



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Special Issue: Auction Guide – August 2015

Grosser Ring / VDP Auction

Mosel Fine Wines

The aim of Mosel Fine Wines is to provide a comprehensive and independent review of Riesling wines produced in the Mosel, Saar and Ruwer region, and regularly offer a wider perspective on the wines produced in other parts of Germany.

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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Contact Information

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

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Principles

Drinking window

- The drinking window provided refers to the maturity period: Mosel Riesling has a long development cycle and can often be enjoyable for 20 years and more. Like great Bordeaux or Burgundy, the better Mosel Riesling generally goes through a muted phase before reaching its full maturity plateau. At the end of each tasting note, we provide a drinking window, which refers to our estimation of the maturity period for the wine. This maturity period consists of the 'fruit' and 'terroir' phases defined in our introduction on Maturing Mosel (which can be found [here](#)).
- Without further reference, all wines are assumed to have in addition a drinking window of 1-3 years after the vintage: Top Mosel Riesling is also extremely enjoyable in its primary fruit phase, which typically lasts 1-3 years after the vintage. This primary fruit drinking window always applies and is therefore not referred to in each individual tasting note.

Scoring Approach

The use of scores to evaluate a wine is often debated and has its advantages (communicating a perspective) and its disadvantages (in particular in reducing such a complex and fascinating matter as Riesling wine to a number). We believe that the advantages outweigh the drawbacks as long as a score is put in perspective of a tasting note and all our scores should be seen in that context.

We believe that Riesling is not about "more is better" but rather about seeking a combination of the following:

- Intrinsically complex and balanced: Great Riesling should be complex and multi-layered, and offer a perfect balance between acidity, flavor intensity and alcohol as well as sweetness for wines with some residual sugar.
- Expression of a terroir: Any wine should carry the signature of its unique terroir into the bottle. An Ürziger Würzgarten should not taste like a Scharzhofberger or vice-versa.
- True to its wine style: German Riesling has the incredible richness of coming in different styles, which vary in terms of degrees of residual sugar or in terms of flavor profile and intensity (i.e. Kabinett, Spätlese, Auslese, etc.). Great Riesling should glorify its declared style.

A great Kabinett, which remains true to its style, can therefore get a higher score than, say, an average Spätlese or Auslese.

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. |

Riesling is an aromatic grape that rarely goes through malolactic fermentation. Therefore, bottling generally occurs six to nine months after the harvest, which allows us to generally taste bottled wines. Some wines may however not yet be bottled at the moment of our tasting. In such an instance, we provide a tasting note based on a cask sample and only a score range (instead of a firm one).

Nomenclature

Please note that we are using the following simplifying principles in any wine description:

- No Prädikat in the name of a wine means that it is bottled as QbA.
- GG stands for Grosses Gewächs and EG for Erstes Gewächs.



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Background Information

Each country has its own specificities regarding naming, labelling, style, etc. This is no different in Germany. In this country also, there are specific subjects such as vineyard classification, AP numbers, etc. which the lover of Riesling will need to understand.

We regularly publish articles on topics which may help readers get a first grasp at or deepen their knowledge in a particular aspect of German wine and winemaking.

As these have been published over the last seven years, we insert here a comprehensive list of articles published to date with the topic and where it can be found:

| Theme | Topic | Issue | Website |
|-----------|--|---------------------------|----------------------------|
| Wines | An introduction to the Annual Trier Wine Auctions | - | Click Here |
| Wines | Winemaking in the Age of Climate Change | Issue No 28 (Jun 2015) | Click Here |
| Vineyards | Geisberg - The Revival of Forgotten Saar Glory | Issue No 28 (Jun 2015) | Click Here |
| Wines | Maturing Mosel (drinking windows) | Issue No 27 (Mar 2015) | Click Here |
| Wines | AP Number | Issue No 27 (Mar 2015) | Click Here |
| Region | Mosel Visiting Guide | Mosel Visiting Guide 2015 | - |
| Wines | Grosser Gewächs Erstes Gewächs Grosse Lage Erste Lage | Issue No 26 (Oct 2014) | - |
| Wines | Dry Mosel Riesling | Issue No 14 (Jan 2011) | - |
| Vineyards | Erdener Prälat | Issue No 10 (Jan 2010) | Click Here |
| Estate | Jos. Christoffel jr. | Issue No 7 (May 2009) | - |
| Wines | Eiswein | - | Click Here |

Past issues are available to subscribers on simple request.



