



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

Dr. Heidi Kegel reported that the vegetative cycle was as long in 2008 as in 2007 (around 120-130 days) and also Andreas Barth, the cellar master since 2004, was positively surprised at how the wines developed, showing fruity and mineral characteristics. He mentioned that, although the sugar levels remained essentially unchanged throughout October, the aromatic profile of the grapes improved quite significantly in the course of the month. In his eyes, the key to the success in 2008 was to wait just the few extra days to start the harvest. Therefore the Estate started cautiously on October 15 with a pre-harvest. The main harvest was only launched a week later and lasted until November 11. Yields were moderate at 45 hl/ha, i.e. at around the same levels as in 2007. Small quantities of botrytis-affected grapes were harvested, but most grapes were clean. In addition the Estate managed to harvest 105 liters of Eiswein in the Kanzemer Altenberg on December 28.

The fermentation proved to be slow and long this year. It was a tricky vintage, and much attention was needed. As done since the vintage 2006, the Estate decided to ferment all wines, including the dry ones, with ambient yeasts. The Estate started some experiments with wooden casks in the vintage 2008 vintage (traditionally, all wines are made in stainless steel). One 1,400 liters wooden cask is now used for each of its three GG bottlings (Wiltinger Kupp, Ockfener Bockstein and Kanzemer Altenberg) to be released in September.

The bulk of the production is composed of Kabinett and Spätlese level wines. Through strict selections, the Estate managed to produce an Auslese from both the Kanzemer Altenberg and the Ockfener Bockstein. Small quantities of highly botrytized-affected berries (140° Oechsle, which is very impressive for the vintage) were picked through selections in the Altenberg and were initially destined to produce a Beerenauslese. However, the quantities were so small that the Estate decided to blend this into the Auslese. The collection is therefore topped by an Eiswein with 150° Oechsle.

This is a very successful collection by this Estate, which could play to the full the fact that it holds rather large parcels in each of its vineyards and could therefore make the required selections during the harvest.

2008er	von Othegraven	Kanzemer Altenberg Riesling Eiswein	01 09	93
--------	----------------	-------------------------------------	-------	----

Harvested at 150° Oechsle on December 28, this offers a delightful and highly enjoyable nose of Eiswein, with great freshness and zest. The nose mixes orange peel, lime, litchi, passion fruit and some mango. The wine only reveals its true richness and concentration on the palate, in an opulent almost Beerenauslese style. It is very juicy, with impressive notes of honey and apricots. The level of extracts is high but the finish manages to remain fresh thanks to a zesty acidity. Unfortunately, it is only available in minute quantities (a mere 105 liters were made). 2018-2035

2008er	von Othegraven	Kanzemer Altenberg Riesling Auslese	02 09	90+
--------	----------------	-------------------------------------	-------	-----

This Auslese includes some fruit harvested at over 140° Oechsle that was initially destined for a Beerenauslese. Well, this reflects on the intensity and power of the wine. The nose is initially restrained and only reveals hints of citrus zest and smoky slate. It boasts however great intensity on the palate with a sense of powerful yet refined tension. The finish is impressively long and quite racy. This is very impressive but will only reveal its true beauty in many years. 2016-2028

2008er	von Othegraven	Ockfener Bockstein Riesling Auslese	03 09	90
--------	----------------	-------------------------------------	-------	----

This shows a nice and expressive aromatic profile on the nose mixing fine toffee, tangerine, litchi, slatey smoke, a touch of laurel with hints of apricots. It is long on the palate, with some sappy peach and zest. The wine is very open and attractive now, and will be hard to resist in its primary phase. However, a few years of cellaring will help to integrate its richness. 2014-2025

2008er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	04 09	89
--------	----------------	--------------------------------------	-------	----

The aromatics are still subdued and the wine needs some time to open up and reveal notes of yeasts, white fruits, salted butter and dried flowers. This is nice and zesty with precise flavors on the palate. The long crystal clear finish conveys a great sense of elegance. 2015-2025

2008er	von Othegraven	Ockfener Bockstein Riesling Spätlese	05 09	87
--------	----------------	--------------------------------------	-------	----

This Spätlese is comparatively rich in color and flavors, no doubt thanks to the presence of both ripe and botrytized grapes. It has an expressive nose of ripe apricot, candied sugar, mango and a touch of honey. The palate is rich and mellow, and there is a feeling of liqueur in the finish. 2013-2020

2008er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	06 09	89
--------	----------------	--------------------------------------	-------	----

This is quite smoky with good flavors of peach, white fruits and vanilla. It comes over as elegant, light, sappy and racy on the palate, and conveys a great sense of precision and intensity. The water-like finish is impressive and long. This is a serious Kabinett, but one that will require some years to shine. 2014-2025



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

2008er	von Othegraven	Wiltinger Kupp Riesling Kabinett	07 09	86
--------	----------------	----------------------------------	-------	----

This shows a golden color and there are obvious notes of ripe fruits, apricot, yellow plum and slate. It develops a fine candied and toffee touch with airing. The wine comes over as comparatively mellow on the palate but the finish offers good balance. 2011-2018

2008er	von Othegraven	Riesling Trocken	08 09	86
--------	----------------	------------------	-------	----

This Estate Riesling is made from holdings in the Ockfener Bockstein and Kanzemer Altenberg as well as from a newly acquired parcel of approx. 1 hectare in the Kanzemer Sonnenberg. The wine offers simple nice notes of pear, apple, fine spices and smoky slate. It presents good extraction and structure on the palate. This is a very attractive dry Estate bottling with good depth of flavors for this level. Now-2015

Extract from Mosel Fine Wines Issue No 8 (June 2009) covering the 2008 Vintage Report Part I

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.

Mosel Fine Wines is available on subscription only. Subscription is free of charge. Please send a mail with your full name and email address at newsletter@moselfinewines.com