proves delicately juicy and creamy on the light-weighted and smooth palate. It leaves a light and nicely animating feel in the herbal finish. This needs a few years to better integrate its elements to fully shine. 2024-2031

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Weingut Kilian Franzen

(Bremm – Terrassenmosel)

2019er	Kilian Franzen	Bremmer Calmont Fachkaul Riesling	29 21	95
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The 2019er Bremmer Calmont Fachkaul Riesling (the reference to the vineyard and the Katasterlage are only provided on the back label) is a just off-dry wine (10 g/l of residual sugar) which comes from the terraces in the upper part of this prime sector of the Bremmer Calmont and was fermented in stainless steel for 16 months before being bottled. It offers a beautifully elegant and refined nose with some floral nuances, fresh elements of minty herbs, orange blossom, tangerine, lemon, bergamot, flowery nuances, and spices. The wine is superbly airy and comes over as quite light-weighted at first, yet the wine picks up presence and delivers a huge intensity in the very long, chiseled, smoky, and dry finish. The length is remarkable. This is a stunner of a dry-tasting Riesling! 2024-2039

2020er	Kilian Franzen	Bremmer Calmont Riesling GG	28 21	92
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The 2020er Bremmer Calmont Riesling GG is a legally dry Riesling picked on old vines in the classical and fully south-facing part of the vineyard. It was fermented and aged on its fine lees in stainless steel for 14 months before being bottled. It offers a deliciously ripe and juicy nose of ripe yellow fruits wrapped into a blanket of lactic notes (butter cream and coconut), as well as fine earthy spices, mint, rosemary, and pear. The wine is delicately smooth and suave on the creamy palate, and leaves a superbly long and intense spicy and herbal finish with already well-integrated tartness and zest. The after-taste is slightly broader yet hugely smoky and herbal. This is a great dry Riesling. 2023-2035

2021er	Kilian Franzen	Riesling Der Sommer war sehr Gross	07 22	92
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The 2021er Riesling Der Sommer war sehr gross (literally translated into "The summer was really great") is an off-dry Riesling (with 14 g/l of residual sugar) made from up to 60-year-old vines in the Bremmer Abtei Kloster Stuben, Ellerer Höll, Bremmer Calmont, and Neefer Frauenberg. Initially marked by spicy residual scents from its spontaneous fermentation, this offers a mesmerizing nose of grilled citrusy fruits, lemon, freshly cut herbs, mint, rosemary, thyme, lozenge, and smoke. The wine proves still restrained and compact on the palate. It offers more flesh and riper fruits, though the finish is beautifully energetic, superbly long, and already dry-tasting. There is still a hint of tartness in the background in need of integration. This light yet profound dry-tasting Riesling is superb. 2024-2031+

2019er	Kilian Franzen	Riesling Zeit 552 Tage	20 21	92
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The Zeit, as it is referred to on the central part of the label (the reference to the vintage is left for the side of the label), is an off-dry wine (with 17 g/l of residual sugar) made with fruit picked in different parts of the Bremmer Calmont and was fermented spontaneously and aged on its lees for 552 days before being bottled (hence the name of this cuvée).. It offers a captivating and aromatic nose of citrusy fruits, spices, minty herbs, pine, toffee, and a dash of petrol. The wine proves superbly creamy, juicy (with sweet fruits), and almost light-weighted on the palate, before showing more depth and great elegance in the superbly focused and chiseled finish. Although the aromatics are already riper than what one would basically expect from a 2019 wine, the wine gains significantly from airing so that we would opt to wait this little beauty a few more years. 2024-2034

2021er	Kilian Franzen	Bremmer Calmont Riesling Kabinett	02 22	91+
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The 2021er Bremmer Calmont Riesling Kabinett comes from fruit picked at 84° Oechsle in the classical and fully south-facing part of the vineyard and was fermented down to fruity-styled levels of residual sugar (43 g/l). It proves quite reductive at first and needs a few minutes in the glass to get rid of the initial sulfur and reveal an elegant nose of white pepper, vineyard peach, smoke, herbs, Conference pear, and almond. The wine proves fruity and quite juicy on the palate and leaves a fresh and light feel in the long and herbal finish. This needs a couple of years to integrate all its elements, and clearly has some upside potential. 2029-2041

2020er	Kilian Franzen	Neefer Frauenberg Riesling GG	27 21	91
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The 2020er 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 14 months before being bottled. Quite shy at first, this is however quick to show a superbly aromatic, fruit-driven, and ripe nose of pineapple, orange peel, melon, yellow peach, pear, and a good touch of earthy spices as well as a hint of camphor. The wine coats the palate with juicy fruits and spices, and leaves a quite broad and slightly suturing feel of herbs and spices. The wine is smoothly dry rather than bone-dry and has some tartness in need of integration. This GG proves quite impressive and will please lovers of more ostentatious version of the style. 2024-2030



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2021er	Kilian Franzen	Riesling Quarzit-Schiefer	06 22	90
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The 2021er Riesling Quarzit-Schiefer is a dry Riesling (with 8 g/l of residual sugar) made from fruit picked from the cooler east-facing part of the Bremmer Calmont (known as Kappellenberg until 1971). It offers a superbly complex and finely aromatic nose of citrusy fruits, yellow peach, bergamot, pineapple, candied grapefruit, minty herbs, and a hint of candy floss. The wine has a very nice grip and presence on the palate and proves nicely focused in the zesty and pure finish, with just a hint of tartness in need of integration. The after-taste is all about lime and spices. This is a great success for an Estate Riesling. 2023-2031