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Grosser Ring / VDP Auction 2015 : The Event at a Glance

The Auction is open to the public and professionals.

The Auction is open to the public with the possibility to taste the wines in the morning. The wines are then auctioned off in the afternoon in a so-called "wet Auction", i.e. the wines are served again while they are being auctioned off (this may not be the case of course for some rare and / or old bottles). There is an entrance fee for non-professionals.

| | | | |
|---------------|---|----------------|--|
| <u>Place:</u> | IAT Plaza Hotel Zurmalenerstrasse 164 54292 Trier | <u>Timing:</u> | September 18 09.00-11.00: Pre-tasting 13.00 onwards: Auction |
|---------------|---|----------------|--|

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

In principle, each Estate has the freedom to decide which wine(s) to auction off: A young wine, a mature one, a special cask, etc. The only restriction is that any Eiswein, BA and TBA have to have seen at least two winters (i.e. are at least 2 years old) before going to Auction. In practice growers want to bring their best wines to the Auction and the following rules of thumb generally hold true:

- Only special wines from special casks (i.e. with a distinct AP number) are brought to the Auction. These wines are therefore not available via traditional sales channels.
- Kabinett, Spätlese or Auslese brought to the Auction are likely to be from the latest vintage (i.e. from the 2014 vintage for the Auction to be held this year).
- The practice varies more widely what concerns Eiswein, BA and TBA bottlings. Some Estates tend to bring them to the Auction immediately or soon after the minimum two years period. Other Estates prefer to let them mature somewhat in their cellars before bringing them to the Auction.
- In addition, some Estates may bring some mature rarities from wines which are sold via regular channels.

Private individuals as well as professionals can bid at this Auction.

Technically speaking, only the accredited commissioners are actually allowed to bid at this Auction. However, anyone who wishes to acquire some bottles at this Auction can do so by placing bids with their wine merchant / importer (if they offer this service) or by contacting directly one of the accredited commissioners. Bids are put in the form of "I want X bottles of wine so-and-so for up to €Y hammer price per bottle". After the Auction, the commissioners will contact the successful bidders for payment and shipment. It is therefore advisable to contact a commissioner prior to bidding on the best way to handle any import or duties issues into your country or handle through a wine merchant in your country (who will handle the import logistics for you).

Bidders need to take into account that commissions and taxes will be added to the hammer price.

The end price paid for the wines will be composed of the hammer price, to which one needs to add a commission fee (a few percentage points of the hammer price) for the accredited commissioners, shipping costs as well as any import duties and VAT (or sales tax).

Bidding occurs through registered commissioners.

Any bidding will occur through a set of accredited commissioners who handle the bids on behalf of the individuals or professionals. We provide here below the list of the accredited commissioners to the VDP Auctions as per VDP website (capture – August 2015):

| | |
|---|--|
| Hans Allendorf Weinkommission | Sigrid Haber Weinkommission |
| Josef Becker Weinvermittlung GmbH | Lieselotte Jörz Weinkommission |
| Elmar Bergweiler- Weinkommission | Rudolf Ohl Weinkommission Inh. Wolfgang Walter |
| Gustav Robert Bildesheim Weinkommission | Karl A. Ress Wein KG |
| Joachim Dünweg Weinkommission W. Dünweg | J. & H. Selbach Weinkommission |
| Fritz Freund Weinkommission GmbH | Fritz Steinlein e.K. Bernd Weber |
| Stefan Gerhard Weinkommission | Heinrich Koch – Weinkommission |

Full details on the commissioners (address, phone, email, etc.) can be found here: [VDP Commissioners](#).

