

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

By Jean Fisch and David Rayer

# Issue No 73 2023 Vintage | Part III

## Full Guide to the 2024 Auctions





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### Issue No 73 – October 2024

### **Mosel Fine Wines**

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

Mosel Fine Wines appears on a regular basis and covers:

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

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

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#### **Contact Information**

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

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### **Understand Our Tasting Notes**

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

		1	2	(3)	5
2015er	Willi Schaefer	Graacher Domprobst Riesling Spätlese	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", EG for "Erstes Gewächs" (if from the Rheingau) and 1G (if from the VDP)

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

2. AP NUMBER: The AP Number is the unique number associated with any lot of German quality wine. We systematically provide this information (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 <u>here</u>. "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 or November 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 or 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 <u>complexity</u>, <u>balance</u>, <u>and elegance</u> ("more is not better") as well as <u>respect of terroir and style</u> (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 <u>review the wine according to its actual style</u> (in the example as "the Spätlese it is").
- Timing: Our ratings for young wines refer to the <u>expected quality of the wine at maturity (i.e. during its drinking window) and not at the moment</u> 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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### List of Estates and Quick Links

An alphabetic overview (based on <u>LAST NAMES</u>) of the Estates covered in this Issue:

Estate	Section of Issue No 73		
LSIG	Der Ring 1899 Auction	VDP Trier Auction	VDP Bad Kreuznach Auction
A.J. Adam		Link	
AdamsWein	Link		
Battenfeld-Spanier			Link
Erben von Beulwitz	Link		
Clemens Busch		Link	
Chat Sauvage	Link		
Diel			Link
Dönnhoff			Link
Emrich-Schönleber			Link
Killian <b>Franzen</b>	Link		
Geltz-Zilliken		Link	
Albert Gessinger	Link		
K.F. Groebe			Link
Gunderloch			Link
Fritz Haag		Link	
Haart		Link	
Hermannsberg			Link
von Hövel		Link	
Albert Kalifeiz	Link		
Kanzlerhof	Link		
Karp-Schreiber	Link		
Kees-Kieren	Link		
Keller			Link
Kerpen	Link		
H.J. Kreuzberg			Link
Philipp Kuhn			Link
Peter Lauer		Link	
Lehnert-Veit	Link		

(continues on the next page)



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### List of Estates and Quick Links ( Cont'd )

Estate	Section of Issue No 73			
	Der Ring 1899 Auction	VDP Trier Auction	VDP Bad Kreuznach Auction	
Schloss Lieser		Link		
Loersch	Link			
Carl Loewen	Link			
Maximin Grünhaus		Link		
Josef Milz		Link		
Markus Molitor	Link			
Paulinshof	Link			
Axel Pauly	<u>Link</u>			
Dr. Pauly-Bergweiler	<u>Link</u>			
Philipps-Eckstein	<u>Link</u>			
Joh. Jos. Prüm		Link		
Rebenhof	<u>Link</u>			
Richard Richter	<u>Link</u>			
Schloss Saarstein		Link		
Prinz Salm			<u>Link</u>	
Joh. Bapt. <b>Schäfer</b>			<u>Link</u>	
Willi Schaefer		Link		
Schäfer-Fröhlich			<u>Link</u>	
Schmitges	<u>Link</u>			
Jakob Schneider	<u>Link</u>			
Wwe Dr. H. Thanisch – Erben Thanisch		Link		
Wwe Dr. H. Thanisch – Erben Müller-Burggraef	<u>Link</u>			
Van Volxem		Link		
Wagner-Stempel			Link	
Walter	Link			
Wegeler		Link		
Weller-Lehnert	<u>Link</u>			
Wittmann			Link	
Würtzberg	<u>Link</u>			



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### The 2023 Vintage – A Tale of Contrasts

The 2023 growing season was first too dry, then far too wet, and then far too hot ... and yet the vintage yielded some stunners. How can this be possible? Here are the key facts in a nutshell.

#### 2023 Vintage - The Vintage in a Nutshell

Vintage Conditions	A comparatively mild winter was followed by a good start to the growing season, which was within long-term averages. A spell of sunny and dry weather in June led to a good and comparatively even flowering period. The weather turned very dry in June and most of July, which fooled growers into expecting another hot vintage. However, the weather changed at the end of July and the rest of the summer was marked by a lot of rain. Sunshine and temperatures remained within normal bounds, which allowed the vegetation to develop at a brisk pace. As if by a miracle, the rain stopped in September and the weather turned mostly sunny but also too warm for comfort. Good ripeness and warm weather meant that harvest was again a rather early affair. The pressure of rot made harvesting extremely difficult and demanding. Noble-sweet wines were particularly challenging to make as there was time pressure but also non-noble rot.
The Wines	2023 is anything but homogeneous but, overall, the style is one of zest, freshness, and lightness for wines made from clean fruit. The 2023 wines are mostly quite accessible. The weak spot of the vintage is off-flavors and potentially thinness. The wines are all very much in line with the expectations linked to their Prädikat. The bulk of the production is at Kabinett and Spätlese levels, and only small quantities of Auslese and upwards were produced. Much of the Spätlese-level fruit has been dedicated to the production of dry wines, which are lighter in 2023. Yields turned out to be quite good, even if they declined during the harvest.
Buyer's Guide	2023 is worthy of every attention, as it yielded some wines of incredible racy beauty and finesse! But 2023 was also sensationally heterogeneous and difficult to handle: Do not buy blind! The sweet spot of the vintage is Kabinett, which can be as bright as in the finest vintages. If Spätlese is your thing, the finest from 2023 (not all!) exhibit a great sense of brightness. The finest noble-sweet are stunning (there is perfection), but quantities are frightfully small. Some great dry wines were made in 2023 but, overall, this style proved the most difficult of the vintage as the wines can be thin and light.

In this Issue, we provide Part II 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 Issues, the next one is to be released in October.