2020er	Kilian Franzen	Neefer Frauenberg Spätburgunder	04 22	88
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The 2020er Neefer Frauenberg Spätburgunder was made with partially de-stemmed fruit harvested from 20-year-old vines situated in the west-facing part of the vineyard, and was aged in 7-year-old barrique for 16 months. This light-purple-red wine offers an aromatic and ripe nose of ripe strawberry, gooseberry, cassis, black spices, dark chocolate, herbal elements, and some wood impact. It proves juicy, supple, and fruity on the palate, yet leaves a quite intense and powerful feel of herbs and tartness in the broad finish. There are darker fruits and earthy spices coming through in the after-taste, yet all remains rather fresh. This riper version of Spätburgunder will please lovers of powerful version of the style. 2023-2028

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Franzen 4

(Bremm – Terrassenmosel)

Franzen 4 is a common project of four members of the Franzen family in Bremm: Kilian, Verena (Kilian's sister), and Daniel and Philipp (cousins), the latter being the owner of Steilgut. Together, they took over a small parcel composed of 1,500 vines, which are over 70-year-old, in the Naslei sector of the Bremmer Calmont, which was among the most famous on the hill and had briefly belonged previously to the family a few decades ago. The wines are made with ambient yeasts and see extensive aging in stainless steel before bottling. The style is one of presence and precision.

2020er	Franzen 4	Bremmer Calmont Riesling Naslei 65°	01 22	93
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The 65° Bremmer Calmont Naslei, as it is referred to on the central part of the label (the reference to the vintage is left for the side of the label), is a just off-dry wine (with 11 g/l of residual sugar) made from fruit in this privileged sector of the Bremmer Calmont still planted with 70-year-old un-grafted vines and was fermented and aged on its gross lees in stainless steel for 12 months. It presents a beautifully spicy and smoky nose of white minerals, bergamot, white flowers, pepper, aniseed herbs, fresh almond, lemon, and lavender. The wine is superbly structured, intense, and energetic on the fresh and spicy palate. There is a touch of creamy presence on the mid-palate and it leaves a spicy, salty, and tart long finish. It just needs a few years to integrate its tartness and light fruitiness. This is a great dry-tasting Riesling. 2025-2035

2019er	Franzen 4	Bremmer Calmont Riesling Naslei 65°	02 20	91
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The 65° Bremmer Calmont Naslei, as it is referred to on the central part of the label (the reference to the vintage is left for the side of the label), is an almost legally dry wine (with 9 g/l of residual sugar) made from fruit in this privileged sector of the Bremmer Calmont still planted with 70-year-old un-grafted vines and was fermented and aged on its gross lees in stainless steel for 12 months. It presents a rich, impressive, and aromatic nose of yellow peach, earthy spices, grapefruit, lime, a hint of camphor, herbs, coconut cream, and tar. The wine coats the palate with juicy yellow fruits and spices and leaves a creamy and rich feel in the long and slightly broad finish, marked by a touch of toffee and candied exotic fruits wrapped into a hint of tartness. It is dry-tasting rather than fully dry. This broad and quite powerful Riesling will please lovers of ostentatious dry-tasting wines. Now-2026

2018er	Franzen 4	Bremmer Calmont Riesling Naslei 65°	01 20	91
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The 65° Bremmer Calmont Naslei, as it is referred to on the central part of the label (the reference to the vintage is left for the side of the label), is a barely off-dry wine (with approx. 15 g/l of residual sugar) made from fruit in this privileged sector of the Bremmer Calmont still planted with 70-year-old un-grafted vines and was fermented and aged on its gross lees in stainless steel for 18 months. It offers a fully ripe and rich nose of honeyed peach, nut paste, toffee, smoke, candy floss, and William's pear. The wine proves deliciously smooth and creamy as notes of toffee, honey, and almond cream dominate. The wine has slightly more presence in the off-dry tasting and long finish. This will please lovers of fully aromatic, ripe, and creamy Riesling. Now-2025

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By Jean Fisch and David Rayer

Weingut Albert Gessinger

(Zeltingen – Middle Mosel)

2021er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Spätlese Josefsberg Alte Reben	08 22	94
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The 2021er Zeltinger Sonnenuhr Riesling Spätlese Josefsberg Alte Reben was made from fruit at 94° Oechsle and was fermented to sweet levels of residual sugar (72 g/l). It offers a captivating and complex nose made of fresh scents of lemon, grapefruit, yellow peach, cherry, fine spices, floral elements, thyme, and flint stone. The wine is beautifully playful on the palate, where juicy and delicate yellow fruits interplay with lively and energetically zesty elements. The finish is gorgeously refreshing and chiseled. The intensity and energy of the after-taste are simply impressive. The wine proves already more fruity-styled than really sweet. This is a great playful, light-weighted, and layered Spätlese. 2029-2036+

2021er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Auslese Caldo Infernale Alte Reben	09 22	94
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The 2021er Zeltinger Sonnenuhr Riesling Auslese Caldo Infernale was made from fruit harvested at 94° Oechsle on over 100-year-old un-grafted vines in the Gewann "im Kalk," the original part of the vineyard and was fermented down to sweet levels of residual sugar (84 g/l). Although riper elements of yellow peach, coconut, Victoria pineapple, and almond cream directly capture the attention, the nose maintains a fresh side with minty and zesty notes. The wine shows ripe and sweet elements on the palate, and has quite some creamy and juicy elements such as canned yellow peach and pineapple. The finish brings the right amount of zest to lift up the aromatics and adds focus and tension, while there is an almost Eiswein-type of acidity in the aftertaste. This is a gorgeous Auslese. 2029-2041