More information can be found in the following document freely available online
[The Annual Trier Wine Auctions | An Introduction](#)



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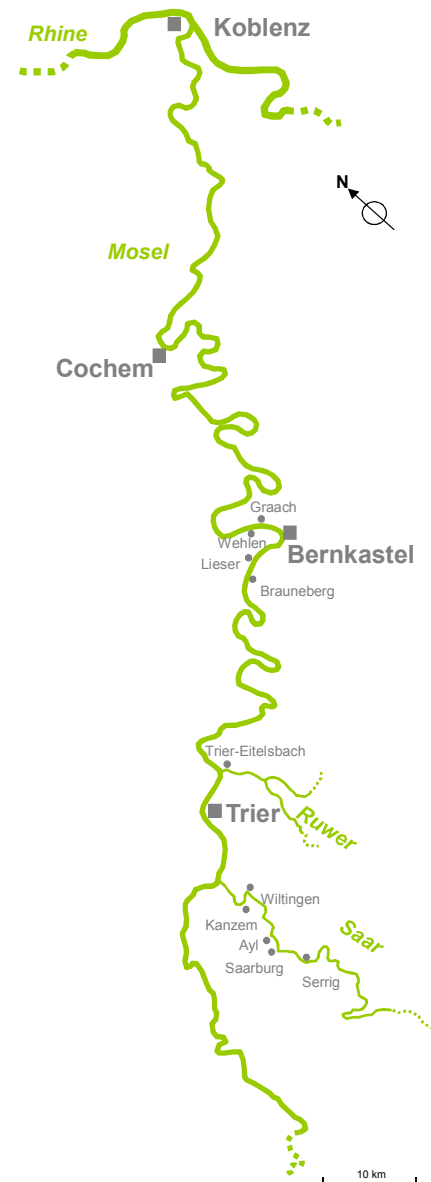
Grosser Ring / VDP Auction 2015 : Tasting Notes by Estates

Overview

We provide here a review of wines that will be auctioned off by the Grosser Ring / VDP on September 18, 2015 and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order):

Geltz-Zilliken
Fritz Haag
Reinhold Haart
von Hövel
Karthäuserhof
Peter Lauer
Schloss Lieser
Dr. Loosen
Egon Müller / Le Gallais
von Othegraven
Joh. Jos. Prüm
S.A. Prüm
Willi Schaefer
St. Urbans-Hof

Saarburg
Brauneberg
Piesport
Oberemmel
Trier-Eitelsbach
Ayl
Lieser
Bernkastel
Wiltingen / Kanzem
Kanzem
Wehlen
Wehlen
Graach
Leiwen





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Tasting Notes by Estates

Weingut Geltz-Zilliken

| | | | | | |
|--------|----------------|--|-------|---------|-----|
| 2005er | Geltz-Zilliken | Saarburger Rausch Riesling Trockenbeereauslese | 01 06 | Auction | 100 |
|--------|----------------|--|-------|---------|-----|

This auction TBA has yet to be released by the Estate but will make quite a stir when it will! This staggering golden-colored wine starts off with warm yeasty bakery scents. These give way to some pear, orange, pineapple, grapefruit, cinnamon jam and dried fruits. Searing acidity hits the richly sweet palate marked by an intense oily structure with plenty of honey, date and raisin and brings an incredible Eiswein-styled tension to the experience. The grandiose finish is endless and almost painfully intense. This stunner of an effort defies all benchmarks and, in its Eiswein-TBA style, a reference. Lovers of acid will not be able to lay their hands off this. This acidity makes it one to ideally enjoy over the coming decade, even if it will last for longer. But what a stunning off-the-chart effort! Now-2025+

| | | | | | |
|--------|----------------|------------------------------------|-------|---------|----|
| 2014er | Geltz-Zilliken | Saarburger Rausch Riesling Auslese | 01 15 | Auction | 94 |
|--------|----------------|------------------------------------|-------|---------|----|