### Note: A comprehensive report on the 2023 growing conditions, wine style, and buying guide was published in Issue No 71 (June 2024)



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#### **Annual Auctions**

Every year, three winemakers' associations, the Der Ring 1899 Mosel (the new name of the Bernkasteler Ring since the beginning of this year), the VDP Mosel / Grosser Ring, and the VDP Nahe-Ahr-Pfalz-Rheinhessen each hold an Auction at which some of the best wines of its members are auctioned off. This year (2024), these Auctions will take place on November 7, 8, and 9 respectively.



We regularly get many questions about these Auctions:

- What are these Auctions?
- How did these Auctions come about?
- What wines are being sold at these Auctions? Are they the same as those available in the shops?
- Who should buy at the Auctions? Is the premium worth it?
- How to acquire auction wines?
- How does one recognize auction bottles on the open market?

We provide here a comprehensive package in which we answer all these questions and offer detailed tasting notes for the wines to be sold off at these events.



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### Annual Auctions – An Introduction

#### THE ANNUAL AUCTIONS IN A NUTSHELL

What are these Auctions?	The annual German wine Auctions are not your usual wine Auctions organized by the well-known commercial auction houses. Rather, they are events organized by grower associations where member Estates sell some of their wines directly to the public, with commissioners as intermediaries.
How did the Auctions come about?	The Auctions were set up in the 19th century essentially as an efficient manner to capture value vs. the powerful trading houses. These Auctions gradually structured around grower associations by the turn of the 20th century, also to improve the traceability of the wines. Until the middle of the 20th century, the Auctions were to be the standard approach for selling wines, with commissioners as intermediaries. With the development of bottling at the Estate and direct sales, the Auctions became an annual event dedicated to the sale of only selected high quality and rare wines. Two growers' associations emerged in the Mosel, and each one organizes an Auction from its members on an annual basis (in Trier). In parallel, the annual Auction of the VDP Nahe in Bad Kreuznach was opened to members of the VDP Ahr, Pfalz, and Rheinhessen.
Which wines are sold at these Auctions?	Most of the wines brought to these Auctions are special wines (not sold via traditional sales channels) made from particularly prized parcels, the result of painful selections, and/or a special cask. Most wines are usually from the latest vintage, although any Eiswein, BA, and TBA is from older vintages. In addition, some Estates may bring mature rarities or rare large format bottles from wines which are or were also sold via regular channels (or sometimes wines which were already sold at an Auction in the past).
How to participate at the Auctions?	These Auctions are held in November. Both private individuals and professionals can bid at these Auctions (even if not being able to participate live). Bidding is only possible through commissioners. It is therefore necessary to contact a commissioner prior to the Auctions, also to understand the best way to handle imports or duty into your country.
Should one buy at the Auctions? Is it worth it?	German auction wines represent the pinnacle of Riesling, which is not surprising as these are the result of painstaking selections. Consequently, they are not cheap and often sell at a significant premium. However, this premium needs to be relativized in the case of fruity-styled, sweet, and noble-sweet auction wines since these are sometimes heavily de-classified. Some relative bargains can also be made, which allow one to get the "best of Riesling" at reasonable prices. The question of whether the premium and effort of buying at Auctions is worth it is a very personal one. Auction bottles do not necessarily need to be acquired at the Auction itself, some Estates and wine merchants / importers also offer them later.
How does one recognize an auction wine?	In principle, all auction bottles carry a round sticker to distinguish them from regular ones. This will be the case for any bottle purchased directly at the Auctions. In practice, not all do carry a sticker (as some remaining bottles of lots may be offered later at the Estate) and then only the AP number can help. AP numbers may not be very consumer friendly, but a little effort may allow one to make some bargains.



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#### HOW DID THESE AUCTIONS COME ABOUT?

The Auctions were set up in the 19th century essentially as an efficient manner to capture value vs. the powerful trading houses. In order to understand the annual Auctions, one needs to look back at the way wines were sold in the 19th century. The wine trade in Germany was dominated by wealthy and powerful merchant houses. These merchants went to the Estates, purchased wines in casks and had these transferred to their own cellars. Here, the wines were matured and bottled, before being delivered to their customers in Europe and worldwide. Leading Estates first started to sell their top casks via Auction in the best vintages, such as 1857 or 1865, when demand was high, simply to secure the highest prices from the merchants. These Auctions were often organized by the Estates themselves, at their premises or some local hall in the nearest larger town. The success and growing demand for German wine led more and more Estates to sell their wines via Auction. Soon enough, a series of days in spring emerged at which these Estates were all auctioning off their wines.

These Auctions gradually structured around grower associations by the turn of the 20th century, also to improve the traceability of the wines. The high prices and strong demand for German wines had another side effect: Some merchant houses could not resist the temptation to "fiddle around." This included blending wines, adding sweetening products, etc. To address these problems, leading growers in different parts of Germany started to organize themselves into grower associations at the turn of the 20th century. These grower associations committed themselves to some basic but stringent practices to ensure the quality of their wines:

- Produce only Naturrein wines, i.e. wines without any addition of sugar (be it as sweetener or via chaptalization).
- Sell their wines only through the Auctions organized by their grower association.
- Bottle the wines at the Estate with an original Estate cork to ensure the traceability of the product.

These principles may sound basic. One needs however to remember that the concept of wine as being made solely from fresh grapes had only been codified in law in 1892! In addition, commercial considerations most certainly played an equally important role in setting up these grower associations, be it only to improve their bargaining power with respect to the mighty merchants.



Until the middle of the 20th century, Auctions were to be the standard approach for selling wines, with commissioners as intermediaries. Until the 1930s, nearly all casks produced by any member of such a grower association were sold at the annual Auctions. Their success was so big that grower associations in some parts of Germany (but not in the Mosel) held Auctions several times a year! Estates sold full casks at Auction. While this may not have been an issue for regular wines, it proved more problematic for top casks of Auslese because the price and volume were often too much to handle for a single buyer. Here, commissioners came into play as intermediaries. They would buy a specific cask on behalf of several buyers and organize the orders between them. For instance, a famous cask of 1911er Ayler Kupp feinste Auslese auctioned off in the 1920s went to the Waldorf-Astoria Hotel in New York, another part to a prince in Sweden and the remainder to some (no doubt wealthy!) private English customers.