2021er	Albert Gessinger	Zeltinger Schlossberg Riesling Kabinett	07 22	90
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The 2021er Zeltinger Schlossberg Riesling Kabinett was made from fruit picked at 86° Oechsle and was fermented to fruity-styled levels of residual sugar (42 g/l). It has a quite restrained and smoky nose of anise, Conference pear, bergamot, rose, lime tree, dill, and eucalyptus. The wine proves superbly playful, finely juicy, and fruity on the palate. This rounder and richer side is nicely buffered off by more structure and intensity (the label indicated 9.5% of alcohol) in the very long and smoky finish. The feel of residual sugar is already well integrated in the after-taste, which is already more off-dry than fully fruity as lime and grapefruit skin dominate. 2024-2029

2021er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Spätlese Feinherb 56° Alte Reben	06 22	90
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The Zeltinger Sonnenuhr Riesling Spätlese Feinherb 56° Alte Reben is an off-dry wine (with 31 g/l of residual sugar) made from fruit picked on vines planted on very steep slopes (hence the name 56°). A light reduction from sulfur gives quickly way to fresh scents of lime, grapefruit, minty herbs, dill, thyme, flint stone, and clove. The wine shows superb freshness on the playful palate, where an initial fruity side led by yellow peach is wrapped into zest and tension, which give a chiseled and racy feel to the very long finish. The after-taste is already dry in taste, quite focused, and smoky. This fresh and comparatively lean dry-tasting Riesling is impressive. 2023-2028

N.V.	Albert Gessinger	Riesling Sekt Extra Brut Rothlay	(No AP)	89
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The 1895 Rothlay, as it is referred to on the front part of the label (the full reference is left for the side of the label), with Lot L115 25 was made Fuder of Riesling Spätlese from the 2020 vintage from vines planted in 1895 (hence the reference on the ax pictured on the label) in the Zeltinger Sonnenuhr and tank-fermented (using the Charmat method with a dosage of 5 g/l. It offers a smoky, rich, and ripe nose of herbs, honeyed yellow peach, pear, pink grapefruit, candy floss, canned pineapple, and a hint of camphor. The wine proves intense and quite powerful on the palate, a feeling reinforced by quite some spices and herbal elements. The finish is very long but also broad even though very nice acidity gives a playful side. There is still some tartness in need of integration. This ostentatious Sekt needs another year to fully shine. 2023-2027

2021er	Albert Gessinger	Zeltinger Sonnenuhr Riesling Spätlese Trocken Rothlay	05 22	89
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The 1895 Rothlay, as it is referred to on the front part of the label (the full reference is left for the side of the label), comes from vines planted in 1895 (hence the reference on the ax pictured on the label) and was fermented down to legally dry levels of residual sugar (just below 8 g/l). It offers a smoky and herbal nose of anise, lozenge, lime, green apple, hot spices, lime tree, freshly cut grass, and mustard seed. The wine has good presence and structure on the palate, yet the acidity quickly joins the party and gives a rather lean and very racy side to the long and fully dry-tasting finish. This complex dry Riesling will please lovers of raciness. 2023-2027

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Weingut Markus Heeb

(Traben-Trarbach – Middle Mosel)

2020er	Markus Heeb	Enkircher Herrenberg Riesling Spätlese	01 21	92
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The 2020er Enkircher Herrenberg Riesling Spätlese was made with fruit picked at 94° Oechsle and was fermented down to sweet levels of residual sugar (74 g/l). It offers a beautifully fresh and engaging nose made of citrusy fruits, cassis, elderflower, pear, whipped cream, fine herbal notes, and smoky elements. The wine develops the subtle creaminess of an Auslese on the palate but delivers this with superb precision and freshness. The finish is still just a touch sweet and already hugely engaging. A decade of cellaring will work wonders for this sweet wine. 2030-2050

2020er	Markus Heeb	Enkircher Herrenberg Riesling Trocken	02 21	90
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The 2020er Enkircher Herrenberg Riesling Trocken offers a subtly ample and rich nose made of camphor, herbs, mirabelle, a touch of grapefruit, and fine smoky elements. The wine proves rather powerful and intense on the palate and leaves a slightly hot feel in the otherwise very impressive finish. Now-2028

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Weingut Klosterhof

(Brauneberg – Middle Mosel)

2021er	Klosterhof	Brauneberger Klostersgarten Riesling Kabinett Alte Reben	06 22	93+
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The 2021er Brauneberger Klostersgarten Riesling Kabinett Alte Reben (with a black label, whereas all other bottles have a white label) was made from grapes harvested at 80° Oechsle in the original, south-south-west-facing part of the vineyard from 50-year-old vines and was fermented down in stainless steel tanks to fruity-styled levels of residual sugar (44 g/l). It is at first still very much dominated by residual scents from its spontaneous fermentation (wild herbs, almond cream, and bakery products) before it reveals refined and complex scents of vineyard peach, candied tangerine, mint, thyme, gooseberry, cassis, violet, and lime. The wine has a gorgeous balance on the palate, where some delicate creamy fruits and elements are wrapped into animating and refreshing acidity. The finish is superbly focused and very long. This is a remarkable Kabinett with even upside potential as it gains in complexity with age. 2028-2041

2021er	Klosterhof	Brauneberger Juffer Riesling Kabinett	04 22	93
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The 2021er Brauneberger Juffer Riesling Kabinett was made from grapes harvested at a low 76° Oechsle from 45-year-old vines in the Hasenläufer part of the vineyard and was fermented down in stainless steel tanks to barely fruity-styled levels of residual sugar (39 g/l). It offers a splendid and superbly complex nose of blueberry, cherry, candied grapefruit, minty herbs, cassis, lime, green apple, violet, sage, and rosemary. The wine has a fresh and fruity presence on the palate, yet the acidity is quick to join the party and gives a lot of energy and focus to the wine. The finish is still very tight, almost razor-sharp, and bitter-sweet at this early stage, making the wine come over as almost barely off-dry rather than really fruity-styled. The after-taste is full of lime and spices and proves hugely long and smoky. This hugely captivating Kabinett is made for lovers of racy expression of the genre. 2026-2036+