Harvested at 108° Oechsle, this complex Auslese offers incredibly fresh and pure yet ripe scents driven by mint, yellow peach and grapefruit. The freshness of the aromatics carry over onto the palate, where the portion of botrytized fruit that has gone into the wine brings creaminess but none of its telltale aromatics (i.e. honey, apricot, pineapple etc.). Some light white fruits come through in the very long and pure finish. This is still quite primary and linear at this stage but time will reveal the multiple facets of this superbly refined Auslese. 2029-2054

| | | | | | |
|--------|----------------|-------------------------------------|-------|---------|----|
| 2014er | Geltz-Zilliken | Saarburger Rausch Riesling Spätlese | 03 15 | Auction | 93 |
|--------|----------------|-------------------------------------|-------|---------|----|

This superb wine made solely from very old vines woe one with gorgeously complex scents of yellow peach, mango, papaya, orange and bakery notes. The presence on the palate is quite impressive thanks to good, almost powerful acidity and some grapefruit and saline notes in the very long finish. This very impressive Spätlese only needs a little of time to cut its rough edges and blossom into a beauty! 2024-2044

Weingut Fritz Haag

| | | | | | |
|--------|------------|---|-------|---------|-----|
| 2014er | Fritz Haag | Brauneberger Juffer-Sonnenuhr Riesling Spätlese | 14 15 | Auction | 93+ |
|--------|------------|---|-------|---------|-----|

The 2014 auction Spätlese comes, as usual, from a prime parcel of old vines in the *Gewann Falkenberg* in the heart of the Juffer-Sonnenuhr vineyard. This delivers a gorgeous nose of cream, spices and coconut wrapped into great freshness. The wine is still on the shy side on the palate but offers plenty of the typical Haag raciness and elegance, delivered with the weight of a light Auslese and a touch of sweetness in the finish still in need of integration. This gorgeous wine in the making is made along the lines of the great Auslese from the 1990s and has huge upside potential if it gains in focus. 2024-2044

| | | | | | |
|--------|------------|---|-------|---------|-----|
| 2014er | Fritz Haag | Brauneberger Juffer-Sonnenuhr Riesling Kabinett | 13 15 | Auction | 92+ |
|--------|------------|---|-------|---------|-----|

This was harvested at 89° Oechsle out of the Estate's prime parcels in the *Gewann Falkenberg* and auf Tornei as a light version of a Spätlese but the outstanding quality and lightness of the wine made Oliver Haag decide to bottle it separately as a Kabinett (under cork unlike the regular Kabinett at the Estate). This superb wine delivers a reduced and smoke infused nose of white minerals, greengage, spices and herbs. The wine made in the style of a light Spätlese seems to dance on the palate, being round, zesty and superbly easy to knock down. As Oliver mentions: "This is a wine made for aging" and there is still a touch of residual sugar in need of integration coming through in the beautifully long and nicely integrated finish. There is huge upside potential here and it could well turn into a hypothetical blend of the Estate's 1996, 1994 and 1989 Spätlese. We cannot wait to taste this gorgeous wine at maturity. 2024-2044

Weingut Reinhold Haart

| | | | | | |
|--------|----------------|---|-------|---------|----|
| 2014er | Reinhold Haart | Piesporter Goldtröpfchen Riesling Auslese | 16 15 | Auction | 94 |
|--------|----------------|---|-------|---------|----|

Harvested from a parcel in the central part of the Goldtröpfchen at 105° Oechsle, this offers a gorgeously precise nose of passion fruit, grapefruit and pineapple on the nose. The wine is nicely vibrant and juicily zesty on the palate. The finish is creamy, with a hint of honey but also some minty herbs. This elegant version of an Auslese GK is a great success! 2024-2049



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|--------|----------------|--|-------|---------|----|
| 2014er | Reinhold Haart | Piesporter Goldtröpfchen Riesling Spätlese | 14 15 | Auction | 93 |
|--------|----------------|--|-------|---------|----|

Harvested at a full 97° Oechsle, this rich wine lives from its fresh, cassis infused scents of passion fruit, white peach, smoke and herbs. This Auslese in all but name is deliciously creamy on the palate and leaves a gorgeous feel of fruit and more whipped cream in the smooth finish. This is gorgeously well made in a style reminding us of the Estate's wines from 1997. 2024-2044