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With the development of direct sales, the Auctions became an annual event dedicated to selling off rare high-quality wines only. As of the 1930s, leading Estates started to market their wines directly and they gradually used the Auctions for selling their finest casks only. The fact that "only" better casks were sold off at the Auctions required the Estates to introduce some differentiation between casks sold directly (via merchants) and those sold via the Auctions. Consequently, a sticker with the year and location of the Auction was added on all auction bottles to distinguish them from regular ones (more on how to recognize auction bottles in the last part of this document).

Two grower's associations emerged in the Mosel, which each organizes an Auction of wines from its members in Trier on an annual basis. Several grower associations were operating at the turn of the 20th century in the Mosel, each holding their separate annual Auction. These were to gradually merge into two grower associations which still exist today:

- The Der Ring 1899: It was set up by six growers as Vereinigung der Weingutsbesitzer der Mittelmosel in 1899 and was holding its biannual Auctions in the casino in Bernkastel. In 1978, it merged with the Naturwein-Versteigerungsgesellschaft Trier (another grower association set up in 1911) and subsequently took the name Bernkasteler Ring. In 2024, it changed its name to Der Ring Mosel 1899. This grower association is sometimes referred to as the Kleiner Ring, i.e. the "Small Ring," in opposition to the Grosser Ring here below.
- The VDP Mosel / Grosser Ring: This grower association, originally called Trierer Verein von Weingutsbesitzern der Mosel, Saar und Ruwer, was set up in 1908. It merged three grower associations (one in the Middle Mosel, one in the Saar and the association of catholic Estates in Trier). Given that it had 56 members at its inception, it was referred to as Grosser Ring, i.e. "Great Ring" in German.

Each of these two grower associations organizes one Auction per year. Both take place in Trier (the location varied over the years). Auctions used to take place in September, but now they are back in November. Here are this year's location and dates:

	DER RING 1899	v	DP MOSEL / GROSSER RING
Place:	Tagungszentrum der IHK Herzogenbuscher Strasse 12 54292 Trier	<u>Place</u> :	Park Plaza Hotel Trier Nikolaus-Koch-Platz 1 54290 Trier
<u>Timing</u> :	November 7, 2024 08.30-11.30: Pre-tasting 13.00 onwards: Auction	<u>Timing</u> :	November 8, 2024 09.00-11.00: Pre-tasting 13.00 onwards: Auction

Since last year, the Der Ring 1899 has also been auctioning off wines from befriended Estates in other regions than the Mosel.

In parallel, the annual Auction of the VDP Nahe in Bad Kreuznach was opened to members of the VDP Ahr, Pfalz, and Rheinhessen. In each region of Germany, a branch of the VDP was gradually set up, which all held their own days of Auction, sometimes twice a year, sometimes at a common location for the region sometimes by villages. These Auctions were historically Riesling-centric. After World War II, the VDP Nahe relaunched its annual Auction which was traditionally held in Bad Kreuznach and obligatory to its members. In the early 1990s, the VDP Nahe served as "incubator" to the burgeoning VDP Ahr (which, at the time, held too few members for being a separation organization). Consequently, these Estates were allowed (and expected) to also participate in this Auction. This tradition then remained even after the VDP Ahr was set up as a separate organization. Subsequently, participating in the Bad Kreuznach Auction was also opened (but without obligation) to members of the VDP Pfalz and the VDP Rheinhessen.

This Auction in Bad Kreuznach will take place on the Saturday following the Auctions in Trier and, hence, will take place this year on November 9:

VDP NAHE, AHR, PFALZ, AND RHEINHESSEN				
<u>Place</u> :	Museum der Röme Hüffelsheimer Stra 55545 Bad Kreuzn	sse 11		
<u>Timing</u> :	November 9, 2024 09.00-11.00: 13.00 onwards:	Pre-tasting Auction		

If you cannot be physically present but still want the buzz, the Auctions are streamed live on the YouTube channels of the growers' organizations.

Besides the obvious commercial objective, the growers from the VDP Auctions have also at heart to use this occasion to support some charities by auctioning off either boxes with wines donated by the members or participations to special wine events led by leading growers.



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#### WHAT WINES ARE BEING SOLD AT THE AUCTIONS?

Most of the wines brought to the Auctions are special casks of the finest wines (not sold via traditional sales channels). Even today, which wines are being sold via the Auctions remain a major source of confusion, even to the most experienced Mosel wine lovers. 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, or TBA must be at least 2 years old before being auctioned. For the rest, every winemaker has carte blanche. In practice, the winemakers bring essentially very special wines to the Auctions. These are often made from a particularly old or prized parcel, come from a painful selection of berries, which are then bottled separately (i.e. with a distinct AP number), and/or from a special cask. These wines are therefore not available via traditional sales channels, although some wine merchants buy some extra bottles to add them on their list, or some Estates may offer them ex-cellar after the Auction, at least at the hammer price achieved during the Auction (in case there are a few bottles left). Some growers do, however, sell larger formats of regular wines (often their GG) at these Auctions. These wines are of course also available in regular formats, via their traditional sales channels.

