



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Issue No 57 2020 Vintage | Part I

Vintage Conditions

34 Estates

260 Tasting Notes





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Issue 57 – July 2021

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

Mosel Fine Wines appears on a regular basis and covers:

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

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

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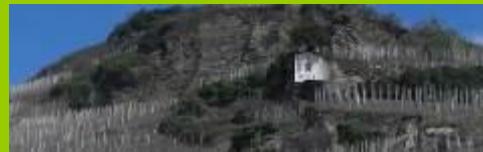
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Contact Information

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

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Understand Our Tasting Notes

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

| | | | | | | | |
|-----------------------|--------------------------------------|---|---|---|---|---|------------------|
| 2015er Willi Schaefer | Graacher Domprobst Riesling Spätlese | 1 | 2 | 3 | 4 | 5 | 13 16 Auction 97 |
|-----------------------|--------------------------------------|---|---|---|---|---|------------------|

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

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

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

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

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

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

4. DRINKING WINDOW: Riesling has a long development cycle and can be enjoyable for 20 years and more. Like other great wines from this world, 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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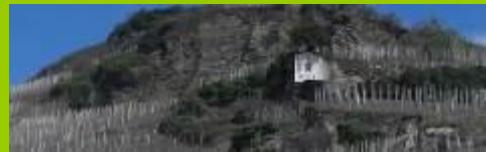
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Table of Contents – Estates Covered in this Issue

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

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| Bollig | | Link |
| Falkenstein | Link | |
| Geltz-Zilliken | Link | |
| Dr. Hermann | Link | |
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The 2020 Vintage – Filigreed Lightness

The 2020 growing season was hot and dry and the harvest season mostly cloudy and rainy: The result is a unique vintage with incredible lightness, filigreed precision, subtlety, and a dash of ripeness. Here the key fact in a nutshell.

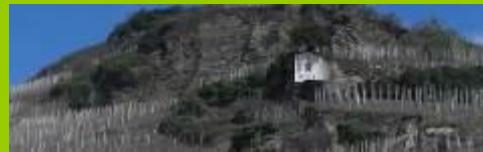
2020 Vintage – The Vintage in a Nutshell

| | |
|---------------------------|---|
| Vintage Conditions | <p>A warm winter was followed by one of the warmest springs ever with, fortunately, much more limited impact of frosts than elsewhere in Europe. In parallel, the Covid-19 pandemic led to a lockdown and created much trouble to work the vineyards and harvest the grapes in 2020.</p> <p>The start of the summer was marked by an uneven flowering. The remainder of the summer was almost a remake of 2019: hot and dry. As a result, vegetation did progress fast and the ripening process was already well advanced by early September.</p> <p>As anticipated by most, harvest start proved, yet again, a record early affair under sunny conditions. But then the parallels with 2019 stopped as the weather turned cooler and cloudier. These cooler and cloudier weather conditions kept the sugar levels at comparatively moderate levels for weeks on end. Little botrytis developed which limited the potential for noble-sweet wines. Also, the winter only yielded a patch of frost at the beginning of 2021, too late for most in order to produce some Eiswein.</p> |
| The Wines | <p>The 2020 vintage is about the fascinating balance of ripe flavors but delivered with a lightness rarely seen in recent years. The fruity-styled wines do reflect their Prädikat and the best are on par with some of the great wines from the 1990s. The few noble-sweet wines made in 2020 mostly come from clean but overripe rather than fully botrytized fruit and can show elegance. The dry and off-dry wines are refreshingly light in alcohol (and lower than in recent vintages) and can be quite elegantly intense and balanced. There are successful wines in all regions but, on the whole, the Middle Mosel may have the edge over its sister regions in 2020. Yields were refreshingly good, much to the satisfaction and relief of growers.</p> |
| Buyer's Guide | <p>2020 is all about filigreed ripeness with some stunning wines with a lightness and finesse not seen in a decade. However, the vintage is also quite heterogeneous and buying blind is, once again, not an option. The sweet spot of the vintage is Spätlese which can be as light as a feather and hugely deeply flavored. Kabinett wines can also be absolutely stunning, some of the finest in decades, but, as a category, are not as homogeneous. Noble-sweet wines are rare but the finest are worth every effort to unearth them. Lovers of not overly heady dry and off-dry Riesling will find much to love in the 2020 offers. Overall, 2020 is a vintage to tank on if elegance, finesse, and playfulness is your thing: There are true gems available!</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 September and October Issues.

**Notice: Bottles destined for the Auctions will be reviewed in
a dedicated section in the October Issue, ahead of the November Auctions**



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2020 Vintage – The Growing Conditions

A SPRING UNDER THE SPELL OF SUNSHINE ... AND COVID-19

A warm winter was followed by one of the warmest springs ever with, fortunately, much more limited impact of frosts than elsewhere in Europe. The winter was warm (and did not offer any opportunity for a late 2019er Eiswein). As of mid-March, the weather essentially turned sunny until May. This led to a record early bud break but the region was hit by some frosts in May. The latter created major damages in many European wine regions but, fortunately, only marginally so in the Mosel. Colder vineyards (often those earmarked for Eiswein) did suffer, however. May proved rainy and overcast but did not really halt the development trajectory of the grapes.

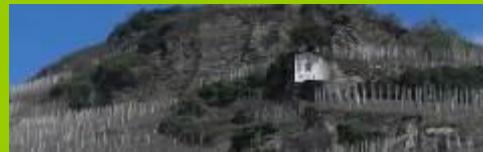
In parallel, the Covid-19 pandemic led to a lockdown and created much trouble to work the vineyards and harvest the grapes in 2020. By Spring, the Covid-19 pandemic also engulfed Europe and led to complete lock-downs. This also happened in Germany. Borders were closed which barred seasonal workers (often coming from Eastern European countries) from entering the country. Later on in Spring, rules were relaxed somewhat but throughout the growing season, strict rules in terms of testing, social distancing, etc. made vineyard management that more rigid and inflexible. As many growers put it, the fact that they could not travel themselves allowed them to spend more time in the vineyards and compensate somewhat for the lack of manpower.



A HOT AND DRY SUMMER

The start of the summer was marked by an uneven flowering.

Flowering in June went through under cooler and wetter conditions causing heterogeneous grapes, as Christian Hermann (Weingut Dr. Hermann) recalled: "This led to major ripeness differences between vineyards, especially high up and on the lower part of a hill". Acknowledging this was one of the keys to success in 2020 according to Christoph Schaefer (Weingut Willi Schaefer): "More than in recent vintages, one had to remain flexible and check each vineyard during the harvest as they all evolved differently."



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The remainder of the summer was almost a remake of 2019: hot and dry.

From the end of June, the weather turned to sunny and, as a corollary, to hot and dry. While the temperatures in July remained within the average of the last few years (... but are a full 1-2°C higher than 20 years ago!), a spell of record heat with temperatures of 40°C / 104°F hit the region for several days at the beginning of August. The weather proved also hugely dry: "We got less rain in 2020 than in 2003," said Swen Klinger (Weingut von Othegraven). Water management was key, as Christopher Loewen (Weingut Carl Loewen) pointed out: "For instance, we don't use any weedkiller, this helps preserve some moisture." Others, such as Stefan Müller (Weingut Stefan Müller), cover the soil with hummus. While the weather was dry, a look at the precipitation in August show that rain did fall. The issue is that this rainfall came through torrential thunderstorms and its benefit is therefore much limited. Overall, most part of the Mosel, Saar, and Ruwer did get some thunderstorm rain which helped get the vines over the summer. In many aspects, the summer of 2020 proved a remake of that of 2019.

As a result, vegetation did progress fast and the ripening process was already well advanced by early September.

As Daniel Vollenweider (Weingut Vollenweider) reported, "the warm and dry summer together with the dash of rain in August gave a boost to the ripening of the grapes so that they were getting already quite tasty by early September". What is remarkable is that we got similar quotes from growers ... in 2019. The parallels in the summer between the two vintages are indeed striking.



WEATHER TURNING COOL AND WET DURING HARVEST

As anticipated by most, harvest start proved, yet again, a record early affair under sunny conditions.

Christoph Schaefer mentioned that, after the flowering in June, he made his back of the envelope estimation and landed on another early date. Most growers did the same and proved right. We stopped counting the growers who told us that that they had a record early harvest. This was not just a guessing game. The weather proved sunny, hot, and dry when most Estates started their harvest around mid-September, as in 2019. As Johannes Weber (Hofgut Falkenstein) pointed out, it was not without its constraints: "In this first week, we focused on Kabinett and could only harvest until midday. After that, it was simply too warm."

But then the parallels with 2019 stopped as the weather turned cooler and cloudier.

As Konstantin Weiser mentioned: "Until mid-September, the grapes were not in a hugely different condition to that of 2019. But then everything changed and rain and cooler weather came. The result is that, unlike 2019, the sugar density levels did hardly change for three weeks." Most growers started their harvest around mid-September and were bracing themselves for a tiny window "of a few days at most" in order to harvest clean and Kabinett-level grapes. But then the weather cooled down and there was rain now and then.



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These cooler and cloudier weather conditions kept the sugar levels at comparatively moderate levels for weeks on end.

Besides cooler nights, the sky also remained rather overcast. Then, some rain fell on the grapes. As Florian Lauer (Weingut Peter Lauer) pointed out, "This rain did a lot of good to the vines and their leaves." The combined effect is that sugar levels in the grapes stopped increasing (partially also due to the rain which made the grapes swell). It also meant that, without additional measures, the grapes were not really developing further fast. As Andreas Adam reported, "when we saw the forecasts of cooler and cloudier weather, we decided to use the rainy period to defoliate all our grapes on the sunny side. I would not dream of removing leaves in the summer as grapes would burn or develop pungent petrol-infused flavors as well as cardamom or camphor. But it proved the right move for us in late September." Most growers used the rainy period to do some pre-harvest (discarding unclean grapes) and bring in fruit for their base wines. As Constantin Richter mentioned: "There were three harvests in 2020: before the rain, during the rain, and after the rain, as in 1982" (a vintage in which a great golden October followed on a long patch of miserable rainy weather). After the rain, many growers focused on fruit for their top dry wines and Spätlese.



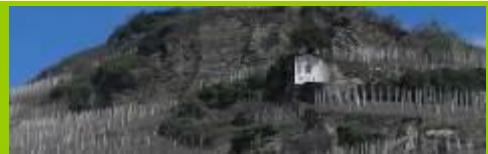
© Mosel Fine Wines
The Independent Review of Riesling

Little botrytis developed which limited the potential for noble-sweet wines.

The cooler weather kept the grapes clean and the continuous spells of rain made the grapes swell and did not give the natural shriveling process any chance. Even the hardest specialists such as Christian Hermann from Weingut Dr. Hermann and Egon Müller were only able to bring in tiny amounts of shriveled or botrytized grapes despite quite some efforts during the whole harvests. Christian Hermann reported that "we did produce a little bit of TBA, but the quantities are truly tiny."

Also, the winter only yielded a patch of frost at the beginning of 2021, too late for most in order to produce some Eiswein.

As 2020 was not rich in noble-sweet wines, many growers decided to leave some grapes "out" for Eiswein. Alas, the autumn was mild and it was only by mid-January that the temperatures tumbled low enough for Eiswein. This allowed some growers to harvest frozen grapes from the 2020 vintage. You may wonder why grapes harvested in 2021 are labelled as 2020 vintage. It's the law: Any wine is to be labelled as from a vintage if made from grapes harvested before end of Feb of the following year. While many growers went out into the morning cold to bring in the frozen grapes, only a very few growers were able to produce some noble-sweet wine out of it. At most growers, the grapes had been exposed to the elements for too long and were no longer deemed of sufficient quality.

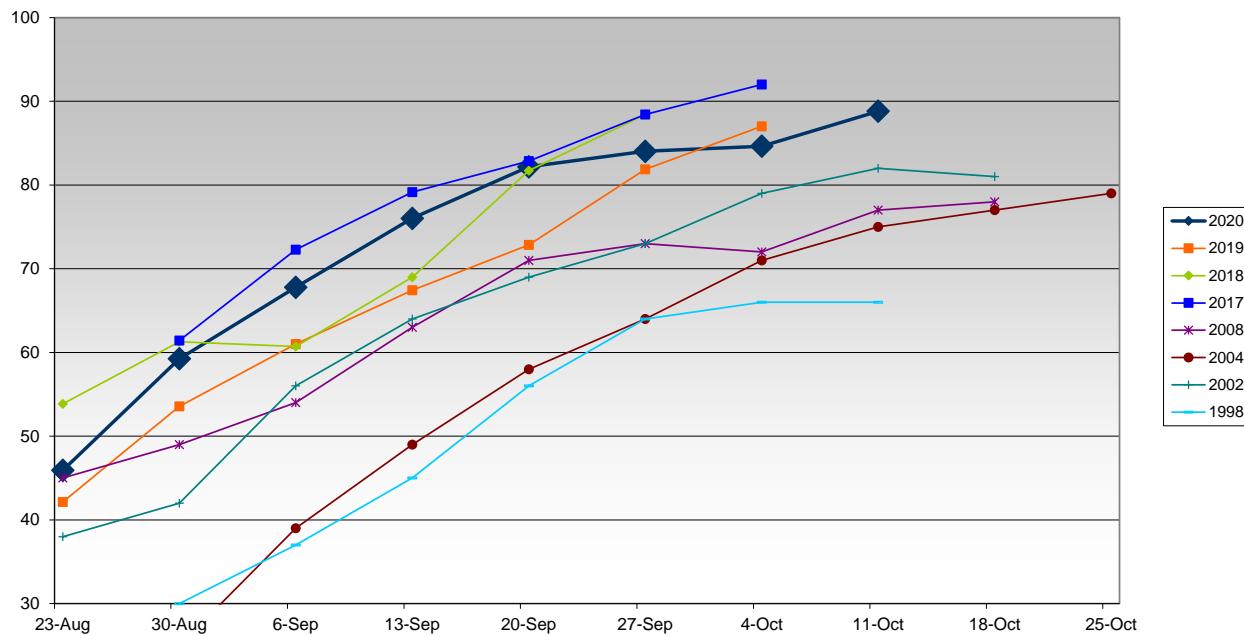


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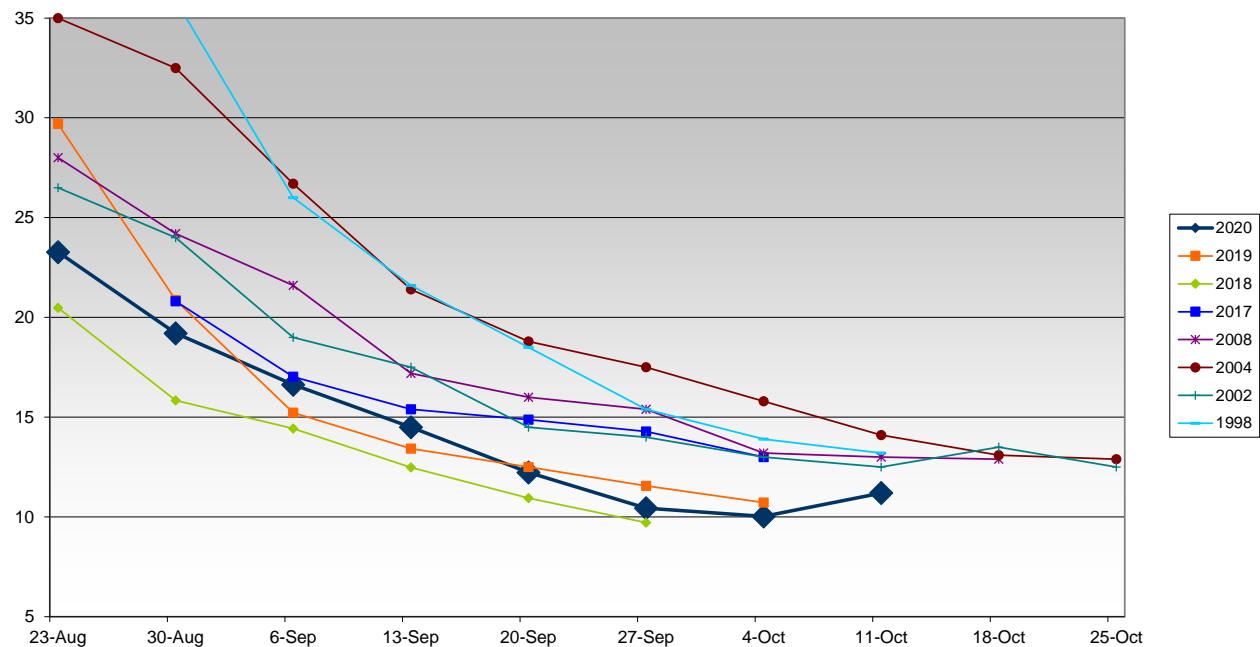
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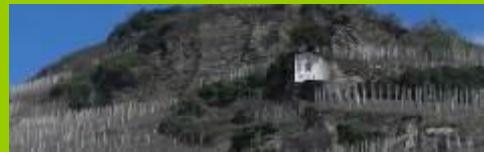
Evolution of Sugar Levels (^ Oechsle) - 2020 vs Recent or Comparable Vintages
(Bereich Trier)



Evolution of Total Acidity Levels (g/l) - 2020 vs Recent or Comparable Vintages
(Bereich Trier)



Source: German Ministry of Agriculture – Rheinland-Pfalz



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2020 Vintage – The Wines

The 2020 vintage is about the fascinating balance of ripe flavors but delivered with a lightness rarely seen in recent years.

The defining factor of the 2020 vintage is the combination of a hot growing season and a cool and sometimes rainy harvest. This led to wines which may have ripe flavors (including pear, melon, and apricot) but which prove incredibly light-footed and filigreed on the palate. The wines also surprise with an often-moderate feel of acidity (except in the Saar, where the acidity is often bracing) but one should be mistaken. The pH of the wines is really low and the acid is mainly tartaric, so that the feel of acidity will emerge with time. On the downside, as so often with hot growing seasons, many wines show some aromatic impact from high UV exposure (which yields flavors such as cardamom or camphor). Also, some wines can be comparatively thin, especially when made with grapes harvested during the rain.

The fruity-styled wines do reflect their Prädikat and the best are on par with some of the great wines from the 1990s.

As one grower put it, "it was not straightforward to get OVER 90° Oechsle, a level we had difficulties to get UNDER in recent vintages." The moderate sugar density levels in the grapes have caused the fruity-styled wines to remain within the density and aromatic boundaries of their stated Prädikat. What is really fascinating about 2020 is the structure of the wines. Many wines are intense, a factor reinforced by their ripe flavors, but few wines are overpowering. At the top, when Estates were able to manage the impact of the sun and heat during the summer and retain acidity at the autumn, the resulting wines are truly mesmerizing and bring us straight back to the great wines of the 1990s. Egon Müller mentioned 2002 as well and we can see why. But also 2002 is a beautifully light-feathered and filigreed vintage as well.

The few noble-sweet wines made in 2020 mostly come from clean but overripe rather than fully botrytized fruit and can show elegance.

The rains and cooler weather during the harvest had the effect of not allowing botrytis to develop, the grapes to "dry up," and growers had to spend the time necessary to make adequate selections. It is therefore no wonder that Auslese and upwards wines are rare in 2020. BA and TBA are even rarer and only a handful of Eiswein were eventually bottled. The wines that were made mostly came from overripe fruit picked at rather moderate sugar levels by modern Auslese standards. This gives the finest of these Auslese an incredible elegant, filigreed, and pure side which has not been in years.

The dry and off-dry wines are refreshingly light in alcohol (and lower than in recent vintages) and can be quite elegantly intense and balanced.

The dry and off-dry wines were made from fruit which also held sugar density and this reflects on the wines. At the top, these wines can be quite elegant and refined in, again, a style not seen since quite a while. The overall quality of the wines is quite homogeneous, a tribute to the progress that Mosel growers have made in this stylistic category over the last decade. However, many growers could not resist the temptation (despite lowish acidity feel) to let their fruit macerate to add body to the wines. These wines can come over as quite blousy and a bit flabby.

There are successful wines in all regions but, on the whole, the Middle Mosel may have the edge over its sister regions in 2020.

There was no surprise in 2020. When Oechsle degrees are moderate, the Mosel usually has an edge over the Saar and Ruwer, and this was the case in 2020 even if the advantage is by far not as marked as may have been in a similar situation two decades ago. The summer remained hot and this served more the cooler Saar and Ruwer, yet the acidity can be edgy.

Yields were refreshingly good, much to the satisfaction and relief of growers.

Except for 2018, Mosel growers did only experience low yielding vintages over the last few years. Fortunately, 2020 broke this spell and produced good quantities, which are above modern averages even if rarely as high as in 2018, which was a really generous vintage.



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2020 Vintage – The Buying Guide

2020 is all about filigreed ripeness with some stunning wines with a lightness and finesse not seen in a decade.

The low Oechsle degrees in 2020 made for plenty of stunningly playful and elegant wines which are a far cry from the concentrated and ripe wines of recent vintages. At their best, they have a lightness which we have not seen in the region since 2008, 2004, and 2002. As you will see in our reports, the finest growers produced some truly mesmerizing wines which blend ripe fruits, well-integrated acidity, and superbly playful spicy and smoky notes. One note of caution though: Many of these top wines are hugely backward (as was the norm back in the 1990s) and can easily be discarded when tasting upon opening.

However, the vintage is also quite heterogeneous and buying blind is, once again, not an option.

2020 is not all sunshine (punt intended). The summer was hot, there was rain during the harvest, and acidities did go down. In addition, flowering was not even and this led to heterogeneous ripeness at harvest. Without the strictest of attention, it was all too easy to produce somewhat non-saying, thin, and flabby wines. There were many factors which impacted the style of the wines: (a) the way growers dealt with the heat in the summer in the vineyard, (b) how much luck they had with the summer rains, (c) how they dealt with the changes during the harvest, and (d) how they handled the alternation of rain and dry periods during harvest. As one grower put it: "There was before the rain, there was during the rain, and there was after the rain." It is therefore no surprise that the vintage is anything by homogeneous.

The sweet spot of the vintage is Spätlese which can be as light as a feather and hugely deeply flavored.

2020 is a vintage with lightness and finesse made from moderate Oechsle degrees. We were already suspecting that fruity-styled wines would hit the bull's eye in our sneak preview in January and our numerous tastings confirmed this. There are some truly remarkably Spätlese made in 2020. They are packed with juicy flavors and are rarely kicking above their Prädikat, on the contrary. We know many 2020er Spätlese which are much lighter than their Kabinett equivalent in 2019! These Spätlese also have great aromatic depth and finesse.

Kabinett wines can also be absolutely stunning, some of the finest in decades, but, as a category, are not as homogeneous.

If 2020 is about lightness, moderate Oechsle degrees, why did we not put Kabinett on the same level of "almost blanket recommendation" as Spätlese? Because the result was less homogeneous. Many Estates started with their Kabinett wines (as is now almost common practice across the board). Some of these Kabinett come from really still quite green grapes or almost ripe grapes but without having fully reached their physiologic ripeness. Other Kabinett proved rather ripe, and some (probably harvested when the rain came), somewhat diluted and flabby. Do not get us wrong: At the top, 2020 is a smashing vintage for Kabinett. But our tastings show that producing such stunners was possible but not easy at all to achieve. The growing and harvest conditions were not that perfect for making it almost impossible to produce "bad" Kabinett. As a group, Spätlese have a touch extra maturity which made a huge difference in terms of complexity and balance.

Noble-sweet wines are rare but the finest are worth every effort.

As we explained, there is little Auslese upwards made in 2020. However, the few that were made (often in tiny quantities) have a rarely seen finesse and elegance. They are often the result of clean and only slightly botrytized fruit. Add to it the natural filigreed lightness of the vintage and you end up with dessert wines with a stunning finesse and subdued complexity. The real issue will be to dig up these gems because, as we wrote, quantities are really tiny.

Lovers of not overly heady dry and off-dry Riesling will find much to love in the 2020 offers.

Moderate Oechsle degrees and ripe acidity yielded some stunning dry wines of rarely seen finesse and elegance, without any of the sometimes "firm acid kick" that not everybody loves in his / her dry Mosel. For those loving balance and not power, 2020 will offer many great wines to enjoy over the coming decade(s). However, we would recommend not to "buy blind" in the top end category: There are still too many growers who believe that premium means bigger and relied on heavy pre-fermentation cold soak to add body to their wines. This can work (there are some beautiful examples) but was rather an unwise choice as it adds body and reduces the feel of acidity in a vintage where the acidity feels was already moderate.

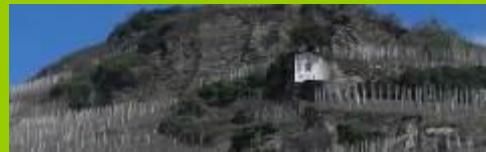
If anything, the weak spot of the vintage are the more basic wines ... but there are remarkable exceptions.

How did growers navigate through the harvest in 2020? The overall pattern was the following: Rain was announced so everybody rushed to bring in Kabinett fruit (an important category reliant on low Oechsle degrees) and sometimes fruit for their high-end dry and off-dry wines. Then, during the rain, some cleaning of the vineyards was done and the resulting fruit often ended up in the basic wines. After the rain, growers picked their Spätlese and top dry Riesling, when it was not yet completed before the rain ... and, in the last days of the harvest, did bring in more fruit for their basic wines. It is clear that 2020 did not allow many growers to be particularly choosy about their grapes for the Estate wines and it shows in the resulting wines. The difference in quality between premium wines and basic wines is now much more normal than in recent vintages. However, a few growers produced some remarkable Estate wines of epic finesse and elegance. You will find them in our reports!

Overall, 2020 is a vintage to tank on if elegance, finesse, and playfulness is your thing: There are true gems available!

2020 is gorgeous but not a universal success. But it is a great and maybe almost unique vintage if, like us, you crave for elegance and finesse. 2020 delivered plenty grand wines with this light-footed intensity and feather-light body yet incredible persistence which has been the fascinating aspect of this Riesling region over the decades. Do not miss the chance to tank up on these beauties but be on your guard: Always have our reports nearby and ideally taste before you buy!

Happy hunting!



Mosel Fine Wines

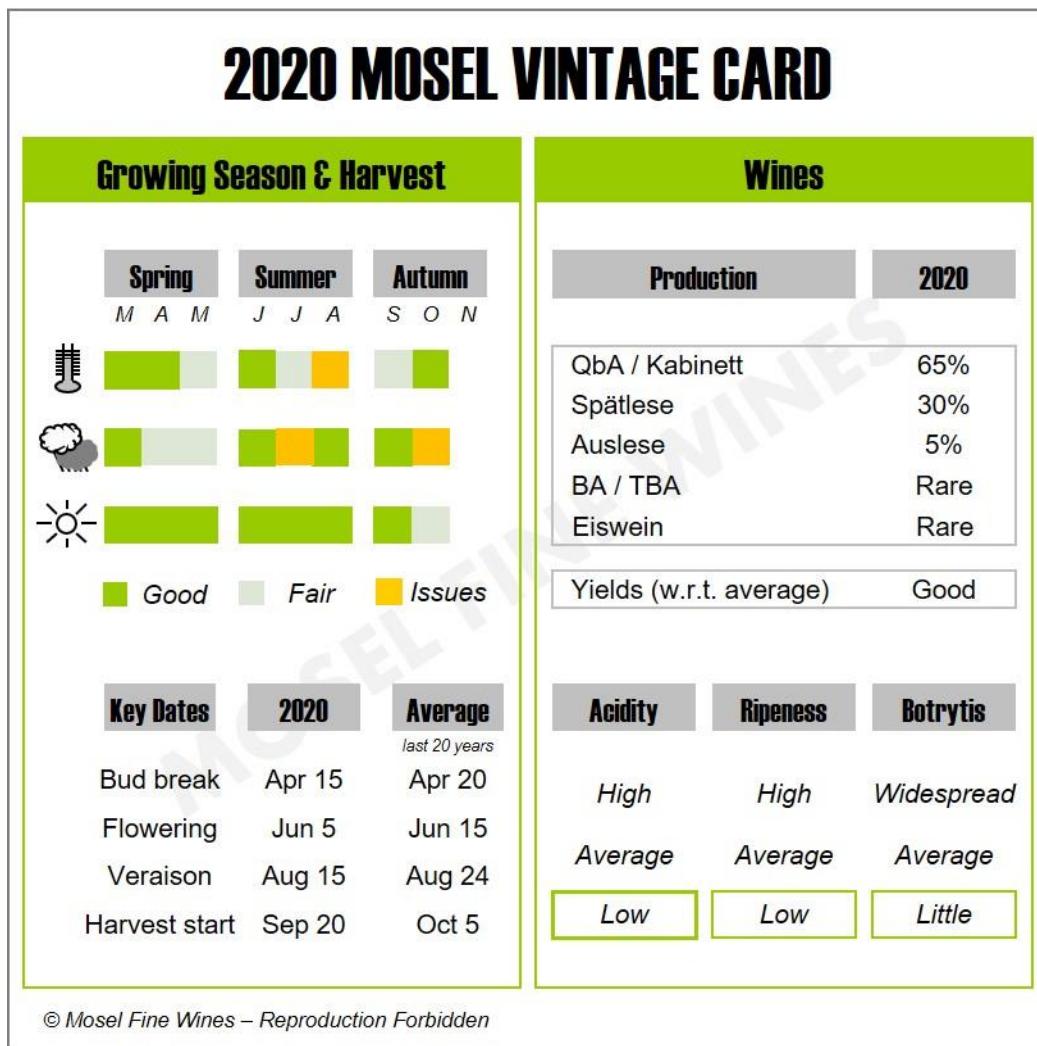
"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

2020 Vintage – The Vintage Card

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

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





Mosel Fine Wines

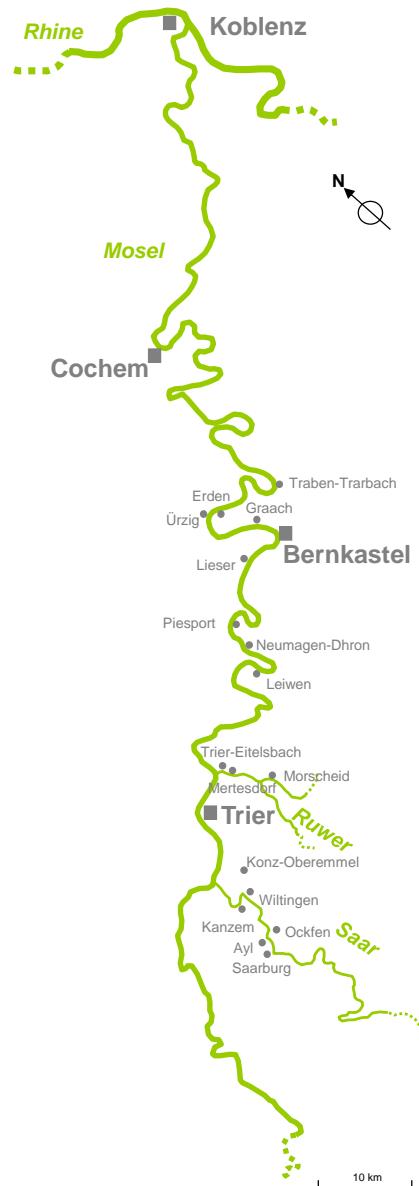
"The Independent Review of Mosel Riesling ... and Beyond!"

By Jean Fisch and David Rayer

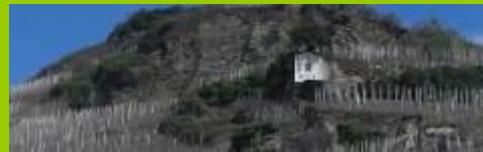
The 2020 Vintage – Estate Reviews (Part I)

We provide here Part I of our comprehensive 2020 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.

| | |
|--------------------------|--------------------|
| A.J. Adam | Neumagen-Dhron |
| Falkenstein | Niedermennig |
| Geltz-Zilliken | Saarburg |
| Dr. Hermann | Erden |
| Peter Lauer | Ayl |
| Carl Loewen | Leiwen |
| Materne & Schmitt | Winningen |
| Maximin Grünhaus | Mertesdorf |
| Alfred Merkelbach | Ürzig |
| Egon Müller / Le Gallais | Wiltingen / Kanzem |
| Stefan Müller | Krettnach |
| von Othegraven | Kanzem |
| Max Ferd. Richter | Mülheim |
| Willi Schaefer | Graach |
| Stefan Steinmetz | Brauneberg |
| Vollenweider | Traben-Trarbach |
| Weiser-Künstler | Traben-Trarbach |



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



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

Andreas Adam is truly satisfied with the 2020 vintage: "The vintage started with a remarkably early bud break and we got hit a little bit by frost in May, during the spell of cold known as the ice saints and our vineyard for Eiswein was essentially gone. The weather also proved a bit cooler in June, which affected a little bit the flowering. But then, the vintage seemed a remake of 2019 as the summer proved scorching hot. Once again, as in 2019, we started our Riesling harvest early, on September 15, and were ready to do a speedy harvest to ensure that Oechsle degrees would still be reasonable. But then, suddenly, the weather changed and became definitively cooler and much less sunny. We stopped and used this period to clear the grape area from all leaves on the sunny side of the grape. With the more average weather, this proved key to give the grapes the chance to ripen further. We restarted on September 20 and the miracle proved that the sugar density in the grapes hardly moved until the end of the harvest 4 weeks later. Except for a little Auslese, all grapes were brought in with 80-89° Oechsle. This cooler weather and the little rain proved our saving. The wines are superbly filigreed and not overly powerful. I find it a remarkable vintage for Kabinett and for dry Riesling, as acidity levels were not outrageous."

The Estate was able to produce its usual range of wines right up to an Auslese in 2020. The portfolio saw one addition, a wine called Zwischen den Reben and which is made of a blend of Bacchus, Müller-Thurgau, and Riesling from grapes picked in some Hofberg vineyards which the Adams erroneously thought were planted with Riesling. The Estate joined the VDP as of this vintage but this led to no changes to the portfolio of wines. Visually, the three top dry wines from the Häs'chen, Hofberg, and Goldtröpfchen are now GGs ... and will be reviewed after their official release. The Estate also earmarked two wines to release via the annual Trier Auction which will take place in November (a novum as of this year): A Hofberg Kabinett Alte Reben and its Häs'chen Spätlese. Besides its 2020 portfolio, the Estate also released its 2019er Hofberg Reserve which saw more extensive aging on its lees.

Well, the début vintage as a member of the VDP Mosel has been quite an inspiration! The Estate completely nailed the vintage and produced a wine array of gorgeously balanced dry wines and a truly remarkable off-dry Sengerei, easily one of the finest of its genre in 2020. The fruity-styled and sweet wines are pure things of beauty. The Kabinett wines are truly remarkable, above all the Goldtröpfchen, one of the finest ever from anywhere. But also, the Spätlese and the Auslese are modern-day legends in the making. The depth of quality is truly awe-inspiring and A.J. Adam should be on the buying list of any lover of filigreed Mosel Riesling. The wines are that good! Besides the Riesling, we cannot recommend the Rosé enough, one of the finest of the regions and a great filigreed expression of lightness of being. What a great collection!

NB: The GGs will be reviewed upon their official release and the auction wines in the October Issue, ahead of the November Auctions.