Weingut von Hövel

| | | | | | |
|--------|-----------|-------------------------------------|-------|---------|----|
| 2014er | von Hövel | Kanzemer Hörecker Riesling Spätlese | 13 15 | Auction | 93 |
|--------|-----------|-------------------------------------|-------|---------|----|

This is already quite present at this early stage and offers great scents of white pepper, dried flowers and yellow fruits including peach and quince. The wine delivers these with the intensity, structure and energy of an Auslese on the palate. What is fascinating here is the sheer freshness and lightness, the hallmark of the Estate, which emerges in the long finish and gives the wine the beautifully playful side of a Spätlese. This is a superb effort! 2024-2039

| | | | | | |
|--------|-----------|--|-------|---------|--|
| 2014er | von Hövel | Oberemmeler Hütte Riesling Kabinett Vollmondwein | 09 15 | Auction | |
|--------|-----------|--|-------|---------|--|

Not tasted.

| | | | | | |
|--------|-----------|---|-------|---------|--|
| 2014er | von Hövel | Scharzhofberger Riesling Kabinett Kosher Wein | 11 15 | Auction | |
|--------|-----------|---|-------|---------|--|

Not tasted.

Weingut Karthäuserhof

| | | | | | |
|--------|---------------|---|--|---------|----|
| 2005er | Karthäuserhof | Eitelsbacher Karthäuserhofberg Riesling Trockenbeerenauslese Nr. 20 | | Auction | 96 |
|--------|---------------|---|--|---------|----|

This yellow-golden colored wine harvested at a full 196° Oechsle delivers an attractive even if still somewhat reduced nose of ripe quince, melon, licorice, honey and almond. Where this comes into its own is on the palate, which is simply staggering of playful finesse, with just the right amount of acidity coming through and providing the frame for gloriously almond-infused, multi-layered flavors of pineapple, dried exotic fruits and honey. Despite the TBA on the label, this remains delicate and seems to dance on the palate. The finish is hugely complex with a hint of oxidative flavors gloriously adding depth to the wine. This little beauty has plenty of life ahead. Now-2045

| | | | | | |
|--------|---------------|---|--|---------|-----|
| 2014er | Karthäuserhof | Eitelsbacher Karthäuserhofberg Riesling Spätlese Nr. 42 | | Auction | 92+ |
|--------|---------------|---|--|---------|-----|

This bright-colored wine has closed down completely after bottling and delivers an impressive but hugely reduced nose of minty herbs, some non-saying fruits and spices. The balance on the palate is however superb, with a hint of exotic fruits adding a feel of depth to the clean and green scents of apple and grapefruit. The finish is full of tension and juicy zesty fruits. However, this very primary wine is likely to require a good decade to integrate and delivers its finesse. 2024-2044

Weingut Peter Lauer

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|--------|-------------|--------------------------------------|--|---------|----|
| 2014er | Peter Lauer | Ayler Kupp Riesling Spätlese Fass 23 | | Auction | 94 |
|--------|-------------|--------------------------------------|--|---------|----|

This auction Spätlese was produced from free-running juice of grapes from the Stirn and Unterstenberg sectors in the Ayler Kupp. It offers captivatingly complex scents of grapefruit, gooseberry, orange blossom, lead pencil and some bakery products. A superbly fresh and airy feel on the palate gives the wine great drinking appeal. The finish is all sheer elegance and lightness. This is a little cracker of a Spätlese in the making! 2022-2034

| | | | | | |
|--------|-------------|-------------------------------------|--|---------|----|
| 2014er | Peter Lauer | Ayler Kupp Riesling Kabinett Fass 5 | | Auction | 92 |
|--------|-------------|-------------------------------------|--|---------|----|

This Kabinett was harvested at 82° Oechsle from an early selection in the same parcel as the one for the GG. At this early stage, the wine is quite restrained and only hints at some beautiful cool complexity with fine floral notes, gooseberry, smoke and freshly cut herbs. The wine shows more fruit and a mouth-watering intensity on the palate, yet retains great finesse and elegance in the long finish. 2020-2029