#### Most wines are from the latest vintage, although any Eiswein, BA, and TBA is from older vintages.

Most wines brought to the Auctions are likely to be from the latest vintage (i.e. from the 2023 vintage for the Auctions held in November 2024). This is certainly the case for any Kabinett, Spätlese, and Auslese as well as most dry and off-dry wines (even though a growing number of Estates now bring dry wines with prolonged aging in cask or bottle to the Auction). Although several Estates, notably from the Der Ring Mosel 1899, regularly bring older bottles to the Auctions. Of course, red wines (as are being offered at the Bad Kreuznach Auction for a few years and at the one of the Der Ring Mosel 1899 since 2023) are usually two years old. The practice varies widely for Eiswein, BA, or TBA bottlings, but the basic rule is that they must be at least 2 years old. Some Estates tend to bring these wines to the Auctions immediately or shortly after the minimum 2-year period. Other Estates prefer to let them mature somewhat in their cellars before bringing them to Auction.



In addition, some Estates may bring mature rarities or rare large format bottles from wines which were originally sold via regular channels. Some Estates also sell large formats of top regular wines (i.e. with the same AP number) via these Auctions. Finally, some mature rarities regularly appear at these Auctions as well. In 2024, this will include quite a few bottles of the 1997er Wehlener Sonnenuhr Auslese \* by Kerpen (at the Der Ring 1899 Auction) and one magnum of 2005 Halenberg TBA from Emrich-Schönleber (at the VDP Bad Kreuznach Auction).



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#### WHO SHOULD BUY AT THE AUCTIONS? IS IT REALLY WORTH IT?

Auction wines represent a pinnacle of German wines, which is not surprising as these are the result of painstaking selections. We have personally been avid buyers of auction wines for many years as these bottlings represent the essence of Riesling greatness. Simply put: Not all auction wines are magical, but our greatest German Riesling wine memories have regularly come from auction wines (at least from those Estates that are members of these grower associations). The greatness of auction wines is underlined in our 10-Years-After and 20-Years-After Retrospectives, which we publish every year in our spring Issue. As you can see in our past Issues for yourself, auction bottlings are always among the very best of any vintage. And this should not come as a surprise, as auction wines are the result of special and careful selections. Imagine a Burgundy Domaine making a special selection of its finest fruit in its finest and oldest vineyards and offering the resulting wines separately via an Auction. This would be the equivalent in Burgundy if they held a Trier Auction system (the annual Auction by the Hospices de Beaune is different as it sells the full collection of the Estate of unfinished wines in cask, which then must be aged elsewhere and bottled subsequently).

#### Auction wines are not cheap and often sell at a significant premium.

The quantities of wines brought to the Auctions are minute. They can go up to a few hundred bottles for some dry wines, Kabinett, and Spätlese but sometimes not exceed 24-36 bottles (or most likely halves) for rare noble-sweet wines such as TBAs. It is therefore not surprising that these wines can be very, very expensive. The price of a Spätlese or Auslese auction bottling can sometimes be multiple times more expensive than its equivalent regular bottling and prices for rare TBA can easily exceed €1,000 per bottle (even before taxes, commissions, etc.!).



This premium needs to be relativized since sometimes fruity-styled and sweet auction wines are heavily de-classified.

More often than not, auction Spätlese bottlings are made from fruit which are well into Auslese levels, auction Auslese could easily have been sold as Auslese GK or even BA via regular channels, etc. Readers of our tasting notes have most probably already noticed this. And thus, one can see the high prices at Auctions as comparatively reasonable. Prices of say an auction Spätlese should not be compared to the regular Spätlese but more to the regular Auslese or even Auslese GK, and then the price difference is already less appalling. Remember also that Eiswein, BA, and TBA can only be sold off through Auctions after a minimum of two years. Therefore, a lot of Estates regularly decide to "de-classify" wines which could have been sold as regular Eiswein, BA, or TBA to offer them as auction Auslese GK or lange GK in the year after the vintage. Here also our tasting notes will help readers to find out what is really in the bottle.

#### Some relative bargains can however be made, which allows one to get the "best of Riesling" at reasonable prices.

While auction wines can hardly be called cheap, some of these wines can prove relative bargains. At each Auction, there are always a few bottlings which offer great value for money, either because they sell for hardly more than their regular equivalent or the quality difference more than justifies the premium. In particular, the Der Ring Mosel 1899 Auction offers great opportunities to acquire superb wines at reasonable prices. Also, savvy buyers have a close look at new members and participants in the associations, as prices are never excessive in the first years, although the quality is often extraordinary.



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#### Ultimately, the question of whether the premium and effort of buying at Auctions is worth it is a very personal one.

Anyone who "only" wants a good Riesling to drink every day is clearly better served by buying regular (i.e. non-auction) wines from their favorite Estate(s). However, anyone seriously interested in German Riesling who wants to get their hands on some real gems should make the effort to secure some bottles and let them age properly for future great tasting moments. In addition, lovers of Eiswein, BA, and TBA often have no choice but to go through the Auctions to get their hands on some of the finest examples by the likes of Dönnhoff, Fritz Haag, Keller, Joh. Jos. Prüm, and Egon Müller as these Estates generally only sell their best Eiswein, BA, and TBA through the auction channel.

#### HOW TO ACQUIRE AUCTION WINES?

#### The Auctions are held in November, with the wines available for tasting in the morning and sold in the afternoon.

In 2024, the Auctions are held on three consecutive days in November. The Der Ring 1899 holds its one on Thursday, November 7. The VDP Mosel / Grosser Ring follows suit on the next day, Friday, November 8. The Bad Kreuznach Auction, including Estates from the VDP Nahe, Ahr, Pfalz, and Rheinhessen, then completes the three days of Auctions on Saturday, November 9. These Auctions are open to the public. However, one needs to register in advance to participate as seats are limited and early registration is often mandatory. Participants can taste the wines on offer 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 (except for a few rare and / or old bottles).

#### Both private individuals and professionals can bid at these Auctions.

Technically speaking, only accredited commissioners are actually authorized to bid at these Auctions. However, anyone wishing to purchase bottles at these Auctions can do so by placing bids with their wine merchant / importer (if they offer this service) or by contacting one of the accredited commissioners directly. We provide the full contact details of these commissioners at the end of this introductory section.



It is however advisable to contact a commissioner prior to bidding on the best way to handle imports or duties into your country.