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|--------|-----------|----------------------------------|-------|----|
| 2020er | A.J. Adam | Dhroner Hofberg Riesling Auslese | 18 21 | 97 |
|--------|-----------|----------------------------------|-------|----|

The 2020er Hofberg Auslese, as it is referred to on the consumer label, was made from clean fruit harvested at 95° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers an absolutely gorgeous nose made of pear, whipped cream, almond paste, citrusy fruits, herbs, and fine floral elements. The wine is superbly creamy yet aromatically filigreed on the racy palate and leaves a hugely satisfying feel of fruits in the long and racy finish. This gorgeously subtle and refined expression of sweet wine is truly magnificent. 2030-2060

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|--------|-----------|-----------------------------------|-------|----|
| 2020er | A.J. Adam | Dhroner Hofberg Riesling Spätlese | 17 21 | 96 |
|--------|-----------|-----------------------------------|-------|----|

The 2020er Hofberg Spätlese, as it is referred to on the consumer label, was made from fruit harvested at a modest 89° Oechsle on the main hill of the vineyard and was fermented down to sweet levels of residual sugar. It offers a hugely aromatic and engaging nose made of residual scents from the spontaneous fermentation, pear, whipped cream, citrusy elements, passion fruit, a hint of tangerine, and floral elements. Despite the sweetness, the wine proves hugely animating and juicy as zesty and citrusy elements add zing to the beautifully fruit-loaded experience. The finish is animating, subtly creamy, firmly zesty, and enhanced by a fleeting sense of orangey fruits. This is a gorgeous Spätlese in the making! 2030-2050

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|--------|-----------|--|-------|----|
| 2020er | A.J. Adam | Piesporter Goldtröpfchen Riesling Kabinett | 15 21 | 96 |
|--------|-----------|--|-------|----|

The 2020er Goldtröpfchen Kabinett, as it is referred to on the consumer label, was harvested at a modest 75° Oechsle on up to 110-year-old ungrafted vines in the sector situated above the village of Ferres and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers a hugely aromatic nose made of pear, cassis, elderflower, apricot blossom, whipped cream, and smoke. The wine is gorgeously engaging on the racy and feather-light palate. It leaves a hugely animating feel of fresh fruits and fine spices in the long and racy finish. Apricot and orange elements add an exotic side to the subtly creamy and hugely juicy finish. This is an absolutely stunning Kabinett in the making! 2030-2050



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

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|--------|-----------|---|-------|----|
| 2020er | A.J. Adam | Dhroner Hofberg in der Sengerei Riesling Feinherb | 11 21 | 95 |
|--------|-----------|---|-------|----|

The 2020er in der Sengerei, as it is referred to on the consumer label, is an off-dry wine fermented in Fuder from vines still raised on single pole in this prime Gewann (classified "dark red" on old Prussian taxation maps) situated high up in the main hill of the Dhroner Hofberg. It offers a stunning nose made of pear, quince, candied lemon, whipped cream, floral elements, earthy spices, and smoky elements. The wine is stunningly playful and elegant on the palate and leaves a ravishing feel of spicy fruits, aniseed herbs, and tart minerals in the hugely long and playful finish. The combination of presence, finesse, and persistence is truly remarkable! Now-2034

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|--------|-----------|-----------------------------------|-------|----|
| 2020er | A.J. Adam | Dhroner Hofberg Riesling Kabinett | 20 21 | 94 |
|--------|-----------|-----------------------------------|-------|----|

The 2020er Hofberg Kabinett, as it is referred to on the consumer label, was made from fruit harvested at approx. 80° Oechsle in the backside of the main hill of the vineyard and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a superb nose made of passion fruit, white peach, herbs, and spices. The wine develops a touch of creaminess peppered up by juicy fruits on the palate and leaves a gorgeous feel of fruits and herbs in the long finish. While the intensity is remarkable, the overall balance and light-footed finish is firmly that of a great Kabinett! 2030-2050

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|--------|-----------|--|-------|----|
| 2019er | A.J. Adam | Dhroner Hofberg Riesling Trocken Réserve | 09 21 | 94 |
|--------|-----------|--|-------|----|

The 2019er Hofberg Réserve, as it is referred to on the consumer label, was fermented in Fuder with fruit picked in the front part of the main hill of the vineyard and matured for an additional year than usually for dry wines (hence the late AP). It offers a hugely engaging nose made of pear, herbs, spices, and cardamom. The wine proves rather backward yet a most gorgeously spicy sense comes through on the palate. Tart elements of minerals and herbs all packed into dark fruits make for a hugely impressive but quite powerful sensation in the finish. This wine really starts to shine after 3-4 days at the moment, which underlines its backwardness and the need to wait a few more years. 2025-2034

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|--------|-----------|------------------------------------|-------|----|
| 2020er | A.J. Adam | Dhroner Häs'chen Riesling Kabinett | 12 21 | 92 |
|--------|-----------|------------------------------------|-------|----|

The 2020er Häs'chen Kabinett, as it is referred to on the consumer label, was made from fruit harvested at 82° Oechsle on 90-year-old un-grafted vines and was fermented in Fuder down to barely fruity-styled levels of residual sugar (42 g/l). It offers a superb nose of elderflower, white peach, chalky minerals, a hint of herbs and spices, as well as quite some citrusy elements. The wine is beautifully animating and racy on the subtly creamy palate and leaves a stunning feel of orchard fruits and whipped cream in the focused finish. A hint of melon adds a mellowed touch in the of this remarkably light-footed expression of Kabinett. 2030-2050

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|--------|-----------|--------------------------|-------|-----|
| 2020er | A.J. Adam | Dhroner Riesling Trocken | 05 21 | 91+ |
|--------|-----------|--------------------------|-------|-----|

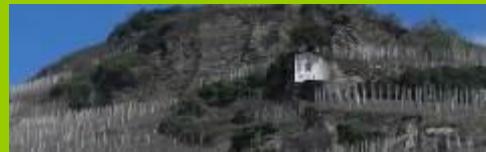
The 2020er Dhroner, as it is referred to on the consumer label, was fermented in Fuder with fruit picked on 45-year-old vines in the middle part (slightly less steep) on the main hill of the vineyard. It offers a beautifully backward and structured nose made of cassis, herbs, fine spices, and minerals. The wine proves still rather backward and tart on the palate and, at first, only reveals some subtle elements of fruits in the long and hugely focused finish. The aftertaste is all about precision, delineation, and backward spiciness. This hugely impressive dry Riesling is really best alone for a few years and even has some upside potential. 2026-2032

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|--------|-----------|--------------------|-------|----|
| 2020er | A.J. Adam | Spätburgunder Rosé | 04 21 | 90 |
|--------|-----------|--------------------|-------|----|

The 2020er Spätburgunder Rosé comes from vines planted in the early 1990s as well as recently planted ones in the backside of the main hill of the Dhroner Hofberg. It offers a beautifully floral nose made of red berried fruits, herbal elements, a hint of tangerine zest, and clove. The wine is nicely juicy and filigreed on the dry but not bone-dry tasting palate and leaves a hugely satisfying feel of rose, fragrance of red berried fruits, and spices. This beautiful Rosé can be enjoyed on both its fruity and engaging side as well as on its more filigreed and finely chiseled side. What a winner! Now-2024

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|--------|-----------|------------------|-------|----|
| 2020er | A.J. Adam | Riesling Trocken | 02 21 | 89 |
|--------|-----------|------------------|-------|----|

The 2020er Riesling, as it is referred to on the consumer label, is a tank-fermented wine made from 5 to 25-year-old vines situated in the upper part of the main hill of the Dhroner Hofberg. It offers an engaging nose of yellow fruits, a hint of laurel, citrusy elements, and fine spices. The wine is beautifully playful on the juicy palate and leaves a nicely animating feel in the long and spicy finish. A hint of power underlines the seriousness of this textbook dry Estate Riesling. Now-2026



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By Jean Fisch and David Rayer

Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

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|--------|-----------|----------------------------------|-------|----|
| 2020er | A.J. Adam | Riesling Feinherb im Pfarrgarten | 03 21 | 89 |
|--------|-----------|----------------------------------|-------|----|

The 2020er im Pfarrgarten, as it is referred to on the consumer label, is a tank-fermented off-dry wine made from fruit picked in the similarly named and more or less flat sector at the foot of the main hill of the Dhroner Hofberg. It offers a slightly backward nose made of residual scents from its spontaneous fermentation, herbs, and fine spices. The wine proves rather animating and elegant and leaves an intense feel of spices and fruits in the long and still a tad sweet finish. We would opt to leave this off-dry wine alone for a year or so and enjoy it when it will have developed more aromatic presence. 2022-2028

| | | | | |
|--------|-----------|--------------------|-------|----|
| 2020er | A.J. Adam | Zwischen den Reben | 01 21 | 87 |
|--------|-----------|--------------------|-------|----|

The 2020er Zwischen den Reben is a tank-fermented wine (with 7 g/l of residual sugar) composed of Bacchus, Müller-Thurgau, and Riesling grapes harvested on the main hill of the Dhroner Hofberg. It offers an animating nose made of Cavaillon melon, white flowers, cassis, smoke, and fine spices. The wine is packed with fruity flavors which put a big smile on your face. The finish is direct, quite subtle, and filigreed, but, above all, hugely satisfying. This perfect example of a summer wine will offer much pleasure over the coming months. Now-2022

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Hofgut Falkenstein

(Niedermennig – Saar)

Johannes Weber sees a lot of similarities between 2020 and the two previous vintages, 2019 and 2018: "2020 is another of those hot and early vintage as we experienced in the two previous vintages. We had often temperatures above 30°C [86°F] during day in the summer and, as a consequence, followed a similar approach in the vineyards including not defoliating. We are slowly getting used to these warm weather conditions even if they remain challenging and demanding. We decided once again to start our harvest early, this time on September 13. During the first week, we picked grapes for our dry Kabinett and Pet'Nat, but only did this early in the morning and stopped by midday as it was becoming too warm. I felt that it was pointless to wait too long and the grapes would not have benefitted from any extra hanging time, so we picked mainly our vineyards "en bloc," so that it was pretty easy and quick. The grapes were clean and ripe, with often small berries, and had still good acidity levels. We took care to quickly bring in the grapes. We saw a little bit of botrytis here and there, but it was no problem to select the right grapes. As usually, we did not do any pre-fermentation cold soak and pressed the grapes right away to get wines as light as possible."

The Estate produced its classic portfolio of wines, with a minor change here and there. There is no Euchariusberg Spätlese (Klaus, AP 06) this year, but instead there is the Mammen (AP 13). Except for the recently introduced Lieux-Dits wines (Auf dem Hölzchen, a new wine as of 2020, Ober Schäfershaus, and Im Kleinschock) and the Altenberg Spätlese Trocken (AP 07), all internal cask names are now provided directly on the label. In addition, Johannes Weber has indicated that he wants to further reduce residual sugar in all wines, which he already applied to his 2020 vintage.

The Webers leveraged the 2020 vintage to their advantage and managed to produce, yet again, some stunningly racy expression of Saar Riesling. The Kabinett wines are still under the impact of their raciness and will need more time than in recent years to blossom. But their lightness, cut, and precision will be right up the alley of fans of the Estate's steely and racy style. However, in 2020, we feel that the Spätlese steal the show from the Kabinett. The dry Spätlese are models of Mosel lightness. The off-dry Spätlese are, as so often, among the finest one can find anywhere in the world. In this vintage, it seems that Palm will be the star among the stars. Finally, the fruity-styled Spätlese are just incredibly animating and up there with the finest of the vintage. As a closing comment, it seems that the Webers can not only do dry, off-dry, and sweet Riesling: They also produced a superb Pet'Nat right with their first commercial release. 2020 is another great success for Falkenstein!

NB: The Euchariusberg Spätlese Mammen (AP13) and the Burgundian varieties will be reviewed in an upcoming Issue.

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|--------|--------------------|---|-------|----|
| 2020er | Hofgut Falkenstein | Niedermenniger Herrenberg Riesling Spätlese Feinherb Palm | 03 21 | 96 |
|--------|--------------------|---|-------|----|

The 2020er 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 60-70-year-old vines in the south-facing Langenberg sector of the vineyard and was fermented down to off-dry levels of residual sugar (29 g/l). It feels quite restrained and very smoky at first and only gradually reveals its hugely complex and multi-faceted nose of anise, vineyard peach, mint, cassis, white flowers, greengage, candied lime, rosemary, and almond. The wine is superbly well-balanced on the palate where a hint of whipped cream and white and yellow peach add to an overwhelming sense of complexity and finesse. One does not question the residual sugar at play as it is only a magic support for lightness, delicacy, and complexity. The hugely long and deep finish is very impressive. This is a modern-day legend in the making! 2024-2040

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|--------|-------------|--|-------|----|
| 2020er | Falkenstein | Krettnacher Euchariusberg Riesling Auslese | 17 21 | 95 |
|--------|-------------|--|-------|----|

The 2020er Krettnacher Euchariusberg Riesling Auslese (known internally as "Fuder Marlies") comes from fruit harvested at 91° Oechsle from virgin vines and was fermented down to fully fruity-styled levels of residual sugar (75 g/l). It shows a beautifully smoky and restrained nose of herbs, wet stone, cassis, lavender, white pepper, and residues from its spontaneous fermentation. With airing fruity and riper scents of yellow peach, pear, litchi, papaya, and apricot join the party. The wine is delicately fruity and juicy and subtly honeyed on the palate and leaves a superbly focused and refreshing feel in the focused and off-dry rather than fruity finish. This is a gorgeous drinking Auslese in the making! 2028-2045

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|--------|-------------|--|-------|----|
| 2020er | Falkenstein | Krettnacher Euchariusberg Riesling Spätlese Ternes | 14 21 | 95 |
|--------|-------------|--|-------|----|

The 2020er 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 84° 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 finely aromatic, elegant, and floral nose of tangerine, vineyard peach, orange blossom, whipped almond cream, fine herbs, lead pencil, and guava. The wine develops great flavors of citrusy fruits on the very precise and intense palate. The overall feel of airiness right into the deep and hugely long finish is simply remarkable. Lime, spices, and smoke make for a multi-layered and hugely dynamic feel in the aftertaste. This airy, zesty yet hugely complex Spätlese is simply stunning! 2028-2045



Mosel Fine Wines

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By Jean Fisch and David Rayer

Hofgut Falkenstein

(Konz-Falkenstein – Saar)

| | | | | |
|--------|-------------|--|-------|----|
| 2020er | Falkenstein | Niedermenniger Herrenberg Riesling Spätlese Feinherb Onkel Peter | 04 21 | 95 |
|--------|-------------|--|-------|----|

The 2020er 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 (26 g/l). It offers a superbly complex and gorgeous nose driven by fresh elements (including mint, grapefruit, and gooseberry), earthy spices, and richly fruity elements such as vineyard peach, tangerine, pineapple, and pear. The wine is driven by creamy and juicy fruits wrapped into zesty, herbal, and smoky elements on the palate and leaves a ravishingly tart yet hugely animating feel in the finish. The aftertaste is smoky, intense, and hugely persistent. This is a stunning off-dry Riesling in the making! 2024-2035

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|--------|-------------|--|-------|----|
| 2020er | Falkenstein | Niedermenniger Herrenberg Riesling Spätlese Feinherb Meyer Nepal | 11 21 | 94 |
|--------|-------------|--|-------|----|

The 2020er 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 (27 g/l). It offers a gorgeously flowery and zesty nose of citron, grapefruit, greengage, almond, lime tree, acacia, lavender, mint, and dill. The wine reveals ripe and suave flavors of apricot, yellow peach, and cherry beautifully wrapped into some spicy and zesty elements on the palate and leaves a beautifully focused feel in the intensity to the very long finish. While the mid-palate tastes off-dry, the finish already tends towards a more dryish balance. This gorgeous wine will need a couple of years to fully integrate all its elements on the palate and fully shine. But the wait will be worth it. This is another smashing Meyer-Nepal in the making! 2026-2040

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|--------|-------------|---|-------|-----|
| 2020er | Falkenstein | Krettnacher Euchariusberg Riesling Kabinett Alte Reben Gisela | 08 21 | 93+ |
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The 2020er 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 complex, smoky, and elegant nose of anise, almond, vineyard peach, candied grapefruit, cassis, and some minty herbs. Delicate fruits wrapped into whipped cream and candied grapefruit make for a superbly balanced and finely juicy feel on the palate. The wine leaves a focused and playful feel of white fruits and spices in the almost sharp finish. This Kabinett remains super zesty but has a beautiful playful side which makes it rather unique. There is huge potential here as it develops more complexity with aging. 2028-2045

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|--------|-------------|---|-------|----|
| 2020er | Falkenstein | Krettnacher Euchariusberg Riesling Kabinett Kugel Peter | 12 21 | 93 |
|--------|-------------|---|-------|----|

The 2020er 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 82° 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 (40 g/l). It offers a subtle and delicate nose of dried white flowers, herbs, star fruit, cherry, pine, and some earthy spices. The wine still proves rather reserved and compact on the palate as only hints of candied citrusy fruits, mint, and spices come through at this stage. The finish has more energy and focus and leaves a beautifully refreshing feel of precision and raciness. 2028-2040

| | | | | |
|--------|-------------|---|-------|----|
| 2020er | Falkenstein | Krettnacher Ober Schäfershaus Riesling Spätlese Trocken | 18 21 | 93 |
|--------|-------------|---|-------|----|

The 2020er Krettnacher Ober Schäfershaus Riesling Spätlese Trocken (known internally as "Fuder Lorenz Manni") comes 60-year-old vines planted in the similarly named Lieu-Dit in the Altenberg vineyard underpinned by Diabas elements. It offers a captivating, hugely complex, and animating nose of tangerine, orange blossom, lead pencil, thyme, lavender, candied grapefruit, yellow flowers, mint, cassis, lemon, and grilled and fresh pineapple. The wine coats the palate with plenty of ripe zesty citrusy fruits and spices, and leaves a very long and focused feel in the finish. There is great balance and beautiful flowery flavors in the zesty and focused aftertaste. The lightness makes it almost come over as an easy wine but make no mistake: There is a great and superbly complex dry Riesling in the making which only needs a few years of bottle aging in order to blossom. 2026-2040+

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|--------|-------------|---|-------|----|
| 2020er | Falkenstein | Niedermenniger Im Kleinschock Riesling Kabinett | 20 21 | 93 |
|--------|-------------|---|-------|----|

The 2020er Niedermenniger Im Kleinschock Riesling Kabinett was harvested at 81° 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 (40 g/l). It offers a refined, smoky, zesty, and reductive nose of herbs, vineyard peach, almond, greengage, star fruit, and gooseberry. The gooseberry theme carries over onto the palate and leads to a great sense of freshness, energy and zest in the long, dynamic, focused, and almost dry-tasting finish. Flavors of spices, grapefruit, and candied lime drive the aftertaste. This animating expression of light-weighted Kabinett is a great success. 2027-2040



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Hofgut Falkenstein

(Konz-Falkenstein – Saar)

2020er Falkenstein

Krettnacher Euchariusberg Riesling Kabinett Förster

05 21

92+

The 2020er Krettnacher Euchariusberg Riesling Kabinett 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 83° Oechsle from vines planted in the 1960s in the prime Gross Schock sector of the vineyard and was fermented down to barely fruity-styled levels of residual sugar (37 g/l). This hugely reduced wine still needs hours rather than minutes to reveal some delicate flowery scents of yellow peach, almond cream, orange blossom, tangerine, nutmeg, lead pencil, and lozenge. The wine offers plenty of candied citrusy fruits as well as gooseberry and cassis on the palate. Yuzu and zesty acidity give cut and a feel of razor sharpness in the long, citric, and intense finish. This hugely racy expression of Kabinett is still very much work in progress and will please lovers of the genre. We would not be surprised if this beauty will eventually prove better than expected as it comes out of its shell! 2028-2040+

2020er Falkenstein

Krettnacher Altenberg Riesling Spätlese Trocken

07 21

92

The 2020er Krettnacher Altenberg Riesling Spätlese Trocken comes from 50-60-year-old vines in the Enkers part of the vineyard. It displays a beautifully flowery, spicy, and herbal nose of white peach, cassis, thyme, citronella, verbena, white pepper, and smoke. The wine develops finely zesty and flowery flavors on the superbly light and almost airy palate leaves a great sense of fruity smoothness in the nicely precise and zesty finish. The aftertaste has great focus and is packed with multi-layered and superbly playful flavors. This is a great dry Riesling. 2024-2035

2020er Falkenstein

Niedermenniger Herrenberg Riesling Kabinett Feinherb Herbert

15 21

92

The 2020er 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) comes from 50-60-year-old vines in the Langenberg sector of the vineyard and was fermented down to off-dry levels of residual sugar (24 g/l). It feels quite aromatic, flowery, and even fruity as notes of white flowers, gooseberry, white peach, lime, and anise emerge from the glass. The wine proves nicely juicy and fruity side on the overall rather zesty palate and leaves a gorgeously light-footed feel wrapped into more supple and suave elements in the spicy finish. This off-dry Riesling proves already quite enjoyable but will only reveal its full potential in a few years. 2022-2030

2020er Falkenstein

Krettnacher Auf dem Hölzchen Riesling Kabinett Trocken

21 21

91

The 2020er Krettnacher Auf dem Hölzchen Riesling Kabinett Trocken comes from 50-60-year-old vines above the Ober Schäfershaus. It is quite reductive and smoky (flint stone) at first and needs a few minutes in the glass to reveal a very fresh, minty, and herbal nose of gooseberry, cassis, lime, greengage, and a hint of camphor. The wine proves beautifully zesty and light-weighted on the palate and leaves a quite herbal, racy, and tart finish. The aftertaste is all about blue-berried fruits, acidity, and smoke. This wine is a gorgeous ambassador of dry Kabinett wines characterized by light-footed intensity and cut. 2023-2030

2020er Falkenstein

Niedermenniger Herrenberg Riesling Kabinett Trocken Egon

19 21

91

The 2020er Niedermenniger Herrenberg Riesling Kabinett 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 gorgeously reductive, herbal, and zesty nose of grapefruit, lemon, green herbs, smoke, ginger-driven spices, rosemary, mint, and cassis. The wine develops great presence and intensity wrapped into some ripe yet zesty and animating acidity on the palate. It leaves a great compact feel of focus and even a touch of sharpness in the very long finish. The aftertaste is salivating yet also still quite primary and backward. This wine will need a few years to reveal its inner beauty. 2024-2033

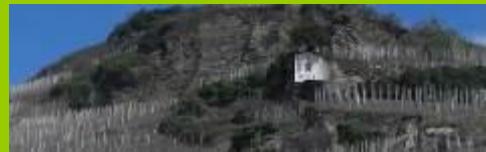
N.V. Falkenstein

Pet Nat

(No AP)

91

The Pet Nat with lot number 21 22 comes from Weissburgunder fruit harvested in 2020 in the Niedermenniger Herrenberg and which was fermented in cask down to 10 g/l before being bottled and released without disgorgement. This wine proves hugely fizzy so be careful open opening as it will spring out of the bottle! Once this excitement is over, one is rewarded with a yellow hazy wine with moderate amounts of bubbles and a gorgeous nose blending pear, a hint of stewed apple, citrusy fruits, herbs, and spices. Where this wine truly shines is on the palate. One gets the bubbly feel of a Pet Nat but all that delivered with stunning aromatic precision and subtlety. The finish is juicy, almost bone dry, and hugely animating. A touch of tartness and chalky firmness rounds off the pleasure in the aftertaste. If Pet Nat AND subtle Sekt are your thing, look no further. Now-2023



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By Jean Fisch and David Rayer

Hofgut Falkenstein (Konz-Falkenstein – Saar)

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|--------|-------------|---|-------|----|
| 2020er | Falkenstein | Niedermenniger Sonnenberg Riesling Kabinett Trocken Munny | 09 21 | 90 |
|--------|-------------|---|-------|----|

The 2020er 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-Dits Unter den Röderchen and Beim Hasenbirnbaum. It offers a refreshing and very herbal nose of greengage, green apple, thyme, almond, cassis, lozenge, lime, white flowers, and quite some smoky elements. The wine develops good presence and even a touch of power on the palate driven by yellow peach wrapped in grapefruit zest and lime. The acidity drives a quite racy and hugely smoky and spicy feel to the very long, herbal, bone-dry, and intensely tart finish. This wine, with a big acidic cut and quite some tartness, is best left alone for a few years in order to develop more roundness and elegance. 2024-2033

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|--------|-------------|---|-------|----|
| 2020er | Falkenstein | Niedermenniger Herrenberg Riesling Kabinett Trocken Mutter Anna | 01 21 | 89 |
|--------|-------------|---|-------|----|

The 2020er 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. This wine proves still quite backward and driven by residual scents from its spontaneous fermentation. It takes a while to open up and reveal its refreshing, spicy, and floral nose of lime, gooseberry, freshly cut herbs, lavender, lime, green apple, and smoke. The wine is all about linearity, salty zest, and focus on the palate and leaves at this stage little beyond an animating feel tartness and bitter-sweetness in the straight finish. This animating light-weighted yet intense fully dry-tasting Kabinett will require quite some years to reveal more depth but will remain one for lovers of racy Saar wines. 2024-2028+

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Geltz-Zilliken

(Saarburg – Saar)

Dorothee Zilliken is pretty satisfied with her 2020 vintage: "I really like the wines from the 2020 vintage, they are pure and straightforward, all wines share a sense of elegance and freshness. Once again, the summer weather proved very warm and dry. By August, we knew that we had to be ready for an early harvest, and, indeed, we started as early as never before, on September 21. With hindsight, it was the right decision. We then had some rains during harvest but the berries of the grapes were still thick enough to withstand these weather conditions and the stems were also strong enough to avoid any drying out or grapes falling off. As a consequence, the rains did not do any damage to the grapes. We were able to produce the full portfolio of wines which we needed, which is also really nice. We eventually finished our harvest around October 20. Yields were slightly lower than the rather large 2018 vintage but, thankfully, much better than in 2019."

The Estate produced a full portfolio of wines up to Spätlese, which will however not include any GGs in 2020. There are two Rausch Kabinett this year, one regular (AP 03) and one destined to this year's Auction (AP 02).

The Estate crafted a collection of Saar wines which combine elegance and lightness with a touch of roundness. The wines are well made with some direct refreshing flavors. More than in recent vintages, the wines do not show all their potential when freshly opened (although the aromatics are quite compelling) and really gain from airing, often several days in advance. So, we would advise any reader to actually give these wines time, also in order to allow the wines to integrate their tail of sweetness they require some bottle aging to fully shine. In addition, we would recommend readers to live their bottle alone for a few years in order for the sweetness to integrate.

NB: The auction Rausch Kabinett will be reviewed in the October Issue, ahead of the Auction in November.

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|--------|----------------|-------------------------------------|-------|-----|
| 2020er | Geltz-Zilliken | Saarburger Rausch Riesling Spätlese | 01 21 | 92+ |
|--------|----------------|-------------------------------------|-------|-----|

The 2020er Rausch Spätlese, as it is referred to on the front label, is a sweet wine (with 77 g/l of residual sugar) with a refined, rich, and ripe nose made of apricot, yellow peach, tangerine, whipped cream, minty herbs, grapefruit, and lead pencil. The wine is nicely juicy and aromatic on the sweet palate packed with exotic fruits and leaves a nicely light feel in the juicy and comparatively fresh finish. A sense of sweet roundness still dominates the aftertaste at this moment, which makes us believe that this Spätlese will need quite some time to integrate its elements and even has some upside. 2030-2045

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|--------|----------------|--------------------------------------|-------|----|
| 2020er | Geltz-Zilliken | Ockfener Bockstein Riesling Kabinett | 04 21 | 91 |
|--------|----------------|--------------------------------------|-------|----|

The 2020er Bockstein Kabinett, as it is referred to on the front label, was made from fruit picked at 86° Oechsle and was fermented to fully fruity-styled levels of residual sugar (58 g/l). It offers a refreshing and floral nose of vineyard peach, candied grapefruit, stone fruit, bergamot, anise, almond, and celery stick. The wine reveals some juicy yet round notes of yellow, smooth, and velvety fruits on the palate and leaves a long finish with satisfying focus and precision. The aftertaste is nicely spicy, herbal, and light-weighted. 2026-2040

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|--------|----------------|-------------------------------------|-------|----|
| 2020er | Geltz-Zilliken | Saarburger Rausch Riesling Kabinett | 03 21 | 91 |
|--------|----------------|-------------------------------------|-------|----|

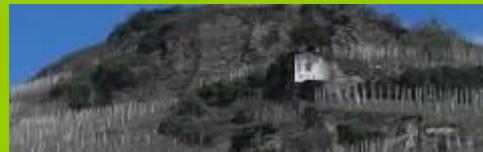
The 2020er Rausch Kabinett, as it is referred to on the front label, with AP 03 was made from fruit picked at 87° Oechsle and was fermented to fully fruity-styled levels of residual sugar (61 g/l). Rather restrained and shy at first, the wine only gradually opens up to offer refined smoky and floral notes of yellow peach, cassis, candied grapefruit, orange blossom, aniseed herbs, and mint. The wine proves rather smooth and rich with more than a hint of Spätlese character to it on the palate. It leaves a rather elegant, smooth, light, and almost easy in the juicy and velvety finish. A kick of spicy and zesty acidity lifts up the flavors in the finish. 2027-2040

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|--------|----------------|------------------------------|-------|----|
| 2020er | Geltz-Zilliken | Saarburger Riesling Feinherb | 08 21 | 89 |
|--------|----------------|------------------------------|-------|----|

The 2020er Saarburger Riesling Feinherb is an off-dry wine (with 17 g/l of residual sugar) made from a selection from younger (approx. 20-year-old) vines in the Rausch. It proves quite reserved at first and only gradually reveals an elegant and delicate nose of chamomile, thyme, lead pencil, light fresh mint, bergamot, and pear. The wine comes over as light-weighted but also a touch smooth and round on the velvety and fruity palate but reveals more presence and spiciness in the direct and smooth finish. 2023-2030

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|--------|----------------|------------------------------|-------|----|
| 2020er | Geltz-Zilliken | Saarburger Riesling Kabinett | 05 21 | 89 |
|--------|----------------|------------------------------|-------|----|

The 2020er Saarburger Riesling Kabinett was made from fruit picked in the Rausch at 80° Oechsle and was fermented to fruity-styled levels of residual sugar (50 g/l). It proves almost non-saying at first and needs a few minutes in the glass to reveal a light and elegant nose of yellow peach, pear, raspberry, bergamot, herbs, and dried white flowers. It is delicately smooth and velvety on the light-weighted and smooth palate and leaves a nice sense of freshness underpinned by candied grapefruit and green apple in the long finish. This Kabinett will need a couple of years in order to develop more complexity. 2024-2035



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Weingut Geltz-Zilliken

(Saarburg – Saar)

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|--------|----------------|--|-------|----|
| 2020er | Geltz-Zilliken | Saarburger Riesling Trocken Alte Reben | 11 21 | 89 |
|--------|----------------|--|-------|----|

The 2020er Saarburger Riesling Trocken Alte Reben was made from fruit picked on 60 to 130-year-old vines in the Rausch. It offers an expressive and slightly rich nose of yellow peach, apricot, minty herbs, candied grapefruit, greengage, and star fruit. The wine proves nicely balanced on the delicately creamy, fruity, and spicy palate and leaves an enjoyable feel of cut, freshness, and tartness in the finish. This dry wine will need a year or two to reveal its complexity and balance. 2023-2030

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|--------|----------------|----------|-------|----|
| 2020er | Geltz-Zilliken | Riesling | 06 21 | 88 |
|--------|----------------|----------|-------|----|

The 2020er Riesling is a fruity-styled wine (with 40 g/l of residual sugar) made from fruit picked in the Niedermennig Herrenberg and Saarburger Rausch. It offers a fruity and zesty nose of grapefruit zest, lime, smoke, Conference pear, yellow peach, and tangerine. The wine proves juicy and fruity on the palate and leaves a direct and juicy feel in the light-weighted and spicy finish. The aftertaste is direct, straight, and satisfying. Now-2028

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|--------|----------------|--------------------|-------|----|
| 2020er | Geltz-Zilliken | Riesling Butterfly | 09 21 | 87 |
|--------|----------------|--------------------|-------|----|

The 2020er Riesling Butterfly is an off-dry wine (with 18 g/l of residual sugar) made from grapes harvested in the Niedermenniger Herrenberg and Saarburger Rausch. It offers a refreshing nose of herbs, almost petroly smoke, gooseberry, green apple, and licorice. It reveals some nice flavors of peach, pear, and herbs on the quite subtle but also rather smooth palate and leaves an herbal and spicy feel in the dry-tasting and nicely long finish. A touch of tartness comes through in the aftertaste which still needs to integrate. This off-dry wine offers much direct pleasure delivered with some depth. Now-2025

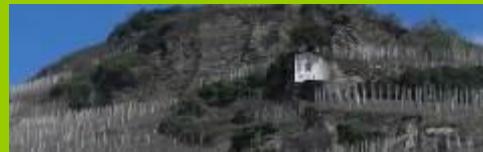
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|--------|----------------|-----------------------------|-------|----|
| 2020er | Geltz-Zilliken | Saarburger Riesling Trocken | 12 21 | 87 |
|--------|----------------|-----------------------------|-------|----|

The 2020er Saarburger Riesling Trocken was made from fruit picked in the Rausch. It offers a floral and minty nose enhanced by orange blossom, lime, herbs, chamomile, lavender, cassis, and spices. The wine proves smooth and infused with peach on the palate at first, but some zesty acidity is quick to join the party and adds cut and energy to the vibrating and racy finish. Bitter lemon, yuzu, and herbs make for a razor-sharp feel in the fully dry-tasting aftertaste. Now-2025

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|--------|----------------|------------------|-------|----|
| 2020er | Geltz-Zilliken | Riesling Trocken | 13 21 | 85 |
|--------|----------------|------------------|-------|----|

The 2020er Riesling Trocken was made from fruit picked in the Niedermennig Herrenberg, Saarburger Rausch, and Ayler Kupp. It offers an attractive nose of grapefruit, herbs, white peach, candy floss, smoke, floral elements, and star fruit. The wine proves light weighted and almost lean on the rather racy palate and leaves an herbal and spicy feel in the tart, salty, and fully dry finish. A light touch of power comes through in the direct and satisfying aftertaste. 2021-2024

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Weingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann had a big smile when we chatted over his 2020 vintage, yet his mood had not always been this positive in the course of last year: "Clearly, the pandemic was creating quite some anxiety but fortunately, our customers stuck to us. 2020 started with a very warm spring, which led to early bud break and flowering. One of the factors marking 2020 is that flowering was not very even and we had differences between parcels low and high up a hill. The summer was again far too dry and, as a result, everything was already well advanced by September. We had, yet again, our earliest harvest ever, on September 21. We harvested our Kabinett first as well as some great Auslese material and then did a pause when the rain came. We continued after the rain with our Spätlese. We were even able to bring in small quantities of fully botrytized fruit despite the autumn being almost botrytis-free. We completed our harvest on October 20. Overall, I see many parallels with the 2008 vintage. 2020 is a light-footed vintage with wines showing moderate Oechsle degrees. This makes the wines, even our Auslese, incredibly easy to drink. It is really a vintage which I enjoy very much."

The Estate was able to produce its full collection of wines in 2020, from its Estate wines right up to its usual set of GGs and two TBAs. The collection was extended with two Kabinett from a newly acquired vineyard in the Brauneberger Juffer and some fruit purchased from a befriended grower with holdings in the Wehlener Sonnenuhr (in 2021, Dr. Hermann was able to actually acquire a parcel in this prime vineyard outright).

Christian Hermann easily produced his most alluring collection to date in 2020. He used the filigreed properties of the vintage to produce a stunning array of light-footed, airy, and hugely playful wines which retain however the great aromatic intensity and purity which has made the success of the Estate over the last few years. The wines are true to their style at all levels Prädikat levels. The set of Kabinett wines is easily the finest and most filigreed ever at this Estate. Its flagship bottlings of Erdener Treppchen -6- and Ürziger Würzgarten Alte Reben stand out but, honestly, all the other bottlings are almost as exciting! The Estate not only produced some stunning Kabinett: Its Spätlese and Auslese are great and shine through their incredible mouthwatering properties. The Auslese GK from the Erdener Treppchen is one of the candidates for Auslese of the vintage. If intense playfulness and juiciness in fruity-styled and sweet wines are your thing, Weingut Dr. Hermann is one of the ports of call in 2020.

NB: The four GGs and the two TBAs were not ready for tasting.