2021er	Klosterhof	Brauneberger Klostersgarten Riesling Spätlese "Leni"	08 22	93
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The 2021er Brauneberger Klostersgarten Riesling Spätlese "Leni" (Leni is the first name of Benjamin Thomas' daughter) was made from perfectly healthy grapes harvested at 86° Oechsle very late in a north-west facing parcel of old vines inherited from family and was fermented down to sweet levels of residual sugar (66 g/l). It presents a captivating and superbly complex nose of violet, blueberry, fresh almond, yellow peach, candied orange zest, and blackberry. The wine proves deliciously juicy and creamy on the light-weighted yet playful and complex palate. The finish is superbly zesty and focused with a long and sorbet-like (think of pear, yellow peach, and lime) after-taste. This aromatic and lively Spätlese is really superb. 2028-2041



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2021er	Klosterhof	Brauneberger Klostergarten Riesling Auslese GK	11 22	92+
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The 2021 Brauneberger Klostergarten Riesling Auslese (with a golden capsule, the term "Goldkapsel" also appears in small prints on the back-label) was made from a selection of botrytized grapes (50%) harvested at 112° Oechsle from a mix of 7-year-old but also the oldest vines and was fermented down to noble-sweet levels of residual sugar (114 g/l). It proves quite restrained at first and needs a few minutes in the glass to reveal a delicately ripe and creamy nose of honeyed yellow peach, pineapple juice, candied grapefruit, prune, melon, rhubarb, and a hint of white mushroom. The wine proves delicately smooth and honeyed on the luscious, broad, and ripe palate, which is still dominated by sweetness at this very early stage. The finish is velvety but also nicely balanced thanks to some underling and tickly acidity. This will need some time to integrate all its elements and fully shine, and may well turn out even better than expected when mature. 2031-2046

2021er	Klosterhof	Brauneberger Klostergarten Riesling Kabinett	03 22	92
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The 2021er Brauneberger Klostergarten Riesling Kabinett was made from grapes harvested at 80° Oechsle in the original, south-south-west-facing part of the vineyard from 40-year-old vines and was fermented down in stainless steel tanks to barely fruity-styled levels of residual sugar (35 g/l). It proves still quite tight and unyielding at first as some smoky reduction dominates the nose. Yet after a few minutes in the glass, the wine expresses a superbly aromatic and refined nose of lavender, yellow peach, mint, herbs, lime tree, dill, laurel, and tangerine zest. It has great intensity and focus on the palate, but also enough dry extract to buffer off the very animating acidity floating around. The long finish is straight and hugely focus with candied and sorbet-like acidity bringing a great mouth-watering and refreshing after-taste. This is already now more off-dry than fruity-styled, and as such a great light-feathered Kabinett. 2026-2036

2021er	Klosterhof	Wintricher Grosser Herrgott Riesling Kabinett	05 22	90
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The 2021er Wintricher Grosser Herrgott Riesling Kabinett is made from grapes harvested at 80° Oechsle in a south-west facing parcel (near the cross) from 15-year-old vines and was fermented down to 45 g/l of residual sugar. It offers a superbly fresh and minty nose of cassis, blueberry, gooseberry, citrusy fruits, anise, and green herbs. It proves deliciously light and playful on the lean and zesty palate. The finish is crisp and mouth-wateringly light yet still tight and herbal. This is a great light Kabinett. 2026-2036

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Weinbau Maximilian Knebel

(Winningen – Terrassenmosel)

Maximilian Knebel comes from a branch of the Knebel only distantly related to that of Matthias Knebel and Gebrüder Knebel. His parents were not active in wine but he found an interest in it a decade ago, after a trip to New Zealand. After studies in Geisenheim and numerous internships, he now works for the von Canal Estate in Winnigen, but started his own small project on the side based on holdings (still less than 1 ha) among others in the Winner Uhlen and extensive aging of the wines in tonneau. 2020 was his debut vintage. His style is one of very promising precision and elegance.

2020er	Maximilian Knebel	Winner Uhlen Riesling	01 21	93
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The 2020er Winner Uhlen, as it is referred to on the consumer label, is a bone-dry wine (with less than 1 g/l of residual sugar) made from fruit picked in holdings in terraced parts of the Laubach und Blaufüsser part of the vineyard and was aged for 12 months in tonneau and another 6 months in bottle before being released. This bright-yellow-colored wine offers a superb nose made of candied grapefruit, mirabelle, citrusy elements, smoke, spices, and smoky herbs. It proves superbly precise and firm on the palate, where more citrusy and subtly creamy elements are wrapped into tartness. The finish is simply glorious: precise, tart, focused, and incredibly long. What an incredible debut success! 2024-2035

2020er	Maximilian Knebel	Winner Riesling	02 21	90
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The 2020er Winner, as it is referred to on the consumer label, is a bone-dry wine (with less than 1 g/l of residual sugar) made from fruit picked in the lower part of the Winner Uhlen and was aged for 12 months in tonneau and another 6 months in bottle before being released. This bright-yellow-white-colored wine offers a precise and nicely flowery nose where grapefruit zest, mint, a hint of earthy spices, and smoke are quick to join in. The wine is precise, firm, and nicely juicy on the bone-dry and still slightly tart-tasting palate. However, it already more than hints at its beauty in the long and very engaging finish. The aftertaste is precise, intense, and yet also quite airy. This superb wine only needs a year or two of aging in order to get the most if it. 2024-2032