After the Auctions, the commissioners will contact the successful bidders for payment and shipping. Within the European Union, as far we understand the law, wine lovers can work directly with a commissioner if they fetch the bottles themselves or take care of shipping, import administration, and custom duties into their country of residence (wine lovers may always, for reasons of convenience, to work via a wine merchant / importer to avoid the logistics hassle). For bidders from outside the European Union (including the United Kingdom, North America, and Asia), other shipping / importing restrictions may apply. In all cases, we strongly advise wine lovers to contact a commissioner or their wine merchant / importer prior to bidding to check the best way to proceed. The final price paid for the wines will be made up of the hammer price, to which must be added a commission fee (a few percentage points of the hammer price) for the accredited commissioners, shipping costs as well as import duties and VAT (or sales tax).

www.moselfinewines.com



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

Bids are made in the standard way, with prices and quantity limits, but with a few historical particularities to each Auction. Bids are formulated as follows: "I want X bottles of wine so-and-so for a maximum price of  $\in$ Y hammer per bottle." You can (and we regularly do) make several different bids for the same lot, depending on the potential hammer price. For instance, for a given wine, you can bid for 6 bottles up to  $\in$ 30 OR for 3 bottles up to  $\in$ 50. In such a case, you get 6 bottles if the price does not exceed  $\in$ 30 or 3 bottles if the price exceeds  $\in$ 30 but remains below  $\in$ 50.

Please note that there are few particularities at each of these Auctions:

- At the Der Ring 1899, a bid price is traditionally expressed in terms of the equivalent 75cl bottle, even if only half bottles are offered (this is a relic of the days when casks were sold prior to bottling, and the price was therefore determined per "unit"). You should therefore pay extra attention when placing your bids for half-bottles or magnums to make sure that you define them correctly. In case of doubt, we recommend that you ask your commissioner.
- At the VDP, the bottle formats (standard, magnum, half-bottle, etc.) are auctioned off separately. This procedure regularly results in strange price formation, with half-bottles proving almost as expensive as full bottles. Astute participants to these Auctions can regularly score a (relative) bargain here.



Auction bottles do not necessarily need to be acquired at the Auction itself, some Estates and wine merchants / importers offer them also later. Despite being made in minute quantities, auction wines can be found on the open market. Our experience is that many leading wine merchants / importers specialized in German wines throughout the world often acquire auction wines to enhance their catalogue (either immediately or for release after some years). Also, some Estates offer the possibility to acquire their auction wines at the Estate after the Auction, usually at or close to the hammer price. Going for this secondary market can therefore be an alternative option to acquire some of these auction wines, and one that does not require the hassle of preparing bids and importing the resulting wines. Of course, the price for these wines will be higher than the one at the Auction. For those of you who want to buy these auction wines on the market, you should carefully read the next section, as some bottles may not be directly recognizable as being auction wines even though they are!



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#### HOW DOES ONE RECOGNIZE AUCTION BOTTLES ON THE OPEN MARKET?

In principle, all auction bottles carry a round sticker to distinguish them from regular ones.

To differentiate them from regular wines, auction bottlings do carry a round sticker, usually above the front label or stuck to a corner of the label with the indication "Riesling Auktionswein" without any additional information for the Der Ring 1899 or "Versteigerung" and the year in which it was auctioned in the case of the VDP. As an image says more than a thousand words, we provide here below pictures of past auction bottles from the VDP and the new sticker for the Der Ring 1899 applicable as of this year.



#### In practice, not all auction bottles do carry a sticker and then only the AP number can help.

In principle, auction wines should be easy to identify in a shop. In practice though, things may not necessarily be as straightforward as they seem. Several Estates offer their wines ex-cellar after the Auction (at auction prices or higher). Over the years, our experience has been that these auction bottlings may not always carry the "auction sticker," and this is an indication that the bottles were bought after the Auction at the Estate. In such a case, the only way to know if a bottle was sold at Auction is to check the AP number. You will find everything you need to understand the AP system in the article "Mosel Perspectives: Understanding the AP numbering system" published in our Issue No 27 (March 2015), available to subscribers on simple email request.

#### AP numbers may not be very consumer friendly, but a little effort can go a long way.

Although this method may not be very consumer-friendly (who keeps track or wants to keep track of all AP numbers for each vintage and Estate?), it can be worth the effort and can reward one with some nice bargains. Indeed, auction wines do appear on the secondary market from time to time. However, as these wines are not widely distributed, their singular value often goes unrecognized, and these precious wines often sell for little more than their regular equivalent. Savvy Riesling lovers can therefore make great bargains... if they know how to recognize these wines on the open market.

This is also one of the reasons why Mosel Fine Wines has been providing full tasting notes with AP numbers for both the VDP Auctions in Trier and the Bernkasteler Ring / Der Ring Mosel 1899 since 2008, and for the VDP Auction in Bad Kreuznach since 2015. Readers will find many more auction wines, also with full AP details, in our annual spring Issues dedicated to mature Riesling (especially in our 10-Years-After and 20-Years-After Retrospectives). In addition, subscribers to both Mosel Fine Wines and CellarTracker can also very easily check whether a particular lot on sale in a shop or at a commercial Auction is in fact an auction bottling, thanks to our searchable database integrated into CellarTracker (more information here: <a href="http://www.moselfinewines.com/database-via-cellar-tracker.php">http://www.moselfinewines.com/database-via-cellar-tracker.php</a>).