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Weingut Schloss Lieser

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|--------|----------------|--|-------|---------|-----|
| 2014er | Schloss Lieser | Brauneberger Juffer-Sonnenuhr Riesling Auslese | 16 15 | Auction | 94+ |
|--------|----------------|--|-------|---------|-----|

This hay-colored wine was made from fruit harvested at a comparatively modest 100° Oechsle, which made Thomas Haag decide to commercialize this beauty as an auction Auslese and not as auction Auslese GK. The wine immediately captures one's attention through its superb tension between an undercooled side driven by grapefruit, pear and even minty herbs and a more exotic side in which apricot, saffron and tangerine come through. This tension carries over onto the palate, making the wine both vibrant and soothing. The finish is full of promises, being both intense yet airy and elegant, with great refinement and stunning balance. This is a gorgeous wine made for lovers of zesty dessert wines. 2024-2054

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|--------|----------------|---|-------|---------|----|
| 2014er | Schloss Lieser | Brauneberger Juffer-Sonnenuhr Riesling Spätlese | 15 15 | Auction | 94 |
|--------|----------------|---|-------|---------|----|

Harvested at a moderate 90° Oechsle, this offers a stunning nose of pear and minerals, embedded into a delicate creamy whiff of rose water and tangerine. A vibrant zesty feel on the palate provides the right counter-weight to the subtly Auslese power. The finish is all about minerals, smoke and clean fruits. This is a little stunner in the making, which is likely to develop a ravishingly exotic side at maturity. 2024-2044

Weingut Dr. Loosen

| | | | | | |
|--------|------------|--|-------|---------|---------|
| 2014er | Dr. Loosen | Erdener Prälat Riesling Auslese lange GK | 54 15 | Auction | (94-97) |
|--------|------------|--|-------|---------|---------|

The 2014 version of the Prälat lange GK was made from partially botrytized fruit selected early in the harvest at 130 °Oechsle. The wine is driven by almonds, gorgeously juicy yellow peach, cream and dried herbs. Raisin notes come through on the palate and are nicely underlined by the unctuous side of this rich yet racy Auslese in a long and airy finish. This may not be as "stacked and packed" as in recent vintages but is no less impressive! 2024-2049

| | | | | | |
|--------|------------|---|-------|---------|---------|
| 2014er | Dr. Loosen | Ürziger Würzgarten Riesling Spätlese GK | 42 15 | Auction | (93-95) |
|--------|------------|---|-------|---------|---------|

The Ürziger Würzgarten Spätlese GK is traditionally made from a selection of small berries from bunches affected by *millerandage* (also known as shot berries) from all the Estate's holdings in the Würzgarten. The 2014 version was harvested at 95° Oechsle and offers a stunning nose of cassis and raspberry cream wrapped into some zesty grapefruit, mint and white peach. The Auslese character of the wine is underlined by a stunning touch of whipped cream on the palate. The wine is nicely playful even if packed with flavors and leaves a stunningly fruity and minty feel in the ripe yet zesty finish. This is a gorgeous wine in the making! 2024-2049

Weingut Egon Müller / Le Gallais

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|--------|-------------|---|-------|---------|--|
| 2003er | Egon Müller | Scharzhofberger Riesling Trockenbeerenauslese | 13 04 | Auction | |
|--------|-------------|---|-------|---------|--|

Not tasted

| | | | | | |
|--------|-------------|-------------------------------------|-------|---------|-----|
| 2014er | Egon Müller | Scharzhofberger Riesling Auslese GK | 09 15 | Auction | 97+ |
|--------|-------------|-------------------------------------|-------|---------|-----|

This deep-yellow colored wine delivers a stunning tension between the zesty side of grapefruit puree and pear and the exotic side driven by baked pineapple, mango and honey. The aromatic purity and complexity is staggering on the palate, with a perfect oily and cream feel nicely balanced out by good acidity. This combination of freshness and ripeness is simply stunning and fascinating at the same time. This superb BA-styled wine could easily turn into a near-perfect experience if the touch of volatile acidity integrates as the wine matures. It is THAT impressive! 2024-2049