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2021er	Maximilian Knebel	Riesling Löss & Schiefer	01 22	88
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The 2021er Löss & Schiefer Riesling, as it is referred to on the consumer label, is a legally dry wine (with 6 g/l of residual sugar) made from fruit picked in a steep part of the Winnerger Domgarten. The wine offers a refreshing nose of white peach, fine herbs, floral elements, lemon, and a hint of apricot blossom. It proves smooth and not bone-dry on the palate and leaves a directly fruity feel in the medium-long but nicely crisp finish. This Estate Riesling will offer much pleasure over the coming years. Now-2026

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Knebel Brüder – Weingut Fred Knebel

(Winningen – Terrassenmosel)

2019er	Knebel Brüder	Riesling Trocken Unfiltriert Pour	(No AP)	91
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The 2019er Riesling Pour, as it is referred to on the consumer label, with lot number RIPOUR19 is a bone-dry wine made from fruit picked in terraced vineyards in Winningen which saw a pre-fermentation soak of 12 hours before being fermented and aged without intervention in 500l casks for 17 months and then bottled unfiltered and with only a little sulfur added. This bright-yellow-colored wine offers a fresh nose of citrusy fruits, chalky elements, a hint of funk, and quite some zesty notes of gooseberry. The wine proves nicely playful and subtly smooth on the palate, where a hint of baked apple adds a great soothing touch to the vibrant structure. The finish is dry, precise, and delivers a great sense of funk, herbs, and citrusy elements. While made along "natural" lines, this wine will appeal to lovers of more fruit-driven wines as well. Now-2026

2020er	Knebel Brüder	Winnerger Spätburgunder "Unfiltered"	06 22	91
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The 2020er Winnerger Spätburgunder "Unfiltered" is made from partially de-stemmed fruit picked in a terrace high up the Winnerger Röttgen hill and was fermented and aged mostly in 500 l casks for 17 months before being bottled unfiltered. This bright-red-colored wine offers a superb nose of strawberry, clove, a dash of cassis, and some fine spices. It is beautifully balanced on the palate and leaves a superb feel of red fruits with a silky and nice precision as well as a superb complexity. The finish is deep, impactful, and beautifully complex. What a great success! 2026-2041

2020er	Knebel Brüder	Weissburgunder Trocken Unfiltriert	(No AP)	90
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The 2020er Weissburgunder, as it is simply referred to on the consumer label, with lot number WBPOUR20 is made from fruit picked in the Winnerger Domgarten which saw some pre-fermentation soak before being fermented and aged without intervention for 15 months and then bottled unfiltered and with only a light touch of added SO₂. This yellow-colored wine offers a nicely engaging nose made of baked apples, citrusy fruits, white flowers, a touch of funk, and smoke. The wine proves firm and assertive on the palate, where more precise flavors of citrusy fruits, a touch of almond, and chalky elements are lifted up by a touch of volatile acidity. The finish is focused and quite persistent. This "natural" expression of Weissburgunder proves both engaging and persistent. This is a beautiful success. Now-2026

2021er	Knebel Brüder	Pet Nat Don't be Afraid	(No AP)	88
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The 2021er PetNat Don't be Afraid with lot number L-PETNAT21 is made of from 100% Spätburgunder Rosé fruit and was refermented in bottle and roughly disgorged in February 2022. It offers a subtly ample nose made of pear, vineyard peach, a hint of apricot, and yeasty elements. The wine proves rather creamy and rich on the not fully dry-tasting palate. A good touch of ripe acidity adds some freshness to the overall slightly smooth finish. Now-2025

2021er	Knebel Brüder	Riesling Trocken Schieferstein	02 22	88
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The 2021er Riesling Schieferstein, as it is referred to on the consumer label, is a dry Riesling made from fruit picked in Winningen. It offers a really engaging and refreshing nose made of elderflower, citrusy fruits, white flowers, gooseberry, green apple, and fine smoky elements. The wine is smooth and playful on the palate and a touch of zingy zest adds focus to the still slightly tart finish. This wine combines freshness and aromatic depth. We would just opt to leave it rest for a few months and allow its tart side to mellow away somewhat. 2023-2026

2021er	Knebel Brüder	White Label	01 22	87
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The 2021er 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 off-dry wine (with 16 g/l of residual sugar) made from Riesling (80%) and Weissburgunder (20%) picked on Winnerger slopes. It offers a very engaging nose made of white peach, grapefruit, pear, apple, and white flowers. The wine proves soft and subtly off-dry on the palate which is nicely kicked up by some ripe acidity. The finish is juicy and well balanced. This gorgeous "simple" wine (in the best sense of the word) is so easy to knock down! Now-2026

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Weingut Ulrich Langguth

(Traben-Trarbach – Middle Mosel)

2019er	Ulrich Langguth	Trabener Gaispfad Riesling Feinherb Réserve Urschiefer 50°	11 20	93
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The 2019er Trabener Gaispfad Urschiefer Riesling Réserve 50°, as it is referred to on the front label, is an off-dry wine with a beautifully refined and complex nose of apricot flower, bergamot, vineyard peach, fine spices, cherry, almond, and a hint of vanilla cream. It proves superbly playful on the palate as light juicy and ripe fruits interplay with candied grapefruit-driven acidity. The finish turns out to be impressively focused and dynamic as fine spices and zesty acidity add a very playful and animating side. The after-taste is delightfully precise and almost dry-tasting, with great length. This is a gorgeous off-dry Riesling! Now-2034