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#### LIST OF ACCREDITED COMMISSIONERS

Only commissioners are authorized to bid at these wine Auctions. We provide here the list of accredited commissioners to the 2024 events as provided in the respective auction catalogues:

Website:www.elmarbergweiler.comwein.deDünweg, W. Römerstrasse 16Elmar Bergweiler Weinkommission Hauptstrasse 144Weinkommission Hauptstrasse 144D-54347 Neumagen-Dhron Phone:+49 6507 2213 Fax:+49 6531 91400 Fax:+49 6531 91400 Fax:Fax:+49 6507 6257Fax:+49 6531 3709 Fax:-54492 Zeltingen Phone:Karl A. Ress Wein KG Am Hendelberg 15J. & H. Selbach GmbH & Co. KG Gänsfelderstrasse 20 D-55475 Oestrich-Winkel Phone:J. & H. Selbach GmbH & Co. KG Gänsfelderstrasse 20 D-54492 Zeltingen Phone:Weinkommission Marlies Grumbach St. Nikolaus Weinhandels GmbH Hauptstrasse 159 D-54470 Bernkastel-Kues Phone:Fax:+49 6723 91900 Pax:-449 6532 95300 Fax:+49 6532 2014 Phone:Fax:+49 6723 91090 Pax:-449 6532 4014 Phone:Weinkommission Marlies Grumbach St. Nikolaus Weinhandels GmbH Fax:Fax:+49 6723 91090 Pax:-449 6532 2014 Phone:-49 6532 2014 Phone:Fax:+49 6532 95380 Fax:-49 6532 2014 Phone:Fax:+49 6532 95380 Fax:-49 6532 2014 Phone:Fax:+49 6532 95380 Phone:-49 6507 6257 Email:Selbach, J. & H. GmbH & Co. KG Postach 1104-49 6532 95380 Phone:Johann Hid e .K. Matthias Hild Bahnbofstrasse 33 D-54437 Wincheringen Phone:-49 6507 6257 Email:Johann Hid e .K. Matthias Hild Bahnbofstrasse 33 D-54437 Wincheringen Phone:-49 6507 6257 Email:Dorne: Fax:+49 6583 527 Fax:-49 6583 527 Fax: </th <th>VDP Trier Auction</th> <th>Der Ring 1899 Trier Auction</th> <th>VDP Bad Kreuznach Auction</th>	VDP Trier Auction	Der Ring 1899 Trier Auction	VDP Bad Kreuznach Auction
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### Annual Auctions I Tasting Notes - 2024 Der Ring 1899 Trier Auction

We provide here a review of recommended wines that will be auctioned off by the Der Ring 1899 in Trier on November 7, 2024, and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order). Also in 2024, the Auction will include wines from befriended Estates from other wine regions in Germany.

AdamsWein	Ingelheim (Rheinhessen)	
Erben von Beulwitz	Mertesdorf Rhine	Koblenz
Chat Sauvage	Johannisberg (Rheingau)	~
Kilian Franzen	Bremm	- " L
Albert Gessinger	Zeltingen	∧ N <sub>k</sub>
Albert Kallfelz	Zell-Merl Mosel	
Kanzlerhof	Pölich	
Karp-Schreiber	Brauneberg	>
Kees-Kieren	Graach Cochem	
Kerpen	Wehlen	が
Lehnert-Veit	Piesport	Erden Graach
Loersch	Ürzi	Bernkastel
Carl Loewen	Leiwen	Lieser
Ludwig	Thörnich	port Neumagen-Dhron
Markus Molitor	Wehlen	CLeiwen
Paulinshof	Kesten	Trier-Eitelsbach
Axel Pauly	Lieser	Mertesdarf
Dr. Pauly-Bergweiler	Bernkastel-Kues	Trier Ruwer
Philipps-Eckstein	Graach	Konz-Oberemmel
Rebenhof	Ürzig	Kanzem Ockfen
Schmitges	Erden	Saarburg
Jakob Schneider	Niederhausen (Nahe)	2
Wwe Dr. H. Thanisch – Müller-Burggraef	Bernkastel-Kues	2
Walter	Briedel	, North States and Sta
Weller-Lehnert	Piesport	10 km
Würtzberg	Serrig	



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#### AdamsWein – Weingut Simone Adams

(Ingelheim am Rhein – Rheinhessen)

NB: The Estate started its organic reconversion according to general EU guidelines in 2020 and has been fully certified since the 2023 vintage.

<u>2022er</u>	AdamsWein	Spätburgunder Trocken 1882	12 24	Auction	92

The 2022er Spätburgunder 1882, as it is referred to on the central part of the label, was made from non-destemmed fruit picked in the prime carbonate-rich Ingelheimer Horn and Pares vineyards and was fermented and aged in a mix of new and used French barrique for 18 months before being bottled without fining or filtering. This bright purple-red-colored wine offers a beautiful nose made of red berry fruits, subtle herbal elements, spices, and smoke. It is still a touch firm but already nicely silky and packed with fruits on the palate. The finish is juicy and beautifully multi-layered, delicate, and yet incredibly persistent. This is a superb expression of Spätburgunder in the making! 2027-2042

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#### Weingut Erben von Beulwitz

(Mertesdorf - Trier-Ruwer)

2023er Erben von Beulwitz Ka	aseler Nies'chen Riesling Auslese Alte Reben Nr. 4	04 24	Auction	94	
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The 2023er Kaseler Nies'chen Riesling Auslese Alte Reben Nr. 4 was made from botrytized fruit picked at 105° Oechsle on 30-50-year-old vines and was fermented down to noble-sweet levels of residual sugar (103 g/l). It offers a still rather reduced nose made of wet stone, vineyard peach, lemon, mint, and whipped cream. It is beautifully delineated and focused on the racy yet fruit-packed palate, where honeyed flavors of orchard fruits mingle with passion fruit. The finish is gorgeously tart, very racy, and vibrating. This is a beautiful modern expression of the classic Eiswein-Auslese in the making! 2033-2053