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|--------|-------------|--|-------|---------|----|
| 2014er | Egon Müller | Scharzhofberger Riesling Spätlese Alte Reben | 07 15 | Auction | 94 |
|--------|-------------|--|-------|---------|----|

This gorgeous, rich yet delicate wine offers pear, herbs, melon, grapefruit and spices on the nose. A touch of volatile acidity then quickly evaporates to bring some great Auslese oiliness on the palate with mint, chalky minerals and apply and citrusy fruit keeping the wine lively and fresh. The wine grows with air and develops more of the elegant and creamy finesse of a superb Auslese. This is a little beauty in the making. 2024-2044

| | | | | | |
|--------|------------|---|-------|---------|-----|
| 2014er | Le Gallais | Wiltinger braune Kupp Riesling Spätlese | 06 15 | Auction | 92+ |
|--------|------------|---|-------|---------|-----|

A whiff of volatile acidity gives way to some deliciously creamy scents of pear, whipped cream, bergamot, apricot, almond and saffron. The wine has the presence of an Auslese on the palate, with apple, spices and bergamot pairing with ripe apricot and mango. The finish is nicely racy, with lemon peel bringing a great refreshing side to this gorgeous wine made in a *feine Auslese* style. 2024-2044



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Weingut von Othegraven

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|--------|----------------|--------------------------------------|-------|---------|----|
| 2014er | von Othegraven | Kanzemer Altenberg Riesling Spätlese | 03 15 | Auction | 93 |
|--------|----------------|--------------------------------------|-------|---------|----|

This offers a gorgeous nose of wet stone, mirabelle, red berry fruits, pear, mint and tea. A delicate touch of creaminess on the palate is framed by electrifying acidity and yet a stunning playful side cuts through this and leaves one with a gorgeously long and highly complex finish and a fleeting touch of honey in the after-taste. The wine remains truly Spätlese in style, being fresh, animating and juicily ripe. 2024-2044

| | | | | | |
|--------|----------------|--------------------------------------|-------|---------|----|
| 2014er | von Othegraven | Kanzemer Altenberg Riesling Kabinett | 07 15 | Auction | 93 |
|--------|----------------|--------------------------------------|-------|---------|----|

This wine is made from fruit harvested just above 80° Oechsle from an old parcel planted with 40 years-old vines trained on single pole in the central part of the vineyard. The wine delivers a hugely impressive nose of smoke, herbs, spices, white and yellow peach, melon, pineapple and coconut. The feel on the palate is stunningly playful, being both as light as a feather and packed with gorgeously juicy flavors. This finish is all about fruits, spices and fun. This is a great real Kabinett in the making! 2024-2044

Weingut Joh. Jos. Prüm

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|--------|----------------|--|--|---------|---------|
| 2013er | Joh. Jos. Prüm | Graacher Himmelreich Riesling Auslese lange GK | | Auction | (96-99) |
|--------|----------------|--|--|---------|---------|

This needs quite some airing to shed its initial reductive side. What comes out then is simply stunning: Stunningly ripe scents of honey, pineapple, a touch of raisin, and apricot are nicely balanced out by refreshing notes of yellow peach, grapefruit and flowers. The wine is viscous, intense and compact on the palate, yet powerful scents of yellow honeyed fruits cut through this and bring out the juicy side. The finish is smoky, intense and just incredibly refined. This is a huge success which will require more than a decade to reach its maturity plateau! 2028-2063

| | | | | | |
|--------|----------------|--|--|---------|---------|
| 2013er | Joh. Jos. Prüm | Graacher Himmelreich Riesling Auslese GK | | Auction | (92-95) |
|--------|----------------|--|--|---------|---------|

This remarkably open wine impresses one with some attractive scents of ripe fruits including William pear and yellow peach as well as some honey. More juicy pears and some honeyed cream make for a juicy experience on the palate. The juiciness of this charming wine is underlined by a zesty feel candied grapefruit in the finish. Even if already very attractive at this early stage, this will only gain in finesse and complexity as it matures. 2023-2043

| | | | | | |
|--------|----------------|-----------------------------------|--|---------|---------|
| 2014er | Joh. Jos. Prüm | Bernkasteler Lay Riesling Auslese | | Auction | (93-96) |
|--------|----------------|-----------------------------------|--|---------|---------|