2020er	Ulrich Langguth	Piesporter Günterslay Riesling Spätlese 36°	11 21	92
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The 2020er Piesporter Günterslay Riesling Spätlese 36° was made from fruit harvested at approx. 88° Oechsle and fermented down to sweet levels of residual sugar (68 g/l). It offers a beautifully aromatic, refined, and complex nose of candied grapefruit, juicy yellow peach, pineapple, anise, herbs, almond cream, violet, raspberry, and prune, all wrapped into residues from its fermentation and fine bakery elements. The wine coats the palate with ample juicy and slightly honeyed fruits, not unlike what an Auslese would normally deliver, and has delicate smoothness and richness. And yet the finish manages to capture one's attention as it is superbly focused and playful as some tickly and ripe acidity comes through. This ripe version of Spätlese is quite impressive but will need a full decade to integrate its sweetness and fully shine. 2030-2045

2020er	Ulrich Langguth	Piesporter Günterslay Riesling Kabinett 36°	18 21	91
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The 2020er Piesporter Günterslay Riesling Kabinett 36° was made from fruit harvested at approx. 80° Oechsle and fermented down to sweet levels of residual sugar (47 g/l). It offers a superbly refined and finely aromatic nose of yellow peach, bergamot, almond cream, candied grapefruit, lime tree, and melon. The wine proves delicately smooth and fruity on the well-delineated and superbly light-weighted palate. The finish has more energy and finesse as fine refreshing acidity joins the party. It has great drinking appeal yet also already nice complexity. A couple of years will do wonders for this playful but aromatically slightly ripe expression of fruity-styled wines. 2026-2035

2020er	Ulrich Langguth	Enkircher Ellergrub Riesling Trocken Alte Reben 36°	07 21	90
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The 2020er Enkircher Ellergrub Riesling Alte Reben 36°, as it is referred to on the front label (the term Trocken appears on the back label) proves slightly reductive at first, but is quick to reveal a refined and aromatic nose of candied grapefruit, yellow peach, earthy spices, anise, pineapple, lemon, and freshly cut grass. The wine shows quite some presence on the palate, where yellow fruits and a touch of cream make for a comparatively smooth and juicy side. It leaves a dry (but not bone-dry) feel of herbs in the long and slightly broad yet fresh finish. 2023-2028+

2020er	Ulrich Langguth	Trabener Gaispfad Riesling Trocken 36°	14 21	90
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The 2020er Trabener Gaispfad Riesling Trocken 36° proves quite silver-yellow-colored and offers a superbly floral and fresh nose of minty herbs, anise, lily flower, jasmine, bergamot, wet slate, white peach, gooseberry, and a hint of whipped almond cream. The wine proves light-weighted and delicately zesty on the nicely perfumed and elegant palate. Despite the light side of the wine, it has good intensity and ends in a long, fully dry, and smoky finish, with just a touch of tart elements in need of integration. The after-taste is just slightly broader and herbal. This finely chiseled and nervous yet playful dry Riesling is really superb. 2024-2030

2019er	Ulrich Langguth	Piesporter Goldtröpfchen Riesling Trocken GG 50°	06 20	89+
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The 2019er Piesporter Goldtröpfchen Riesling GG 50°, as it is referred to on the front label, has already a yellow-golden color yet shows an initial whiff of sulfur and smoky reduction and needs a few minutes in the glass to show notes of lemon sorbet, tangerine, earthy spices, yellow peach, pear, and blackberry, as well as a hint of apricot and guava when warming up. The wine is delicately creamy and fruit-driven on the palate, and proves dry rather than bone-dry in the long and intense finish. The after-taste is broad, imposing, and slightly tart. This comparatively forceful dry Riesling (despite only showing 12% of alcohol on the back-label) will please lovers of ostentatious and bigger version of dry Riesling. It may well show better in a few years. 2024-2027

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Weingut Materne & Schmitt

(Winningen – Terrassenmosel)

2021er	Materne & Schmitt	Riesling Kabinett	01 22	92
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The 2021er Riesling Kabinett was made from grapes in the Winninger Hamm and Koberner Fahrberg harvested at 82° Oechsle and was fermented down in stainless-steel tank to fully off-dry levels of residual sugar (32 g/l). It offers a superbly aromatic and attractive nose of yellow peach, tangerine, minty herbs, fine residues from its spontaneous fermentation, whipped almond cream, cardamom, smoke, and flowers. The wine proves superbly airy and delicate on the nicely peach-driven palate. It then shows more grip and presence without losing its fresh and sappy side. Fresher flavors of spices and lime add focus to the very long and light-weighted finish. 2025-2040

2020er	Materne & Schmitt	Riesling Wunschkind	02 21	91
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The 2020er Riesling Wunschkind is a dry wine (with 7 g/l of residual sugar) made from Estate vineyards in Lehmen, Kobern, and Winningen (mainly Domgarten) and was fermented and aged mainly in stainless-steel tank as well as a small proportion in wooden cask before being bottled in August 2021. It offers a refined, elegant, and quite spicy nose of white flowers, vineyard peach, Conference pear, anise, sage, lozenge, and white pepper. The wine proves delicately smooth and finely creamy on the aromatic and fruit-driven palate at first, yet leaves a superbly playful and energetic finish as zesty elements and spices join the party. There is lightness and focus in the long after-taste. This is a joyful and superbly attractive dry Riesling. 2023-2030

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Weingut Röttgerding

(Winningen – Terrassenmosel)

Tim Röttgerding is a young grower in Winningen who works for the majority of his time at Weingut Heymann-Löwenstein. Besides this, he set up a tiny Estate (just over 0.5 ha for now) with a parcel from his uncle and some other parcels leased in Winningen. The Estate works with minimal intervention and as closely as possible to organic principles. The wines see extensive aging in cask. The debut vintage is 2020. The style is one of presence, focus, yet also subtle creaminess.