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|--------|-------------|---------------------------------------|-------|-----|
| 2020er | Dr. Hermann | Erdener Treppchen Riesling Auslese GK | 13 21 | 95+ |
|--------|-------------|---------------------------------------|-------|-----|

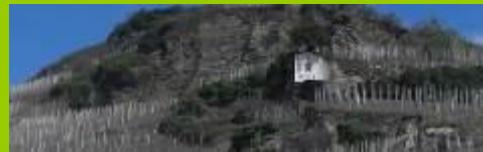
The 2020er Erdener Treppchen Riesling Auslese GK was made with fruit barely affected by botrytis (10%) harvested at 104° Oechsle and was fermented down to noble-sweet levels of residual sugar (104g/l). It offers a beautiful nose made of grapefruit, dried fruits, smoke, almond cream, baked pineapple, and residual scents from its spontaneous fermentation. The wine delivers highly zesty flavors on the palate with almost Eiswein bite at this stage, which includes refreshing flavors of grapefruit, lime, passion fruit, dried fruit, almond paste, and spices. The finish is juicy, focused, and hugely racy. This amazing noble-sweet wine could prove even more engaging at maturity, if it manages to integrate its primary zest into its aromatic profile. 2028-2040+

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|--------|-------------|--|-------|----|
| 2020er | Dr. Hermann | Erdener Prälat Riesling Auslese Alte Reben | 10 21 | 95 |
|--------|-------------|--|-------|----|

The 2020er Erdener Prälat Riesling Auslese Alte Reben was harvested from essentially clean grapes at 99° Oechsle and was fermented down to sweet levels of residual sugar (91 g/l). It offers a beautiful nose made of cassis, coconut, pear, grapefruit zest, whipped cream, and fine herbal elements. The wine is beautifully zesty and alluring on the palate and leaves a stunning feel of orchard fruits packed into coconut cream in the long and focused finish. One is left with a gorgeous sensation of whipped cream, citrusy mint, and smoky elements in the gorgeously light-footed yet incredibly intense aftertaste. This stunning Auslese shines through its depth of flavors and airy nature. What a great success! 2030-2050

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|--------|-------------|---|-------|----|
| 2020er | Dr. Hermann | Erdener Treppchen Riesling Kabinett -6- | 06 21 | 95 |
|--------|-------------|---|-------|----|

The 2020er Erdener Treppchen Riesling Kabinett was made from fruit picked at 84° Oechsle in the Kammer and Schmitzberg sectors of the vineyard and was fermented in traditional Fuder down to fruity-styled levels of residual sugar (53 g/l). It offers an engaging and quite aromatic nose made of ginger, mint, pear, white peach, a hint of cardamom, and smoke. The wine develops the subtle creamy presence paired with airiness of an Auslese from the 1990s and leaves a beautifully creamy and complex feel of juicy fruits in the long and complex finish. A dash of zest and bitter lemon adds to the sensation of complexity and intensity in the incredibly persistent and multilayered finish. 2030-2050



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Weingut Dr. Hermann

(Erden – Middle Mosel)

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|--------|-------------|---|-------|----|
| 2020er | Dr. Hermann | Ürziger Würzgarten Riesling Kabinett Alte Reben | 05 21 | 95 |
|--------|-------------|---|-------|----|

The 2020er Ürziger Würzgarten Riesling Kabinett Alte Reben was made from fruit picked at 84° Oechsle on over 80-year-old un-grafted vines in the Weltersberg and Urglück sectors of the vineyard and was fermented down to fruity-styled levels of residual sugar (55 g/l). It offers a gorgeous nose made of whipped cream, cassis, strawberry, earthy spices, herbs, and still quite some residual scents from its spontaneous fermentation. The wine develops the subtle creaminess, freshness, and delineation of an Auslese from the 1990s on the palate and leaves an incredibly complex and pure feel of minerals, red and black berried fruits, whipped cream, and tart fruit zest in the focused and finely chiseled finish. The aftertaste is still a touch hard but this should mellow away nicely with age. What a great success! 2030-2050

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|--------|-------------|---|-------|-----|
| 2020er | Dr. Hermann | Erdener Herzlei Riesling Spätlese Alte Reben GK | 09 21 | 94+ |
|--------|-------------|---|-------|-----|

The 2020er Erdener Herzlei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 95° 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 (84 g/l). It offers a superb nose made of bitter grapefruit, coconut, ginger, pear, a hint of brown sugar, and subtly creamy elements. The wine is gorgeously racy and delineated on the palate and packed with creamy and fruity flavors. It leaves a great feel of fresh fruits and fine spices in the long finish. This modern-day equivalent of a "feine Auslese" is truly remarkable. It could even eventually exceed our already high rating as it develops more cut with age. What a great wine! 2030-2050

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|--------|-------------|---|-------|-----|
| 2020er | Dr. Hermann | Erdener Prälat Riesling Auslese Alte Reben GK | 12 21 | 94+ |
|--------|-------------|---|-------|-----|

The 2020er Erdener Prälat Riesling Auslese Alte Reben GK was made from a severe selection of grapes barely affected by botrytis (15%) harvested at 105° Oechsle on extremely old un-grafted vines and was fermented down to noble-sweet levels of residual sugar (103 g/l). It offers a beautiful nose made of cassis, passion fruit, mint, almond cream, and chalky minerals. The wine proves zesty, creamy, and subtly playful on the palate, where the primary minty and cassis side still dominates riper elements including coconut, dried date, almond paste, and honeyed apricot. The finish is beautifully playful, hugely deep, and multi-layered. This wine has a smooth and still slightly sweet side, yet manages to be focused, deep, and complex. This hugely complex and backward sweet wine now only needs time to develop its inner balance. 2030-2050

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|--------|-------------|------------------------------------|-------|----|
| 2020er | Dr. Hermann | Erdener Treppchen Riesling Auslese | 21 21 | 94 |
|--------|-------------|------------------------------------|-------|----|

The 2020er Erdener Treppchen Riesling Auslese was harvested from essentially clean grapes at 100° Oechsle and was fermented down to noble-sweet levels of residual sugar (100 g/l). It offers a direct nose of canned pear, citrusy fruits, smoke, and residual scents from its spontaneous fermentation. This wine is beautifully sweet yet nicely zesty on the palate and leaves a hugely clean and pure feel of pear, grapefruit, and a hint of apricot in the tart and mouthwatering finish. The aftertaste is gorgeously fruity with great tart flavors of fruit zest and just a hint of candy floss which still needs to integrate. This is a remarkable Auslese as it has a lot of presence yet retains great juiciness and delineation. 2030-2050

| | | | | |
|--------|-------------|--|-------|----|
| 2020er | Dr. Hermann | Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK | 11 21 | 94 |
|--------|-------------|--|-------|----|

The 2020er Ürziger Würzgarten in der Kranklei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 92° 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 stunning nose made of pear sorbet, cassis, herbal elements, smoke, and residual scents from its spontaneous fermentation. The wine is gorgeously racy and yet subtly creamy on the palate and leaves a stunningly delineated feel of whipped citrusy cream, vineyard peach, fine smoky elements, and chalky minerals in the zesty finish. The wine has some presence and even a slightly smooth side, but it is incredibly well packed into citrusy acidity. This modern-day equivalent of a "feine Auslese" is superb! 2030-2050

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|--------|-------------|-------------------------------------|-------|----|
| 2020er | Dr. Hermann | Brauneberg Juffer Riesling Kabinett | 04 21 | 93 |
|--------|-------------|-------------------------------------|-------|----|

The 2020er Piesporter Goldtröpfchen Riesling Kabinett was made from fruit picked at 82° Oechsle in a parcel high up near the Mosel Bridge and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers an engaging and incredibly pure nose made of bitter lemon, white peach, floral elements, a hint of apricot blossom, and mint. The wine is hugely racy and beautifully delineated on the palate. A touch of soothing whipped cream then joins the party and brings a gorgeous buffer to the animating and refreshing flavors of citrusy fruits and minerals in the finish. This fruity-styled wine cut along the lines of an Auslese from the 1990s proves still remarkably backward but the freshness and purity are superb! 2030-2050



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

2020er Dr. Hermann

Piesporter Goldtröpfchen Riesling Spätlese

14 21

93

The 2020er Piesporter Goldtröpfchen Riesling Spätlese was made from clean fruit picked at 92° Oechsle in the Niederemmel part of the vineyard and was fermented down to sweet levels of residual sugar (80 g/l). It offers a superb nose made of pear, melon, passion fruit puree, citrusy fruits, wet stone, a hint of whipped cream, and still lots of backward residual scents from its spontaneous fermentation. The wine is beautifully juicy and subtly creamy on the palate and leaves a nicely engaging feel of cream, vineyard peach, melon, grapefruit, and fine herbal elements enhanced by bitter lemon in the long and alluring finish. A gorgeously tart and zesty feel adds to the class of this "drinking Auslese." A touch of sweetness comes through in the aftertaste which, ideally, would make us put this Auslese-in-all-but-name into the cellar for a decade before opening our bottles. 2030-2050

2020er Dr. Hermann

Ürziger Würzgarten Riesling Kabinett

16 21

93

The 2020er Ürziger Würzgarten Riesling Kabinett was made from fruit picked at 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautifully aromatic nose made of pear, raspberry, smoke, minerals, and residual scents from its spontaneous fermentation. The wine is gorgeously zesty and packed with mineral and fresh flavors of fruits on the palate and leaves a superb array of orchard fruits, tart minerals, and juicy herbal notes in the finish. Dark fruits and minty herbs add to the incredible sensation of freshness and liveliness packed into this gorgeous Kabinett. 2030-2050

2020er Dr. Hermann

Wehlener Sonnenuhr Riesling Kabinett

08 21

93

The 2020er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 85° Oechsle by a befriended quality grower and fermented down to fruity-styled levels of residual sugar (53 g/l). It offers an absolutely stunning nose made of minty elements, grapefruit, white flowers, smoke, and minerals. The wine delivers stunningly airy and pure flavors of fruit and flowers with subtle Spätlese presence on the palate and leaves a gorgeously mouthwatering feel of fresh fruit and fine spices in the long finish. The intense aftertaste is underpinned by a great sense of creamy-zesty tension, a dash of apricot ripeness, and remarkably light-footed airiness. This fruity-styled wine is a stunning modern-day homage to the great Auslese from the 1990s. 2030-2050

2020er Dr. Hermann

Erdener Treppchen Riesling Spätlese

07 21

92

The 2020er Erdener Treppchen Riesling Spätlese was made from clean fruit picked at 94° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It offers a gorgeously fresh and appealing nose made of white peach, pear, green apple, floral elements, a hint of whipped cream, fine spices, and herbs. The wine is beautifully playful and light-footed on the palate. Loads of juicy flavors of fruits and minerals make for a stunningly fresh feel in the racy and engaging finish. A dash of apricot blossom adds a ripe and soother side to the aftertaste. This wine made along the lines of a drinking "feine Auslese" will offer much pleasure at maturity! 2030-2050

2020er Dr. Hermann

Piesporter Goldtröpfchen Riesling Kabinett

15 21

92

The 2020er Piesporter Goldtröpfchen Riesling Kabinett was made from fruit picked at 82° Oechsle in the Niederemmel part of the vineyard and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a beautiful even if still rather backward nose made of grapefruit puree, mint, wet stone, a hint of whipped cream, and residual scents from its spontaneous fermentation. The wine proves gorgeously playful and subtly zesty on the palate and leaves an incredibly animating feel of tartness in the long and playful finish. Bitter grapefruit sorbet, chalky minerals, but also apricot and earthy spices underline the subtle density and ripeness of this complex and alluring wine in the aftertaste. 2030-2050

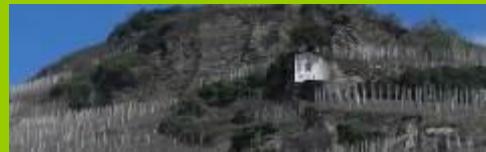
2020er Dr. Hermann

Ürziger Würzgarten Riesling Spätlese

17 21

92

The 2020er Ürziger Würzgarten Riesling Spätlese was made from fruit picked at 91° Oechsle and was fermented down to sweet levels of residual sugar (70 g/l). It offers a beautifully aromatic and subtly creamy nose made of vineyard peach, a hint of blueberry, smoke, and residual scents from its spontaneous fermentation. The wine is gorgeously playful and subtly zesty on the palate and leaves a beautifully playful feel of fresh fruits and fine herbal elements in the mouthwatering and light-footed finish. This superb wine made along the lines of a "drinking Auslese" now only needs a decade of patience in order for it to smoothen the rough zesty edges and integrate its tail of sweetness. 2030-2050



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

| | | | | |
|--------|-------------|---|-------|----|
| 2020er | Dr. Hermann | Kinheimer Hubertuslay Riesling Kabinett | 22 21 | 91 |
|--------|-------------|---|-------|----|

The 2020er Kinheimer Hubertuslay Riesling Kabinett was made from fruit picked at 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers an alluring nose made of mirabelle, starfruit, floral elements, a hint of cardamom, smoke, and a dash of whipped cream, all wrapped into smoky scents from its spontaneous fermentation. The wine is beautifully light-footed and packed with racy and juicy flavors of fruits and minerals on the palate. It leaves one with a superbly tense and animating feel of pear, herbs, spices, and minerals in the long finish. Only a tail of sweetness in the otherwise airy and perfumed aftertaste would make us opt to wait a decade before cracking open our bottles. 2030-2050

| | | | | |
|--------|-------------|---|-------|----|
| 2020er | Dr. Hermann | Erdener Treppchen Riesling Kabinett Trocken | 03 21 | 89 |
|--------|-------------|---|-------|----|

The 2020er Erdener Treppchen Riesling Kabinett Trocken was made from fruit picked at 83° Oechsle in the Schöneberg sector in the central part of the vineyard. It offers a still rather backward and only gradually reveals some faint notes of pear, citrusy fruits, herbs, and spices, all wrapped into some residual scents from its spontaneous fermentation. The wine is nicely juicy and oh-so subtly creamy on the palate and leaves a great feel of herbs and spices wrapped into some elements of pear in the long and juicy (rather than bone-dry) finish. A hint of cardamom and other fine spices adds presence and a hint of power to the otherwise nicely playful aftertaste. 2023-2032

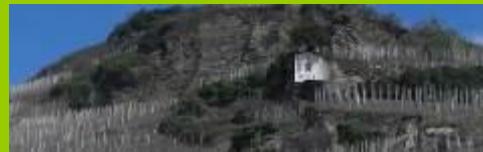
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| 2020er | Dr. Hermann | Riesling "H" | 02 21 | 88 |
|--------|-------------|--------------|-------|----|

The 2020er Riesling "H" is a tank-fermented fruity-styled wine (with 48 g/l of residual sugar) made from Estate holdings in the prime Lösnicher Försterlay, Kinheimer Hubertuslay, Erdener Herrenberg, and Erdener Treppchen. It offers a beautifully alluring nose made of mirabelle, cardamom, vineyard peach, floral elements, wet stone, and residual scents from its spontaneous fermentation. The wine is still slightly sweet on the palate but a great kick of zest already brings out its mouthwatering qualities in the long finish. A tail of sweetness in the otherwise juicy and fruity aftertaste would make us opt to put this wine aside for a few years but we fully understand if others would just enjoy it immediately. It has so much to offer! 2023-2030

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|--------|-------------|------------------|-------|----|
| 2020er | Dr. Hermann | Riesling Trocken | 18 21 | 86 |
|--------|-------------|------------------|-------|----|

The 2020er Riesling Trocken is a Fuder-fermented dry wine made from Estate holdings on steep slopes in the prime Lösnicher Försterlay and the Erdener Herrenberg vineyards. It offers a beautifully engaging nose made of residual scents from its spontaneous fermentation, vineyard peach, wet stone, herbs, a hint of camphor, and smoke. The wine is nicely direct yet juicy on the palate and leaves a firmly herbal and only subtly fruity feel in the long and almost powerful finish (despite a low 11.5% of alcohol). The aftertaste is not extremely persistent, but the wine makes more than up for this through its freshness and juiciness. Now-2028

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Peter Lauer

(Ayl – Saar)

Florian Lauer was visibly satisfied with his 2020 vintage: "I love my wines from 2020: They are ethereal, have great depth yet also something truly classic, noble, and elegant. The wines are not big or loud but really elegant. The growing season was warm and sunny. Once again, we started our harvest early to preserve the acidity levels. With hindsight it was the right decision. We harvested grapes at around 80° Oechsle mostly destined for our Kabinett bottlings in mid-September and were able to bring in approx. one-third of our grapes before the rain of the end of the month. This rain did a lot of good to the vines and their leaves. The sun gave way to clouds, which meant that there was no more substantial progression of Oechsle degrees from that moment on. The grapes harvested after the rains yielded wines with slightly more body and flesh. Despite the fact that the sugar density in the grapes did not exceed 88° Oechsle, the grapes were physiologically ripe and gave great aromatic ripeness and even sometimes some overripe aromatics to the resulting wines. All in all, we brought in almost all our grapes between 78° and 87° Oechsle, except for our Spätlese. From an analytic point of view, the wines have less acidity than in previous vintages, but the pH levels are extremely low, sometimes as low as 2.7! Also, the wines did not lose much acidity during fermentation this year and we had extremely high levels of tartaric acidity and had quite some tartaric deposit. Yields were also good, something which does not happen often, 2018 and 2011 were the last ones. However stylistically, I see many common points with vintages like 2008, 2001, and 2002. The wines are easy to drink and enjoy at this early stage, they are salty, minty, and ethereal."

The Estate produced its classic range of wines right up to the Estate's three GGs and Spätlese bottlings. Label-wise, there is one little change as the wines are no longer referred to by "Fass" but by "N". Two of the three Spätlese as well as a special bottling of Kabinett are earmarked for the Auction. Two Sekt wines were also recently released: The 2018er Extra Brut and a second batch of the 1984er Sekt, this time as Brut Nature.

We were highly seduced by the high level of the 2020 collection and can only confirm Florian's words: The wines have incredible finesse, lightness, depth, and come over as beautifully filigreed. Already the entry level wines are solid and Grand Cru are magnificent. The fully off-dry "Kern" and "Stirn" show already great balance and taste far drier than the analytic data would suggest. The fruity styled portfolio is full of great wines, the Ayler Kupp Kabinett N°8, the Ayler Lambertskirch, and the Ayler Kupp Spätlese N°7 are among the best we have ever tasted at this address. All in all, Florian Lauer's entire 2020 collection is hugely impressive! Finally, any lover of Sekt must lay their hands on some of the beauties released by this Estate. They are among the finest we know.

NB: The GGs will be reviewed after their official release and the auction wines in the October Issue, ahead of the Auctions.

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|--------|-------------|---------------------------------------|-------|----|
| 2020er | Peter Lauer | Ayler Lambertskirch Riesling Kabinett | 14 21 | 95 |
|--------|-------------|---------------------------------------|-------|----|

The 2020er Lambertskirch Kabinett, as it is referred to in the central part of the label, was made from fruit harvested at 82° Oechsle in this steep, south-east facing Lieu-Dit overseeing the Saar, and was fermented down to fruity-styled levels of residual sugar (46 g/l). It offers a most compelling and exquisitely herbal nose of chamomile, sage, lime tree, fine spices, mint leaf, orange blossom, and grapefruit zest. The wine proves intensely playful and packed into zesty flavors of herbs on the energetic and multi-layered palate and leaves a stunning feel of mouthwatering freshness with plenty of spices and salty elements in the gorgeously precise and focused finish. This is magnificent Kabinett in the making! 2028-2045

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|--------|-------------|----------------------------------|-------|----|
| 2020er | Peter Lauer | Ayler Kupp Riesling Kabinett N°8 | 08 21 | 94 |
|--------|-------------|----------------------------------|-------|----|

The 2020er Kupp Kabinett N°8, as it is referred to in the central part of the label, was made from fruit picked at 82° Oechsle on the original Kupp hill, and was fermented down to fruity-styled levels of residual sugar (50 g/l). Quite restrained at first, this wine requires some extensive airing to reveal its superbly fresh nose of green herbs, smoke, white peach and flowers, grapefruit, and lime. It is gorgeously well-balanced on the palate. Plenty of citrusy fruits, spices, and herbs make for a lively, intense, and energetic feel. It leaves a beautifully clean, focused, and airy feel in the smoky, zesty, and splendidly long finish. This is a little jewel of light-footed and elegant Kabinett. 2027-2045

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|--------|-------------|----------------------------------|-------|----|
| 2020er | Peter Lauer | Ayler Kupp Riesling Spätlese N°7 | 07 21 | 94 |
|--------|-------------|----------------------------------|-------|----|

The 2020er Kupp Spätlese N°7, as it is referred to in the central part of the label, was made from fruit harvested at 88° Oechsle on the whole original Kupp hill (and from overripe selected from the same grapes as the Ayler Kupp Kabinett N°8) and was fermented down to sweet levels of residual sugar (75 g/l). It displays a beautifully aromatic and quite fruit driven nose of William's pear, grapefruit, orange blossom, juicy yellow peach, and litchi, pineapple juice, as well as herbs and incense. The wine proves sweet and fruity on the palate, where some deliciously honeyed flavors are wrapped into zesty acidity. It leaves a superb fruity and fresh feel in the persistent and precise finish. This Spätlese is a winner! 2027-2045



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Weingut Peter Lauer

(Ayl – Saar)

| | | | | |
|--------|-------------|----------------------------------|-------|----|
| 2020er | Peter Lauer | Ayler Kupp Riesling "Stirn" N°15 | 15 21 | 94 |
|--------|-------------|----------------------------------|-------|----|

The 2020er "Stirn" N°15, as it is referred to in the central part of the label, comes from the prime south-west-facing, upper-front part of the original Ayler Kupp hill, and was fermented down to fully off-dry levels of residual sugar (37 g/l). Smoky and minty scents quickly give way to a superbly refined yet ripe scents of almond cream, pineapple, candied lemon, apricot flower, jasmine, lavender, and rosemary on the nose. The wine reveals some almond cream and even a touch of toffee on the palate, but this richer and creamier side is stunningly well wrapped into an animating feel of spicy and zesty acidity. The finish is impressively focused and linear and feels far drier than one may expect from a fruity-styled level of sweetness. The intensity and Saar raciness of this wine are simply remarkable. 2028-2045

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|--------|-------------|--|-------|----|
| 2020er | Peter Lauer | Ayler Kupp Unterstenberg Riesling N°12 | 12 21 | 94 |
|--------|-------------|--|-------|----|

The 2020er Unterstenberg N°12, as it is referred to in the central part of the label, comes from this prime Lieu-Dit forming the south-southwest facing, front part of the original Kupp hill (at the foot of the hill), and was fermented down to dry levels of residual sugar (8 g/l). It offers a captivating and most refreshing nose of minty herbs, smoke, lime, spices (including ginger), white peach, and greengage. The wine develops more fruity elements on the palate, yet leaves a spicy and herbal feel in the superbly long, airy, and fully dry finish. The aftertaste is hugely minty, salty, and smoky, with some bitter-sweet tartness still in need of integration. This is a great dry Riesling in the making! 2025-2040

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|--------|-------------|--------------------------------|-------|----|
| 2020er | Peter Lauer | Ayler Kupp Riesling "Kern" N°9 | 09 21 | 93 |
|--------|-------------|--------------------------------|-------|----|

The 2020er "Kern" N°9, as it is referred to in the central part of the label, comes from the 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, and was fermented down to fully off-dry levels of residual sugar (37 g/l). It proves quite reduced and smoky at first, and needs quite a moment to reveal creamy notes of almond, ripe vineyard peach, greengage, lemon, herbs, and spices. The wine is light-weighted on the palate, and while the acidity feeling is on the low side, there no excessive sense of smoothness and the wine proves nicely balanced, so that the residual sugar is already well integrated and seems far lower than the analytic numbers would suggest. The finish is long, sappy, and superbly refreshing, with even great tension and freshness despite all the elements at play. 2027-2045

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|--------|-------------|------------------------------------|-------|-----|
| 2020er | Peter Lauer | Ayler Kupp Neuenberg Riesling N°17 | 17 21 | 93+ |
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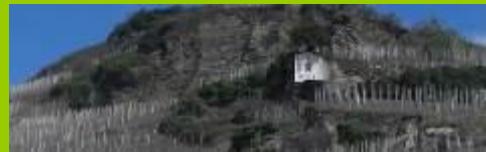
The 2020er Neuenberg N°17, as it is referred to in the central part of the label, comes from this prime Lieu-Dit forming the south-southwest facing, central part of the original Kupp hill (at the foot of the hill), and was fermented down to off-dry levels of residual sugar (16 g/l). It offers a finely and deeply complex and reductive nose of herbs, lemon, lime tree, anise, grapefruit, orange blossom, and grilled spices. The wine starts off on the fruity and slightly juicy side, but develops more finesse and focus as it unfolds on the palate and leaves a smooth and creamy feel in the light-footed yet persistent finish. It is only after some extensive airing (think here days rather than hours), that the wine develops a new dimension of complexity and finesse on the palate. This stunning off-dry Riesling will need a couple of years to integrate its sweetness and fully deliver on its potential. 2028-2045

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|--------|-------------|-----------------------------|-------|----|
| 2020er | Peter Lauer | Ayler Riesling "Senior" N°6 | 06 21 | 92 |
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The 2020er Ayler Riesling "Senior" N°6 is a barely off-dry wine (with 13 g/l of residual sugar) made from fruit harvested from the original Kupp hill on a west-facing section towards Wawern. It offers a beautifully reductive and refreshing nose of grapefruit zest, herbs, cassis, lime, herbs, nettle, and smoke. The wine proves full of grip and energy on the superbly balanced palate and leaves a beautifully precise, spicy, and refreshing feel in the nicely dry-tasting finish. This dry-tasting Riesling proves a huge success and has more in common with a Grand Cru than its nominative ranking as Ortswein (Village)! 2023-2035

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|--------|-------------|--------------------------|---------|----|
| 1984er | Peter Lauer | Sekt Réserve Brut Nature | (No AP) | 92 |
|--------|-------------|--------------------------|---------|----|

The 1984er Sekt Réserve Brut Nature with Lot number L 15/84-1/20 was made from Riesling grapes which were refermented and aged for 26 years before disgorged without any dosage in May 2021 (the disgorgement date is provided on the label). It offers a beautifully tertiary nose of ripe red apple, gingery spices, seaweed, morel, frozen raspberry, incense, fennel, and licorice. The wine proves delicately smooth and juicy on the palate before it reveals more tertiary flavors of herbs and mushroom wrapped into an active mousse. A firm acid backbone adds depth and makes for a salivating feel in the superbly long and smoky finish (which reminds of some nervous Champagnes from the 1996 vintage). This 1984er Sekt will particularly appeal to lovers of acidic wines in their mystic phase. Now+



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(Ayl – Saar)

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|--------|-------------|--------------------------|-------|----|
| 2018er | Peter Lauer | Riesling Sekt Extra Brut | 01 19 | 91 |
|--------|-------------|--------------------------|-------|----|

The 2018er Riesling Sekt Extra Brut is made from exclusively out of fruit from Ayl and aged for approx. 26 months on its lees before being disgorged in January 2021 (the disgorgement date is provided on the label). It offers a very fresh, green, and herbal nose of flintstone, iodine, gooseberry, lime, fennel, and dill. The wine reveals some bracing acidity underlined by a quite active mousse on the palate and leaves a very lively and beautifully herbal feel in the smoky and bone-dry finish. The aftertaste is intense and hugely persistent. Lovers of fresh and racy bubbly wines will fall in love with this beauty. 2022-2028

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|--------|-------------|------------------------------|-------|----|
| 2020er | Peter Lauer | Ayler Riesling Kabinett N°87 | 87 21 | 90 |
|--------|-------------|------------------------------|-------|----|

The N°87 Ayler Kabinett 2020, as it is referred to in the central part of the label, was made from fruit picked at 80° Oechsle from fruit in the village-class hills of Ayl (Scheidterberg, Rauberg, and Sonnenberg) and was fermented down to fully fruity-styled levels of residual sugar (55 g/l). It offers a smoky and rather restrained nose of white flowers, herbs, anise, mint, and ground spices. The wine is surprisingly fruity (pear, peach, apple) and aromatic on the palate. This sweetness is however nicely wrapped into zesty notes in the finish of this lively expression of Kabinett. 2026-2035

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|--------|-------------|--------------------|-------|----|
| 2020er | Peter Lauer | Ayler Riesling N°2 | 02 21 | 90 |
|--------|-------------|--------------------|-------|----|

The 2020er Ayler Riesling N°2 is a bone-dry wine (with less than 2 g/l of residual sugar) made from fruit harvested in and around the Neuenberg sector on the main Ayler Kupp hill. It proves beautifully restrained and fresh as plenty of spices followed by fine fruity elements emerge from the glass. Smoke, herbs (rosemary, thyme), cassis, plum, and a touch of vineyard peach and apricot flower are some of the nuances on the nose. The wine proves light-weighted and refined on the smooth and subtly fruity palate and leaves a more focused feel in the bone-dry finish. The aftertaste is salty, very spicy, persistent, and as light as water. This dry wine may surprise at first through its delicate and light side on the palate, but it is precisely this what makes it so impressive. 2022-2030

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|--------|-------------|--------------------|-------|----|
| 2020er | Peter Lauer | Ayler Riesling N°3 | 03 21 | 90 |
|--------|-------------|--------------------|-------|----|

The 2020er Ayler Riesling N°3 is a fully off-dry wine (with 35 g/l of residual sugar) made from fruit harvested from the front, east-facing part of the original Kupp hill, in the upper section near Stirn. Delicately flowery and creamy elements quickly give way to fruitier and riper scents of candied citrusy fruits, canned yellow peach, pear, thyme, and rosemary on the nose. The wine proves fully juicy, creamy, and delicately fruity on the palate and the smooth side makes this beautiful wine come over more as fruity-styled than off-dry in the engaging finish. 2026-2040

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|--------|-------------|-------------------------------|-------|----|
| 2020er | Peter Lauer | Ayler Riesling N°2 macération | 22 21 | 89 |
|--------|-------------|-------------------------------|-------|----|

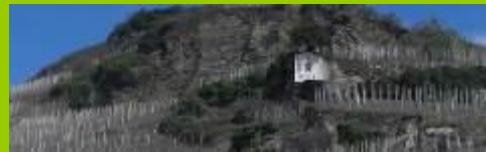
The 2020er Ayler Riesling N°2 macération is a bone-dry wine (with 2 g/l of residual sugar) made from the same grapes as the Ayler Riesling N°2 (AP 02) harvested in and around the Neuenberg sector on the main Ayler Kupp hill, but were mash fermented for 2 weeks. It offers a rather aromatic yet captivating nose of mirabelle, yellow peach and apple, and Conference pear as well as herbs, smoke, and anise. The wine coats the palate with aromatic flavors of apple, pear, pineapple, and apricot wrapped in quite some spices and herbs, yet remains on the light-feathered side at all moments. The aromatic richness gives way to a nicely linear and salty feel in the almost painfully dry, tart, and slightly hot finish. This very good and intense dry wine will need at least two more years in bottle to integrate and reveal its qualities. 2023-2027

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|--------|-------------|--------------------|-------|----|
| 2020er | Peter Lauer | Ayler Riesling N°4 | 04 21 | 89 |
|--------|-------------|--------------------|-------|----|

The 2020er 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. The wine offers some subtly aniseed elements complemented by canned yellow fruits, coconut cream, light honeyed peach, pineapple juice, and pear on the nose. It proves delicately smooth and juicy on the light-weighted palate and leaves a direct and creamy feel in the nicely fruity and almost sweet finish. While already quite enjoyable now, this wine will improve significantly over the coming years as it integrates its tail of sweetness. 2024-2030

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|--------|-------------|----------------------------|-------|----|
| 2020er | Peter Lauer | Riesling Feinherb Barrel X | 19 21 | 88 |
|--------|-------------|----------------------------|-------|----|

The 2020er Riesling Feinherb Barrel X is an off-dry wine (with 20 g/l of residual sugar) which comes for half from Estate vineyards and for half from purchased fruit. It proves superbly aromatic and inviting as the nose is loaded with ripe fruits (pear, yellow peach, a hint of apricot), whipped coconut cream, and a whiff of honey, all wrapped into cooler elements such as minty herbs and smoke. The wine is delicately creamy on the palate, but this smoother side gives way to fresher flavors of zest and spices in the well delineated finish. This engaging wine will need a year or two to integrate its smoothness and develop more its spicy and focused side. 2022-2029



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Weingut Peter Lauer

(Ayl – Saar)

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|--------|-------------|-------------------------------|-------|----|
| 2020er | Peter Lauer | Riesling Feinherb Alt Scheidt | 19 21 | 88 |
|--------|-------------|-------------------------------|-------|----|

The 2020er Riesling Feinherb Alt Scheidt is an off-dry wine (with 20 g/l of residual sugar) which comes for half from Estate vineyards and for half from purchased fruit. It proves superbly aromatic and inviting as the nose is loaded with ripe fruits (pear, yellow peach, a hint of apricot), whipped coconut cream, and a whiff of honey, all wrapped into cooler elements such as minty herbs and smoke. The wine is delicately creamy on the palate, but this smoother side gives way to fresher flavors of zest and spices in the well delineated finish. This engaging wine will need a year or two to integrate its smoothness and develop more its spicy and focused side. 2022-2029

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|--------|-------------|-----------------------|-------|----|
| 2020er | Peter Lauer | Riesling Trocken N°16 | 16 21 | 88 |
|--------|-------------|-----------------------|-------|----|

The 2020er Riesling Trocken N°16 was made for half from own grapes harvested in Ayl and for half from purchased grapes from Saarburg, Wawern, and Wiltingen. It offers a quite aromatic and very nicely attractive nose of ginger-driven spices, herbs, pineapple, honeyed peach, anise, and mirabelle. The wine proves subtly creamy and fruity on the light-footed yet zesty and refreshing palate and leaves a delicate touch of power in the almost hot and firmly tart finish. This is best enjoyed with food to buffer off its inner presence. 2022-2027

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Weingut Carl Loewen

(Leiwen – Middle Mosel)

Christopher Loewen was all smile when talking about their 2020 vintage: "2020 was a captivating but also a challenging vintage. We had some rains at the beginning of the year followed by good weather during bud break. The weather then became much drier, but as we use no weedkiller in our vineyards, I feel that this helped retain some moisture in our soils and vines in this vintage. For me, what really made the difference in this vintage was the moment of harvest, namely before or after the rain. One can literally taste this difference in the wines now. We started our harvest on September 28. Unlike previous vintages, we started with our best vineyard in 2020, which is one we normally pick on the very last day. We continued at steady pace with our other top vineyards during the first week. We finished our harvest by October 13 by picking grapes for our Estate wine. The Oechsle degrees were comparatively low but the aromatic profile of the grapes was already ripe and of high quality! I find 2020 completely different to all other vintages. I never experienced such a vintage where the analytic data is so different from the tasting experience. I find the vintage particularly well suited for dry wines which were made from grapes with up to 92-96° Oechsle, i.e. not excessive levels. But we were also able to harvest two Auslese before the rain and one BA from a small plot where we still had some grapes left after the end of the main harvest."

The Estate was able to produce its usual full collection of wines, including the top dry and dry-tasting wines (Ritsch GG, Maximiner Herrenberg GG, and 1896) right up to sweet and noble-sweet wines (Ritsch Auslese, Maximiner Herrenberg Auslese GK, and Ritsch BA, the latter being earmarked for a future Auction). As Christopher reported, "the fermentations went well and the dry wines are even slightly dried than in previous vintages, something we were also looking for, even if we are at the mercy of our spontaneous fermentations."

Carl Loewen produced a superb collection which shines through presence, finesse and intensity. As Christopher mentioned it, the vintage proved a remarkable one for the Estate's dry wines, in particular for its beautiful Ritsch GG. However, we feel that the true stars of the collection are its range of dry-tasting and off-dry wines. The "simple" Alte Reben is anything but simple and will give many premium wines a good run for their money. The 1896 is, again, a stunning effort and, again), a candidate for off-dry wine of the vintage. The noble-sweet wines are luscious and full of character. Its BA, a rare beast at any Estate in 2020, is simply stunning. Besides Riesling, lovers of Pinot Blanc should definitely have a closer look at Carl Loewen's rendition: This wine is truly superb!