This Auslese made from very old un-grafted vines situated in the historic and best section of the Lay (just next to the village of Bernkastel) was initially earmarked as a regular GK but eventually the family decided to bring this little gem as "simple" Auslese to the Auction. The wine starts off with a reductive and quite smoky nose of raisin, brown sugar and toffee before yellow peach, herbal notes and laurel kick in. Intense notes of pineapple, honeyed fruits and quite some concentration coming from the high levels of dry extracts given the wine juiciness and great presence. The finish is fresh and refined. What a great wine! 2024-2054

| | | | | | |
|--------|----------------|--------------------------------------|--|---------|---------|
| 2014er | Joh. Jos. Prüm | Wehlener Sonnenuhr Riesling Spätlese | | Auction | (94-97) |
|--------|----------------|--------------------------------------|--|---------|---------|

This small cask was produced from late harvested fruit with almost no botrytis. White in color, this offers a most compelling and pure nose of white flowers, mint, white peach, white tea, green herbs and fine spices. This straight and clean character is also this beauty's hallmark on the palate, where the finest touch of juicy and creamy fruits lead to a gloriously pure, racy and superbly airy finish. What a beauty in the making! 2024-2044

Weingut S.A. Prüm

| | | | | | |
|--------|-----------|---|--|---------|--|
| 2010er | S.A. Prüm | Erdener Treppchen Riesling Trockenbeerenauslese Fass 29 | | Auction | |
|--------|-----------|---|--|---------|--|

Not tasted.

| | | | | | |
|--------|-----------|---|--|---------|--|
| 2006er | S.A. Prüm | Wehlener Sonnenuhr Riesling Beerenauslese Fass 36 | | Auction | |
|--------|-----------|---|--|---------|--|

Not tasted.

| | | | | | |
|--------|-----------|---|--|---------|--|
| 2007er | S.A. Prüm | Graacher Himmelreich Riesling Eiswein Fass 66 | | Auction | |
|--------|-----------|---|--|---------|--|

Not tasted.



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Willi Schaefer

| | | | | | |
|--------|----------------|--------------------------------------|-------|---------|-----|
| 2014er | Willi Schaefer | Graacher Domprobst Riesling Spätlese | 09 15 | Auction | 91+ |
|--------|----------------|--------------------------------------|-------|---------|-----|

This is the only Graacher Domprobst Spätlese produced at the Estate in 2014 and is the result of a painstaking selection of berries harvested at 92° Oechsle from a privileged parcel in the Nikolausley still planted with old un-grafted vines. Auction Spätlese wines often have the weight of an Auslese, but not this one. This is a real Spätlese made along the stringent principles of lightness of the Estate and showing a slightly more exotic side than usual. At first, this hugely reduced wine only delivers some faint and seemingly linear scents of orange, pear, greengage and apricot blossom. These lead to a delicately racy and precise feel on the palate. It is only after extensive airing (days at the moment!) that the true potential of the wine comes to light, with a more almond-infused side and more body in the finish. There is plenty of potential here, but the wall of reduction is holding everything back at the moment. 2024-2044

Weingut St. Urbans-Hof

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|--------|----------------|---|-------|---------|----|
| 2014er | St. Urbans-Hof | Ockfener Bockstein Riesling Spätlese Zickelgarten | 30 15 | Auction | 92 |
|--------|----------------|---|-------|---------|----|

Harvested at 95° Oechsle, this bright-colored wine delivers a gorgeous nose of herbs, earthy spices, bergamot, citrus and grapefruit. It is loaded with energy, with some CO2 adding an animating side to the Auslese presence on the palate. The finish is clean, comparatively full bodied and powerful, and yet also mouth-watering and mineral. This is delicious now but will benefit from bottle age, if only to integrate the noticeable sweetness in the after-taste. 2024-2044



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 - Dr. Fischer
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 - Karthäuserhof
 - von Kesselstatt
 - Peter Lauer
 - Le Gallais
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 - Markus Molitor
 - Joh. Jos. Prüm
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