2020er	Röttgerding	Winninger Röttgen Riesling Trocken	04 21	92+
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The 2020er Röttgen, as it is referred to on the consumer label, is a dry wine which was fermented and aged on its gross lees in used demi muid (tonneau) with minimal intervention for 12 months before being bottled with a light addition of sulfur. This bright-colored wine offers a subtly fruity and quite engaging nose made of white peach, citrusy fruits, ginger, herbs, and smoke. It is quite subtle yet precise on the palate. A touch of well-integrated creaminess provides the right balance to the nice kick of acidity. The finish proves citrusy, delicately creamy, and remarkably airy and long. This is a beautiful expression of dry Riesling in the making! We would not be surprised if it will eventually warrant a higher rating at maturity as it develops its focus and precision with time. 2024-2032

2020er	Röttgerding	Riesling Kabinett	02 21	90
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The 2020er Kabinett, as it is referred to on the consumer label, was made with fruit picked at 82° Oechsle in a clay-rich sector in the steep part of the Winninger Domgarten and was fermented down to off-dry levels of residual sugar (28 g/l). This green-white colored wine offers a subtly creamy nose made of peach, pear, cream, white flower, and smoky elements. The wine proves nicely light-footed on the palate where it unfolds nevertheless a presence more akin of a light Spätlese than a crispy Kabinett. This tension between lightness and subtle creaminess continues right into the beautifully silky finish. This aftertaste is straight, precise, and easy. Now-2035

2020er	Röttgerding	Winninger Riesling Trocken	03 21	90
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The 2020er Winninger, as it is referred to on the consumer label, is a dry wine made from holdings in the central part of the Winninger Brückstück and was fermented and aged on its gross lees in used demi muid (tonneau) with minimal intervention for 12 months before being bottled with a light addition of sulfur. This bright-colored wine offers a still rather reduced nose made of herbal elements, a hint of dried wood, some fine spices, and smoke. The wine proves subtly creamy (from a touch of malolactic fermentation) but a great sense of acidity secures an overall sense of focus despite the touch of roundness. The finish is precise, subtly tart, and engaging. This is a beautiful wine made in a slightly rounder yet very elegant and fresh style. Now-2028



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2020er	Röttgerding	Riesling Trocken	01 21	88
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The 2020er Riesling, as it is referred to on the consumer label, is a dry wine made from holdings in a steep part of the Winnerger Domgarten. This bright-colored wine offers a rewarding nose made of grapefruit, candied lemon, a touch of pineapple, starfruit, and some aniseed and herbal elements. The wine is smooth rather than bone dry on the palate and leaves a superb feel of candied citrusy fruits, herbs, and minerals in the beautifully balanced finish. While very easy to drink, this wine is not without nice depth. Now-2028

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Weingut Wolfram Stempel

(Piesport – Middle Mosel)

2019er	Wolfram Stempel	Riesling MHT_R	(No AP)	94
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The MHT19_R Riesling Mosel, as it is referred to on the front label (the vintage is only provided via the 19 on the label), with Lot L2021-02 is a bone-dry wine made from fruit picked in the Maringer Honigberg which underwent whole-bunch fermentation in stainless-steel tank before being matured on its gross lees in used barrique and was bottled unfiltered in November 2021. It offers an absolutely stunning and deeply complex nose of whipped almond and coconut cream, fine Christmas spices (cinnamon, nutmeg, and clove), gingerbread, yellow flowers, bergamot, Tiare flower, and fine vanilla. The wine proves delicately juicy and almost velvety on the initially smooth and almost light-weighted palate. But where it really comes into its own is when the acidity comes through and brings a great lively and playful side to the wine. The finish proves hugely long and energetic with some riper and spicier notes more associated to great natural wines (especially from the Jura). This is a gorgeous expression of bone-dry Riesling. 2023-2034

2020er	Wolfram Stempel	Riesling MHF	(No AP)	92+
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The MHF20 Riesling Mosel, as it is referred to on the front label (the vintage is only provided via the 20 on the label), with Lot L2021-01 is an off-dry wine (with 16 g/l of residual sugar) made from fruit picked in the Maringer Honigberg which underwent whole-bunch fermentation in stainless-steel tank before being matured on its gross lees in a mix of used barrique and tonneau and was bottled in November 2021. It is initially rather closed and non-saying but reveals after a few minutes in the glass a beautifully elegant and refined nose of candied lemon, bergamot, menthol, fresh herbs, dill, pear, rose, peach skin, and anise. The wine proves delicately smooth and velvety (whipped cream) on the off-dry and fruit-driven palate. The finish is still very youthful and beautifully fresh as some fine tartness brings in a kick of lively elements and more focus. The finish is already very long and layered. This graceful off-dry Riesling needs a few years to develop even more complexity and has clearly great upside potential. 2024-2035+

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Weingut Dr. Wagner

(Saarburg – Saar)

2021er	Dr. Wagner	Saarburger Kupp Riesling Kabinett Feinherb	06 22	93
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The 2021er Kupp Riesling Kabinett Feinherb, as it is referred to on the consumer label, is an off-dry wine (with 22 g/l of residual sugar) made from fruit picked at 81° Oechsle. It offers a rather subtle nose made of pear, aniseed and dried herbs, white flowers, a dash of grapefruit zest, minerals, and spices. The wine proves beautifully delineated and packed with flavors on the light-footed palate and leaves a superbly intense and nicely zesty feel of sorbet fruits, herbs, and minerals in the almost dry-tasting finish. The aftertaste is pure zesty and fruity vibration. What a stunning success! 2024-2033

2021er	Dr. Wagner	Ockfener Bockstein Riesling Spätlese	10 22	92
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The 2021er Bockstein Riesling Spätlese, as it is referred to on the consumer label, is made from fruit picked at 84° Oechsle and was fermented down to barely sweet levels of residual sugar (65 g/l). It offers a beautifully subtle and yet fragrant nose made of peach, passion fruit sorbet, wet slate, minerals, and dried herbs. The wine is superbly playful and light-footed on the palate and leaves a stunning feel of herbs and spices in the finish. The airiness and the fruity-zesty balance based on a not overly acidic backbone are quite addictive. 2026-2041