2020er Carl Loewen

Thörnicher Ritsch Riesling Beerenauslese

19 21 Auction? 97

The 2020er Ritsch Riesling Beerenauslese, as it is referred to on the front label, was made from 100% of botrytized fruit picked at 150° Oechsle, and was fermented down to noble-sweet levels of residual sugar (171 g/l). This already lightly yellow-golden-colored wine offers a beautifully concentrated and deep nose of acacia, honey, date, dried apricot, herbs, licorice, fig, candied and sweet exotic fruits, hazelnut paste, and earthy spices, all wrapped into a whiff of volatile acidity. It reveals a magnificent botrytis impact on the palate where concentrated flavors of exotic fruits and honey make for a velvety feel but also a creamy sense of viscosity and oiliness. There is sweetness in spades, but the finish is very, almost painfully, intense, and focused thanks to an admirable and even forceful zesty acidity presence. This juicy yet intense and electric BA is really admirable! 2030-2050

2020er Carl Loewen

Longuicher Maximiner Herrenberg Riesling 1896

13 21 95

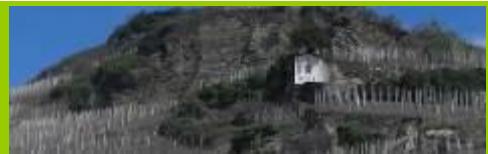
The 1896, as it is simply referred to on the front dark-grey label (the reference to the vintage and the vineyard is left for the back label), is a just off-dry wine (with 11 g/l of residual sugar) picked on century-old un-grafted vines (planted in 1896) in the Longuicher Maximiner Herrenberg, and was made using traditional winemaking methods dating back to the early 1900s. It immediately catches one's attention through a refined yet very complex and layered nose of fine spices, aniseed herbs, pear, fresh pineapple, almond, greengage, and a dash of passion fruit. The wine is hugely delicate and creamy on the smooth and suave palate packed with flavors of almond, coconut milk, and fine spices. It leaves one with an immense sense of focus in the hugely long and gorgeously intense finish. A touch of off-dry sweetness still needs to integrate in the spicy and salty aftertaste. This is a magnificent and playful Riesling mixing delicacy with intensity and focus. 2024-2040

2020er Carl Loewen

Longuicher Maximiner Herrenberg Riesling Auslese GK

17 21 94

The 2020er Maximiner Herrenberg Riesling Auslese, as it is referred to on the front label, was made from 80% of botrytized fruit picked at 115° Oechsle and fermented down to noble-sweet levels of residual sugar (102 g/l). It offers a complex and elegantly flowery nose of pear puree, candied grapefruit, aniseed herbs, vineyard peach, and spices. The wine is gorgeously juicy and suave on the refined and creamy palate. Its rich and mature side are magnificently well taken care of by minty herbs, anise, and candied citrusy fruits. The finish has cut, focus, and great energy. The aftertaste is all about almond cream, smoke, and grapefruit zest. This is a gorgeous Auslese GK in the making! 2030-2060



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Carl Loewen

(Leiwen – Middle Mosel)

| | | | | |
|--------|-------------|---------------------------------------|-------|----|
| 2020er | Carl Loewen | Thörnicher Ritsch Riesling Trocken GG | 11 21 | 93 |
|--------|-------------|---------------------------------------|-------|----|

The 2020er Ritsch GG, as it is referred to on the front label, comes from old and partially still un-grafted vines and was fermented spontaneously and aged on its gross lees in traditional Fuder cask for 6 months. It immediately catches one's attention with its intensive and smoky notes of herbs, ginger, pear, candied grapefruit, almond, and pineapple. The wine is superbly delicate and smooth on the palate and delivers plenty of finesse and freshness in the hugely long, smoky, and intense finish. The aftertaste is intense, focused, and hugely multi-layered. This is a stunning dry Riesling in the making! 2024-2030

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|--------|-------------|------------------------------------|-------|-----|
| 2020er | Carl Loewen | Thörnicher Ritsch Riesling Auslese | 16 21 | 92+ |
|--------|-------------|------------------------------------|-------|-----|

The 2020er Ritsch Riesling Auslese, as it is referred to on the front label, was made from grapes picked at 97° Oechsle and was fermented down to sweet levels of residual sugar (82 g/l). It offers a refined and subtly ripe nose of coconut cream, pineapple, honeyed yellow peach, melon, pear, rhubarb, a touch of dried apricot and minty herbs. With more airing, riper scents of toffee and butter cream join the party and give the wine an Auslese GK touch. The wine proves still very much on the sweet side on the palate, where plenty of yellow and ripe fruits add to the currently smooth, suave, and rich feel. The finish is delicately smooth and creamy. This ripe and luscious expression of sweet wine will not reveal all its facets for another decade if not more. But it could then even surpass our high expectation as it develops its finesse. 2030-2060

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|--------|-------------|---|-------|----|
| 2020er | Carl Loewen | Longuicher Maximiner Herrenberg Riesling Trocken GG | 12 21 | 92 |
|--------|-------------|---|-------|----|

The 2020er Maximin Herrenberg GG, as it is referred to on the front label, comes from un-grafted vines planted in 1902 and was fermented spontaneously and aged on its gross lees in traditional Fuder cask for 6 months. It offers an aromatic and attractive nose of anise, pear, grapefruit, yellow peach, blackberry, apricot blossom, and plenty of herbs and a touch of camphor. The wine comes over as ample, supple, and almost smooth at first on the palate, before quite zesty and herbal flavors of lime, ginger, and pear kick in. It leaves one with some earthy and salty elements in the in the fully dry finish. This rather aromatic and ripe expression of dry Mosel Riesling will need a few years in order to integrate its tartness and reveal its full complexity. 2024-2028+

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|--------|-------------|--|-------|----|
| 2020er | Carl Loewen | Leiwener Laurentiuslay Riesling Spätlese | 15 21 | 91 |
|--------|-------------|--|-------|----|

The 2020er Laurentiuslay Riesling Spätlese, as it is referred to on the front label, was harvested at 94° Oechsle from grapes situated higher up the main hill and was fermented down to sweet levels of residual sugar (71 g/l). It offers a quite juicy, aromatic, and ripe nose of pear, apricot, pineapple, grapefruit, almond cream, toffee, and some herbs in the background. The wine coats the palate with juicy and ripe fruits, a hint of honey, coconut cream, and pear puree more characteristic of an Auslese but reveals more Spätlese character in the light-footed but smooth finish. Some sweetness still needs to integrate in the intense, persistent, and ripe aftertaste which means that this wine is best left alone for a decade or so. 2030-2045

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|--------|-------------|---------------------|-------|----|
| 2020er | Carl Loewen | Riesling Alte Reben | 07 21 | 91 |
|--------|-------------|---------------------|-------|----|

The 2020er Riesling Alte Reben is a just off-dry wine (10 g/l of residual sugar) made from very old vines planted between 1949 and 1962, mostly situated in the Leiwener Klostergarten and for a tiny part in the Detzemer Würzgarten. It offers a beautifully spicy, fresh, and zesty nose of lime, orange blossom, fresh herbs, mint, a hint of almond cream, anise, and smoke. The wine is superbly balanced on the palate where some fine fruity and creamy elements are wrapped into playful and animating zest. It leaves a great sense of focus and almost sharpness in the long finish. The aftertaste is still rather monolithic but hints at greatness to come. This hugely successful dry-tasting wine cruises far above its mere Estate Riesling level! All it needs now is a few years of bottle aging to reveal its underlying complexity 2023-2030

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|--------|-------------|--|-------|----|
| 2020er | Carl Loewen | Detzemer Maximiner Klosterlay Riesling | 08 21 | 90 |
|--------|-------------|--|-------|----|

The 2020er Riesling Maximin Klosterlay, as it is referred to on the front label, is a just off-dry wine (10 g/l of residual sugar) made from 45-year-old vines in the central part of the vineyard. It offers a quite aromatic and attractive nose of pineapple, pear, a hint of quince, earthy herbs, anise, plum, smoke, and cherry. The wine proves quite imposing on the palate, where plenty of herbs, zesty, and spicy elements are wrapped into juicy tartness and a touch of power. A touch of breadth in the dry-tasting finish would make us opt to enjoy this wine in its flamboyant youth. 2022-2025



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By Jean Fisch and David Rayer

Weingut Carl Loewen

(Leiwen – Middle Mosel)

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|--------|-------------|--|-------|----|
| 2020er | Carl Loewen | Leiwener Laurentiuslay Riesling Trocken Alte Reben | 09 21 | 89 |
|--------|-------------|--|-------|----|

The 2020er Laurentiuslay Alte Reben Trocken, as it is referred to on the front label, comes from up to century-old un-grafted vines in the steep and central part of the vineyard. It offers a beautifully aromatic, herbal, and minty nose of lemon, grapefruit, earthy spices, rosemary, smoke, and anise. The wine shows some juicy and ripe yellow fruits wrapped into good grip, spices, and herbs on the palate and leaves a quite intense and even slightly powerful feel in the tart and very spicy finish. The aftertaste is quite enjoyable in an aromatic and demonstrative style. 2023-2026

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|--------|-------------|---|-------|----|
| 2020er | Carl Loewen | Longuicher Herrenberg Riesling Kabinett | 14 21 | 89 |
|--------|-------------|---|-------|----|

The 2020er Herrenberg Riesling Kabinett Bis zu 100 Jahre alte Wurzelechte Reben, as it is referred to on the front label, is made from grapes harvested at 84° Oechsle on over 100-year-old un-grafted vines situated high up the hill and was fermented down to barely fruity-styled levels of residual sugar (35 g/l). It offers a still rather reductive nose of herbs, lime, and smoke enhanced by yellow peach, pear, and anise after some airing. The wine proves delicately smooth and quite juicy on the palate, where some Spätlese fruit intensity and ripeness make for a supple feel. The finish reveals more structure, intensity and even a touch of power. This rounder and smoother expression of Kabinett is quite delicious in its direct way but will however benefit from a couple of years in order to better integrate its smoothness. 2024-2030

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|--------|-------------|---------------------|-------|----|
| 2020er | Carl Loewen | Pinot Blanc Trocken | 04 21 | 89 |
|--------|-------------|---------------------|-------|----|

The 2020er Pinot Blanc Trocken is a dry Fuder-fermented wine made from grapes picked on grey slate in the Leiwener Klostergarten from vines planted in the early 2000s. It offers a quite aromatic nose of Conference pear, yellow peach, tangerine, mint, rosemary, anise, and spices. The wine coats the palate with ample creamy and ripe fruits. A superb sense of freshness, from the wine's spicy and zesty elements, adds focus and depth to the whole experience. Rather than becoming broad, the wine proves nicely focused and fresh in the quite aromatic finish. The aftertaste is smoky, herbal, and long. We would opt to enjoy this in its primary phase, when it still has this very nice focus and freshness. Now-2023

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|--------|-------------|----------------|-------|----|
| 2020er | Carl Loewen | Riesling Quant | 21 21 | 87 |
|--------|-------------|----------------|-------|----|

The 2020er Riesling Quant is a barely off-dry Riesling (11 g/l of residual sugar) from younger Estate holdings in the Leiwener Klostergarten, Thörnicher Schiesslay, and Longuicher Hirschlay planted with a mix of massal selection from the Estate's 120-year-old vines in the Longuicher Maximiner Herrenberg and 30-40-year-old vines planted with conventional clones. It offers a quite direct and very aromatic nose of pear, candied zesty fruits, earthy herbs, and yellow peach, with a hint of petrol. The wine shows a ripe, juicy, and ample structure on the palate and leaves a nicely broad and animating feel in the finish. This light off-dry Riesling has quite some power in the aftertaste and will best be served with some food. Now-2025

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|--------|-------------|--------------------------|-------|----|
| 2020er | Carl Loewen | Riesling Trocken Varidor | 22 21 | 86 |
|--------|-------------|--------------------------|-------|----|

The 2020er Riesling Trocken Varidor is a dry wine made from grapes harvested in the steep part of the Leiwener Klostergarten and in the Thörnicher Schiesslay from 10 to 25-year-old vines (coming from a massale selection from the vines planted in 1896). It offers a very aromatic and intense nose of lemon, pineapple, thyme, rosemary, anise, grapefruit, and licorice. This intensity of aromatics is also very present on the light creamy and subtly ripe palate. An herbal and tart side adds some freshness to this overall big and ostentatious expression dry Estate Riesling. This will be great to enjoy in its youth in its intense and direct style. 2022-2024

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Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Materne & Schmitt

(Winningen – Terrassenmosel)

The Materne and Schmitt duo will only release their 2019 wines in the coming weeks, i.e. a solid 18 months after the vintage. As Rebecca Materne and Janina Schmitt explained, giving their wines some more bottle rest before release was a long-held ambition: "We work quite reductively and always felt that our wines did not show their full potential so soon after bottling and wanted to slow down this rhythm since quite a while. The perfect occasion came after the quantity-wise bigger 2018 vintage AND the pandemic which hit the world in Spring 2020, we took the decision to wait for 2021 to release our 2019s."

The vintage proved not without its challenges, as they report: "The summer was quite hot and dry but the autumn proved really challenging and even frustrating as rain kept stopping us from picking. It took us a full four weeks – as long as never before – to complete the harvest. We only had three days during which we could harvest during the full day. The rain also significantly reduced our yields as we do not spray anything against Botrytis. But while the quantities are tiny, we think that the quality is really remarkable."

The Estate produced its usual portfolio of wines from the Estate Riesling Wunschkind right up to single-vineyard wines from the Winninger Hamm, the Lehmener Lay, and the Lehmener Ausoniusstein. In addition, a Brückstück Réserve is still aging in cask and will only be released in 2022.

Rebecca Materne and Janina Schmitt may not have had the easiest of harvests but the result was, indeed, well worth it. The wines are packed with spicy and herbal flavors, they are intense without being hot or over-powering, and they prove superbly dry and tart. The star of the vintage are undoubtedly the wines from the Estate's holdings in Lehmen. In particular, the Lehmener Lay is a stunning dry Riesling and one of the finest of the vintage. But also, the "mere" Lehmener bottling would give many "GGs" more than a run for their money. Whoever loves their Riesling full of character and spicy should book an appointment with this superb collection!

NB: The 2019er Brückstück Réserve was not yet ready for tasting. The 2020er wines will be tasted upon their release next year.

| 2019er | Materne & Schmitt | Lehmener Lay Riesling | 07 20 | 94 |
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The 2019er Lehmener Lay Riesling is a bone-dry wine (with less than 1 g/l of residual sugar) picked in the finest terraced parts of the vineyard planted with over 40-year-old vines. It offers a beautifully backward nose made of candied lemon, bergamot, white flowers, subtle spices, and fresh herbal elements. The wine proves superbly focused on the palate and packed with spicy flavors and other great herbal elements. The wine leaves a hugely long, animating, and multi-layered feel in the finish. This is a superb dry Riesling in the making! 2024-2034

| 2019er | Materne & Schmitt | Lehmener Riesling | 03 20 | 92 |
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The 2019er Lehmener Riesling is a fully dry wine (with 4 g/l of residual sugar) made from Estate's holdings in the steep hills of the Lehmener Lay and Ausoniusstein. It offers a still quite reduced nose made of herbs, fine spices, and chalky minerals. The wine is gorgeously spicy and focused on the palate and leaves a beautiful feel of spices and fresh aniseed herbs in the long and intense finish. What a huge success for a "mere" Village wine! 2024-2034

| 2019er | Materne & Schmitt | Lehmener Ausoniusstein Riesling | 06 20 | 92 |
|--------|-------------------|---------------------------------|-------|----|
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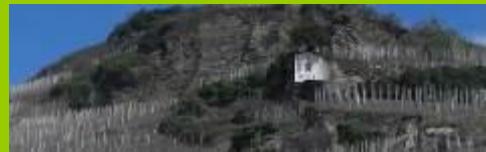
The 2019er Lehmener Ausoniusstein Riesling is a bone-dry wine (with less than 2 g/l of residual sugar) which comes from over 40-year-old vines in this underrated steep-sloped east-south-east-facing vineyard. It offers a beautiful nose made of ripe pear, fine herbal elements, and spices. The wine is long, dark, and beautifully multi-layered on the palate and leaves a ripe and spicy feel in the long finish. This slightly riper expression of dry Riesling proves however gorgeously complex and persistent. 2024-2034

| 2019er | Materne & Schmitt | Winniger Hamm Riesling | 05 20 | 90+ |
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The 2019er Winniger Hamm Riesling is fully dry wine (with 4 g/l of residual sugar) made from over 50-year-old vines in the terraced parts of the vineyard. It offers a rather subtly ample nose driven by mirabelle, poached pear, saffron, star fruit, candied lime, herbs, and cardamom. The wine proves packed with spicy and herbal flavors on the palate and leaves a feel of minerals and poached fruits in the long finish. This wine is really still quite reduced and hence better left alone for a few years. It could then easily prove a positive surprise. 2024-2034

| 2019er | Materne & Schmitt | Riesling Wunschkind | 13 20 | 90 |
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The 2019er Riesling Wunschkind is a dry wine (with 7 g/l of residual sugar) made essentially from declassified fruit from the Estate's own vineyards. It offers a beautifully spicy nose made of blueberry, cassis, and fine aniseed herbs. A touch of creaminess is nicely lifted up but some juicy zesty elements. The finish is intense, nicely dry, and tart, but also remarkably focused for a "mere" Estate wine. 2021-2029



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Weingut Materne & Schmitt

(Winningen – Terrassenmosel)

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|---------------|------------------------------|--------------------------|--------------|------------|
| 2019er | Materne & Schmitt | Koberner Riesling | 04 20 | 88+ |
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The 2019er Koberner Riesling is a bone-dry wine (with only 3 g/l of residual sugar) made from the Estate's holdings in the steep hills of the Koberner Weissenberg and Fahrberg. It offers a subtly ample nose made of creamy pear, cassis, elderflower, a hint of saffron, floral elements, and herbs. The wine is superbly focused and precise on the palate and leaves a pungent feel of herbs, fruits, and spices in the finish. This is a hugely engaging but also backward dry wine which will definitively reveal even more facets with a few more years of bottle aging. 2024-2034

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|---------------|------------------------------|---------------------------|--------------|-----------|
| 2019er | Materne & Schmitt | Winninger Riesling | 02 20 | 89 |
|---------------|------------------------------|---------------------------|--------------|-----------|

The 2019er Winninger Riesling is a fully dry wine (with 4 g/l of residual sugar) made from Estate's holdings in the Winninger Brückstück, Röttgen, Hamm, and steep hill parts of Domgarten. It offers a rather ample nose made of poached pear, saffron, whipped cream, caraway, starfruit, passion fruit, cardamom, and herbs. The wine is packed with ripe fruity flavors infused in cardamom on the palate and leaves a still remarkably tart feel in the finish. This backward wine really benefits from extensive airing. 2024-2034

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By Jean Fisch and David Rayer

Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf – Trier-Ruwer)

Maximin von Schubert is really hugely satisfied with his 2020 vintage: "2020 represents a really classic and elegant vintage for Maximin Grünhaus. The growing season started early with beautiful weather in March and April so that we had an early bud break and were expecting a very early flowering. The conditions however changed at the end of May so that the flowering was eventually delayed and only happened later in June, under perfect conditions. We were also spared from any frost. Summer proved overall hot and very dry, but our vineyards had enough water to avoid any hydric stress. We started our harvest with the Pinot varieties as well as Riesling for Sekt and basic wines as of September 16. After a week, we were hit by quite some rains (we used this time to defoliate our vineyards). This did however not affect neither the good extract levels nor the Oechsle degrees which remained at a moderate level, often between 80 and 90°. The acidity levels were really good and the wines show a lot of freshness and finesse. The main part of the harvest took place in October, after the rains and under ideal conditions. We had a lot of challenges in 2020 and put a lot of efforts in the whole winery during the year, and I am really happy to see that the vintage turned out this great. The wines are incredibly drinkable yet full of aging potential. The only thing is that the weather conditions did not allow us to harvest anything above Spätlese."

The Estate modified slightly its portfolio structure. In addition to its entry level Maximin, the Estate now introduced an Estate wine (called Schloss Riesling) as well as a dry and off-dry Village (Grünhäuser). In 2020, the portfolio "end" at GG, Superior and Spätlese but it includes a full range of wines from the Bruderberg as well. There is also a special cask of Abtsberg Kabinett (No 64), which will be sold at this year's Auction. Yields are lower than normal and only reached an average of 50 hl/ha.

The Estate produced a magnificent collection in 2020. The wines have a classic sense of Grünhaus lightness, elegance, and finesse. They are packed with the telltale herbal, minty, and spicy elements which have made the success of the Estate over the decades and even centuries. The list of highlights is seemingly endless (and we have not tasted the GGs yet!). The jewel in the crown so far is the truly magnificent Abtsberg Spätlese. But also, the Kabinett, Superior and other dry wines are truly remarkable. It is hard to go wrong by indulging into Grünhaus in 2020!

NB: The Pinot range and the Bruderberg Superior were not tasted. The three GGs will be reviewed after their official release and the auction Kabinett will be reviewed in the October Issue, ahead of the Auction held in November.

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| 2020er | Maximin Grünhaus | Maximin Grünhäuser Abtsberg Riesling Spätlese | 14 21 | 95 |
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The 2020er Maximin Grünhäuser Abtsberg Riesling Spätlese was fermented down to sweet levels of residual sugar. It offers an exquisitely refined and flowery nose of grapefruit, vineyard peach, herbs, pear, anise, and spices. The wine proves beautifully intense and focused on the superbly balanced palate and leaves a stunning feel of freshness and zest in the long, smoky, and fruity-styled finish. This is a magnificent Spätlese in the making! 2028-2050

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|--------|------------------|---|-------|----|
| 2020er | Maximin Grünhaus | Maximin Grünhäuser Herrenberg Riesling Kabinett | 04 21 | 94 |
|--------|------------------|---|-------|----|

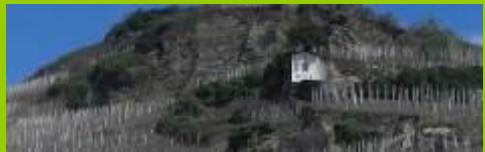
The 2020er Maximin Grünhäuser Herrenberg Riesling Kabinett was fermented down to fruity-styled levels of residual sugar. It proves quite reductive at first with intense scents of smoke and minty herbs, and only slowly develops its complexity as fine notes of spices, vineyard peach, grapefruit zest, white flowers, lime, and rosemary join the party. The wine is packed with deep and complex flavors of citrusy fruits on the palate. It then offers a slightly creamier side without losing its focus and depth. The finish has great presence and intensity without any undue power. Plenty of spices and zesty fruits set the pace to the aftertaste. This is a beautiful Kabinett with the typical Grünhaus touch. 2028-2045

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|--------|------------------|---|-------|----|
| 2020er | Maximin Grünhaus | Maximin Grünhäuser Herrenberg Riesling Spätlese | 11 21 | 94 |
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The 2020er Maximin Grünhäuser Herrenberg Riesling Spätlese was fermented down to sweet levels of residual sugar. It offers a seductive nose mixing ripe elements of fruits including yellow peach and pineapple with whipped cream, lavender, herbs, and smoke. The wine comes over as superbly juicy and zesty on the currently still slightly sweet tasting palate but leaves already a great sense of freshness and focus to the finish. A touch of creaminess adds a flair of Auslese to this gorgeous sweet wine. This is a remarkable success! 2030-2050

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|--------|------------------|---|-------|----|
| 2020er | Maximin Grünhaus | Maximin Grünhäuser Herrenberg Riesling Superior | 17 21 | 94 |
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The 2020er Maximin Grünhäuser Herrenberg Riesling Superior is an off-dry wine which was fermented and aged in traditional Fuder cask. It offers a beautifully complex, floral, and smoky nose where some early residual scents from its spontaneous fermentation gradually give way to vineyard peach, aniseed herbs, cardamom, cassis, raspberry, tangerine, and mint. The wine is beautifully balanced on the delicately juicy and fruity palate, where a light touch of cream gives the wine a smoother side. The finish is superbly long and well-delineated. This is still more off-dry than dry-tasting, but as such a great wine in the making, which will benefit from aging a few years to develop all its complexity and finesse. 2026-2040



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Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf – Trier-Ruwer)

2020er Maximin Grünhaus

Maximin Grünhäuser Abtsberg Riesling Superior

18 21

93+

The 2020er Maximin Grünhäuser Abtsberg Riesling Superior is an off-dry wine which was fermented and aged in traditional Fuder cask. It delivers a captivating and gorgeously refreshing nose of lavender, cassis, vineyard peach, Conference pear, tangerine, and orange blossom, smoky elements, all wrapped into some yellow flowers and a touch of whipped cream and residual scents from its spontaneous fermentation. The wine proves juicy, creamy, and fruity on the palate, and leaves a bitter-sweet tension in the quite spicy and herbal finish. The aftertaste is all about presence, smoke, and persistence. While the fundaments are truly compelling, the wine needs to integrate its tail of sweetness and smoothness to fully deliver, something which should happen in a few years. The wine could then even exceed our high expectations as it reveals its finesse. But already now, this is set to become a huge success! 2028-2040

2020er Maximin Grünhaus

Maximin Grünhäuser Abtsberg Riesling Kabinett

10 21

93

The 2020er Maximin Grünhäuser Abtsberg Riesling Kabinett was fermented down to fruity-styled levels of residual sugar. It offers a gorgeous nose of white flowers, mint, cassis, whipped cream, lavender, orange blossom, smoke, and grilled spices. The wine proves superbly delicate and finely juicy on the palate, where the fruit has an extra ripeness level (not unlike that of a Spätlese in complexity and presence), yet the focus and balance truly remain at Kabinett level. The finish is superbly persistent. Only a touch of creaminess in the aftertaste needs to melt away, something which will happen in a decade or so. This is a great Kabinett in the making! 2030-2050

2020er Maximin Grünhaus

Maximin Grünhäuser Bruderberg Riesling Kabinett

09 21

92

The 2020er Maximin Grünhäuser Bruderberg Riesling Kabinett was fermented down to fruity-styled levels of residual sugar. The wine takes a little while to blow off its residual scents from its spontaneous fermentation and to reveal its superbly herbal and spicy nose of dried white flowers, mint, cassis, lime, grapefruit, thyme, rosemary, and grilled citrus. The wine develops riper elements including canned yellow peach, pineapple, and orange zest wrapped into a delicately creamy touch on the nicely fruity and juicy palate and leaves a beautifully intense and focused feel in the light-footed finish. This is a gorgeous Kabinett in the making! 2027-2040

2020er Maximin Grünhaus

Maximin Grünhäuser Bruderberg Riesling Spätlese

12 21

92

The 2020er Maximin Grünhäuser Spätlese Riesling Spätlese was fermented down to sweet levels of residual sugar. It offers a nicely fruity and attractive nose of pear, gooseberry, star fruit, guava, rhubarb, spices, and a touch of apricot. The wine proves quite juicy and even sweet at this early stage on the palate, where some exotic fruits and rhubarb add a touch of Auslese smoothness to the experience. This beauty will particularly appeal to lovers of riper and juicier expression of the sweet Riesling. 2028-2045

2020er Maximin Grünhaus

Grünhäuser Riesling Trocken

03 21

90

The 2020er Grünhäuser, as it is referred to on the front label, is a dry wine from the Grünhaus vineyards which was fermented and aged mainly in traditional Fuder cask. It immediately captures one's attention with its aromatic, ripe, and complex nose of yellow peach, almond paste, pineapple, pear, dried apricot, smoky herbs, and prune. The wine proves quite ample and coats the palate with plenty of juicy fruits, yet at the same time it has great zest and spices which gives it focus and tension. It has great cut and freshness in the long and fully dry-tasting finish. A hint of tartness in the background still needs to integrate. This will prove a light yet complex dry Riesling in a few years' time. 2024-2035

2020er Maximin Grünhaus

Grünhäuser Riesling Feinherb

08 21

89

The 2020er Grünhäuser Riesling Feinherb is an off-dry wine made from the Grünhaus vineyards which was fermented and aged mainly in traditional Fuder cask. It offers a quite ripe and aromatic nose of pear puree, almond paste, candied grapefruit, banana, ginger, and a hint of camphor. Ripe elements including toffee make for an attractive and juicy side on the delicately smooth and creamy palate. The finish has more focus as zesty elements kick in. Although aromatically quite ripe, it proves enjoyable, fresh, and persistent. 2022-2030

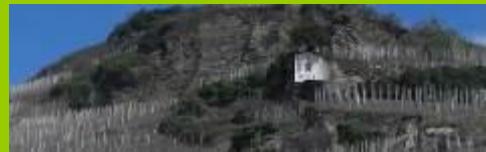
2020er Maximin Grünhaus

Riesling Trocken Schloss Riesling

02 21

88

The 2020er Schloss Riesling, as it is referred to on the front label, is a dry wine made from Estate holdings which was fermented and aged mainly in traditional Fuder cask. It proves superbly minty and floral, with just a hint of initial reduction which quickly gives way to notes of yellow peach, grapefruit, greengage, earthy spices, and anise. The wine is very nicely balanced on the palate as the zesty and pure structure is wrapped into some ripe and juicy fruits. The finish leaves a clean, spicy, and linear touch of zesty fruits and a hint of tartness. This is a very good refreshing and light dry Riesling. 2022-2027



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf – Trier-Ruwer)

2020er Maximin Grünhaus

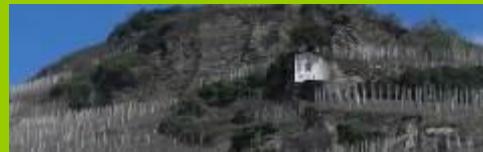
Riesling Maximin

01 21

86

The 2020er Riesling Maximin is an off-dry Riesling made from fruit sourced from a trusted partner (also in the Mosel and not confined to the Ruwer valley) as well as from own holdings. It offers a clean and nicely aromatic nose of canned pear and yellow peach, anise, lemon, and a touch of raspberry and pineapple. The wine is subtly fruity on the delicately off-dry palate. A touch of smoothness is nicely wrapped into some herbal and spicy elements in the light and refreshingly easy-drinking finish. Now-2025

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Alfred Merkelbach

(Ürzig – Middle Mosel)

There is some news this year, as the mythical brothers (with well over 100 vintages between them) decided to take a step back. As Johannes Selbach (Weingut Selbach-Oster) explained, "the Selbachs and the Merkelbachs go back a very long way. Alfred and my mother know each other way back from senior high school in Bernkastel. Rolf and Alfred, bachelors, have no relatives nearby and we have enjoyed a very long and very good personal relationship (aside from business). A lot of mutual sympathy and also a lot of business went hand in hand over a long period of time. With lots of mutual sympathy and trust, it also turned out over time that it would be sort of a natural progression if Johannes were to take over not only the chores they could no longer do, but eventually take over the estate from them and to continue their tradition and legacy. When their physical fitness started weakening a few years ago, we gradually started to help them tend their vineyards. In 2020, they asked us if we would and we took over the entire work and we also delivered on the old agreement to take over from them. The wines continue to be made in the brothers' tradition, in their cellar, in their barrels and it's very plain hands-off winemaking, using excellent fruit from mostly old, steep vineyards. The vineyards are excellent (with many old, un-grafted vines in Ürzig) and this makes the difference. Long story short, we will do all we can to keep their legacy alive." The Selbachs will maintain the Merkelbach Estate completely separate from its own. Also, the wines will continue to be vinified in the Merkelbach cellar in Ürzig.

Alfred Merkelbach filled us in on the news and on their plans going forward (Rolf was simply absent when we called him this spring): "The 2020 wines are really good, they are elegant, yields were good, we are really happy with the results! But 2020 marked a change for us as we had handed over both the vineyard and cellar management to Johannes Selbach and his team. We followed the unfolding of the growing conditions from a distance but still could not resist following the harvest more closely in particular when the grapes arrived and the resulting juice was put into our Fuders in our cellar. While 2020 may mark the end of our direct winemaking activities, we now have more time to taste our wines and share them with long-time customers of our Estate [as we spoke to Alfred he told us he had just opened a 2020 Spätlese this morning for a customer]. We will remain involved in the wine business as we still have a few bottles from former vintages." The Merkelbach brothers may not be involved as much on the wine crafting side but will still rejoice their customers with their smile and kind hospitality.

The collection includes a full range of wines from Kabinett right up to Auslese with, as usual at this estate, often several separate bottlings from different plots of a single vineyard at same Prädikat level. The collection also includes a dry Spätlese from the Estate's holdings in the Kinheimer Rosenberg.

The 2020 Merkelbach wines show everything one expects them to show in a more filigreed vintage: Playfulness, juiciness, and *joie de vivre*. The wines are remarkably light-footed, airy, yet packed with juicy, ripe, and enticing flavors. A dash of creaminess runs through the collection which adds to the charm as this creaminess is neither heavy nor persisting. At the end, the filigreed beauty of Mosel comes through with flying colors! While we loved the whole collection, the stars are clearly the Ürziger Würzgarten Spätlese AP 6 and the Ürziger Würzgarten Auslese AP 2, both wines of epic lightness, depth, and finesse. We can only thank the Selbach-Oster team for having worked along the methods and in the spirit of the legendary brothers: The Merkelbachs may have taken a step back but their legend lives on!

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|--------|-------------------|-------------------------------------|-------|-----|
| 2020er | Alfred Merkelbach | Ürziger Würzgarten Riesling Auslese | 02 21 | 94+ |
|--------|-------------------|-------------------------------------|-------|-----|

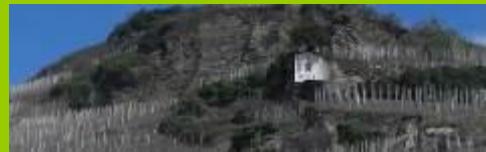
The 2020er Ürziger Würzgarten Riesling Auslese AP 2 was made from essentially clean fruit picked at 94° Oechsle and was fermented down to sweet levels of residual sugar (80 g/l). It offers a most engaging nose made of pear, white peach, smoke, strawberry, smoke, and fine spices. The wine is stunningly fresh, subtly creamy, and incredibly intense on the palate. Yet the flavors are precise, focused, impactful, and then again playful. The finish is focused, finely chiseled, and incredibly persistent. The aftertaste is as light as mineral water and yet so full of flavors. This is a truly remarkable Riesling in the making, with ample Schmelz but also an incredible raciness and lightness which more than reminds us of the glorious Auslese from the 1990s! This Auslese is a great success, and even has upside potential, it is that good! 2030-2060

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|--------|-------------------|--------------------------------------|-------|----|
| 2020er | Alfred Merkelbach | Ürziger Würzgarten Riesling Spätlese | 06 21 | 94 |
|--------|-------------------|--------------------------------------|-------|----|

The 2020er Ürziger Würzgarten Riesling Spätlese AP 6 was made from fruit picked at 89° Oechsle and was fermented down to barely sweet levels of residual sugar (60 g/l). It immediately captures one attention with some truly remarkable scents of strawberry, cassis, pear, vineyard peach, citrusy fruits, chalky minerals, and smoke. This simply screams of Würzgarten. The wine is subtle, playful, animating, light-footed, and yet packed with flavors on the palate. It leaves a gorgeous feel with a touch of Auslese creaminess but firm yet ripe zesty acidity comes through in the long and focused finish. The mouthwatering aftertaste makes you want to go for more. This wine gains significantly from airing and is really best left alone . 2030-2050

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|--------|-------------------|---------------------------------------|-------|----|
| 2020er | Alfred Merkelbach | Kinheimer Rosenberg Riesling Spätlese | 07 21 | 93 |
|--------|-------------------|---------------------------------------|-------|----|

The 2020er Kinheimer Rosenberg Riesling Spätlese was made from fruit picked at 89° Oechsle and was fermented down to fruity-styled levels of residual sugar (52 g/l). It offers a beautifully aromatic and engaging nose of apricot blossom, peach, pear, cassis, and smoky slate. The wine reveals a beautiful sense of racy creaminess on the gorgeously light-footed palate and leaves a nice touch of ripe zest fruits in the delineated finish. This beautiful wine made along the lines of an old-style Auslese from the 1990s is pure Mosel Riesling pleasure. 2030-2050



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Alfred Merkelbach

(Ürzig – Middle Mosel)

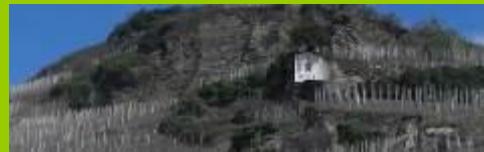
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| 2020er | Alfred Merkelbach | Ürziger Würzgarten Riesling Kabinett | 01 21 | 92 |
|--------|-------------------|--------------------------------------|-------|----|

The 2020er Ürziger Würzgarten Riesling Kabinett AP 1 was made from fruit picked at 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (44 g/l). The wine proves still slightly non-saying at first and only gradually reveals some discreet elements of white peach, apricot blossom, herbs, and fine spices. It is nicely lively yet also quite subtly creamy on the palate and leaves an absolutely gorgeous and light-footed feel in the long finish. The overall presence is that of a light Spätlese (certainly by Merkelbach standards) but this fruity-styled wine is no less beautiful. While enjoyable now, on its primary flavors, this Kabinett will gain significantly from bottle aging. 2030-2050

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|--------|-------------------|---|-------|----|
| 2020er | Alfred Merkelbach | Kinheimer Rosenberg Riesling Spätlese Trocken | 05 21 | 91 |
|--------|-------------------|---|-------|----|

The 2020er Kinheimer Rosenberg Riesling Spätlese Trocken offers a beautiful nose made of gooseberry, white peach, cassis, a hint of smoke, and floral elements. The wine is beautifully light-footed, animating yet gently creamy on the palate and leaves a gorgeously animating feel of succulent orchard fruits and a hint of smoky slate. A touch of smoothness adds to the airy and engaging feel of this beautiful and quite irresistible dry wine! Now-2032

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

Egon Müller sees in 2020 a classic vintage with only little botrytis to play with: "There was no real winter and the beginning of the year was rather wet until March. It stayed very warm and from mid-March the sun was shining almost continuously. The vegetation began very early and we had some light frost on May 12, but this only caused very limited damage to our vineyards. The flowering was completely by June 15. Overall, it was sunny and warm but there were occasional thunderstorms. From late onwards, it was hot and dry, but there was no extreme heat. We applied our third and last treatment to the vines on July 13. The grapes developed splendidly and a large harvest could be expected. We planned to start harvesting early, on September 20. The grapes were ripe but not overripe and there was no noble rot, and we could harvest grapes for our Kabinett for a week in the best weather. It did start to rain on September 27 and a game of poker began for us. We wanted to wait for noble rot, but beautiful, almost summery days alternated with rainy days. Botrytis came, but was never able to dry out properly and slowly the acid levels began to drop. We paused several times in the hope of better weather, then harvested again for a few days and finally, on October 21, we were done. In the hope of early frost, we had left a few grapes hanging. The frost did not come, but after the wet October the weather improved in November. Finally, the grapes dried up and since the storm was forecast for the following week, we harvested the last grapes on November 14. If I try to find a comparable year in the past, I have to pass. At most, certain parallels can be drawn with 2016: the flawless, healthy, ripe grapes at the beginning of the harvest, the poker game about noble rot and finally the surrender to nature. However, 2020 also shares many similarities with 2002 which was a year where we had clean grapes and we also felt that it was not going to be better during the harvest and in the end we had had a bit of late botrytis. Even if we do not reach the peaks of the last 3 years, one can certainly count on beautiful Kabinett and Spätlese wines."

Due to the little botrytis development, Egon Müller's 2020 regular collection goes "only" up to Spätlese level. The quantities are slightly higher than 2019 but lower than in 2018. In addition to the regular portfolio, the Estate has produced four different wines destined to this year's Auction: a special cask of Scharzhofberger Kabinett (Alte Reben), two Spätlese (one Wiltinger braune Kupp and one Scharzhofberger), and one Scharzhofberger Auslese GK.

Even without the luscious high-end noble-sweet wines of recent vintages, the 2020 wines are nothing short of great and underline how well Egon Müller and his team have captured the essence of the vintage. The Scharzhof proves a bit more fruity-styled style than recently but, as such, it is a superb Estate wine. The Le Gallais wines show a lot of maturity and eventually kick slightly above their Prädikat levels, so that lovers of more luscious Spätlese and Auslese will find much to like here. And finally, the regular Scharzhofberger Kabinett and Spätlese are little jewels of finesse and elegance. In particular, the Spätlese is set to become a modern-day legend. What an incredible collection!

NB: The auction wines will be reviewed in the October Issue, ahead of the Auctions held in November.