2023e	r Erben von Beulwitz	Kaseler Nies'chen Riesling Spätlese Alte Reben Nr. 6	06 24	Auction	92	
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The 2023er Kaseler Nies'chen Riesling Spätlese Alte Reben Nr. 6 was made from fruit picked at 91° Oechsle on over 60-year-old vines in the prime Gewann "Im Taubenberg" and was fermented down to fully sweet levels of residual sugar (94 g/l). This golden-hay wine offers a rather exotic nose made of dried fruits, saffron, almond, and coconut, all wrapped into zesty grapefruit peel. The wine proves rather firm and assertive on the palate at this stage as the zesty side still needs to blend into the beautifully exotic and honeyed flavors. The finish has grip, presence, and cut. This Auslese GK-styled wine will offer much pleasure in a decade or so. 2033-2048

2023er Erben von Beulwitz Kaseler Nies'chen Im Taubenberg Riesling Trocken Nr. 13 GG 13 24 Auction 89

The 2023er Kaseler Nies'chen Im Taubenberg Riesling Trocken Nr. 13 GG is a tank-fermented dry wine made from fruit picked on 60-year-old vines in this prime Gewann in the Kaseler Nies'chen which was classified "dark red" on the old Prussian taxation maps. This yellow-bronze wine offers a subtly exotic nose made of pear, apricot, saffron, pineapple, bergamot, and whipped cream. The wine is subtly rich but engaging on the juicy palate and leaves a nicely focused, intense but also quite exotic feel of fruits and minerals in the long finish. This impeccably balanced wine will appeal to lovers of more aromatically opulent expressions of dry Mosel Riesling. 2026-2034



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#### Weingut Chat Sauvage

(Johannisberg - Rheingau)

2022er         Chat Sauvage         Lorcher Pfaffenwies Pinot Noir         N.A.         Auction         (90-93+)
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The 2022 Lorch Pfaffenwies Pinot Noir, as it is referred to on the consumer label, was made from de-stemmed but not crushed fruit picked on slate and quartzite soil which was fermented spontaneously and then aged in small French barriques (228 liters) for almost two years before being bottled un-fined and only roughly filtered in August. This pre-bottling cask sample proves beautifully blue-black colored and offers a deep nose made of ink, cassis, blackberry, barbecue herbs, and some fine herbal elements. The wine is packed with intensely dark berried fruits on the palate. A touch of oak impact still restraint the presence of the finish, where the almond dominates the sweet fruits. But the fruit structure already comes through in the aftertaste. The wine is still very much work in progress and needs to integrate its oak, but it should then prove a great expression of Pinot Noir in an expressive and impactful style in a few years. 2027-2037

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-	<b>t Kilian Franzen</b> m – Terrassenmosel)				
2023er	Kilian Franzen	Bremmer Calmont Klosterkaul Riesling Kabinett	11 24	Auction	92

The 2023 Klosterkaul Riesling Kabinett, as it is referred to on the front label, was made from fruit harvested early at 84° Oechsle from 70-year-old vines in lower part of this prime Lieu-Dit in one of the steepest parts of the vineyard and was fermented down to fruity-styled levels of residual sugar (48 g/l). The nose is superb, complex and refined, with lovely floral notes of bergamot, anise, smoke, almond, yellow peach, and jasmine. The palate has an excellent balance of ripe yellow fruits, candied citrus, and spices. The finish is precise and very long. This Kabinett superbly combines ripeness and freshness. 2031-2043

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Wei	ingut	Alber	t	G	e	3Sİ	ng	er	

(Zeltingen – Middle Mosel)

2022er Albert Gessinger Zeltinger Sonnenuhr Riesling Beerenauslese Uralte Reben	13 23	Auction	94	
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The 2022er Zeltinger Sonnenuhr Riesling Beerenauslese Uralte Reben was made from fruit picked at 134° Oechsle on over 100-year-old ungrafted vines in the prime Gewann "Im Graben" and was fermented down to fully noble-sweet levels of residual sugar (187 g/l). This white-yellowcolored wine offers a still somewhat subdued nose made of saffron, grilled lemon, cream, smoke, and herbs. It is firmly zest and quite focused on the palate, where it delivers more juicy flavors of subtly exotic fruits, honeyed elements, and loads of fresh citrusy ones. The finish is a tad sweet at this early stage, but this will melt away nicely after a few years of bottle aging. 2032-2052

		2023er	Albert Gessinger	Zeltinger Sonnenuhr Im Graben Riesling Trocken GG Uralte Reben	12 24	Auction	89
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The GG Im Graben Uralte Reben, as it is referred to on the central part of the label (the reference to the vintage and Cru are left for the side of the label), comes from old un-grafted vines planted in 1900 in this prime Lieu-Dit situated in a steep part at the heart of the vineyard and was fermented down to dry levels of residual sugar. This hay-yellow wine offers a refreshing nose made of pear sorbet, herbs, spices, and subtle honeyed elements. The wine develops a nice racy side on the juicy rather than bone-dry palate and leaves a feel of ripe fruits, saffron, and fine herbal elements in the direct and satisfying finish. 2026-2034



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#### Weingut Albert Kallfelz

(Zell-Merl - Terrassenmosel)

2023er	Albert Kallfelz	Merler Stephansberg Riesling Auslese	16 24	Auction	91

The 2023er Merler Stephansberg Riesling Auslese was made from 25% dried-botrytized fruit picked at 100° Oechsle and was fermented down to noble-sweet levels of residual sugar (101 g/l). This hay-yellow-colored wine offers a beautiful nose made of baked pineapple, coconut cream, barbecue herbs, almond cream, and some dried fruits. The palate is all about honeyed date and creamy raisin whipped up by a nice kick of passion fruit in the medium-long finish. This blend of a juicy Auslese and a BA is quite enjoyable. 2033-2053

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#### Weingut Kanzlerhof

(Pölich – Middle Mosel)