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2021er	Dr. Wagner	Ockfener Bockstein Riesling Kabinett	07 22	91
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The 2021er Bockstein Riesling Kabinett, as it is referred to on the consumer label, is made from fruit picked at 84° Oechsle and was fermented down to fruity-styled levels of residual sugar (42 g/l). It offers a subtle nose made of fresh orchard fruits, white flowers, a hint of bergamot, fine spices, and herbs. The wine is juicy and nicely playful on the subtly racy yet still creamy palate and leaves a gorgeous sensation of fruit basket, herbs, and fine spices in the long finish. The lightness and finesse of the whole experience are really remarkable. 2026-2036

2021er	Dr. Wagner	Saarburger Riesling Trocken Alte Reben	05 22	91
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The 2021er Saarburger Riesling Trocken Alte Reben is made from fruit picked on 55-year-old vines in the Saarburger Kupp. It offers a subtle and delicate nose made of floral elements, citrusy fruits, herbs, and smoke. The wine is delicate yet nicely playful on the dry-tasting rather than bone-dry palate and leaves a nice and juicy feel of fresh lemon, white flowers, and a dash of passion fruit in the linear finish. The intensity and precision in the aftertaste are truly remarkable! 2023-2029

2021er	Dr. Wagner	Saarburger Riesling Trocken Laurentius	11 22	91
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The 2021er Saarburger Riesling Trocken Laurentius is made from fruit picked on over 100-year-old un-grafted vines in the solely tended Saarburger Laurentiusberg. It offers a beautiful nose made of pear, white flower, wet slate, grapefruit zest, and a hint of pepper. The wine is quite light-footed and airy on the palate and leaves subtle flavors of pear, tart minerals, and herbs in the moderately zesty finish. The aftertaste is long and quite mouthwatering. This dry wine will particularly appeal to lovers of the airy expression of the genre. 2023-2029

2021er	Dr. Wagner	Riesling Generation V	08 22	90
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The 2021er Riesling Generation V is a barely off-dry wine (with 12 g/l of residual sugar) made from fruit picked in the Saarburger Rausch. It offers a rather subtle and shy nose made of herbs, spices, and faint scents of pear and grapefruit, all wrapped into wet slate. The wine is beautifully light-footed on the dry-tasting and quite juicy palate and leaves a mouthwatering feel of pear, passion fruit sorbet, zesty acidity, green herbs, and smoke in the long and juicy finish. The aftertaste is still a tad tart so it will be better to wait for this wine to develop a few years. It will then prove a beautiful expression of off-dry Saar Riesling. 2024-2033

2021er	Dr. Wagner	Saarburger Rausch Riesling Spätlese Josef Heinrich	09 22	90
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The 2021er Rausch Riesling Spätlese Josef Heinrich, as it is referred to on the consumer label, is a barely fruity-styled wine (with 36 g/l of residual sugar) made from fruit picked at 82° Oechsle. It offers a subtly creamy nose made of white peach, cassis, elderflower, herbs, and chalky minerals. The wine proves subtly round and creamy on the palate and only a touch of zest adds raciness to this beautiful Spätlese in the long finish. The aftertaste is linear, rather creamy, and really quite appealing. Now-2031

2021er	Dr. Wagner	Saarburger Riesling Kabinett Laurentius	12 22	90
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The 2021er Saarburger Riesling Kabinett Laurentius is made from fruit picked at 81° Oechsle on over 100-year-old un-grafted vines in the solely tended Saarburger Laurentiusberg and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers a superb nose made of pear, vineyard peach, whipped cream, and herbal elements. The wine feels almost round on the palate (by 2021 Kabinett standards) but develops a beautiful feel of fresh peach, pear sorbet, and herbs in the subtly zesty finish. The aftertaste is quite light-footed, subtle and elegant. 2026-2036

2021er	Dr. Wagner	Saar Riesling Trocken	03 22	86
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The 2021er Saar Riesling Trocken is made from fruit picked in the Saarburger Rausch and Kupp and the Ockfener Bockstein. It offers a quite shy and subtle nose made of pear, lemon sorbet, wet stone, and fine spices. The wine is light-footed, delicate, and not overly zesty on the palate and leaves a smooth rather than a dry feel in the crisp finish. Now-2025

2021er	Dr. Wagner	Saar Riesling Feinherb	04 22	85
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The 2021er Saar Riesling Feinherb is an off-dry wine (with 18 g/l of residual sugar) made from fruit picked in the Saarburger Rausch and Kupp and the Ockfener Bockstein. It offers an engaging and refreshing nose made of pear, grapefruit, passion fruit, chalky minerals, and wet slate. The wine is juicy and satisfying on the palate and leaves a mouthwatering feel in the direct and crisp finish. Now-2026

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Upcoming Mosel Fine Wines Issues: Topics to be Covered

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

**August/September
2022**

2021 Vintage Report Part II

- Detailed Estate Reviews
- Other Noteworthy Wines
- Tasting Notes of auction Wines ([ahead of the Auctions](#))

**October/November
2022**

2021 Vintage Report Part III

- Detailed Estate Reviews
- Other Noteworthy Wines
- Dry German Riesling Report
- Auction Look-Back

**January
2023**

Winter Stories

- 2021 Vintage Look-Back & Highlights
- Background Articles

In Parallel

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

- News
- Issue Highlights
- Vintage Highlights
- 2021 Growing Conditions
- Updates of our Tasting Notes Database (via CellarTracker)
- Interesting Articles from other Sources

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