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|--------|-------------|-----------------------------------|-------|----|
| 2020er | Egon Müller | Scharzhofberger Riesling Spätlese | 06 21 | 97 |
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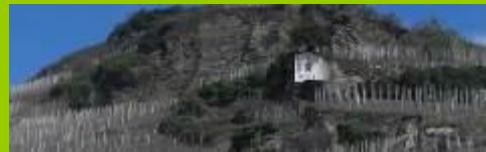
The 2020er Scharzhofberger Riesling Spätlese AP 06 was fermented down to sweet levels of residual sugar. It proves still quite reduced at first (smoke, marine herbs and sea breeze, and bacon driven scents) before gradually revealing its amazingly complex nose made of spices, white flowers, vineyard peach, cassis, mint lozenge, orange peel, apricot, and star fruit. The wine proves intense and beautifully focused on the intense yet impeccably balanced palate. Despite all the intensity and complexity at play, the wine remains stunningly fresh and light-footed right into the finish. The minute-long aftertaste is all about deep citrusy fruits and spices. This Spätlese is an incredible success! 2030-2060

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|--------|------------|---|-------|----|
| 2020er | Le Gallais | Wiltinger braune Kupp Riesling Spätlese | 05 21 | 94 |
|--------|------------|---|-------|----|

The 2020er Wiltinger braune Kupp Riesling Spätlese AP 05 was fermented down to sweet levels of residual sugar. It proves rather restrained and even reduced at first and needs quite some time to reveal some ripe, luscious, and very complex scents of pineapple, orange peel, mango, pear, a touch of quince, blackberry, almond cream, and a whiff of honey already lurking in the background. The wine proves highly fruity, smooth, and yet delicate on the palate but reveals a more spicy and herbal side in the focused, persistent, and intense finish. Sweetness still dominates the aftertaste of this wine with Auslese presence. This beauty will really only shine in a decade. 2033-2060+

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|--------|-------------|-----------------------------------|-------|----|
| 2020er | Egon Müller | Scharzhofberger Riesling Kabinett | 03 21 | 94 |
|--------|-------------|-----------------------------------|-------|----|

The 2020er Scharzhofberger Riesling Kabinett was fermented down to barely fruity-styled levels of residual sugar. It offers a superbly refined and delicately herbal and zesty nose of white mint, vineyard peach, whipped almond cream, tangerine, orange blossom, and some fresher (green) elements. The wine starts off on the juicy and almost smooth side but progressively develops more cut as zesty and spicy elements join the party on the palate. The wine develops all the classic hallmarks of a Kabinett with energy and finesse and finesse in the finish and leaves one with a superbly focused and spicy feel in the off-dry aftertaste. This is quite a beauty! 2028-2045



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By Jean Fisch and David Rayer

Egon Müller zu Scharzhof / Weingut Le Gallais

(Wiltingen / Kanzem – Saar)

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|--------|------------|---|-------|----|
| 2020er | Le Gallais | Wiltinger braune Kupp Riesling Kabinett | 02 21 | 93 |
|--------|------------|---|-------|----|

The 2020er Wiltinger braune Kupp Riesling Kabinett was fermented down to barely fruity-styled levels of residual sugar. It immediately captures one's attention with delicately ripe fruits (yellow peach, apricot, and tangerine), candied grapefruit, green apple, and a hint of honey. They are joined by more flowery and minty elements as the wine develops with air. The wine proves extremely juicy and suave on the palate and leaves a quite explosive and intense feel of earthy and zesty fruits in the subtly tartness and quite spicy finish. This wine delivers the ripe fruitiness of a Spätlese with great presence and, above all, elegance and juiciness. 2028-2050

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|--------|-------------|--------------------|-------|----|
| 2020er | Egon Müller | Riesling Scharzhof | 01 21 | 90 |
|--------|-------------|--------------------|-------|----|

The 2020er Riesling Scharzhof is a fully off-dry wine made from Estate holdings in the Wiltinger Braufels, Oberemmeler Rosenberg, and Saarburger Rausch. It offers a refined and subtly aromatic nose of herbs, yellow peach, apricot blossom, pear, lavender, floral elements, cassis, and whipped cream, all wrapped into some residual scents from the spontaneous fermentation. The wine proves delicately smooth and coats the palate with suave richness of yellow fruits. This fruity-smooth side then quickly gives way to a more focused and refreshing side in the long and well-delineated finish. The aftertaste is all about spices and citrusy fruits with just a light touch of richer flavors including apricot and pineapple. The 2020 rendition of the Scharzhof has the fruity side of traditional Kabinett wines at this Estate (also as the acid feeling is slightly lower) rather than the usual off-dry balance of recent years. 2025-2040

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Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Stefan Müller

(Krettnach - Saar)

Stefan Müller is really very happy with his 2020 vintage: "First of all, we were luck as none of our vineyards was hit by any frost which affected some places in the Saar slightly. All in all, we had plenty of time to work in our vineyards in 2020, also because of the Covid-19 pandemic. Therefore, I have the feeling that we managed to perform all tasks at the right time. The biggest problem during the summer was the drought. As we had covered the soils with humus, thankfully, our vineyards eventually withstood this period well. We started our harvest on September 14, and we immediately brought in nicely ripe grapes. This made us harvest continuously for two weeks, which allowed us to harvest a lot of fruit before the arrival of the rains at the end of the month. Harvest was actually a rather easy affair, we had even more people than in 2019. In the period before the rains, we brought in grapes for our Kabinett and off-dry wines and a little bit of fruit for our Spätlese although the bulk of the Spätlese was picked after the rain. We saw some botrytis at the beginning of the harvest in one of our parcels, but it never really developed. We were able to harvest one Auslese towards the end of the harvest. We had rather small yields, which also comes from the way we work in the vineyards. Aromatically too, the vintage is really nice. All in all, there is much to like in my 2020 vintage!"

The Estate was able to produce its usual full portfolio right up to an Auslese from the Krettnacher Euchariusberg. Also in 2020, its wines are moderately alcoholic (for example the fruity-styled Kabinett wines have 7.5 or 8% and the off-dry wines do not exceed 10%) as Oechsle levels are moderate and rarely exceeded 85° Oechsle. The Estate was also able to take advantage from a new press delivered in time for the 2020 vintage to help better fraction in the pressings.

Stefan Müller and his team were able to produce a superb collection of wines, which shine through their bracing and tangy acidity. This makes the dry wines come through as rather lean and straight. While this may not be to everybody's taste, lovers of acid driven and light dry wines will find much to love. The off-dry and fruity-styled wines are beautifully balanced and, even if tight and linear at this early stage, will prove great zesty and vibrant and light-footed wines at maturity. Our favorite wines are this year the Herrenberg Spätlese Feinherb, the Sonnenberg Kabinett Alte Reben, and the Euchariusberg and Sonnenberg Spätlese Alte Reben.

2020er Stefan Müller

Krettnacher Euchariusberg Riesling Spätlese Alte Reben

10 21

93

The 2020er 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 (65 g/l). It offers an aromatic yet fresh nose of anise, smoke, candied lime, grapefruit, orange peel, greengage, passion fruit, and rosemary. The wine starts off on the fruity and juicy side on the palate, before candied zest come through and add a playful sensation. The finish of this delicious and playful Spätlese is spicy and delivers flavors of orange, apricot, and grapefruit. 2028-2040

2020er Stefan Müller

Niedermenniger Sonnenberg Riesling Spätlese Alte Reben

11 21

93

The 2020er Niedermenniger Sonnenberg Riesling Spätlese Alte Reben was made from fruit picked at 84° Oechsle in the Kleinschock sector of the vineyard and was fermented down to fruity-styled levels of residual sugar (58 g/l). It offers a quite aromatic and smoky nose of fresh pineapple, rich herbs, citrusy fruits, anise, yellow peach, and lavender. The wine is initially rather supple and juicy on the palate, yet the acidity brings freshness and liveliness to the flavors and focus to the finish. The aftertaste is all about lime and herbs. It will take a few years of bottle aging to fully harmonize but prove then a cracking, zest-driven Spätlese. 2027-2040

2020er Stefan Müller

Niedermenniger Herrenberg Riesling Spätlese Feinherb

07 21

93

The 2020er Niedermenniger Herrenberg Riesling Feinherb, as it is referred to on the front label (the reference to Spätlese is provided on the side of the label), is an off-dry wine (with 28 g/l of residual sugar) made from the prime Zuckerberg sector planted in 1973. The wine proves quite backward which gradually gives way to superbly refreshing nose scents of yellow flowers, vineyard peach, grapefruit, lime, hay, cassis and plenty of mint. The wine first reveals its zesty side on the palate before a fruitier and juicy side joins the party. The finish again has the classic herbal cut of Saar wines, which freshens up and adds focus to the whole experience. The aftertaste is marked by tartness and smoke at this early stage, so this is best left alone for another few years. 2024-2035

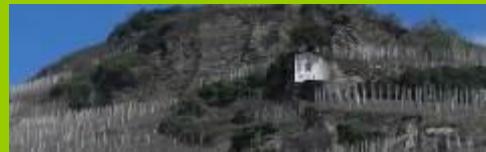
2020er Stefan Müller

Niedermenniger Sonnenberg Riesling Kabinett Alte Reben

08 21

93

The 2020er Niedermenniger Sonnenberg Riesling Kabinett Alte Reben was made from fruit picked at 79° Oechsle in the south-west-facing Röderchen part of the vineyard and was fermented down to fruity-styled levels of residual sugar (47 g/l). Still marked by pungent residual scents of its spontaneous fermentation (much as in JJ Prüm bottlings), this wine needs a while before revealing its beautifully refined and finely aromatic nose of vineyard peach, lavender, smoke, herbs, and almond. The wine is delicately smooth and juicy on the fruity, spicy, and zesty palate. The classic Saar cut takes over without being overpowering in the hugely persistent and focused finish. The aftertaste is superbly clean and energetic. The bracing acidity makes the wine taste already almost dry. This is a stunning Kabinett made for lovers of Saar cut. 2026-2036



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Stefan Müller

(Krettnach – Saar)

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|--------|---------------|--|-------|----|
| 2020er | Stefan Müller | Krettnacher Euchariusberg Riesling Auslese | 12 21 | 92 |
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The 2020er Krettnacher Euchariusberg Riesling Auslese was made from fruit picked at 93° Oechsle in a south-facing "Auf der Traif" part of the vineyard and was fermented down to sweet levels of residual sugar (75 g/l). It offers a beautifully aromatic and attractively fruity nose of apricot, pineapple juice, star fruit, pear, guava, and a touch of coconut milk. The wine coats the palate with ample juicy and ripe fruits (quince, peach, and blackberry) and a nice kick of acidity makes for a nicely pure and mouthwatering feel in the finish. This is a superbly engaging Auslese in the making. 2028-2045

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|--------|---------------|---|-------|----|
| 2020er | Stefan Müller | Niedermenniger Sonnenberg Riesling Spätlese Feinherb Alte Reben | 19 21 | 92 |
|--------|---------------|---|-------|----|

The 2020er Niedermenniger Sonnenberg Riesling Feinherb Alte Reben, as it is referred to on the front label (the reference to Spätlese is provided on the side of the label), is an off-dry wine (with 28 g/l of residual sugar) picked on over 80-year-old un-grafted vines in south-west-facing Röderchen part of the vineyard. The wine proves quite muted and almost non-saying at first and only gradually shows its richer yet fresh nose of pineapple, pear, herbs, candied grapefruit, greengage, rhubarb, and hay. It reveals a delicately smooth and juicy side on the palate and only develops its full complexity in the hugely long, precise, and layered finish. This wine is still years away from maturity but there is greatness in the making. 2025-2035+

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|--------|---------------|---|-------|----|
| 2020er | Stefan Müller | Krettnacher Altenberg Riesling Kabinett | 09 21 | 91 |
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The 2020er Krettnacher Altenberg Riesling Kabinett was made from fruit picked at 78° Oechsle in the central part of the vineyard (Klassenbörschen) and was fermented down to fruity-styled levels of residual sugar (43 g/l). It proves delicately minty and rather reserved at first and needs a couple of minutes in the glass to reveal scents of greengage, apple, lemon, grapefruit, and herbs. The wine has great energy and freshness on the palate where plenty of zesty fruits coat the underlying fruitiness of the wine. The finish is tight, linear, and beautifully persistent. The aftertaste proves mouthwatering, precise, and refreshing. This superbly light, racy, and playful Kabinett with an off-dry rather than fruity-styled balance. 2026-2038

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|--------|---------------|---|-------|----|
| 2020er | Stefan Müller | Krettnacher Euchariusberg Riesling Kabinett | 18 21 | 91 |
|--------|---------------|---|-------|----|

The 2020er Krettnacher Euchariusberg Riesling Kabinett was made from fruit picked at 81° 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 (44 g/l). It offers a beautiful fresh and minty nose of herbs, spices, and white peach as well as some refined scents of orange blossom and lily flower. The wine is superbly playful on the palate where some yellow fruits are wrapped into zesty and spicy elements. It leaves a feel of lime sorbet in the focused and still rather tart and already almost dryish tasting finish. This is a gorgeous Kabinett in the making. 2026-2036

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|--------|---------------|--|-------|----|
| 2020er | Stefan Müller | Krettnacher Euchariusberg Riesling Kabinett Feinherb | 06 21 | 91 |
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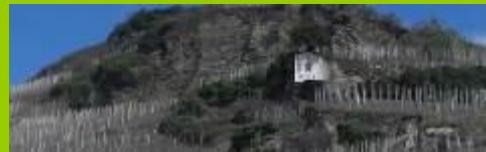
The 2020er Krettnacher Euchariusberg Riesling Feinherb, as it is referred to on the front label (the reference to Kabinett is provided on the side of the label), is an off-dry wine (with 28 g/l of residual sugar) made from late harvested fruit from the high and west-facing Gewann Wawerthal in the Krettnacher Euchariusberg. It proves quite zesty and smoky at first before beautifully refined and refreshing scents of green and minty herbs, yuzu, lime, lime tree, lavender, and green tea come through. The wine develops quite some energy yet also finesse on the delicately smooth and juicy palate framed by zesty acidity. The finish is still very primary, but already more than hints at the wine's underlying length and intensity. The aftertaste is very spicy and already tasting dry. There is plenty of focus and depth in this great Riesling. 2022-2035

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|--------|---------------|--|-------|----|
| 2020er | Stefan Müller | Krettnacher Euchariusberg Riesling Trocken | 02 21 | 90 |
|--------|---------------|--|-------|----|

The 2020er Krettnacher Euchariusberg Riesling Trocken comes from the south facing "Auf der Traif" sector of the vineyard, the lower and upper part having been harvested at two different times but then assembled, and was fermented down in stainless steel tank to dry levels of residual sugar. It shows a beautifully refined and flowery nose of yellow peach, whipped cream, almond, candied grapefruit, nutmeg, and vanilla. The wine is light-weighted and driven by zesty flavors of white flowers, peach, and cassis. The finish is straight, intense, and very long. The aftertaste is all about smoke, lemon, and spices, with a hint of salt in the background. This is a superb airy dry Riesling with cut and energy. 2022-2030

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|--------|---------------|-------------------|-------|----|
| 2020er | Stefan Müller | Riesling Feinherb | 05 21 | 90 |
|--------|---------------|-------------------|-------|----|

The 2020er Riesling Feinherb is an off-dry wine (with 21 g/l of residual sugar) picked in the prime Zuckerberg sector of the Niedermenniger Herrenberg. It offers an engaging nose of grapefruit, lime, herbs, green apple, anise, and white flowers. The wine is superbly well-balanced on the palate which lives from a great acidity-sweetness balance. The juicy side of the wine blends into the focused zest of the long dry-tasting finish. The wine proves already quite open and will offer much pleasure for many years to come. Now-2028



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Stefan Müller

(Krettnach – Saar)

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|--------|---------------|--|-------|----|
| 2020er | Stefan Müller | Krettnacher Altenberg Riesling Trocken | 03 21 | 89 |
|--------|---------------|--|-------|----|

The 2020er Krettnacher Altenberg Riesling Trocken is a Fuder-fermented wine from the Lieu-Dit Ober Schäfershaus. It offers a strikingly aromatic bouquet which mixes anise, pear, grapefruit, herbs, passion fruit, orange blossom, and lime tree. The wine is delicately juicy and herbal on the palate. A light touch of smoothness gives way to an earthy and smoky feel with quite some opulence in the finish (despite a low 10.5% of alcohol). A tart and backward feel in the aftertaste makes us opt to start enjoying this wine in a few years only. 2023-2028

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|--------|---------------|------------------|-------|----|
| 2020er | Stefan Müller | Riesling Trocken | 01 21 | 88 |
|--------|---------------|------------------|-------|----|

The 2020er Riesling Trocken comes from younger vines planted in 1990 and 2008 in the south-west facing part of the prime Kleinschock part of the Niedermenniger Sonnenberg and was fermented down with ambient yeasts in stainless steel tank to dry levels of residual sugar. It offers a finely clean, herbal, smoky, and zesty nose of grapefruit, citrus, lime, white peach, mint, thyme, and rosemary. The wine starts off on the zesty and linear side on the palate, before a smoother and fruitier side comes through. This leads to a focused, spicy, and zest feel with great Saar cut in the tart finish. This Estate wine now just needs a year or so of bottle aging in order to fully shine. 2022-2027

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|--------|---------------|-----------------|-------|----|
| 2020er | Stefan Müller | Riesling Tandem | 04 21 | 87 |
|--------|---------------|-----------------|-------|----|

The 2020er Riesling Tandem is an off-dry wine (with just below 13 g/l of residual sugar) made together with Sommelière Johanna Lapinski (also his partner in life) from fruit picked on over 40-year-old vines in the Krettnacher Euchariusberg. It offers a nicely direct nose of apricot, apple, pear, herbs, and a hint of anise. The wine proves light-weighted, zesty on the dry-tasting rather than off-dry palate and leaves a nice sense of presence in the long finish. A touch of tartness still needs to integrate in the aftertaste of this nicely made dry-tasting Riesling. 2022-2025

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By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

Swen Klinger, the Estate manager, remembers 2020 as a dry yet challenging vintage: "2020 proved again a year of extremes, with a clear trend of temperature increase and less precipitation. We got less rain in 2020 than in 2003. Spring was sunny and bud break happened already by mid-April. Also, flowering was uneventful. The summer then turned very hot and very dry. We had even less rainfalls here in Kanzem than for instance in Serrig and Trier. Fortunately, our vineyards did not really suffer and, for the third consecutive year, we started our harvest in September, on September 17, under quite warm conditions. We started by harvesting grapes for our Kabinett and also off-dry wines, but as the rains were forecast, we accelerated the harvest and picked the grapes for our premium wines, including possible GGs. We then got hit by rains in the following week, and as it was cloudy and comparatively cold, the Oechsle degrees of the grapes did not increase, they actually even decreased, but the grapes remained healthy up to the end of the harvest. We observed that the acidity levels were going down, but at one point they stabilized at a typical Saar level. There was no rot or botrytis, so that the wines are quite pure, slender, and very easy to drink. I really like the elegance and the lightness of 2020."

The Estate produced a reduced range of fruity-styled and sweet wines composed nonetheless of a full range of Kabinett from all four vineyards (Herrenberg, Kupp, Bockstein, and Altenberg), a special cask of Altenberg Kabinett destined for this year's Auction, and only one Spätlese (from the Altenberg). The dry and off-dry wines are all planned to be bottled between the end of June and the end of July.

We were able to taste the regular Kabinett and Spätlese wines and were impressed by their liveliness and raciness. The early start in the harvest provided ample bracing and zesty acidity. This makes the wine taste a lot "drier" than the analytic numbers would suggest and come over as hugely backward. More than in recent vintages, these wines will really need bottle aging. But the wait, in particular for the stunning Spätlese from the Altenberg, will well be worth the effort!

NB: The dry and off-dry wines were not yet ready for tasting and will be reviewed upon their release.

| 2020er | von Othegraven | Kanzemer Altenberg Riesling Spätlese | 06 21 | 94 |
|--------|----------------|--------------------------------------|-------|----|
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The 2020er Altenberg Riesling Spätlese, as it is referred to on the front label, was harvested late at 90° Oechsle from vines planted in 1953 and was fermented down to sweet levels of residual sugar (70 g/l). It offers a beautifully aromatic, complex, and refined nose of yellow peach, grapefruit, pineapple, passion fruit, pear puree, almond cream, and cassis. The wine coats the palate with ample juicy and yellow fruits and leaves a beautifully smooth and light feel in the very long and elegantly spicy finish. This is a really playful and gorgeously juicy Spätlese in the making. 2028-2045

| 2020er | von Othegraven | Kanzemer Altenberg Riesling Kabinett | 04 21 | 91 |
|--------|----------------|--------------------------------------|-------|----|
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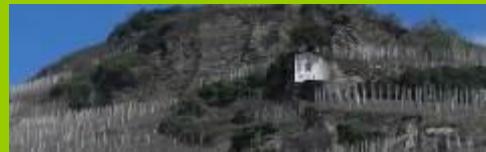
The 2020er Altenberg Riesling Kabinett, as it is referred to on the front label, which carries the AP 04, was made from fruit harvested at 80° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (50 g/l). Some residual scents of the wine's spontaneous fermentation quickly give way to a smoky, herbal, and stony nose of white peach, anise, green apple, lime, and pepper. The wine proves nicely light-weighted and blends some juicy fruits with zesty acidity on the midpalate. The zesty side then takes over and adds to the electrifying and focused feel of lime, green apple, and herbs in the very persistent and smoky finish. The aftertaste is quite sharp, dryish, and linear at this early stage. This backward wine will need quite a few years to integrate its sharpness and reveal its underlying charm. 2027-2035

| 2020er | von Othegraven | Ockfener Bockstein Riesling Kabinett | 02 21 | 90+ |
|--------|----------------|--------------------------------------|-------|-----|
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The 2020er Bockstein Riesling Kabinett, as it is referred to on the front label, was made from fruit harvested at 79° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). The wine is all about reductive notes of smoke, lime, wet stone, and bacon at first and takes quite a while before revealing some attractive scents of bergamot, white peach, and starfruit. It is delicately juicy on the palate and progressively develops more presence and intensity. It leaves a superbly long even though firmly primary and unyielding feel of lime and herbs at this stage. This sharp and rather dryish wine is still very much work-in-progress and will require quite some time to integrate all its elements over time. It could then well exceed our high expectation. 2026-2035

| 2020er | von Othegraven | Wiltinger Kupp Riesling Kabinett | 01 21 | 90 |
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The 2020er Kupp Riesling Kabinett, as it is referred to on the front label, was made from fruit harvested at 80° Oechsle on 50-year-old vines and was fermented down to barely fruity-styled levels of residual sugar (45 g/l). This hugely backward and almost austere wine takes quite a while to reveal faint notes of smoke, stone fruits, lime, green apple, and herbs. The wine starts off on the lightly smooth and juicy side on the palate but some zesty lime is quick to take over and make for focused and animating feel in the nicely light-feathered but dryish rather fruity-styled finish. This Kabinett will appeal to racy expression of the genre. 2026-2035



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

2020er von Othegraven

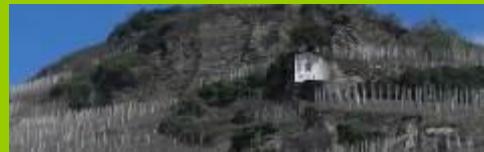
Wawerner Herrenberger Riesling Kabinett

03 21

89+

The 2020er Herrenberger -Monopollage- Riesling Kabinett, as it is referred to on the front label, was made from fruit harvested at 79° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a hugely backward yet fresh and smoky nose of yellow peach, herbs, candied lemon, greengage, and star fruit. The wine proves vigorously zesty on the palate and this feeling of zest also dominates the long, herbal, and spicy finish. It is only after extensive airing that a touch of juicy white fruits eventually, almost reluctantly, comes through and adds a soothing touch to the almost dryish and earthy feel in the finish. Tartness dominates the aftertaste at this stage. This hugely backward and almost austere expression of Kabinett really needs a few years to round off its tight and sharp side. It could then prove quite exciting and exceed our expectations. 2025-2033

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By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

Constantin Richter immediately sets the tone of the vintage: "This is firmly a Kabinett vintage! The growing conditions were hot and warm, and we saw some water stress in July, as so often now. A bit of rain in August helped us through the summer. But the harvest season made for a complete contrast as sugar levels hardly bulged from September 20 until the end of our harvest around October 20. We started our harvest on September 13 with Kabinett but then decided to stop when the rain started to fall at the end of the month. We brought in our Spätlese fruit then after the rain. Little botrytis developed and we only made two Auslese. We did leave out some grapes for an Eiswein, but the result was not to our satisfaction, so we simply discarded them. Overall, the vintage is really split into three: before the rain, during the rain, and after the rain. In this respect, it reminds us of 1982, where something similar happened. Overall, the result is really great: 2020 is a classic Mosel vintage driven by not overpowerful Oechsle degrees. In many aspects, it reminds me of 2004 and 2008 although comparisons become really hard to make nowadays."

The Estate produced its usual collection of dry (right up to its two GGs from the Wehlener Sonnenuhr and the Brauneberger Juffer-Sonnenuhr), off-dry wines (including a new Elisenberg Alte Reben), and fruity-styled wines (a full range of Kabinett and Spätlese) as well as (only) two noble-sweet wines. It will also release its second vintage of Pinot Noir as well as from its Alter Satz (made from a field blend of old grape varieties).

The Richters are known for their playful wines and they did not disappoint in the filigreed 2020 vintage. The whole collection shines through beautifully light-footed expressions of slate-infused Mosel Riesling, which has made the reputation of the region. The star of the collection is undoubtedly the Veldener Elisenberg Spätlese, possibly the finest wine we have ever tasted from this vineyard and one of the finest "light" expression of Spätlese. But also, the superb set of Kabinett wines have a light-footed intensity rarely seen even by the great standards of this Estate. In particular, the Brauneberger Juffer -4- and Wehlener Sonnenuhr bottlings are textbook ambassadors of their respective terroirs. While the Max Ferd. Richter wines were often quite open in recent vintages, this is much less the case in 2020 and readers are well advised to let these beauties rest before enjoying them. But patience will be rewarded!

NB: Some Estate wines (dry Riesling, Classic, and Weissburgunder), the GGs (Wehlener Sonnenuhr and Brauneberger Juffer-Sonnenuhr), off-dry wines (Brauneberger Juffer, Graacher Domprobst, Veldener Elisenberg, and Mülheimer Sonnenlay), the Erdener Treppchen Kabinett, the Spätburgunder, and Alter Satz were not yet ready for tasting.

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| 2020er | Max Ferd. Richter | Veldener Elisenberg Riesling Spätlese | 19 21 | 97 |
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The 2020er Veldener Elisenberg Riesling Spätlese was made from fruit picked at 87° Oechsle and was fermented down to fruity-styled levels of residual sugar (73 g/l). It offers a simply stunning nose made of white peach, apple, pear, passion fruit, and floral elements. The wine is beautifully juicy and animating on the palate and leaves a stunning feel of racy juicy fruits in the long finish. The aftertaste is subtly exotic, multi-layered, hugely animating, and persistent. What a huge success! 2030-2050

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|--------|-------------------|---|-------|----|
| 2020er | Max Ferd. Richter | Wehlener Sonnenuhr Riesling Auslese ** - 24 - | 15 21 | 95 |
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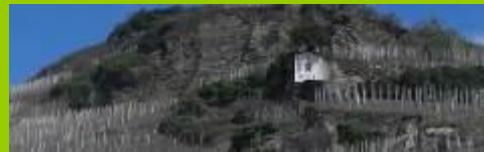
The 2020er Wehlener Sonnenuhr Riesling Auslese ** - 24 - was made from 40% botrytized fruit picked at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar (120 g/l). It offers a still rather backward nose made of smoky elements and only faint scents of melon, pineapple, apricot, and herbs. The wine is hugely racy and beautifully focused on the palate and leaves a mouthwatering feel of herbs, faint flavors of subtly exotic fruits, and spices in the long finish. This dessert wine will need quite some time to reveal its full glory but the potential is huge. 2030-2050

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| 2020er | Max Ferd. Richter | Brauneberger Juffer Riesling Kabinett Fuder 4 | 12 21 | 94 |
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The 2020er Brauneberger Juffer Riesling Kabinett -4-, as it is referred to on the consumer label, was made from fruit picked at a low 78° Oechsle on over 80-year-old un-grafted vines and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a stunning nose made of white peach, melon, herbs, and a hint of apricot blossom. The wine is sharp, precise, deep, and yet incredibly light-footed on the palate. It leaves a still rather reduced and mineral-driven feel in the long and juicy finish. This textbook Kabinett is a stunning success! 2030-2045

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| 2020er | Max Ferd. Richter | Veldener Elisenberg Riesling Kabinett | 09 21 | 94 |
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The 2020er Elisenberger Riesling Kabinett, as it is referred to on the consumer label, was made from fruit picked at 78° 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 beautiful nose made of mirabelle, quince, melon, tangerine, whipped cream, herbs, and lots of smoky elements. The wine is gorgeously playful on the palate and leaves a stunning feel of herbs and ripe fruits in the juicy finish. The aromatic intensity paired with the airy and light-footed structure are truly remarkable. The wine proves however still rather reduced and primary so a little bit of patience will be in order before truly getting the most out of this beauty! 2030-2045



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(Mülheim – Middle Mosel)

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| 2020er | Max Ferd. Richter | Wehlener Sonnenuhr Riesling Kabinett | 11 21 | 94 |
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The 2020er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 78° Oechsle on up to 100-year-old un-grafted vines and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a superb nose made of white flower, smoky elements, herbs, white flowers, and fine spices. The wine is subtly creamy yet so incredibly light-footed on the palate. Loads of minerals, floral flavors, and finely spicy elements add to the incredibly playful presence. The finish is airy, intense, and incredibly long. What a massive success! 2030-2045

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| 2020er | Max Ferd. Richter | Brauneberger Juffer-Sonnenuhr Riesling Spätlese | 18 21 | 93+ |
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The 2020er Brauneberger Juffer-Sonnenuhr Riesling Spätlese was made from fruit picked at 89° Oechsle and was fermented down to fruity-styled levels of residual sugar (80 g/l). It offers a beautiful nose made of quince, pear, melon, aniseed dried herbs, apricot blossom, whipped cream, and smoky elements. The wine proves surprisingly creamy given its overall structural lightness on the palate and leaves a juicy and still slightly squared feel in the gorgeously multi-layered finish. This Spätlese could well prove even better than anticipated as it develops more cut with age. 2030-2050

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| 2020er | Max Ferd. Richter | Brauneberger Juffer Riesling Kabinett | 08 21 | 93 |
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The 2020er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 80° Oechsle on 50-year-old vines and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a gorgeous nose made of white peach, herbs, and fine spices. The wine feels slightly sweet on the palate at first before a great feel of citrusy zest lifts up the flavors in the finish. The aftertaste is simply stunning, being at the same time light-footed, gorgeously racy, mouthwatering, and packed with flavors. This gorgeous success now really only needs a little bit of patience for the touch of creamy sweetness to integrate. 2030-2050

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| 2020er | Max Ferd. Richter | Wehlener Sonnenuhr Riesling Spätlese | 17 21 | 93 |
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The 2020er Wehlener Sonnenuhr Spätlese was made from fruit picked at 90° Oechsle on over 90-year-old vines and was fermented down to sweet levels of residual sugar (80 g/l). It offers a beautiful nose made of pear, coconut, apricot blossom, aniseed herbs, lime, and smoky elements. The wine is beautifully juicy and animating on the palate and leaves a remarkably playful and mouthwatering feel in the fruity and mineral finish. A touch of passion fruit adds an exotic side to the aftertaste. 2030-2050

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| 2020er | Max Ferd. Richter | Brauneberger Juffer-Sonnenuhr Riesling Auslese | 16 21 | 92+ |
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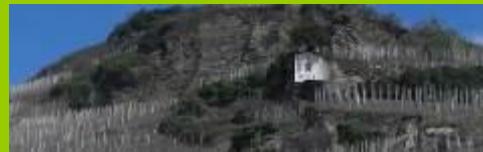
The 2020er Brauneberger Juffer-Sonnenuhr Riesling Auslese was made from only partially botrytized fruit picked at 95° Oechsle and was fermented down to fully sweet levels of residual sugar (95 g/l). It offers an appealing nose made of pear puree, melon, and fine spices. The wine proves smooth and slightly mellow on the light-footed palate and leaves a ripe and subtly honeyed feel of melon cream and earthy spices in the finish. The aftertaste proves nicely juicy as a kick of lemony acidity cuts through the smoothness. This sweet wine may well require a solid decade to integrate its components and fully shine. 2030-2050

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| 2020er | Max Ferd. Richter | Brauneberger Juffer Riesling Kabinett Trocken | 20 21 | 92 |
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The 2020er Brauneberger Juffer Riesling Kabinett Trocken is a fully dry wine (with 4 g/l of residual sugar) made from grapes harvested at 82° Oechsle from 40-year-old un-grafted vines in the Hasentäufer sector. It offers a stunning nose made of vineyard peach, herbs, spices, and fresh juicy orangey elements. The wine is gorgeously perfumed and playful on the palate and leaves a structured feel of herbs, orchard fruits, and zesty minerals in the finish. This is an absolutely stunning dry Riesling in the making and a must-buy if ethereal lightness is your thing. 2022-2030

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|--------|-------------------|-------------------------------------|-------|----|
| 2020er | Max Ferd. Richter | Erdener Treppchen Riesling Spätlese | 32 21 | 92 |
|--------|-------------------|-------------------------------------|-------|----|

The 2020er Erdener Treppchen Riesling Spätlese was made from fruit picked at 87° Oechsle and was fermented down to sweet levels of residual sugar (75 g/l). It offers a rather ripe nose made of passion fruit, apricot, dark spices, a hint of pear, bitter grapefruit, almond, and herbal elements. The wine develops a subtly exotic side with pineapple and coconut on the palate and leaves a juicy feel of exotic fruits with almost Auslese intensity in the otherwise superbly focused finish. 2030-2050



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(Mülheim – Middle Mosel)

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|--------|-------------------|--|-------|----|
| 2020er | Max Ferd. Richter | Graacher Himmelreich Riesling Kabinett | 07 21 | 92 |
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The 2020er Graacher Himmelreich Riesling Kabinett was made from fruit picked at 80° Oechsle on 80-year-old un-grafted vines and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers a beautiful nose made of white peach, melon, pear, aniseed herbs, and smoky elements. The wine is packed with juicy and subtly zesty flavors on the beautifully light-footed palate and leaves a mouthwatering feel of peach, herbs, and spices in the long and animating finish. This beautifully airy expression of Kabinett just needs a few years of bottle aging to integrate its sweetness and develop more cut. 2030-2040

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| 2020er | Max Ferd. Richter | Graacher Himmelreich Riesling Kabinett Trocken | 21 21 | 92 |
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The 2020er Graacher Himmelreich Riesling Kabinett Trocken is a dry wine (with 5 g/l of residual sugar) made from grapes harvested at 82° Oechsle from 80-year-old un-grafted vines. It offers a beautifully restrained nose made of pear, fine spices, a hint of apricot blossom, and smoke. The wine is beautifully airy and finely chiseled on the palate and leaves a superb fresh, intense, and spicy feel in the dry finish. This is a gorgeous dry Riesling made in a beautifully light-footed style. 2022-2030

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| 2020er | Max Ferd. Richter | Mülheimer Sonnenlay Riesling Kabinett Feinherb | 03 21 | 92 |
|--------|-------------------|--|-------|----|

The 2020er Mülheimer Sonnenlay Riesling Kabinett was made from fruit picked at 84° Oechsle on 50-60-year-old vines and was fermented down to off-dry levels of residual sugar (21 g/l). It offers a gorgeous even if still slightly backward nose made of pear, floral elements, a hint of apricot, smoke, and residual scents from its spontaneous fermentation. The wine proves precise, animating and packed with juicy apricot and pear infused flavors on the palate and leaves a remarkably playful feel in the long finish. The aftertaste is gorgeously tart and elegant. The wine proves already enjoyable now but will only fully blossom in a few years. 2025-2035

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|--------|-------------------|---|-------|----|
| 2020er | Max Ferd. Richter | Wehlener Sonnenuhr Riesling Kabinett Feinherb | 25 21 | 92 |
|--------|-------------------|---|-------|----|

The 2020er Wehlener Sonnenuhr Riesling Kabinett Feinherb was made from fruit picked at 80° Oechsle and was fermented down to off-dry levels of residual sugar (19 g/l). It proves still rather shy and backward at this stage and does not offer much beyond herbs, a hint of wet stone, faint scents of pear and vineyard peach, a dash of floral notes, and much smoke on the nose. The wine is however superbly playful, precise, and juicy on the palate and leaves a gorgeously multi-layered feel of minerals and fruits in the long and focused finish. This is a remarkably elegant and light-footed expression of off-dry Riesling. 2025-2035

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|--------|-------------------|---|-------|----|
| 2020er | Max Ferd. Richter | Mülheimer Helenenkloster Riesling Kabinett Feinherb | 22 21 | 91 |
|--------|-------------------|---|-------|----|

The 2020er Mülheimer Helenenkloster Riesling Kabinett Feinherb was made from fruit picked at 82° Oechsle and was fermented down to off-dry levels of residual sugar (18 g/l). It offers a beautifully aromatic nose made of vineyard peach puree, starfruit, whipped cream, and finely smoky elements. The wine proves subtly creamy and intense on the still remarkably airy palate and leaves a sense of ripe pear, a hint of cardamom, and herbal elements in the long and nicely juicy finish. It is already superbly open for business, but also be a great wine to cellar for more than a decade. Now-2035

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|--------|-------------------|--|-------|----|
| 2020er | Max Ferd. Richter | Mülheimer Helenenkloster Riesling Spätlese | 33 21 | 91 |
|--------|-------------------|--|-------|----|

The 2020er Helenenkloster Riesling Spätlese, as it is referred to on the consumer label, was made from fruit picked at 85° Oechsle and was fermented down to fully fruity-styled levels of residual sugar (65 g/l). It offers a rather aromatic nose made of vineyard peach, apricot blossom, and fine spicy elements. The wine is subtly creamy yet also beautifully light-footed on the palate and leaves a direct feel of herbs, fruits, and spices in the animating and persistent finish. Flavors of apricot add a touch of weight to the aftertaste. 2030-2050

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|--------|-------------------|-------------------|-------|----|
| 2020er | Max Ferd. Richter | Riesling Feinherb | 05 21 | 87 |
|--------|-------------------|-------------------|-------|----|

The 2020er Riesling Feinherb is an off-dry wine (with 20 g/l of residual sugar) made from young vines in the Grand Cru vineyards Brauneberger Juffer, Erdener Treppchen, and Graacher Himmelreich. It offers a still rather backward and smoky nose driven by pear, herbs, spices, and residual scents from its spontaneous fermentation. The wine is nicely fresh and light-footed on the palate and leaves a juicy feel in the direct and satisfying finish. 2022-2030



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Max Ferd. Richter

(Mülheim – Middle Mosel)

2020er Max Ferd. Richter

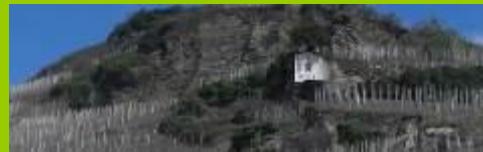
Riesling Estate

05 21

87

The 2020er Riesling Estate is an off-dry wine (with 20 g/l of residual sugar) made from young vines in the Grand Cru vineyards Brauneberger Juffer, Erdener Treppchen, and Graacher Himmelreich. It offers a still rather backward and smoky nose driven by pear, herbs, spices, and residual scents from its spontaneous fermentation. The wine is nicely fresh and light-footed on the palate and leaves a juicy feel in the direct and satisfying finish. 2022-2030

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Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Willi Schaefer

(Graach – Middle Mosel)

Christoph Schaefer loves his 2020 wines: "They have such a great classical structure. However, the vintage was anything but looking like one generating classical wines when the season started. Flowering was extremely early and I was already bracing myself for another record early harvest. The summer was hot and dry. Fortunately, Graach has quite some water reserves naturally, and we got some odd showers which kept our vines going through the heat. And, as expected in June, the grapes were already nearly ready by beginning of September. Harvest was made that little bit more complex as we had to respect all sorts of Covid-19 regulations but we decided to start our harvest early, already before the Trier Auction [Note: the 2020 Trier Auction was held on September 18]. Normally, we would have been able to harvest Kabinett grapes for a few days and then go on with Spätlese and Auslese. But the weather turned and we had some rain. The Oechsle degrees did not really move during the following 4 weeks. We had set ourselves for a fast harvest but the pauses and the need to wait made it that, in the end, our harvest lasted over 4 weeks! The fact that the Oechsle degrees did not shoot through the roof makes the vintage a real Kabinett and Spätlese one. But it also meant that we had to remain flexible and really watch each parcel and see when it was best to pick it. All the efforts paid off, even if it is not an Auslese vintage: As I mentioned at the beginning, the wines have a beautifully well-integrated acid structure, they are light-footed and incredibly elegant. However, I also noticed that, more than in recent vintages, the wines go through some reduced phases. I think they will need quite some time to fully blossom."

The Estate produced its usual portfolio of wines ranging from dry and off-dry village wines right up to an Auslese from the Domprobst. The collection will not include any GG but will include a special cask of Kabinett from the Domprobst to be released via the annual Auction of the VDP Mosel in Trier later this. Besides its portfolio of 2020 wines, the Estate also released a 2019er off-dry wine from the Himmelreich.

The combination of intense flavors and airiness delivered by Willi Schaefer in 2020 is one of the great successes of the vintage! The village wines truly shine through their airy precision, the Kabinett are airy and packed with juicy and ripe acidity. The Spätlese are subtly creamy yet also hugely animating and playful. The Domprobst Auslese shines through its subtle purity and intensity. We would just give one word of advice: The wines are still remarkably backward and truly benefit from a few days of airing at the moment. But, if finesse is your thing, look no further! We were also highly impressed by the 2019er Himmelreich GL, a barely off-dry wine with a huge potential.

NB: The auction wines will be reviewed in the October Issue, ahead of the November Auction.

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| 2020er | Willi Schaefer | Graacher Domprobst Riesling Auslese | 11 21 | 97 |
|--------|----------------|-------------------------------------|-------|----|

The 2020er Graacher Domprobst Riesling Auslese AP 11 was made from fully ripe grapes harvested with little botrytis in the Fergert sector of the vineyard and was fermented down to noble-sweet levels of residual sugar. It offers a backward yet stunningly airy nose made of pear, quince, whipped cream, caraway, and subtly honeyed elements. The wine is gorgeously light-footed on the palate and leaves the most incredibly complex, discreet yet intense feel in the long and hugely persistent finish. A hint of almond enhances the flavors in the aftertaste. This Auslese is a huge success and shines through its marvelous delicate style! 2030-2060

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|--------|----------------|--------------------------------------|-------|----|
| 2020er | Willi Schaefer | Graacher Domprobst Riesling Spätlese | 05 21 | 96 |
|--------|----------------|--------------------------------------|-------|----|

The 2020er Graacher Domprobst Riesling Spätlese AP 05 was made essentially from grapes harvested in the Gerdsgrub and Fergert sectors of the vineyard and was fermented down to fruity-styled levels of residual sugar. It proves still rather backward and marked by residual scents from its spontaneous fermentation. After a while subtly apricot-infused flavors of melon, cassis, blueberry, blackberry, and aniseed herbs emerge from the glass. The wine proves subtle, intensely cream, and nicely zesty on the palate and leaves a gorgeous feel of ripe and delicately exotic fruits in the long finish. The combination of dark fruits, whipped cream, and juicy acidity packed into mouthwatering sweetness are truly remarkable. 2030-2050

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|--------|----------------|--------------------------------------|-------|----|
| 2020er | Willi Schaefer | Graacher Domprobst Riesling Kabinett | 03 21 | 95 |
|--------|----------------|--------------------------------------|-------|----|

The 2020er Graacher Domprobst Riesling Kabinett was fermented down to fruity-styled levels of residual sugar. It offers an incredibly subtle feel of pear, cassis, bergamot, white flowers, vineyard peach, wet stone, and fine subtle smoky elements. The wine is stunningly vibrant, subtly multi-layered with ripe and citrusy fruits, but, above all, incredibly light-footed on the palate. The finish is all about elegance and finesse. This stunning Kabinett is clearly still on the backward side but the airy finesse is simply stunning. This brings us right back to the glorious 1990s! 2030-2050

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|--------|----------------|--------------------------------------|-------|----|
| 2020er | Willi Schaefer | Graacher Domprobst Riesling Spätlese | 10 21 | 95 |
|--------|----------------|--------------------------------------|-------|----|

The 2020er Graacher Domprobst Riesling Spätlese AP 10 was harvested mainly in different prime sectors of the vineyard and was fermented down to sweet levels of residual sugar. It offers a beautiful and subtly exotic nose made of pear, passion fruit, vineyard peach, apricot, whipped cream, aniseed herbs, and fine smoky spices. The wine is gorgeously light-footed on the fruity palate and leaves a superbly intense feel of melon, cassis, wet stone, and herbs in the nicely playfully fruity-styled finish. The aftertaste is intense yet comes over as light as a feather. This gorgeous Spätlese will turn into a modern-day legend at maturity, in 10 years and more. 2030-2050



Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Willi Schaefer

(Graach – Middle Mosel)

2019er Willi Schaefer

Graacher Himmelreich Riesling GL

12 21

94+

The 2019er Himmelreich GL, as it is referred to on the consumer label (GL stands for "Grosse Lage"), is a barely off-dry wine which was left on its gross lees for 18 months before being bottled (hence the late AP number). It proves still rather reduced and only reveals a spicy nose of dark fruits and fine spices at first. After quite some airing (ideally a day at the moment), its core of fresher elements comes through. The wine proves surprisingly impactful on the palate (at least by Willi Schaefer standards!) but this presence is gorgeously well wrapped into zesty and spicy elements. The finish is hugely long and subtly balancing between juicy and dry-tasting. A stunning feel of citrusy zest, spices, and dark berried fruits makes for a hugely rewarding aftertaste. This off-dry wine will really need time to reveal its beauty. But the potential is huge here especially as the wine firms up with age. 2026-2034+

2020er Willi Schaefer

Graacher Himmelreich Riesling Kabinett

02 21

94

The 2020er Graacher Himmelreich Riesling Kabinett was fermented down to fruity-styled levels of residual sugar. It offers a superb nose made of residual scents from the spontaneous fermentation, chalky minerals, wet stone, mirabelle, cassis, melon, pear, and some subtle aniseed elements. The wine is beautifully pure and airy on the palate and leaves a stunningly juicy feel in the long, subtly ripe, and spicy finish. The wine really shines through its incredible silky airiness delivered with the presence and zest of a light Spätlese. This Kabinett is truly remarkable! 2030-2050

2020er Willi Schaefer

Graacher Himmelreich Riesling Spätlese

08 21

93

The 2020er Graacher Himmelreich Riesling Spätlese was fermented down to sweet levels of residual sugar. It offers a beautifully fragrant nose made of passion fruit, vineyard peach, pear, smoke, cassis, and herbs. The wine is superbly light-footed on the palate and delivers a stunning feel of fresh orchard fruits wrapped into a dash of herbs and whipped cream in the superbly juicy finish. A hint of apricot adds an exotic touch in the aftertaste. This gorgeous fruity-styled wine is all about filigreed complexity. 2030-2050

2020er Willi Schaefer

Graacher Riesling Trocken

06 21

91

The 2020er Graacher Riesling Trocken comes from the Himmelreich. It offers a beautifully airy and fragrant nose of white melon, starfruit, pear, cassis, fine herbs, wet stone, a dash of whipped cream, and smoky herbs. The wine is beautifully juicy and spicy on the palate and leaves a hugely mouthwatering feel in the airy finish. The aftertaste is subtly tart, animating, and elegant. This grandiose expression of dry Mosel lightness and freshness kicks far above the normal levels of village wines! Now-2032

2020er Willi Schaefer

Wehlener Sonnenuhr Riesling Kabinett

19 21

91

The 2020er Wehlener Sonnenuhr Riesling Kabinett comes from the prime Redellay sector and was fermented down to fruity-styled levels of residual sugar. It offers a subtly ripe nose of melon, vineyard peach, apricot blossom, white flowers, brown sugar, and fine spices, all wrapped into some smoky elements. The wine develops the subtle creaminess of a light Spätlese on the palate. Seemingly smooth at first, a great feel of zest comes through and adds zing to the citrusy and minty-infused finish. The aftertaste blends riper flavors (melon, pear, and dark spices) with fresher citrusy zest. The whole wine oozes subtle creaminess delivered with light-feathered juiciness. 2030-2050

2020er Willi Schaefer

Graacher Riesling Feinherb

07 21

90

The 2020er Graacher Riesling Feinherb is an off-dry wine made from fruit picked in the Himmelreich. It offers a beautifully fragrant nose made of lemon zest, passion fruit, vineyard peach, ginger, white flowers, chalk, and subtly smoky elements. The wine is nicely animating on the juicy and off-dry palate and leaves a subtly zesty feel of fresh citrusy elements wrapped into spices, a hint of apricot, and melon in the finish. The aftertaste is intense yet stunningly feather light. 2022-2032

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

Stefan Steinmetz underlines the surprisingly filigreed qualities of the 2020 vintage ... against all odds: "Everything started early, both bud break and flowering, and the summer was hot and dry ... and then things turned out completely differently than one would have expected as sugar levels did remain comparatively modest through the autumn. I started my Riesling harvest in mid-September and we were able to bring in a lot of Kabinett fruit at around 80° Oechsle for the first weeks and even later. Thanks to pre-harvesting, we saw actually little botrytis so that I could leave a lot of fruit out to give the grapes time to develop more maturity. We were able to harvest a lot of great fruit with not exaggerated Oechsle degrees for my GGs. In between, I was able to harvest some fruit ideal for sweet Spätlese GK as I like them. My harvest lasted for a full 7 weeks, and the fruit remained, against all odds, I admit, clean right up to the end! The result is a great vintage with linear, mineral, deep but not as muscular wines as in some other recent vintages. I love the filigreed and almost backward structure of the wines!"

The portfolio is more heavily tilted towards Kabinett in 2020. It includes no less than 5 fruity-styled wines as well as several dry ones (not yet tasted). The portfolio will only include four sweet wines, a Spätlese GK from the Brauneberger Juffer-Sonnenuhr, a Spätlese from the Dhroner Hofberg (sold exclusively to a local wine merchant), an Auslese GK from the Neumagener Rosengärtchen and a rarity, an Eiswein ... picked in January 2021. The portfolio will also include 10 GGs from the Estate's flagship vineyards (we will not list them all here!). It will also release its 2019er Pinot Noir as well as its 2019er Alter Satz, its first vintage of a red wine made from a field-blend of ancient red grape varieties.

Stefan Steinmetz dished up an amazing collection of deep yet subtle and filigreed fruity-styled and sweet wines in 2020. The Kabinett wines are stunningly light-footed yet also deep and beautifully complex. The sweet wines are also incredibly pure and elegant. Clearly the highlights are the Wehlener Sonnenuhr, the Brauneberger Juffer Kabinett, the Mülheimer Sonnenlay Kabinett, and the Kestener Herrenberg Kabinett (a wine which he produced "in homage to his father" after he drank a stunning 1975, which underlined the huge potential of this vineyard for this style). Among the sweet wines, the Neumagener Rosengärtchen Auslese GK clearly stands out this year. All in all, there is a lot to like in this collection. We cannot wait to taste the dry and dry-tasting Riesling from 2020 from this Estate!

NB: The 2020er GGs and the 2019er Pinot Noir were not ready for tasting.

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|--------|-------------------|--|-------|----|
| 2020er | Günther Steinmetz | Neumagener Rosengärtchen Riesling Auslese GK | 03 21 | 97 |
|--------|-------------------|--|-------|----|

The 2020er Neumagener Rosengärtchen Riesling Auslese GK was made from shriveled fruit picked at 106° Oechsle and was fermented down to noble-sweet levels of residual sugar (115 g/l). It offers a stunning nose of pineapple, coconut, whipped cream, subtle minty elements, honey, and brown sugar. The wine is stunningly well balanced and incredibly multi-layered on the palate and leaves a great feel of pear, cassis, grapefruit puree, herbs, and spices in the long and zesty finish. This is a truly remarkable dessert wine in the making. 2030-2050

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|--------|-------------------|--------------------------------------|-------|----|
| 2020er | Günther Steinmetz | Wehlener Sonnenuhr Riesling Kabinett | 10 21 | 95 |
|--------|-------------------|--------------------------------------|-------|----|

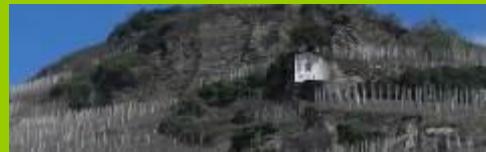
The 2020er Wehlener Sonnenuhr Riesling Kabinett was made from fruit picked at 79° Oechsle and was fermented down to fruity-styled levels of residual sugar (49 g/l). It offers a still rather reduced nose made of smoke, wet stone, subtle aniseed herbs, a hint of pear, passion fruit, and grapefruit puree. The wine develops the subtle creaminess of a light Spätlese on the palate but retains a great sense of fruitiness packed into whipped cream in the long and mouthwatering finish. This wine is cut along the lines of a great Auslese from the 1990s and is a true winner! 2030-2050

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|--------|-------------------|---------------------------------------|-------|----|
| 2020er | Günther Steinmetz | Brauneberger Juffer Riesling Kabinett | 06 21 | 94 |
|--------|-------------------|---------------------------------------|-------|----|

The 2020er Brauneberger Juffer Riesling Kabinett was made from fruit picked at 83° Oechsle and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers an absolutely stunning nose made of residual scents from its spontaneous fermentation, white peach, citrusy fruits, white flowers, a hint of apricot blossom, and smoky elements. The wine is incredibly filigreed and finely chiseled on the subtly creamy and firmly racy palate and leaves a hugely complex feel of vineyard peach, a hint of apricot blossom, and chalky minerals in the playful finish. This is a truly gorgeous Kabinett in the making! 2030-2050

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|--------|-------------------|--|-------|----|
| 2020er | Günther Steinmetz | Brauneberger Juffer-Sonnenuhr Riesling Spätlese GK | 04 21 | 94 |
|--------|-------------------|--|-------|----|

The 2020er Brauneberger Juffer-Sonnenuhr Riesling Spätlese GK was made from partially shriveled fruit picked at 95° Oechsle and was fermented down to fully sweet levels of residual sugar (95 g/l). It offers a still rather backward nose made of pear, vineyard peach, a hint of almond, cassis, and herbs. The wine develops the suave creaminess of an Auslese GK on the palate but delivers this with great precision and a mouthwatering structure. The finish is subtly honeyed and incredibly persistent. This proves an immensely animating and playful sweet wine which shines through freshness, cut, and depth but also incredible airiness. What a great success! 2030-2050



Mosel Fine Wines

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Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

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|--------|-------------------|---|-------|----|
| 2020er | Günther Steinmetz | Brauneberger Mandelgraben Riesling Eiswein GK | 02 21 | 94 |
|--------|-------------------|---|-------|----|

The 2020er Brauneberger Mandelgraben Riesling Eiswein GK is a noble-sweet wine made from fruit picked at 140° Oechsle at -9.5°C on January 13, 2021. It proves bright-yellow colored with a huge nose more akin to that of a BA as scents of almond paste, dried fruits, raisin, pear puree, pineapple, and coconut emerge from the glass. The wine proves aromatically very precise on the slightly ample and soft-tasting palate. Dried exotic fruits and almond paste amplify the creamy side of the wine. The finish is still a bit driven by brown sugar, barbecue herbs, and fine spices. This dessert wine is beautiful but one needs to take into account that it behaves more like a Vin de Paille / Passito than your usual racy and zesty Eiswein packed with fruit sorbet flavors. The touch of softness would make us enjoy this dessert wine in the early part of its development. Now-2035

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|--------|-------------------|---------------------------------------|-------|----|
| 2020er | Günther Steinmetz | Mülheimer Sonnenlay Riesling Kabinett | 09 21 | 94 |
|--------|-------------------|---------------------------------------|-------|----|

The 2020er Mülheimer Sonnenlay Riesling Kabinett was made from fruit picked at 80° Oechsle and was fermented down to fruity-styled levels of residual sugar (48 g/l). This is still marked by some backward residual scents from its spontaneous fermentation and only gradually reveals its subtle yet animating nose made of citrusy fruits, white flowers, fine spices, and smoke. The wine comes over as almost sharp on the palate before some stunningly racy notes of citrusy fruits, a hint of whipped cream, wet stone, and fine herbal elements take over and make for a gorgeously yet finely chiseled feel in the long finish. Despite a subtle feel of whipped cream, the aftertaste is still a bit sharp but should develop beautifully well in a decade. 2030-2050

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| 2020er | Günther Steinmetz | Piesporter Grafenberg Riesling Kabinett | 07 21 | 93 |
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The 2020er Piesporter Grafenberg Riesling Kabinett was made from fruit picked at 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (47 g/l). It offers a subtle nose made of citrusy fruits, strawberry, smoke, and herbal elements. The wine is quite sharp and animating on the palate and leaves a beautifully electrifying feel of whipped cream and citrusy zest in the long and vibrant finish. The aftertaste is all about mouthwatering flavors of orchard fruits, tart chalky minerals, and fine spices. This is a gorgeous and extremely lively expression of Kabinett in the making. 2030-2050

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|--------|-------------------|---------------------------------------|-------|----|
| 2020er | Günther Steinmetz | Kestener Herrenberg Riesling Kabinett | 08 21 | 93 |
|--------|-------------------|---------------------------------------|-------|----|

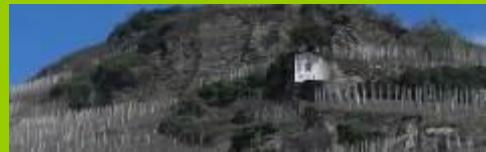
The 2020er Kestener Herrenberg Riesling Kabinett was made from fruit picked at 82° Oechsle and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a beautifully playful nose made of wet stone, citrusy fruits, herbs, a hint of apricot blossom, fine smoky elements, and spices. The wine is beautifully racy and animating on the intense and light-footed palate and leaves a subtly searing feel of citrusy fruits, chalky minerals, and floral elements in the focused and precise finish. The aftertaste is still slightly on the hard side at the moment, but the edgy side of the acidity will beautifully mellow away after a decade of bottle aging. This is truly made along the airy and enjoyable lines of a light Spätlese from the 1990s. 2030-2050

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| 2019er | Günther Steinmetz | Alter Satz | 01 21 | 92 |
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The 2019er Alter Satz is a red wine made from a field blend of old grape varieties including Hartblau, Süssschwarz, Fränkischer Burgunder, Schwarzurban, and Schwarzbauer Affenthaler, which Stefan Steinmetz planted a few years ago to revive this old vineyard tradition in the Mosel. The wine was fermented and aged in a used Barrique from Burgundy for 12 months. This bright colored wine offers a fascinating nose of dark spices, juicy cherry, and fine spices much as one expects from a high-end Portugieser. The wine delivers the beautifully silky and fruity structure of a Burgundy on the palate and leaves a terrific feel of spices, ripe red berried fruits, and soy sauce. This debut vintage of this gorgeous red wine is a huge success! Now-2029

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| 2020er | Günther Steinmetz | Brauneberger Riesling | 12 21 | 91 |
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The 2020er Brauneberger Riesling AP 12 is a barely off-dry wine (with 10 g/l of residual sugar) made from fruit picked in the Estate's holdings in the Mandelgraben. It offers a beautifully floral nose made of fresh citrusy fruits, fine spices, and smoky elements. The wine is beautifully light-footed and yet packed with flavors on the palate and leaves a gracious feel of fruits, spices, and more floral elements in the finish. A touch of smoke adds depth to the zesty and playful finish. This is a beautiful expression of dry-tasting Riesling. Now-2030



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Weingut Günther Steinmetz

(Brauneberg – Middle Mosel)

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| 2020er | Günther Steinmetz | Dhroner Hofberg Riesling | 11 21 | 90 |
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The 2020er Dhroner Hofberg Riesling is a dry wine (with 6 g/l of residual sugar) with a beautifully airy nose made of lemon, fine herbs, spices, a hint of smoke, pear, and minerals. The wine is driven by juicy fruits and fine mineral elements on the dry-tasting palate and leaves a nicely intense and complex feel of fruits, minerals, and a dash of citrusy whipped cream in the long and mouthwatering finish. This is a truly engaging and remarkably animating expression of dry Riesling. Now-2030

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|--------|-------------------|--------------------|-------|----|
| 2020er | Günther Steinmetz | Riesling Steinmetz | 13 21 | 88 |
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The 2020er Riesling Steinmetz is a barely off-dry wine (with 7 g/l of residual sugar) made from fruit picked in the Estate's holdings in the Veldenz and Mülheim. It offers gorgeously juicy scents of apple, white peach, grapefruit, spices, and herbs. The wine is beautifully playful and elegant on the light-footed palate and leaves a great feel of smoky elements in the long and refined finish. This wine kicks well above the usual levels of Estate Riesling. Now-2028

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Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

Daniel Vollenweider proved nicely relaxed regarding his 2020 vintage although he acknowledges that he was lucky: "The summer was dry but thankfully, we got some rain at the end of August when a hailstorm did pass on the hill above the Goldgrube without making any serious damage. This helped our grapes to develop some maturity during September. However, once again, it proved an early harvest. We started on September 21 with Kabinett and were already finished on October 14. I am not going to lie: It was not a nice harvest as rain forced us to stop constantly as of end of September. We had to rush through the vineyards and there was little time for a positive selection of botrytized fruit. The Oechsle degrees proved rather modest and the well-integrated acidity produced some filigreed wines which seem to dance on the palate. In particular, I think it will yield quite some superb dry wines."

The Estate did not produce any noble-sweet wine and its 2020 portfolio stops at Spätlese but will include its usual array of dry and dry-tasting wines (Wolfer, Goldgrube, Aurum, and Schimbock) to be released later in the year. In parallel, the Estate released some of its top dry Riesling from 2018 and 2019 late last year which we also review here. After playing with the idea since many years, Daniel Vollenweider decided to produce some Sekt and released its first wine, called Tschiel (a play of words on the Romansh word for earth and chill) from the 2018 vintage. On the news stage, the Estate has started the official process to convert to organic principles in September 2020.

Daniel Vollenweider presented us with a hugely convincing set of wines from 2018, 2019, and 2020. In particular the 2018er Goldgrube Aurum and 2019er Schimbock and Goldgrube are truly remarkable and worthy of any cellar. The 2020er wines are beautifully light-footed with subtle and ripe flavors and a great playful side in the finish. We were particularly impressed by the Goldgrube Spätlese. Lastly, we need to mention the Sekt made from Chardonnay and Weissburgunder: This is a seriously impressive wine which puts Daniel immediately among the finest sources in the region!

NB: The 2020er Wolfer, Goldgrube, Goldgrube Aurum, and Schimbock were not yet ready for tasting.

| 2018er | Vollenweider | Wolfer Goldgrube Riesling Aurum | 15 20 | 94 |
|--------|--------------|---------------------------------|-------|----|
|--------|--------------|---------------------------------|-------|----|

The 2018er Goldgrube Aurum, as it is referred to on the consumer label, is a legally dry wine (with 5 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 offers a stunningly vibrant, yet subtle nose made of gooseberry, pear, melon, bitter lemon, slate, whipped cream, and some earthy spices. The wine is packed with flavors lifted up by a beautifully ripe sense of acidity on the palate and leaves a truly mouthwatering even if not bone-dry feel in the finish. The wine is still quite primary at the moment, but all elements are there to make a cracking dry Riesling at maturity. What a great success! 2028-2038

| 2019er | Vollenweider | Wolfer Goldgrube Riesling | 09 20 | 93 |
|--------|--------------|---------------------------|-------|----|
|--------|--------------|---------------------------|-------|----|

The 2019er Goldgrube Riesling, as it is referred to on the consumer label, is a legally wine (with 5 g/l of residual sugar) made from fruit picked on up to 100-year-old un-grafted vines. It offers a truly engaging nose made of cassis, elderflower, bitter lemon, melon, pear, a hint of apricot blossom, smoke, and a dash of whipped cream. The wine is quite racy and focused on the palate. Mouthwateringly juicy fruits give way to a dry tasting feel in the long finish. A hint of tartness in the aftertaste rounds off the pleasure of drinking this wine. This is a gorgeous dry-tasting Riesling in the making! 2024-2034

| 2019er | Vollenweider | Schimbock | 10 20 | 93 |
|--------|--------------|-----------|-------|----|
|--------|--------------|-----------|-------|----|

The 2019er Schimbock, as it is referred to on the consumer label, is a dry wine (with 4 g/l of residual sugar) made from Riesling grapes harvested in a similarly-named sector of the Trabener Würzgarten situated in the continuation of the Wolfer Goldgrube and which were fermented and aged in traditional oak for 13 months. It offers an intense nose made of pear, quince, bitter grapefruit, cardamom, whipped cream, elderflower, and fine herbal elements. The wine is nicely racy and engaging on the palate and leaves a juicy and long feel in the slightly powerful finish. The intensity and finesse in the aftertaste of this dry Riesling are remarkable. 2024-2034

| 2020er | Vollenweider | Wolfer Goldgrube Riesling Spätlese | 04 21 | 93 |
|--------|--------------|------------------------------------|-------|----|
|--------|--------------|------------------------------------|-------|----|

The 2020er Goldgrube Riesling Spätlese was made from fruit picked at 91° Oechsle and was fermented down to fruity-styled levels of residual sugar (73 g/l). It offers a rather backward nose made of white peach, apricot blossom, cassis, whipped cream, and smoky elements. The wine proves beautifully playful yet also subtly creamy on the palate and leaves one with a superbly intense and mouthwatering feel of black berried fruits and smoke in the persistent finish. Everything in this wine is about finesse and subtlety, like in the old days of the Mosel. 2030-2045



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Vollenweider

(Traben-Trarbach – Middle Mosel)

| | | | | |
|------|--------------|--|-------|----|
| N.V. | Vollenweider | Chardonnay / Weissburgunder Sekt Brut Nature Tschiel | 16 20 | 91 |
|------|--------------|--|-------|----|

The Tschiel *, as it is referred to on the consumer label (a play of words on the Romansh word for earth and chilling), with AP 16 20 is a blend of 2018er Chardonnay from the Briedeler Herzchen sourced from a befriended grower and 2018er Weissburgunder from the Wolfer Goldgrube. It was refermented in bottle for 15 months before being disgorged without any dosage in October 2020 (the disgorgement date is provided on the label). The wine offers a truly gorgeously yeasty and subtly fruity nose. It develops a nice firm and balanced feel of pear, apple, and spices on the palate and leaves a nicely precise and subtle feel in the finish. Despite no dosage, the Sekt is superbly smooth and full of flavors in the long and engaging finish. A touch of creaminess in the aftertaste is still in need of integration though. This débüt Sekt by Vollenweider is a real success! 2022-2028

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|--------|--------------|---------------------------------------|-------|----|
| 2020er | Vollenweider | Kröver Steffensberg Riesling Kabinett | 03 21 | 91 |
|--------|--------------|---------------------------------------|-------|----|

The 2020er Steffensberg Riesling Kabinett was made from fruit picked at 87° Oechsle and was fermented down to fruity-styled levels of residual sugar (52 g/l). It offers a rather engaging nose made of herbs, melon, white peach, apricot, passion fruit, and fine spices. The wine is subtle, light-footed, and delicately creamy on the palate and leaves a beautiful feel of fruits and spices in the complex finish. This is a nicely light-footed and quite old-fashioned expression of Kabinett. 2030-2040

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|--------|--------------|---------------------------|-------|----|
| 2018er | Vollenweider | Wolfer Goldgrube Riesling | 14 20 | 91 |
|--------|--------------|---------------------------|-------|----|

The 2018er Goldgrube Riesling, as it is referred to on the consumer label, is a just off-dry wine (with 11 g/l of residual sugar) made from fruit picked on up to 100-year-old un-grafted vines and which was fermented for 18 months in cask before being bottled (hence the late AP number). It offers a gorgeous nose made of pear, bitter lemon, earthy spices, and a hint of whipped cream and apricot blossom, all wrapped into a hint of slate. The wine is well balanced on the subtly creamy yet incredibly finely chiseled palate and leaves a rather intense and creamy feel in the smooth yet subtly zesty finish. This dry-tasting Riesling shines through presence and finesse. Now-2033

| | | | | |
|--------|--------------|------------------------------------|-------|-----|
| 2020er | Vollenweider | Wolfer Goldgrube Riesling Kabinett | 01 21 | 90+ |
|--------|--------------|------------------------------------|-------|-----|

The 2020er Goldgrube Riesling Kabinett was made from fruit picked at 86° Oechsle and was fermented down to fruity-styled levels of residual sugar (54 g/l). It offers a rather discreet and subtle nose made of pear, melon, quince, herbs, and a dash of whipped cream. The wine is nicely light-footed and playful on the palate and leaves a moderately zesty but nicely juicy and not overly racy feel in the finish. A touch of smoothness still needs to integrate in the aftertaste for the wine to show its cut. 2030-2040

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|--------|--------------|---------------------|-------|----|
| 2020er | Vollenweider | Riesling Felsenfest | 05 21 | 89 |
|--------|--------------|---------------------|-------|----|

The 2020er Riesling Felsenfest is a legally dry wine (with 5 g/l of residual sugar) made from fruit essentially picked in the Estate's various holdings in the Trarbacher Schlossberg. It offers a superb nose made of white peach, apricot blossom, herbs, spices, and fine herbal elements. The wine is beautifully light-footed and packed with spices on the palate and leaves a nicely smooth and subtly fruity feel in the long finish. This light-feathered expression of dry Riesling is nicely engaging! Now-2028

| | | | | |
|--------|--------------|-----------------|-------|----|
| 2019er | Vollenweider | Wolfer Riesling | 08 20 | 89 |
|--------|--------------|-----------------|-------|----|

The 2019er Wolfer Riesling, as it is referred to on the consumer label, is a bone-dry wine (with 2 g/l of residual sugar) made from holdings in the Wolfer Goldgrube. It offers a still rather backward nose made of slate, a hint of cardamom, earthy spices, whipped cream, and cassis. The wine is rather sharp and assertive on the palate at this stage but shows already some of its beauty in the racy and mouthwatering even if slightly phenolic finish. This fully dry-tasting wine now only needs a few years to absorb its currently slightly hard edges and fully shine. 2024-2031

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Mosel Fine Wines

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By Jean Fisch and David Rayer

Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

Konstantin Weiser is really happy with his 2020er: "The growing conditions were overall quite good. Bud break happened early and we were then spared from any major frost and the summer proved dry and, yes, I would have wished a little more rain. But we got some eventually in August. In fact, until mid-September, the grapes were not in a hugely different condition to 2019. But then everything changed and rain and cooler weather came. The result is that, unlike 2019, the sugar density levels did hardly change for three weeks, partially because the weather was no longer as shiny, but also partially because the grapes picked up the rain. We decided to start our harvest early with our Kabinett wines and then turned to our dry wines and, in between, harvested our grapes for our basic wine. We finished the harvest by mid-October, with overall, good yields. The conditions were not really ideal for noble-sweet wines but I do not really mind as we have been blessed with many great botrytis vintages over the last few years. All in all, I see 2020 as a classic Kabinett vintage. The wines are filigreed and not overpowering. The rather mild acidity makes them already very enjoyable now!"

The Estate produced its usual portfolio of wines which includes a dry Riesling from the Estate prime parcel in the Gewann im Löwenbaum in the Enkircher Steffensberg (this parcel yielded an Auslese in 2019). The sweet range is topped by an Auslese from the Ellergrub. The portfolio also includes a GE from the Ellergrub and a dry wine from the Gaispfad, both to be released in September.

Weiser-Künstler nailed the vintage and produced some stunning wines at all levels of its portfolio. Its Estate Riesling is easily going to be among the finest of the vintage. Its Kabinett wines are remarkably light-footed, focused, and packed with delicate flavors. The standout for us is the Wolfer Sonnenlay Kabinett, which delivers everything one expects from this style of wine. However, also its dry Gaispfad Kabinett is a model of lightness and elegance. The wines of the Ellergrub are among the finest ever produced by the Estate even if their density makes them seem to kick slightly above their declared level. All in all, whoever is in love with Mosel lightness should definitely book an appointment with the Weiser-Künstler wines in 2020!

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

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|--------|-----------------|--------------------------------------|-------|-----|
| 2020er | Weiser-Künstler | Enkircher Ellergrub Riesling Auslese | 01 21 | 94+ |
|--------|-----------------|--------------------------------------|-------|-----|

The 2020er Enkircher Ellergrub Riesling Auslese is made from botrytized fruit picked at 106° Oechsle and was fermented down to noble-sweet levels of residual sugar. It offers a still rather reduced and firmly spicy nose made of almond paste, dried fruits, citrusy fruits, melon, smoke, and whipped cream. The wine develops the full rich and focused presence of an Auslese GK on the sweet yet racy palate and leaves one with great flavors of almond, pear, melon, and raisin in the finish. A dash of apricot and kick of zesty fruits rounds off the experience in the aftertaste. This superb dessert wine is still on the shy side and could ultimately prove even better as we anticipated, especially as it reveals its flavors. 2030-2060

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|--------|-----------------|---------------------------------------|-------|----|
| 2020er | Weiser-Künstler | Enkircher Ellergrub Riesling Spätlese | 02 21 | 94 |
|--------|-----------------|---------------------------------------|-------|----|

The 2020er Enkircher Ellergrub Riesling Spätlese was made from fruit harvested at 96° Oechsle on largely un-grafted vines still trained on single pole and was fermented down to sweet levels of residual sugar (77 g/l). It offers a subtly exotic nose made of apricot, melon, cassis, passion fruit, smoke, and a hint of almond. The wine develops the smooth yet racy intense presence of an Auslese on the palate and leaves one with a still rather sweet feel in the melon infused finish. This gorgeous subtly apricot-infused and creamy wine now just needs a few years of patience in order to firm up and deliver its goods. 2030-2050

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|--------|-----------------|------------------------------------|-------|----|
| 2020er | Weiser-Künstler | Wolfer Sonnenlay Riesling Kabinett | 04 21 | 93 |
|--------|-----------------|------------------------------------|-------|----|

The 2020er Wolfer Sonnenlay Riesling Kabinett was made from fruit harvested at 84° Oechsle on the original Schlossberg hill and was fermented down to fruity-styled levels of residual sugar (50 g/l). It offers a rather subdued nose made of cassis, herbs, spices, and floral elements which are eventually joined by more yellow fruits as it develops with air. The wine is as light as water on the palate yet packed with incredible refined and animating flavors and enhanced by a most beautiful ripe feel of acidity. The finish is juicy, gorgeously bitter-sweet, and hence full of tension. This fruity-styled wine bares more than a resemblance with the finest fruity-styled wines from the 1990s. What an incredible success! 2028-2040

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|--------|-----------------|---------------------------------------|-------|----|
| 2020er | Weiser-Künstler | Enkircher Ellergrub Riesling Kabinett | 03 21 | 93 |
|--------|-----------------|---------------------------------------|-------|----|

The 2020er Enkircher Ellergrub Riesling Kabinett was made from fruit harvested at 86° 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 still somewhat backward nose made of succulent white peach, floral elements, smoke, a hint of melon, and a dash of whipped cream. The wine develops the light creaminess of a Spätlese on the palate but delivers its telltale Mosel flavors of fruits, herbs, and smoke with gorgeous lightness. The finish is animating and a superbly ripe sense of acidity adds to the persistence and focus in the aftertaste. This beautiful fruity-styled wine is a huge success. 2030-2045



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By Jean Fisch and David Rayer

Weingut Weiser-Künstler

(Traben-Trarbach – Middle Mosel)

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|--------|-----------------|--|-------|-----|
| 2020er | Weiser-Künstler | Enkircher Steffensberg Im Löwenbaum Riesling Trocken | 07 21 | 92+ |
|--------|-----------------|--|-------|-----|

This 2020er Enkircher Steffensberg Im Löwenbaum Riesling Trocken is a bone-dry wine (with 3 g/l of residual sugar) made from fruit harvested in the prime Löwenbaum sector of the vineyard (classified "dark red" on the old Prussian taxation map). It offers a subtly ample but still nicely precise nose made of white peach, a hint of melon, a dash of blood orange, smoke, cardamom, and whipped cream. The wine proves packed with juicy and slightly ripe flavors on the palate and leaves a feel of melon, citrusy fruits, and smoke wrapped into ripe acidity in the long finish. The aftertaste is incredibly persistent despite the wine only showing 12% of alcohol. We would not be surprised if it eventually even exceeds our high rating. 2023-2035

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|--------|-----------------|---|-------|----|
| 2020er | Weiser-Künstler | Trabener Gaispfad Riesling Kabinett Trocken | 11 21 | 92 |
|--------|-----------------|---|-------|----|

The 2020er Trabener Gaispfad Riesling Kabinett Trocken is a fully dry wine made from fruit picked at 85° Oechsle on 80-year-old un-grafted vines. It offers a beautifully subtle and engaging nose made of herbs, spices, smoke, and only a hint of lemon at this early stage. The wine is light-footed yet packed with lemony and zesty flavors on the palate and leaves a stunningly focused and mouthwatering feel in the long and animating finish. This combination of lightness, raciness, and intensity is simply stunning! 2023-2035

| | | | | |
|--------|-----------------|--|-------|----|
| 2020er | Weiser-Künstler | Trarbacher Schlossberg Riesling Kabinett | 05 21 | 92 |
|--------|-----------------|--|-------|----|

The 2020er Trarbacher Schlossberg Riesling Kabinett was made from fruit harvested at 86° Oechsle on the original Schlossberg hill and was fermented down to barely fruity-styled levels of residual sugar (40 g/l). It offers a subtly ample nose of melon, white peach, and a hint of whipped cream. The wine is gorgeously juicy and subtly creamy on the beautifully light-footed and playful palate and leaves a barely fruity feel in the nice and persistent finish. The aftertaste is a light as a fresh water and yet packed with delicious flavors. The aromatic precision and lightness of this Kabinett are simply remarkable! 2025-2035

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|--------|-----------------|-----------------------------|-------|----|
| 2020er | Weiser-Künstler | Trarbacher Riesling Trocken | 12 21 | 91 |
|--------|-----------------|-----------------------------|-------|----|

The 2020er Trarbacher Riesling Trocken is a bone-dry wine (with less than 1 g/l of residual sugar) made from fruit picked in the Schlossberg and Taubenhäus vineyards. It offers a subtle and still rather subdued nose made of mirabelle, smoke, slate, blueberry, residual scents from its spontaneous fermentation, and spices. It is only on the fully dry palate that it reveals its charm, presence, and cut. The finish is full of citrusy fruits, a dash of tart grapefruit zest, smoke, and spices. Although impressive now, we would opt to leave this animating dry Riesling alone for a few years and let the beauty reveal all its colors. 2025-2035

| | | | | |
|--------|-----------------|--------------------------|-------|----|
| 2020er | Weiser-Künstler | Riesling Weiser-Künstler | 06 21 | 90 |
|--------|-----------------|--------------------------|-------|----|

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 15 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 stunning and pure nose which screams Mosel as beautifully scents of freshly cut flowers, white peach, a dash of whipped cream, a hint of blood orange, and slate emerge from the glass. The wine proves delicately off dry on the delicious and well-balanced palate and leaves a subtly ample feel of ripe fruits, zest of citrusy fruits, slate, and smoke. This is a truly remarkable Estate wine! Now-2030

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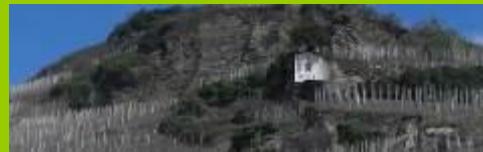
By Jean Fisch and David Rayer

The 2020 Vintage Report – Other Noteworthy Wines [Part I]

This section includes noteworthy wines tasted during our spring tastings. We also included some 2019 and 2018 wines when these had not yet been presented to us and hence not reviewed before. In addition, older vintages were also reviewed if these have just been released or still available at the Estate.

| | |
|---------------------------------------|-------------------|
| Ernst Baltes | Saarburg |
| Philipp Bender | Enkirch |
| Bollig | Wintrich |
| von Hövel | Oberemmel |
| Immich-Batterieberg | Enkirch |
| Jan Matthias Klein | Kröv |
| Knebel Brüder | Winningen |
| Madame Flöck | Winningen |
| Maximin Staadt | Kastel-Staadt |
| G.F. von Nell – Felix von Nell | Trier-Thiergarten |
| Pandamonium | Reil |
| Petershof | Oberemmel |
| Julien Renard | Winningen |
| Sorentberg | Reil |
| Staffelter Hof | Kröv |
| Tiny Winery | Dhron |





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The 2020 Vintage Report: Other Noteworthy Wines (Part I)

Weingut Ernst Baltes

(Saarburg – Saar)

| 2020er | Ernst Baltes | Saarburger Kupp Riesling Spätlese N°3 | 02 21 | 92 |
|--------|--------------|---------------------------------------|-------|----|
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The 2020er Saarburger Kupp Riesling Spätlese, which carries the N°3 on the consumer label, comes from grapes harvested at around 86° Oechsle from old un-grafted vines planted in 1938 and was fermented with ambient yeasts in stainless-steel tanks down to fully fruity-styled wine (with 63 g/l of residual sugar). The wine immediately captures one's attention through fine scents of reduction (smoke, wild herbs, and wet stone) gradually giving way to white peach, cassis, pear, and thyme. The wine proves of Auslese presence as it coats the palate with plenty of white and yellow fruits, all wrapped into a blanket of delicately smooth and rich almond cream. Some spicier and zestier elements add depth to the finish and give the wine more Spätlese cut. 2027-2040

| 2020er | Ernst Baltes | Ayler Riesling N°1 | 01 21 | 90 |
|--------|--------------|--------------------|-------|----|
|--------|--------------|--------------------|-------|----|

The 2020er Ayler Riesling, which carries the N°1 on the consumer label, comes from grapes harvested at an average of 80° Oechsle in the Ayler Kupp and the Ayler Scheidterberg and was fermented with ambient yeasts in Fuder down to off-dry levels of residual sugar (with 26 g/l of residual sugar). It offers a beautifully flowery, finely aromatic, and spicy nose of orange blossom, vineyard peach, tangerine, lily flower, cassis, candied grapefruit, anise, smoke, and herbs. The wine proves juicy and even a tad smooth on the light-weighted and flavorsome palate and leaves a smooth and slightly broad feel in the nicely spicy and intense finish. While enjoyable now, the wine will benefit from a few years of bottle aging to develop more cut and focus. 2024-2035

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Sekthaus Philipp Bender

(Enkirch – Middle Mosel)

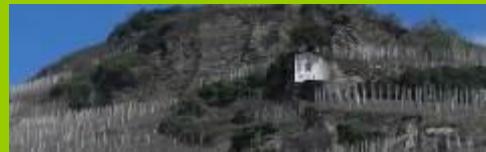
Jörg Bender is a well-known and pioneering "Versekter" (transforming still wines into Sekt) in Reil, specializing in offering this service to other growers. His son Philipp decided to go down the same path but to produce Sekt from his own grapes. After two years at the famous Raumland Estate in Rheinhessen, arguably one of the very finest producers of Sekt in Germany, he returned home in 2017 and started his operation with, currently, approx. 1.5 ha of vineyards around Enkirch. Vineyard management is destined to be organic (he started the official conversion process in 2021) and based on no defoliation to retain freshness. His first Sekt were released at the end of 2020. The style of Philipp Bender is one of finesse and subtlety.

| N.V. | Philipp Bender | Riesling Sekt Brut Schiefer-Cuvée | 06 20 | 91+ |
|------|----------------|-----------------------------------|-------|-----|
|------|----------------|-----------------------------------|-------|-----|

The Non-Vintage Schiefer-Cuvée Brut, as it is referred on the consumer label, with AP 06 20, is made from fruit harvested in Enkirch and neighboring Burg in 2018 and was left on its lees for 20 months before being disgorged with a dosage of 10 g/l in February 2021 (the disgorgement date is not provided on the label). It offers a superbly alluring nose made of ripe fruits, a hint of yeast and herbs, and spicy elements. The wine proves beautifully firm and subtly fruity on the palate. The mousse is absolutely superb and plays with the flavors without any undue push. The finish is juicy and complex and the blend of fruits, herbs, spices, and subtle mousse in the aftertaste are truly remarkable. This Sekt is a huge success. And the best bit? It could even exceed our high expectations as it develops more layers with further aging! 2023-2028

| 2018er | Philipp Bender | Sekt Brut Blanc de Noir | 02 20 | 91 |
|--------|----------------|-------------------------|-------|----|
|--------|----------------|-------------------------|-------|----|

The Blanc de Noir Brut, as it is referred on the consumer label (the reference to the vintage is only provided on the back label), is made with Spätburgunder harvested in the Enkircher Herrenberg and was left on its lees for 20 months before being disgorged with a dosage of 4 g/l in December 2020 (the disgorgement date is not provided on the label). This bright white-yellow-colored wine offers an engaging nose made of yeasts, red berried fruits, a hint of pear, spices, and smoke. The wine is subtly smooth on the palate where a nice touch of mousse adds finesse and vibrancy to the experience. The finish is not bone-dry but hugely satisfying. This is a very refined expression of Sekt. Now-2025



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N.V. Philipp Bender

Riesling Sekt Brut

07 19

91

The Non-Vintage Mosel Riesling Brut, as it is referred on the consumer label, with AP 07 19, is made with fruit harvested in the Enkircher Herrenberg in 2017 and was left on its lees for 36 months before being disgorged with a dosage of 2 g/l in February 2021 (the disgorgement date is not provided on the label). The wine offers some backward subdued flavors of candied grapefruit, some wet slate, spices, elderflower, a hint of petrol and papaya. The wine is superbly playful and elegant on the palate and leaves a gorgeous feel of chalky minerals, orchard fruits, and fine spices. This is precise, elegant, and remarkably persistent. Another year in bottle will allow better integration of the mousse and gain complexity. 2022-2030

2017er Philipp Bender

Sekt Brut Blanc de Blanc

05 20

90

The Blanc de Blanc Brut, as it is referred on the consumer label (the reference to the vintage is only provided on the back label), is made with Weissburgunder harvested in the Burger Falklay and was left on its lees for 36 months before being disgorged with a dosage of 4.5 g/l in February 2021 (the disgorgement date is not provided on the label). This bright-colored wine offers a rather inviting and subtly yeasty nose made of pear, whipped cream, a hint of slate, and fine bergamot-infused herbs. The wine is beautifully spicy, subtly sparkling, and nicely zesty on the palate and leaves a satisfying feel in the fruit-driven, slightly luscious but elegant finish. Now-2027

N.V. Philipp Bender

Sekt Trocken Rosé Blanc de Noir

01 20

87

The Non-Vintage Rosé Trocken, as it is referred on the consumer label, with AP 01 20, is made with Spätburgunder harvested in the Enkircher Herrenberg in 2018 and was left on its lees for 20 months before being disgorged with a dosage of 20 g/l in February 2021 (the disgorgement date is not provided on the label). It offers a truly appealing even if somewhat direct nose of fading rose, strawberry, citrusy fruits, and fine spices, all wrapped into some yeasty elements. The wine proves fruit-driven on the palate but leaves a slightly and very easy off-dry feel in the finish. Now-2023

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Weingut Bollig

(Wintrich – Middle Mosel)

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

2020er Bollig

Riesling Feinherb Urgestein

05 21

92

The 2020er Riesling Feinherb Urgestein is a spontaneously tank-fermented off-dry wine made from fruit picked on 40-50-year-old vines in the steep west-facing part (Lucht) of the Wintricher Grosser Herrgott. This wine proves quite restrained and smoky at first and only gradually opens up to offer subtly complex and delicately flowery scents of candied grapefruit, grilled lemon, white flowers, vineyard peach, whipped almond cream, and cassis. The wine proves superbly playful and juicy on the palate, where a mild sensation of acidity adds cut to the overall off-dry structure. It leaves one with a beautifully focused, spicy, and zesty feel of smoke and anise in the long, light-footed yet intense finish. This is a little jewel of off-dry Riesling. 2023-2035

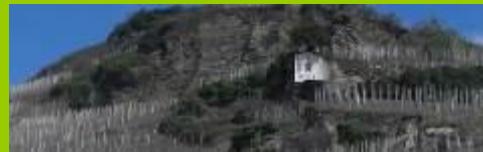
2020er Bollig

Wintricher Grosser Herrgott Riesling Feinherb

06 21

92

The 2020er Grosser Herrgott Riesling Feinherb, as it is referred to on the main part of the label, was made from fruit picked at 89° Oechsle on 50-year-old and partially un-grafted vines in a steep west-facing part (Lucht) of the vineyard and was fermented spontaneously with full grapes in stainless steel tanks down to off-dry levels of residual sugar (27 g/l). It offers a rather aromatic yet complex and delicately spicy and floral nose of anise, juniper, pear, minty herbs, almond cream, and elderflower. The wine comes over as fully off-dry in style on the palate. Juicy flavors of ripe fruits packed into creamy elements lead to a great and subtly zesty feel in the long, focused and refreshing finish. Despite its richness, the wine manages to gain finesse and elegance right into the smoky and anise-driven aftertaste. 2023-2035



Mosel Fine Wines

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

By Jean Fisch and David Rayer

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|---------------|---------------|--|--------------|-----------|
| 2020er | Bollig | Wintricher Ohligsberg Riesling Kabinett | 08 21 | 91 |
|---------------|---------------|--|--------------|-----------|

The 2020er Ohligsberg Kabinett, as it is referred to on the main part of the label, was made from fruit picked at 80° Oechsle in the Brauert part of the vineyard and was fermented spontaneously in stainless steel tanks down to fruity-styled levels of residual sugar (41 g/l). It proves quite reductive at first as some notes of sulfur and flintstone come through and it proves marked by residual scents from its spontaneous fermentation. After some extensive airing, it reveals a richer and flowery nose of almond paste, dried white flowers, candied grapefruit, herbs, and a subtle touch of toffee. The wine hits the palate with intensely zesty and refreshing notes of citrusy fruits, yet develops a slightly creamier and subtler side with airing. It leaves a nicely focused, off-dry tasting, and quite spicy finish. This animating Kabinett really needs a couple of years to mellow out completely. 2030-2045

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|---------------|---------------|--------------------------|--------------|-----------|
| 2020er | Bollig | Riesling Kabinett | 07 21 | 90 |
|---------------|---------------|--------------------------|--------------|-----------|

The 2020er Riesling Kabinett is tank-fermented wine made from fruit picked at 82° Oechsle in a south-west facing part (Pinnert) of the Wintricher Grosser Herrgott and was fermented spontaneously down to fruity-styled levels of residual sugar (45 g/l).. It develops a quite herbal, aromatic, and greenish nose of gooseberry, star fruit, white peach, dill, white pepper, and a touch of box tree. The wine proves finely fruity and delicately juicy on the nicely balanced and light-weighted palate. This great sensation is underlined by a refined touch of zesty acidity. The finish has all the Kabinett lightness and airiness one can expect from this category. Minty and flowery flavors of white peach and grapefruit make for a delightful touch of freshness in the long aftertaste. It proves a delicious Kabinett in the making. 2027-2040

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| 2019er | Bollig | Wintricher Ohligsberg Riesling Trocken | 15 20 | 89+ |
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The 2019er Ohligsberg Trocken, as it is referred to on the main part of the label, was made from fruit picked on 50-year-old and partially un-grafted vines in a steep west-facing part (Brauert) of the vineyard. It was fermented for parts with full grapes in an equal blend of aged barriques and stainless steel. The wine proves quite restrained and smoky at first and only gradually reveals notes of candied grapefruit, orange, fresh herbs, nut paste, and almond. The wine develops a quite aromatic and structured side on the palate. Flavors of anise, pear, herbs are wrapped into quite some tartness. While the wine remains comparatively light-weighted and zesty, there is a feeling of power, especially in the long but also quite tart and bitter-sweet finish. This definitely needs a couple of years to integrate all its elements and fully shine and has some upside if it gains finesse with aging. 2024-2029

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| 2020er | Bollig | Riesling Trocken Urgestein | 03 21 | 88 |
|---------------|---------------|-----------------------------------|--------------|-----------|

The 2020er Riesling Trocken Urgestein comes from 50-year-old vines in a steep west-facing part (Lucht) of the Wintricher Grosser Herrgott and was fermented spontaneously and aged in a mix of stainless-steel tanks (2/3) and aged barriques (1/3). It offers an attractive and quite aromatic nose of fresh herbs, candied grapefruit, gooseberry, underbrush, cassis leaf, cherry, coconut, and smoke. The wine is still quite primary, zesty, and with quite some CO2 at play on the palate. After extensive airing, it reveals more presence as some lightly creamy and juicy fruits provide a nice buffer for the tartness in the finish. The tartness then becomes more prominent in the aftertaste, which makes us recommend leaving this wine alone two or three years in order to give it time to develop its finesse and balance. 2023-2028

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| 2019er | Bollig | Weissburgunder Trocken Kreuz | 14 20 | 88 |
|---------------|---------------|-------------------------------------|--------------|-----------|

The 2019er Kreuz Weissburgunder, as it is referred to on the main part of the label, comes from 20-year-old vines in a south-west facing part in the south-east facing part (Weierrech) of the Wintricher Grosser Herrgott and was fermented spontaneously and aged on its gross lees for 8 months in aged barriques. It offers a quite imposing yet complex and herbal nose of smoke, fresh nut, earthy spices, aniseed herbs, almond milk, and camphor, with some hints of oaky elements. Creamy and juicy flavors make for a bold and impressive feel on the palate, where lactic elements are wrapped into an animating zesty and spicy acidity. The finish is imposing and nicely persistent. This nice Weissburgunder made in a slightly ripe and powerful style screams for hearty food. Now-2025

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|---------------|---------------------|--------------------------|--------------|-----------|
| 2020er | Lukas Bollig | Riesling Feinherb | 04 21 | 86 |
|---------------|---------------------|--------------------------|--------------|-----------|

The 2020er Riesling Feinherb is tank-fermented wine made from fruit picked at 85° Oechsle in a south-west facing part (Pinnert) of the Wintricher Grosser Herrgott and was fermented spontaneously down to off-dry levels of residual sugar (19 g/l). It offers a direct and aromatic nose of anise, canned pear, rose water, juniper, minty elements, and melon. Canned yellow fruits make for a juicy feel on the off-dry palate. The finish proves pleasantly zesty and refreshingly light-footed. This is a good off-dry Riesling to enjoy over the coming summers. Now-2023

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|---------------|---------------------|-------------------------|--------------|-----------|
| 2020er | Lukas Bollig | Riesling Trocken | 02 21 | 85 |
|---------------|---------------------|-------------------------|--------------|-----------|

The 2020er Riesling Trocken is a tank-fermented wine made from fruit picked in a south-west facing part (Pinnert) and a south-east facing part (Weierrech) of the Wintricher Grosser Herrgott . It offers a quite subtle and finely aromatic nose of anise, canned pear and yellow peach, raspberry, pineapple juice, and coconut cream. The wine is intensely spicy and also tart as plenty of zesty citrusy fruits and steely acidity drive the palate. The finish is earthy, tart and surprisingly powerful (given that the label only indicates 11.5% of alcohol). This racy expression of fully dry Riesling is best left alone for a year or two to allow it to mellow away. 2023-2028

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Weingut von Hövel

(Oberemmel – Saar)

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|---------------|------------------|----------------------------|--------------|-----------|
| <u>2019er</u> | von Hövel | Kanzemer Hörecker Riesling | 05 20 | 91 |
|---------------|------------------|----------------------------|--------------|-----------|

The 2019er Monopollage Hörecker Riesling, as it is referred to on the consumer label, is an off-dry wine (with 15 g/l of residual sugar) with an engaging nose made of white peach, whipped cream, saffron, and floral elements. The wine proves beautifully playful and juicy on the palate and leaves a subtly almond-infused feel of fresh orchard fruits, coconut, and herbal elements in the long finish. Now-2034

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| <u>2019er</u> | von Hövel | Scharzhofberger Riesling Spätlese | 23 20 | 91 |
|---------------|------------------|-----------------------------------|--------------|-----------|

The 2019er Scharzhofberger Riesling Spätlese was made from fruit harvested at 101° Oechsle and was fermented down to sweet levels of residual sugar (64 g/l). It offers a rather bold nose more akin to that of an Auslese GK as scents of almond paste, yellow peach, some dried fruits, and honey emerge from the glass. The wine proves hugely creamy but also subtly juicy on the palate and leaves a huge feel of poached fruits, apricot puree, saffron, cardamom, and fine minerals in the long and still rather sweet-tasting finish. The aftertaste develops more airiness but also quite some presence. 2024-2034

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|---------------|------------------|-------------------------------------|--------------|-----------|
| <u>2019er</u> | von Hövel | Oberemmeler Hütte Riesling Spätlese | 20 20 | 90 |
|---------------|------------------|-------------------------------------|--------------|-----------|

The 2019er Monopollage Hütte Riesling Spätlese, as it is referred to on the consumer label, was made from fruit harvested at 93° Oechsle and was fermented down to barely fruity-styled levels of residual sugar (43 g/l). It offers a rather bold nose made of passion fruit jam, subtly almond-infused cream, elderflower, cassis, and herbal elements. The wine is quite intense and powerful on the palate but leaves a nicely juicy and direct feel of fruits, spices, and herbs in the finish. A hint of melon adds a smooth touch to the overall rather creamy but also zesty finish of this bolder than usual expression of Spätlese. 2024-2034

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|---------------|------------------|-----------------------------|--------------|-----------|
| <u>2019er</u> | von Hövel | Scharzhofberger Riesling GG | 16 20 | 90 |
|---------------|------------------|-----------------------------|--------------|-----------|

The 2019er Scharzhofberger Riesling GG, as it is referred to on the consumer label, is a legally dry wine with a hugely aromatic nose made of canned peach, saffron, subtle almond elements, a hint of whipped cream, and some spices. The wine proves nicely juicy rather than bone-dry on the palate and leaves a creamy and subtly exotic feel in the finish. The aftertaste is all about almond, saffron, apricot, yellow peach, and smoke. Now-2029

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|---------------|------------------|-------------------------------|--------------|-----------|
| <u>2019er</u> | von Hövel | Oberemmeler Hütte Riesling GG | 04 20 | 89 |
|---------------|------------------|-------------------------------|--------------|-----------|

The 2019er Monopollage Hütte Riesling GG, as it is referred to on the consumer label, is a legally dry wine with an attractive nose of apricot blossom, elderflower, herbs, fine spices, and smoke. The wine is nicely juicy on the palate and leaves a friendly and subtly acidic feel in the long and not really bone-dry finish. The aftertaste plays on immediate juiciness. Now-2029

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|---------------|------------------|-------------------------------------|--------------|-----------|
| <u>2019er</u> | von Hövel | Oberemmeler Hütte Riesling Kabinett | 25 20 | 89 |
|---------------|------------------|-------------------------------------|--------------|-----------|

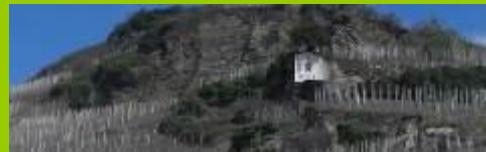
The 2019er Monopollage Hütte Riesling Kabinett, as it is referred to on the consumer label, was made from fruit harvested at 88° Oechsle and was fermented down to fully off-dry levels of residual sugar (30 g/l). It offers a rather bold nose made of melon, passion fruit jam, cardamom, creamy elements, and spices. The wine tastes off-dry rather than fruity-styled on the slightly bold but quite enjoyable palate and leaves a big and bold feel of subtly exotic fruits, herbs, and spices in the long finish. The aftertaste of this wine with more than a touch of Auslese traits is smooth and almost dry. 2024-2031

| | | | | |
|---------------|------------------|------------------------------|--------------|-----------|
| <u>2019er</u> | von Hövel | Krettnacher Riesling Trocken | 03 20 | 89 |
|---------------|------------------|------------------------------|--------------|-----------|

The 2019er Krettnacher Riesling Trocken comes from Estate holdings in the south-facing Altenberg. It offers an aromatic nose made of white peach, elderflower, cassis, apricot, a hint of saffron, and some earthy spices. The wine proves packed with subtly apricot-infused flavors on the animating rather than bone-dry palate and leaves an engaging feel of fruits and herbs in the finish. Now-2029

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|---------------|------------------|----------------------------|--------------|-----------|
| <u>2019er</u> | von Hövel | Saar Riesling Kabinett "S" | 15 20 | 89 |
|---------------|------------------|----------------------------|--------------|-----------|

The 2019er Saar Riesling Kabinett "S" was made from fruit harvested at 85° Oechsle in the prime front part of the Krettnacher Altenberg and was fermented down to fruity-styled levels of residual sugar (43 g/l). It offers a rather bold and aromatic nose made of apricot blossom, white melon, dried fruits, a hint of cardamom, and fine herbal elements. The wine is nicely juicy but also quite powerful on the palate and leaves a nicely juicy and hearty feel in the long finish. A touch of racy tartness adds a nicely mouthwatering side to the aftertaste of this intense fruity-styled wine. 2029-2039



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2019er von Hövel

Niedermenniger Riesling Trocken

02 20

88

The 2019er Niedermenniger Riesling Trocken comes from Estate holdings in the prime Euchariusberg, a vineyard classified "dark red" on the old Prussian taxation maps. It offers an aromatic nose made of white peach, apricot, cardamom, herbs, and spices. The wine is nicely direct but also loaded with notes of slate and camphor on the juicy rather than bone-dry palate. It leaves a quite intense and smoky feel in the long and rather juicy finish. Now-2029

2019er von Hövel

Oberemmeler Riesling Trocken

12 20

88

The 2019er Oberemmeler Riesling Trocken comes from Estate holdings in the solely-owned Hütte and Karlsberg. It offers a rather bold and engaging nose of mirabelle, citrusy fruits, saffron, canned peach, cardamom, whipped cream, and fine spices. The wine proves rather aromatic and subtly almond-infused on the palate and leaves a juicy feel of saffron and almond-infused pear and elderflower in the long and surprisingly powerful finish (the wine does only have 11.5% alcohol). Now-2029

2020er von Hövel

Saar Riesling Feinherb

01 21

86

The 2020er Saar Riesling, as it is referred to on the consumer label, is an off-dry wine (with 16 g/l of residual sugar) made from fruit picked in the Krettnacher Altenberg. It offers a rather backward nose made of pear, mirabelle, dark spices, a hint of smoke and cardamom, and chalky minerals. The wine is nicely playful on the zesty yet subtly creamy palate and leaves an enjoyable feel of ripe pear and melon in the finish. We would opt to give this wine a year in bottle in order to integrate the kick of citrusy zest floating around in the aftertaste. 2022-2026

2019er von Hövel

Saar Riesling Kabinett

01 20

86

The 2019er Saar Riesling Kabinett was made from fruit harvested at a full 90° Oechsle in the Krettnacher Altenberg and was fermented down to fruity-styled levels of residual sugar (55 g/l). It offers an exotic nose made of passion fruit puree, elderflower, cassis, honeyed elements, and smoke. A touch of creaminess makes the wine taste sweeter than Kabinett would suggest but a nice kick of zest makes for an animating feel in the exotic finish. More passion fruit and apricot underline the subtly exotic side of this direct expression of fruity-styled wine. Now-2027

2019er von Hövel

Saar Riesling Feinherb

09 20

85

The 2019er Saar Riesling, as it is referred to on the consumer label, is an off-dry wine (with 24 g/l of residual sugar) made from fruit picked in the Krettnacher Altenberg. It offers a rather big nose made of pear, apricot, saffron, earthy spices, and in particular cardamom. The wine proves direct and easy on the off-dry tasting and still quite CO2-loaded palate and leaves a hearty feel of exotic fruits and herbs in the finish. 2022-2025

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Weingut Immich-Batterieberg

(Enkirch – Middle Mosel)

2019er Immich-Batterieberg

Briedeler Herzchen Riesling

08 20

91

The 2019er Herzchen, as it referred to on the main part of the label, is a legally dry wine (with 5 g/l of residual sugar) made from fruit picked on 40-year-old vines in this less well-known but almost full south-facing steep vineyard on a soil of iron-infused grey slate forming the prolongation of the Pündericher main hill. It offers a rather reduced and backward nose made of pear, quince, citrusy elements, blackberry, bergamot, ginger, whipped cream, and smoky slate. This dark-style aromatic fruity profile becomes brighter on the palate as the wine develops with air. The finish is dry and nicely playful, yet also subtle and multi-layered. A touch of earthy spices adds depth to the subtle and precise aftertaste. This debut vintage from this new vineyard addition to the Immich-Batterieberg portfolio is a real success (and the label is quite commendable too). Now-2034

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Jan Matthias Klein

(Kröv – Middle Mosel)

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

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|------|--------------------|------------------------|---------|----|
| N.V. | Jan Matthias Klein | Little Red Riding Wolf | (No AP) | 92 |
|------|--------------------|------------------------|---------|----|

The Little Red Riding Wolf with Lot Number 0120LRE is made from 2018er Spätburgunder matured in aged oak and 2020er Spätburgunder from Piesport and Maring-Noviand aged in a traditional Fuder cask along "natural" lines before being bottled unfiltered and without any added SO2. This brick colored wine offers a stunning nose of strawberry, clove, violet, and fine spices. The wine proves stunningly balanced on the palate. Sweet fruits blend with fine spices to offer an incredibly elegant and refined experience. Yet, at the same time, the wine is already offering great presence and balance. The finish proves juicy, herbal, and incredibly addictive. This is a truly remarkable Pinot Noir from the Mosel. If you are into pepped up classic Burgundy, this will be right up your alley! Now-2025

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|------|--------------------|------------------------|---------|----|
| N.V. | Jan Matthias Klein | Kiss Kiss Maddies Lips | (No AP) | 91 |
|------|--------------------|------------------------|---------|----|

The Kiss Kiss Maddies Lips with lot number 0121RS is a Pet Nat made completely along "natural" lines from 2020er Frühburgunder (50%) and Spätburgunder (50%) harvested in the Kröver Paradies (the vintage is not provided on the label). It saw a skin-maceration of a few hours and finished its fermentation in bottle without any intervention and is released after being disgorged. It offers a gorgeous nose of bubble gum, stewed wild strawberry, cranberry, fine spices, and herbs. The wine is beautifully dry and tart on the palate and leaves a superbly animating feel in the long finish. This is vivid, has depth, and leaves a huge smile on the face! Now-2023

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|------|--------------------|----------------|---------|----|
| N.V. | Jan Matthias Klein | Little Bastard | (No AP) | 91 |
|------|--------------------|----------------|---------|----|

The Little Bastard with lot number 0121LB is a 2020er dry wine made along "natural" lines from Riesling from the Kröver Letterlay and Kirchlay (60%), Sauvignon Blanc from the Kinheimer Hubertuslay (25%), Müller-Thurgau (10%), and skin-fermented Muscat (5%) from the Kröver Paradies (the vintage is not provided on the label). The wine was bottled unfiltered, without any SO2 added. It offers a superbly bright nose made of pear, baked apple, citrusy fruits, floral elements, and a hint of cassis. The wine is subtly fizzy as well as hugely animating and refreshing on the palate and leaves a nice feel of sweet fruits, a hint of cardamom, cassis, elderflower, and fine spices in the long finish. This is, once again, a beautiful expression of juicy natural Mosel wine with just a touch of smoothness enhanced by a fizzy side. Now-2023

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|------|--------------------|-------------|---------|----|
| N.V. | Jan Matthias Klein | Orange Utan | (No AP) | 91 |
|------|--------------------|-------------|---------|----|

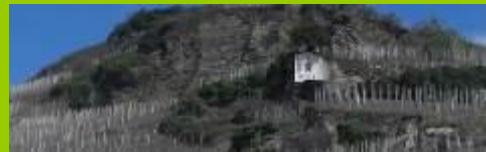
The Orange Utan with lot number 0121OR is bone-dry blend made along "natural" lines of 2020er Riesling (60%) from the Kröver Steffensberg, 2020er Muskateller (20%), and 10% Gewürztraminer from the Kröver Paradies (the vintage is not provided on the label). It saw extensive skin-fermentation and was bottled unfiltered without any added SO2. This fully orange-colored wine offers a beautiful nose of almond, tangerine, pear, baked apples, citrusy elements, and subtle earthy spices. The wine coats the palate with subtly racy flavors of apple tart, frangipane, and rose water but leaves one with a gorgeously focused and zesty feel of grapefruit, funk, almond, aniseed herbs, baked apple, and a subtly menthol side in the hugely long and persistent finish. Far from being overpowering, this orange wine proves elegant and hugely satisfying. Now-2025

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|------|--------------------|--------------|---------|----|
| N.V. | Jan Matthias Klein | Portu Geezer | (No AP) | 90 |
|------|--------------------|--------------|---------|----|

The Portu Geezer with lot number 0121PG is a Pet Nat made completely along "natural" lines from 2020er Arinto and Fernão Pires (two Portuguese grape varieties) planted in the Kröver Paradies which finished its fermentation in bottle without any intervention and is released without disgorgement (the vintage is not provided on the label). It offers an ample nose made of pear, grapefruit puree, fine aniseed notes, spices, and fresh herbs. The wine is subtly fizzy on the smooth yet animating palate and leaves a nicely creamy feel in the finish. There is a great sense of menthol and spicy freshness in the aftertaste. This bigger but no less delicious expression of Pet Nat is best served with food! Now-2023

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|------|--------------------|-----------------|---------|----|
| N.V. | Jan Matthias Klein | Rizzy Star Must | (No AP) | 90 |
|------|--------------------|-----------------|---------|----|

The Rizzy Star Must with lot number 0121RS is a Pet Nat made completely along "natural" lines from 2019er Riesling fruit picked which completed its fermentation in bottle for 24 months before being disgorged (the disgorgement date and the vintage are not provided on the label). This golden-colored wine offers a beautiful nose made of baked almond and apple pie, herbs, and fine spices. The wine is only subtly bubbly on the creamy and seemingly not bone-dry palate and leaves a rich feel of frangipane, lemon curd, and a dash of funk. This proves really alluring and the touch of sweetness makes it ideal for drinking on its own. Now-2023



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N.V. Jan Matthias Klein

Ruby Soho

(No AP)

90

The Ruby Soho with lot number 0121RU is a Pet Nat made completely along "natural" lines from a 2020er blend of Regent (90%) and Pinot Noir (10%) (the vintage is not provided on the label). The Regent saw a 5-day cold maceration and was then fermented in tank before finishing its fermentation in bottle without any intervention and being released after being disgorged. This bright-red-colored wine offers a rather herbal but quite engaging nose. Then flavors of confectionary cherry slowly join the party and carry over onto the spicy, herbal, and engagingly fizzy palate. The finish is beautifully tart, firm, and loaded with complex spicy flavors. This Pet Nat is simply beautiful, complex, and yet remarkably easy to drink. Now-2023

N.V. Jan Matthias Klein

It's Müller Time Sandersstruck

(No AP)

89

The It's Müller Time Sandersstruck with lot number 0121MT is a 2020er dry Müller-Thurgau made along "natural" lines from the Kröver Paradies (the vintage is not provided on the label). 25% of the grapes were destemmed and skin-fermented for 18 days before being blended with the rest in stainless steel tanks. The wine was bottled unfiltered without any SO2 added. It offers an engaging nose made of pear, mirabelle, starfruit, a hint of button mushroom, white flowers, and chalky minerals. The wine is beautifully playful and subtly fizzy on the palate and leaves a nice feel of fruits, minerals, and spices in the long and engaging finish. The aftertaste is straight, honest, nicely tart, and only very subtly funky. This is a gorgeous dry Riesling with a light "natural" touch to enjoy mindlessly over the coming year or two! Now-2023

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Knebel Brüder

(Winningen – Terrassenmosel)

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

2020er Knebel Brüder

Riesling Pet Nat Don't Be Afraid

(No AP)

91

The 2020er Pet Nat Rosé Don't Be Afraid with lot number PET20 was made from 100% Spätburgunder in the Winninger Röttgen which completed its fermentation in bottle before being disgorged at 1 g/l of residual sugar, without any dosage or sulfur at any stage. This bright-yellow wine offers a most attractive and finely yeasty nose blending ripe pear with some fresher citrusy fruits. The wine proves subtle, lively, and finely chiseled on the palate and leaves a nicely juicy but also dry feel in the animating finish. This Pet Nat is a huge success! Now-2022

2020er Knebel Brüder

Riesling Trocken

02 21

90

The 2020er Riesling, as it is referred to on the consumer label, is a dry Riesling made from fruit picked in Winningen. This bright-colored wine offers a gorgeously fragrant and flowery nose made of white peach, a hint of pear, grapefruit, chalky minerals, and fine spices. The wine is absolutely delightfully airy and playful on the palate and leaves a gorgeous feel of white peach, floral elements, citrusy fruits, and fine smoky elements in the long and nicely dry finish. This is a plain gorgeous wine. Now-2028

2019er Knebel Brüder

Riesling Kabinett

15 20

88

The 2019er Riesling Kabinett was made from fruit picked at 95° Oechsle in terraced parts of Winningen and was fermented down to fully off-dry levels of residual sugar (30 g/l). It offers a bold and quite creamy nose made of quince, melon, bitter lemon, earthy spices including cardamom, and a dash of whipped cream. The wine develops quite some presence on the palate (it does have 11.5% of alcohol) and leaves a barely fruity but quite creamy feel in the finish. While bold and creamy by Kabinett standards, it offers nice drinking pleasure. Now-2027

2020er Knebel Brüder

White Label

03 21

87

The 2020er 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 Weissburgunder (25%) and Riesling (75%) picked in the Winninger Domgarten. It offers a beautiful nose of white peach, some smoke, spices, and white flowers. The wine proves beautifully animating and driven by orchard fruits on the subtly off-dry tasting palate. It proves rather off-dry but friendly in the finish. Now-2030

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Madame Flöck Wines

(Winningen – Terrassenmosel)

Madame Flöck is the brainchild of Robert Kane (from the USA) and Derek-Paul Labelle (from Canada), both with a passion for wine, who met in the Barossa Valley in 2016. Robert Kane went on to marry Janina Schmitt (from Weingut Materne & Schmitt) and took the plunge with his old friend when they got the chance to buy a derelict vineyard in the Terrassenmosel, which they bought from a Mrs. Flöck, hence the name of their venture. Their operation is tiny: 0.4 ha planted with old vines in the terraced parts of the Lehmenre Auseiusstein and the Winninger Domgarten (more vineyards were added in 2019). They produce two wines named after some of their mentors. The vineyards are dry-farmed, without herbicides, and hand tended. The wines are fermented spontaneously and aged without any sulfur added or other additives on their gross lees with regular steering of the lees, and are bottled un-fined, unfiltered, and with little SO added (the wines have less than 50-60 mg/l of total SO2). They are vinified at the facilities of Weingut Materne & Schmitt.

| | | | | |
|--------|--------------|-------------------------------------|---------|----|
| 2020er | Madame Flöck | Schmetterling Summer Apollo's Cuvée | (No AP) | 91 |
|--------|--------------|-------------------------------------|---------|----|

The 2020er Schmetterling (butterfly in German), as it is simply referred to on the consumer label, with lot number MF 001 2021 is a bone-dry blend of Müller-Thurgau, Kerner, and Riesling grapes fermented without intervention in a mix of tank and oak and bottled unfiltered and without any sulfur added. It offers a beautifully fruity and spicy nose with only a hint of funk and greets one with superbly tart flavors of spices, herbs, and citrusy fruits packed into riper elements of quince on the palate. The finish is juicy, fruity, remarkably playful, and airy. This is a gorgeous wine which clearly kicks far above the humble levels of a "simple summer wine." Now-2024

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Weingut Maximin Staadt

(Kastel-Staadt – Saar)

Andy De Baets is a Belgian who fell in love with wine. After an extensive search, he had the opportunity to take over some almost abandoned vineyards on the left bank of the Saar, upriver from Saarburg, in the original Serriger Antoniusberg and the sole ownership of the Kastel-Staader Maximiner Prälat, a vineyard with a history ranging back to at least the 16th century and which had been laying semi-fallow since 2008. In 2021, he also added the solely owned Serriger König-Johann-Berg to his portfolio, bringing the total vineyard area to 14 ha. The Estate works without herbicides and with little sulfur added in the cellar. The wines see a long pre-fermentation cold soak and are aged for over 12 months on their gross lees in 500-liter used oak barrels. The first commercial vintage is 2018, which is only released now. The style is one of presence but delivered with real grace and finesse.

| | | | | |
|--------|----------------|--|-------|----|
| 2018er | Maximin Staadt | Kastel-Staader Maximiner Prälat Spätlese Trocken GG Alte Reben Carlito | 03 20 | 92 |
|--------|----------------|--|-------|----|

The Saar Riesling Spätlese Trocken Carlito, as it is referred on the consumer label (the reference to vineyard and vintage is left for the back label), is a bone-dry wine made from revived 50-year-old vines in this up to recently nearly abandoned vineyard. It saw extensive pre-fermentation cold soak (48 hours) and was fermented and aged on its gross lees for 14 months before being bottle with little sulfur added. It offers a beautiful nose of dried fruits, fading white flowers, some camphor, and citrusy zest. The wine proves subtly creamy and deliciously spicy on the palate and leaves a gorgeously harmonious feel in the long and beautifully dry finish. Now-2028

| | | | | |
|--------|----------------|---|-------|----|
| 2018er | Maximin Staadt | Serriger Antoniusberg Riesling Trocken Antonius | 06 20 | 91 |
|--------|----------------|---|-------|----|

The Saar Riesling Trocken Antonius, as it is referred on the consumer label (the reference to vineyard and vintage is left for the back label), was fermented and aged in oak for 10 months before 50% underwent its malolactic fermentation for 14 days. It offers a subtly ample nose made of whipped cream, fine spices, herbal elements, candied grapefruit zest, a hint of cardamom, and white flowers. The wine is nicely smooth yet balanced on the palate and leaves a beautifully creamy yet subtly zesty feel in the finish. The freshness comes through in the aftertaste. Now-2028

| | | | | |
|--------|----------------|--|-------|----|
| 2018er | Maximin Staadt | Kastel-Staader Maximiner Prälat Riesling Spätlese Halbtrocken Alte Reben | 04 20 | 90 |
|--------|----------------|--|-------|----|

The Maximiner Prälat Saar Riesling Spätlese Alte Reben, as it is referred on the consumer label (the reference to vineyard and vintage is left for the back label), is an off-dry wine (with 15 g/l of residual sugar) made with grapes harvested on 50-year-old vines in this up to recently nearly abandoned vineyard. It saw a 24-hour cold soak before being fermented and aged on its gross lees for 12 months. It offers a nice and fruit-driven nose made of vineyard peach, passion fruit, whipped cream, fine spices, herbs, and smoke. The wine is full-bodied yet also subtly zesty on the palate and leaves a nice feel of passion fruit and pear sorbet in the long and tart finish. Now-2033



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2018er Maximin Staadt

Serriger Antoniusberg Riesling Trocken Constantin

05 20

89

The Constantin Saar Riesling Trocken, as it is referred on the consumer label (the reference to vineyard and vintage is left for the back label), is a bone-dry wine which was aged extensively on its lees before being bottled with low levels of sulfur. It offers an enjoyable nose of whipped cream, fine spices, cardamom, and herbs. The wine proves assertive, nicely balanced, and creamy on the palate and leaves a juicy and well-balanced feel of herbs and spices in the long finish. Now-2024

2018er Maximin Staadt

Serriger Antoniusberg Riesling Trocken Infinity

01 20

89

The Saar Riesling Trocken Infinity, as it is referred on the consumer label (the reference to vineyard and vintage is left for the back label), is a bone-dry wine fermented and aged on its gross lees for 13 months and bottled with minimal sulfur added. A hint of funk on the nose adds complexity to the overall pleasing scents of ripe fruit, gentle creamy elements, and spices. The wine proves gorgeously playful and juicy on the palate where spices, herbs, and ripe fruits interplay with a well-integrated acidity. The finish is dry and hugely satisfying. This wine will particularly appeal to lovers of "natural" wines. Now-2023

2018er Maximin Staadt

Serriger Antoniusberg Riesling Auslese Feinherb Ella

02 20

88

The Saar Riesling Auslese Feinherb Ella, as it is referred to on the consumer label (the reference to vineyard and vintage is left for the back label), is a fruity-styled wine (with 54 g/l of residual sugar), where a whiff of volatile gives way to refreshing flavors of white peach, bergamot, pear, starfruit, and smoky elements. The wine proves subtly creamy without any undue sweetness on the palate and leaves a powerful and subtly smoky feel in the long finish. A touch of power comes through in the aftertaste. Now-2028

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Weingut G.F. von Nell – Felix von Nell

(Trier – Trier-Ruwer)

Felix von Nell is a young winemaker born in arguably one of the most historic winemaking Estates in the Mosel (and founding member of the Grosser Ring) with vineyards primarily in the Thiergarten part of Trier. In 2020, he saw a 1.1-ha abandoned vineyard in the best part of the Trierer Jesuitengarten (in a Gewann called Retzgrub which has been planted with vines since at least the 13th century). He revived it and decided to produce wines made with ambient yeasts and long aging on the lees from it. The wines are made at the family Estate with the same general label of the Estate but they are the only ones which are sold under the Olewig name, i.e. the part of Trier under which these wines were usually sold before 1971. The style of the wines is one of light-footed juicy balance as one often finds them in Ludes wines for instance, but with even more zest.

2020er G.F. von Nell

Olewiger Retzgrub Riesling Kabinett Alte Reben

09 21

92

The 2020er Olewiger Retzgrub Riesling Kabinett Alte Reben was made from fruit picked at 87° Oechsle on 40-year-old vines in this prime steep south-west facing Gewann in the Trierer Jesuitengarten and was fermented down to sweet levels of residual sugar (81 g/l). It offers a huge nose of canned peach, a hint of apricot blossom, whipped cream, citrusy elements, and fine spices. The wine is nicely playful on the slightly squared but hearty palate and leaves a nicely juicy feel in the long and subtly zesty finish. This wine cut along the lines of the old delineated Auslese from the 1990s is really enjoyable now but gains hugely from several days of aging at the moment. So, keep your bottles! 2028-2035

2020er G.F. von Nell

Olewiger Retzgrub Riesling Spätlese Alte Reben

14 21

92

The 2020er Olewiger Retzgrub Riesling Spätlese Alte Reben AP 14 was made from fruit picked at 91° Oechsle on 40-year-old vines in this prime steep south-west facing Gewann in the Trierer Jesuitengarten and was fermented down to sweet levels of residual sugar (86 g/l). It offers a gorgeous nose made of white peach, blueberry, spices, herbs, a hint of whipped cream, and bitter lemon. The wine proves gorgeously juicy and fruity on the palate and leaves a stunningly light-footed feel in the fruit-driven finish. 2030-2050

2020er G.F. von Nell

Olewiger Retzgrub Riesling Auslese Alte Reben

18 21

91

The 2020er Olewiger Retzgrub Riesling Auslese Alte Reben was made from botrytis-affected fruit picked at 95° Oechsle on 40-year-old vines in this prime steep south-west facing Gewann in the Trierer Jesuitengarten and was fermented down to sweet levels of residual sugar (91 g/l). It offers a subtly ample nose made of pear, a hint of honey and apricot, dark spices, earthy elements, and fine smoke. The wine is still slightly creamy and sweet on the otherwise comparatively light-footed palate, but a nice kick of acidity brings cut and a playful side to the finish. This will need time to develop. 2030-2060



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2020er G.F. von Nell

Olewiger Retzgrub Riesling Spätlese Alte Reben

17 21

91

The 2020er Olewiger Retzgrub Riesling Spätlese Alte Reben AP 17 was made from fruit picked at 92° Oechsle on 40-year-old vines in this prime steep south-west facing Gewann in the Trierer Jesuitengarten and was fermented down to sweet levels of residual sugar (87 g/l). It offers a rather engaging even if still backward nose made of fine canned peach, earthy notes, bergamot, spices, and pear sorbet. The wine proves subtly fruity on the palate and develops more freshness and cut in the long and remarkably playful finish. The aftertaste is beautifully filigreed and elegant as a firm kick of citrusy acidity brings the fruity flavors to life. 2028-2040

2020er G.F. von Nell

Olewiger Riesling Feinherb

16 21

90

The 2020er Olewiger Riesling Feinherb is a fruity-styled wine (with 40 g/l of residual sugar) fermented with ambient yeasts with grapes picked in the Trierer Thiergarten Unterm Kreuz (60%) and the Trierer Jesuitengarten (40%). It offers a superbly playful feel of fresh peach, herbs, and spices. The wine develops the juicy fruitiness and subtle zest of Mosel and delivers a superbly playful feel in the long finish. This ticks all the boxes of a juicy and superbly animating expression of fruity-styled Riesling. Now-2030

2020er G.F. von Nell

Olewiger Retzgrub Riesling Kabinett Trocken

N.A.

88

The 2020er Olewiger Retzgrub Riesling Kabinett Trocken was made from fruit picked at 83° Oechsle on 40-year-old vines in this prime steep south-west facing Gewann in the Trierer Jesuitengarten. It proves rather reduced at first and takes quite a while before it reveals its hugely aromatic nose made from canned orchard fruits, herbs, camphor, and smoke. The wine proves hugely spicy and almost fiery on the palate (despite a low 11.5% of alcohol) and leaves an intense feel of dark spices and herbs in the finish. 2022-2026

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Pandamonium

(Kröv – Middle Mosel)

Pandamonium is the trading label under which Jan Matthias Klein, the owner of the Weingut Staffelter Hof, sells project wines made together with other winemakers from purchased fruit or from own vineyards in the process of organic conversion. These wines made along "natural" lines are marketed without any mention of a vintage on the label despite all wines being single-vintage and most resellers referring to the implicit vintage in their communication. Readers will find the reference to the vintage inside our tasting notes.

N.V. Pandamonium

Party Panda

(No AP)

91

The Party Panda with lot number 0121 PA is a Pet Nat made from a 2020er blend of 50% Riesling from Jan Matthias Klein and 50% Bacchus from Piri (a natural wine project of Christine Pieroth in the Nahe). It finished its fermentation in bottle without any intervention and is released after being disgorged. This bright white-yellow-colored wine offers a gorgeous and subtly Muscat-inspired nose made of grape, white flowers, herbs, and fine chalky minerals. The wine proves gorgeously playful and engaging on the fruity-tart palate. The mousse is present but nicely integrated right into the long and juicy finish. This will grace any party or table, not only that of Pandas! Now-2022

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Weinmanufaktur Petershof

(Oberemmel – Saar)

Peter Thelen does not come from winemaking country but from Cologne. He fell in love with wine and, after winemaking studies in Geisenheim, he started to work for the Willems-Willems Estate in the Saar (over which we reported over the last years). In 2019, he got offered separately some prime vineyards in Krettnach, Niedermennig, and Oberemmel. He set up his own Estate based on currently 3.5 ha of vineyards. Winemaking is driven by retaining freshness and relies on early harvest, whole bunch pressing, and fractioning. 2020 is the début vintage.

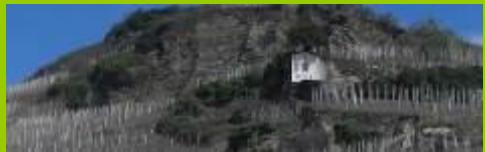
2020er Petershof

Niedermenniger Sonnenberg Riesling Kabinett

09 21

91

The 2020er Niedermenniger Sonnenberg Riesling Kabinett was made from 35-year-old un-grafted vines and was fermented spontaneously in Fuder down to barely fruity-styled levels of residual sugar (36 g/l). It offers a complex and finely aromatic nose of herbs, pineapple, lemon, greengage, pear, dill, and jasmine. Juicy ripe yellow fruits and candied zest make for a great sense of tension on the palate. The smoothness from the residual sugar is nicely wrapped into focused zest and intensity. The finish has superb length and freshness. This is a very playful and superbly well-made Kabinett. 2027-2040



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| | | | | |
|--------|-----------|---|-------|----|
| 2020er | Petershof | Oberemmeler Altenberg Riesling Kabinett | 11 21 | 90 |
|--------|-----------|---|-------|----|

The 2020er Oberemmeler Altenberg Riesling Kabinett was made from 60-year-old and partially un-grafted vines and was fermented in stainless-steel tank down to fruity-styled levels of residual sugar (44 g/l). It offers a nicely smoky and aniseed nose of pear, prune, lime, candied grapefruit, tangerine, thyme, and smoke. The wine reveals the nicely fruity and smooth side of a light Spätlese on the palate, yet leaves a mouthwatering and zesty feel in the long and also focused finish. The aftertaste of this beautifully playful Kabinett proves light-feathered and more off-dry than fully fruity-styled. 2025-2035

| | | | | |
|--------|-----------|---|-------|-----|
| 2020er | Petershof | Krettnacher Altenberg Riesling Kabinett | 10 21 | 89+ |
|--------|-----------|---|-------|-----|

The 2020er Krettnacher Altenberg Riesling Kabinett (only bottled in magnum) was made from 30-year-old vines and was fermented spontaneously in stainless-steel tanks down to barely fruity-styled levels of residual sugar (35 g/l). It is still very much under the impact of residual scents from its spontaneous fermentation and needs quite a while to reveal its nose made of dried white flowers, earthy spices, mustard seed, greengage, and quince, as well as gooseberry after more airing. The wine proves light-weighted and quite zesty on the linear palate. The finish proves zippy, tangy, and slightly harsh at this stage. This needs a couple of years to integrate all its elements and has clearly some upside if it gains finesse and precision. 2027-2035+

| | | | | |
|--------|-----------|---|-------|----|
| 2020er | Petershof | Niedermenniger Herrenberg Riesling Kabinett | 08 21 | 89 |
|--------|-----------|---|-------|----|

The 2020er Niedermenniger Herrenberg Riesling Kabinett was made from 50-year-old un-grafted vines and was fermented in Fuder down to barely fruity-styled levels of residual sugar (36 g/l). It offers a nicely zesty and restrained nose of bergamot, lemon sorbet, earthy spices, herbs, and rose water. The wine shows more aromatic presence on the palate with juicy notes of canned pineapple, yellow peach, and grapefruit, and leaves a light-weighted and smoky feel in the nicely long and more focused finish. 2024-2035

| | | | | |
|--------|-----------|-------------------------------|-------|----|
| 2020er | Petershof | Oberemmeler Riesling Feinherb | 05 21 | 87 |
|--------|-----------|-------------------------------|-------|----|

The 2020er Oberemmeler Riesling Feinherb is an off-dry spontaneously tank-fermented wine (with 19 g/l of residual sugar) made from 40-year-old vines planted in the Oberemmeler Altenberg. It is still quite reduced and under the impact of sulfite and requires quite some airing to reveal an attractive and nicely creamy nose of almond, yellow peach, spices, dried herbs and white flowers, and anise. The wine develops good presence on the palate, where ripe and creamy fruits are wrapped into zest and fresher elements. The finish has cut and length, with smoky and herbal flavors coming through in the aftertaste. This off-dry Riesling is nicely made and will offer much pleasure as of next year. 2023-2030

| | | | | |
|--------|-----------|---------------------------------|-------|----|
| 2020er | Petershof | Niedermenniger Riesling Trocken | 04 21 | 86 |
|--------|-----------|---------------------------------|-------|----|

The 2020er Niedermenniger Riesling Trocken is a dry spontaneously tank-fermented wine (with 4.4 g/l of residual sugar) made from 30-year-old vines planted in the Niedermenniger Herrenberg. It offers a quite smoky nose of pear, hay, aniseed herbs, and grapefruit. The wine proves zesty and airy on the palate and is nicely balanced by a touch of juicy fruits. It leaves a zesty, herbal, and tart feel in the fully dry and saline finish. This super light yet intense and zesty dry Riesling will be at its best in roughly a year or so. 2022-2026

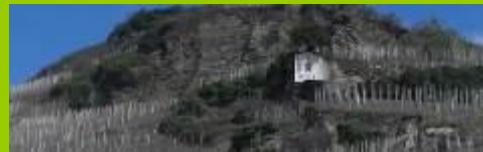
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|--------|-----------|------------------------|-------|----|
| 2020er | Petershof | Saar Riesling Feinherb | 02 21 | 85 |
|--------|-----------|------------------------|-------|----|

The 2020er Saar Riesling Feinherb is an off-dry spontaneously tank-fermented wine (with 21 g/l of residual sugar) made from early harvested grapes in the Oberemmeler Altenberg. It is slightly reductive at first, but quickly opens up to offer an aromatic and direct nose of candy floss, pear, canned pineapple, greengage, and bergamot. The wine is delicately juicy and smooth on the palate and leaves a mouthwatering, light, and easy finish. This light, off-dry Riesling is pleasant as an aperitif or with a light starter on a hot summer day. Now-2023

| | | | | |
|--------|-----------|-----------------------|-------|----|
| 2020er | Petershof | Saar Riesling Trocken | 01 21 | 84 |
|--------|-----------|-----------------------|-------|----|

The 2020er Saar Riesling Trocken was made from younger vines planted in the Niedermenniger Herrenberg and Sonnenberg and was fermented down to dry levels of residual sugar (5.5 g/l). It offers a delicately and restrained floral nose with some almond cream, infused herbs, anise, cassis, and lavender. The wine is also subtle on the palate, which first has a light creamy side before zesty and herbal elements take over. The wine leaves a tart and spicy feel in the finish and proves slightly abrupt and direct in the aftertaste. This delicate and light-weighted dry Riesling offers some easy direct pleasure. 2022-2025

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Weinbau Julien Renard

(Winningen – Terrassenmosel)

Julien Renard is the offspring of a French-German couple and grew up in beer country, in northern Germany. After 10 years in theatrical arts, this passionate wine lover decided to give his career a change and made his winemaking apprenticeship at Weingut Heymann-Löwenstein. He worked for a short period with Matthias Knebel (Weingut Knebel), before taking up a position at Matthias' uncle Estate, Weingut Fred Knebel, also in Winningen. Besides his day job, he took on 0.7 ha of vineyards and rented garages and cellars to make his own wines, following as close as possibly organic principles and "natural" lines in the cellar (i.e., without any intervention except for a little sulfur added at bottling). 2018 is his debut vintage.

| 2019er | Julien Renard | Riesling | (No AP) | 91 |
|--------|---------------|----------|---------|----|
|--------|---------------|----------|---------|----|

The 2019er Riesling, as it is referred to on the back label, is a bone-dry wine made fruit picked in two steep parts of the Winninger Domgarten and which was fermented and aged without any intervention in a mix of stainless steel and wooden casks for 10 months before being bottled unfiltered with minimal sulfur added (22 mg/l). This hay-colored wine offers a rather bold nose of quince puree, cardamom, barbecue spices, pear in alcohol, and yet also much more alluring and fresher notes such as bitter lemon and even cassis. The wine proves beautifully assertive and bold (and this despite a low 12% of alcohol) on the subtly creamy palate and leaves a truly intense and impactful feel of spices in the finish. Lovers of slightly bolder expressions of spicy Riesling will love this wine! Now-2027

| 2019er | Julien Renard | Müller-Thurgau | (No AP) | 90 |
|--------|---------------|----------------|---------|----|
|--------|---------------|----------------|---------|----|

The 2019er Müller-Thurgau, as it is referred to on the back label, is a bone-dry wine made from fruit picked on un-grafted vines in a steep part of the Winninger Domgarten and which was fermented and aged without any intervention on its gross lees in a wooden cask for 10 months before being bottled unfiltered with minimal sulfur added. This subtly hay-colored wine offers an intense nose of baked apple, herbs, and spices, all wrapped into a hint of volatile acidity. The wine is nicely sharp and engaging on the almond and spice-infused palate and leaves a subtly racy feel in the long and hugely precise finish. This wine shows more than a little of the flavors of natural wines and, as such, it is really delicious. Now-2024

| 2019er | Julien Renard | Weissburgunder | (No AP) | 90 |
|--------|---------------|----------------|---------|----|
|--------|---------------|----------------|---------|----|

The 2019er Weissburgunder, as it is referred to on the back label, is a bone-dry wine made from fruit picked in a steep part of the Winninger Domgarten and which was fermented and aged without any intervention on its gross lees in a wooden cask for 10 months before being bottled unfiltered without any sulfur added. A whiff of volatile gives way to gorgeous scents of juicy orchard fruits and lots of chalky minerals, all wrapped into subtly oxidative notes. The wine turns out to be superbly juicy and yet gorgeously well balanced with a creamy feel of citrusy elements and a touch of smoothness on the palate. A touch of funk as well as some volatile elements add depth to the aftertaste which may not be to everybody's liking. Overall, this is a gorgeous wine firmly made along "natural" lines. Now-2025

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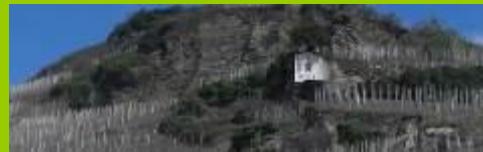
Weingut Sorentberg

(Reil – Middle Mosel)

| 2018er | Sorentberg | Reiler Sorentberg Riesling von 1000 alten Reben | 02 19 | 92 |
|--------|------------|---|-------|----|
|--------|------------|---|-------|----|

The 2018er Sorentberg von 1000 alten Reben, as it is referred to on the consumer label, is an off-dry wine (with 15 g/l of residual sugar) made from a tiny parcel situated high up the hill still planted with (1,000) extremely un-grafted vines. It offers a gorgeous nose made of camphor, petrol, peat, pear, citrusy fruits, and some herbs. The wine proves big and assertive on the round and off-dry tasting palate. It leaves a rather big and bold feel in the powerful finish. Despite all the power and presence, the wine retains great character and aromatic precision in a style which reminds us more of Terrassenmosel than Middle Mosel. The fiery notes from the soil come dramatically through. Now-2028

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Weingut Staffelter Hof

(Kröv – Middle Mosel)

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

| | | | | |
|--------|----------------|---------------------------------------|-------|----|
| 2020er | Staffelter Hof | Kröver Steffensberg Riesling Spätlese | 17 21 | 91 |
|--------|----------------|---------------------------------------|-------|----|

The 2020er Kröver Steffensberg Riesling Spätlese is made from fruit picked at 89° Oechsle and was fermented down to barely sweet levels of residual sugar (58 g/l). It offers a beautiful nose of white peach, pear puree, apple, citrusy elements, a hint of smoke, and chalky minerals. The wine still has a touch of sweetness which needs to integrate on the palate but the raciness in the finish proves really engaging. It gives this real Spätlese great cut and precision! 2030-2045

| | | | | |
|--------|----------------|--------------------|---------|----|
| 2018er | Staffelter Hof | Riesling Sekt Brut | (No AP) | 91 |
|--------|----------------|--------------------|---------|----|

The 2018er Riesling Sekt Brut with lot number 18RSB is made from fruit picked in the Kröver Kirchlay and was refermented in bottle for 27 months before being disgorged with a dosage of 9 g/l in May 2021 (the disgorgement date is not provided on the label). It offers a superbly yeasty nose of blackberry, pear, apple, aniseed herbs, and fine spices. The wine is beautifully playful on the subtly smooth palate and leaves a hugely classy feel of pear, herbs, cream, wet stone, a hint of apricot, mango, and citrusy fruits enhanced by a beautifully integrated mousse. This gorgeous and not bone-dry Sekt will offer much pleasure on its own or with food. Now-2026

| | | | | |
|--------|----------------|---------------------------------|-------|-----|
| 2019er | Staffelter Hof | Riesling Trocken Alte Reben 862 | 12 20 | 90+ |
|--------|----------------|---------------------------------|-------|-----|

The 2019er Riesling Dry-Trocken-Sec 862, as it is referred to on the consumer label, comes from fruit picked on 44 resp. 47-year-old vines in the Kröver Steffensberg and the main hill of the Dhroner Hofberg, and was fermented and aged in large traditional Fuder casks for 12 months. It offers a still rather backward nose made of mirabelle, pear, aniseed herbs, dark spices, a hint of whipped cream, citrusy elements, and smoke. The wine is beautifully juicy and tart on the intense and mineral-infused palate and leaves a great sense of tart, mineral, and herbal fruits in the finish. This wine is not yet fully ready, and we would rather opt to enjoy it as of next year. It could then prove even deeper and more focused than expected! 2022-2029

| | | | | |
|--------|----------------|------------------------------|-------|----|
| 2020er | Staffelter Hof | Riesling Lieblich Knackarsch | 05 21 | 88 |
|--------|----------------|------------------------------|-------|----|

The 2020er Riesling Lieblich Knackarsch is a fruity-styled wine (with 46 g/l of residual sugar) made from fruit picked in the different vineyards of Kröv. It offers a rather aromatic but also quite subtle nose made of smoke, pear, citrusy fruits, apple, and spices. The wine is beautifully alluring on the light-footed and gorgeously fruity-styled palate and leaves an engaging feel of fresh fruits, minerals, and spices in the long finish. This fruity Mosel delivers the goods with a nice sense of juiciness! Now-2030

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|--------|----------------|-----------------------------------|-------|----|
| 2020er | Staffelter Hof | Kröver Paradies Riesling Feinherb | 04 21 | 87 |
|--------|----------------|-----------------------------------|-------|----|

The 2020er Riesling Paradies Feinherb, as it is referred to on the consumer label, is an off-dry wine (with 21 g/l of residual sugar) with a very alluring and pure nose of pear puree, subtle herbal elements, a hint of whipped cream, and fine notes of smoke. A touch of creaminess makes the wine deeper but slightly sweeter than the off-dry label would suggest at this moment. However, a great sense of zest in the finish adds juiciness to this direct and quite enjoyable experience. Now-2027

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|--------|----------------|-------------------------|-------|----|
| 2020er | Staffelter Hof | Riesling Trocken Magnus | 03 21 | 86 |
|--------|----------------|-------------------------|-------|----|

The 2020er Riesling Trocken Magnus comes from Estate holdings in Kröv. It offers a nicely engaging nose of pear, white flowers, herbs, and smoke. The wine proves still slightly tart but full of character on the palate and leaves a nicely light-footed and animating feel in the long finish. Tartness and zest add persistence to the aftertaste. This easy-going wine will offer much mindless pleasure over the summer! Now-2023

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|--------|----------------|----------------------|-------|----|
| 2020er | Staffelter Hof | Rivaner Trocken Diva | 31 21 | 85 |
|--------|----------------|----------------------|-------|----|

The Rivaner Trocken Diva, as it is referred to on the central part of the label (the reference to the vintage is left to the side label), comes from the Kröver Paradies. It offers a subtly ripe nose made of pear fruit paste, a hint of smoke, and some fine spices. The wine is nicely direct and easy on the comparatively light-footed, not really bone-dry but nicely zesty palate and leaves a satisfying feel of fruit paste in the finish. Now-2022

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Mosel Fine Wines

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

By Jean Fisch and David Rayer

Tiny Winery – Sven Zerwas

(Dhron – Middle Mosel)

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

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|--------|-------------|-----------------------|---------|----|
| 2019er | Tiny Winery | Pinot Noir ChurchHill | (No AP) | 90 |
|--------|-------------|-----------------------|---------|----|

The 2019er Pinot Noir Churchhill with lot number 3 2021 is a wine made from fruit picked in the Veldener Kirchberg which was macerated for 14 days before being fermented and aged with minimal intervention in a blend of tank and used barrique for 15 months before being bottled filtered and with little added sulfur. This bright red colored offers a light nose made of strawberry, herbs, and spices. The wine is nicely smooth and multi-layered on the silky palate and leaves a nicely smooth feel of fruits and spices in the finish. This light-footed expression of Pinot Noir is delightful. Now-2024

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|------|-------------|-------------------|---------|----|
| N.V. | Tiny Winery | Riesling Big Bamm | (No AP) | 90 |
|------|-------------|-------------------|---------|----|

The Riesling Big Bamm with lot number 7 2021 is a bone-dry wine from fruit picked in 2020 on the main hill of the Dhroner Hofberg which was fermented (including through partial carbonic maceration) with little intervention and bottled unfiltered with little added sulfur (the vintage is not provided on the label). This deep-yellow-colored wine offers a beautiful nose of baked apple, mint, citrusy fruits, herbs, and floral elements. The wine is nicely zesty and full of cut on the palate and leaves a tart and beautifully multi-layered feel of ginger, pear puree, and chalky tart, all wrapped into a hint of natural funk. This is still rather backward and will really only start to shine as of next year. 2022-2026

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|------|-------------|-------------------------|---------|----|
| N.V. | Tiny Winery | Rotwein Gegen den Strom | (No AP) | 89 |
|------|-------------|-------------------------|---------|----|

The Rotwein Gegen den Strom with lot number 6 2021 is a red wine made of a blend of 2020er Regent (90%) from the Brauneberger Mandelgraben and 2020er Pinot Noir (10%) from the Veldener Kirchberg (the vintage is not provided on the label). The wine was macerated for 14 days before undergoing its fermentation and aging in used barrique. This bright-red colored wine offers a hugely aromatic nose made of dark cherry, blueberry cardamom, barbecue herbs, and fine spices. The wine is nicely silky and playful on the palate and leaves an aromatic and really satisfying feel of blood, fur, dark cherry, and rosemary in the finish. The aftertaste is not extremely persistent but the superbly Burgundian styled fruits and spices make more than up for it! Now-2025

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|------|-------------|-------------------------|---------|----|
| N.V. | Tiny Winery | Rotling Gegen den Strom | (No AP) | 88 |
|------|-------------|-------------------------|---------|----|

The Rotling Gegen den Strom with lot number 5 2021 is a bone-dry blend of 2020er Riesling harvested from un-grafted vines on the original part of the Trittenheimer Apotheke and 2020er Dornfelder from the Mülheimer Sonnenlay (the vintage is not provided on the label). The Riesling underwent a partial carbonic maceration before being pressed together with the Dornfelder and being bottled unfiltered with little added sulfur. It offers a rather rose-pink color and develops an attractive nose made of strawberry, herbs, blood orange, and smoke. The wine is rather tart and direct on the palate and leaves a sharp and backward feel in the finish. This slightly backward Rosé wine will benefit from some bottle aging. 2022-2026

| | | | | |
|------|-------------|--------------------------|---------|----|
| N.V. | Tiny Winery | Riesling Gegen den Strom | (No AP) | 87 |
|------|-------------|--------------------------|---------|----|

The Riesling Gegen den Strom with lot number 4 2021 is a bone-dry wine from fruit picked in 2020 in the Piesporter Falkenberg which was fermented (including through partial carbonic maceration) with little intervention and bottled unfiltered with little added sulfur (the vintage is not provided on the label). This deep-yellow-colored wine offers a ripe and subtly funky nose enhanced by backed apple, aniseed herbs, earthy spices, and smoke. The wine develops quite some appealing "natural funk" (appealing if you are into the genre). The finish is nicely tart, structured, and hugely long. While it may not be the most complex of wines, this wine firmly into the "natural" corner makes up for it through presence, appeal, and cut. Now-2024

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|--------|-------------|---------------------|---------|----|
| 2020er | Tiny Winery | Riesling ChurchHill | (No AP) | 86 |
|--------|-------------|---------------------|---------|----|

The 2020er Riesling Churchhill with lot number 2 2021 is a barely off-dry wine (with approx. 10 g/l of residual sugar) made from tank-fermented fruit picked mainly in the Veldener Kirchberg (and a little bit in the Mülheimer Sonnenlay) (the vintage is not provided on the label). It offers a rather ample nose made of pear, white melon, a hint of yellow plum, floral elements, and fresh herbs. The wine proves a tad round but quite enjoyable on the palate and leaves a subtly tart and slightly smooth feel in the finish. This off-dry Riesling will particularly appeal to lovers of rounder expressions of the genre. Now-2026

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Upcoming Mosel Fine Wines Issues: Topics to be Covered

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

**September
2021**

2020 Vintage Report Part II

- Detailed Estate Reviews
- Other Noteworthy Wines
- Dry German Riesling Part I

**October
2021**

2020 Vintage Report Part III

- Detailed Estate Reviews
- Other Noteworthy Wines
- Tasting Notes of auction Wines (ahead of the November Auctions)
- Dry German Riesling Part II

**January
2022**

Winter Stories

- 2020 Vintage Look-Back & Highlights
- 2021 Auction Look-Back
- 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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