2023er	Kanzlerhof	Pölicher Held Riesling Auslese	04 24	Auction	93

The 2023er Pölicher Held Riesling Auslese was made from 60-70% botrytized fruit picked late at a full 120° Oechsle and was fermented down to noble-sweet levels of residual sugar (144 g/l). This golden-hay-colored wine offers a nicely fresh, yet exotic nose made of pineapple, coconut cream, a touch of volatile acidity, pear, and pungent earthy spices. It is gorgeously precise on the palate, where honeyed pear, dried fruits, and exotic fruits are lifted by a beautifully ripe sense of zest. The finish is superbly balanced and packed with fine spices. This is a beautiful Auslese lange GK in the making. We would however opt to leave this wine alone for a decade or so to give it time to integrate the kick of candy floss sweetness in the aftertaste. 2033-2058

2023er Kanzlerhof

Mehringer Blattenberg Riesling Kabinett

15 24 Auction

92

The 2023er Mehringer Blattenberg Riesling Kabinett was made from fruit picked at 85° Oechsle and was fermented down to fruity-styled levels of residual sugar (49 g/l). It offers a subtly creamy nose enhanced by citrusy fruits, laurel, apricot, and fine spices. The wine proves nicely creamy yet also subtly zesty on the palate. The overall feeling is that of a classy and very finely chiseled Spätlese. The finish is beautifully engaging, with multi-layered playfulness and great precision despite the creamy side. This creamy Spätlese in all but name is truly refined and a great success! 2033-2048

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# Weingut Karp-Schreiber (Brauneberg – Middle Mosel) 2023er Karp-Schreiber Brauneberger Juffer-Sonnenuhr Riesling Trocken GG 09 24 Auction 89+

The 2023er Brauneberger Juffer-Sonnenuhr Riesling Trocken GG is a dry wine with a nose made of ripe fruits, a hint of herbal and spicy elements. It proves rather spicy and playful on the juicy rather than bone-dry palate and leaves a satisfying feel in the engaging finish. This could eventually warrant an outstanding rating as it develops more complexity with age. 2026-2034



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#### Weingut Kees-Kieren

(Graach – Middle Mosel)

he 2023er Graacher Domprobst Riesling Auslese *** was made from fully botrytized fruit picked at a massive 145° Oechsle and was ferment own to fully noble-sweet levels of residual sugar (172 g/l). This golden-colored wine offers a stunning nose of honeyed passion fruit, pe ineapple, coconut, and firm citrusy elements. It proves gorgeously zesty yet packed with creamy and exotic flavors of fruits on the palate. This is driven by citrusy elements and firm acidity which makes us think almost of an Eiswein. The precision and complexity in the affertaste a imply remarkable: This stunning noble-sweet wine is one, as with Eiswein, which is best enjoyed in the early part of its development to avoid t sk of acidity taking over. But what pleasure it will offer until then! 2028-2043 2023er Kees-Kieren Erdener Treppchen Riesling Spätlese ** was made from partially botrytized (15%) fruit picked at 93° Oechsle and was fermented do on oble-sweet levels of residual sugar (100 g/l). It offers a beautifully aromatic nose made of gooseberry, passion fruit, pineapple, whipped crea arthy and spicy flavors of melon and pair. The finish is creamy but also mouthwatering and juicy. This Spätlese 'or speed' is really hard to res 033-2038 Return to Table of Contents (Abhabetic List of Estates) 1997er Kerpen (Wehlen – Middle Mosel) 1997er Vehlener Sonnenuhr Riesling Auslese * was made from essentially clean fruit picked at 90° Oechsle and was fermented down to swu vels of residual sugar (65 g/l). This bright white-green wine offers a stunning nose made of citrusy elements, while plowers, a h f apricot blossom, and smoke, it is impeccably balanced on the palate, where the citrusy elements, while ped cream, while flowers, a h f apricot blossom, and smoke, it is impeccably balanced on the palate where succulent flavors of pear, citrusy fruits, and floral elements in nhanced by a gorgeous sense of beeswax. Ripe and zesty acidity make for a stunningly precise and finely chiseled feel in the finish. T weetness has now melted away into the fla	2023er	Kees-Kieren	Graacher Domprobst Riesling Auslese ***	26 24	Auction	95
he 2023er Erdener Treppchen Riesling Spätlese ** was made from partially botrytized (15%) fruit picked at 93° Oechsle and was fermented do poble-sweet levels of residual sugar (100 g/l). It offers a beautifully aromatic nose made of gooseberry, passion fruit, pineapple, whipped creativus yelements, and fine herbs. The wine proves superbly playful on the palate, where the citrusy side proves a great sense of cut to the suttarthy and spicy flavors of melon and pair. The finish is creamy but also mouthwatering and juicy. This Spätlese "on speed" is really hard to res 033-2038 <b>Weingut Kerpen</b> (Wehlen – Middle Mosel) <u>1997er</u> Kerpen Wehlener Sonnenuhr Riesling Auslese * 21 98 Auction 95 he 1997er Wehlener Sonnenuhr Riesling Auslese * was made from essentially clean fruit picked at 90° Oechsle and was fermented down to swe evels of residual sugar (65 g/l). This bright white-green wine offers a stunning nose made of citrusy elements, whipped cream, white flowers, a h f apricot blossom, and smoke. It is impeccably balanced on the palate where succulent flavors of pear, citrusy fruits, and floral elements and only adds to the overall balance. This is a sensational expression of mature Wehler ionnenuhr! Now-2037 2023er Kerpen Wehlener Sonnenuhr Riesling Spätlese * Wehlener Sonnenuhr Riesling Spätlese * 17 24 Auction 92	own to f ineapple nish is di imply ren	ully noble-sweet levels of , coconut, and firm citrusy riven by citrusy elements a narkable: This stunning no	residual sugar (172 g/l). This golden-colored wine offers a stunning relements. It proves gorgeously zesty yet packed with creamy and ex and firm acidity which makes us think almost of an Eiswein. The precis oble-sweet wine is one, as with Eiswein, which is best enjoyed in the ea	g nose of honeyed otic flavors of fruit ion and complexity	d passion f ts on the pa y in the afte	ruit, pe alate. T ertaste a
<ul> <li>b noble-sweet levels of residual sugar (100 g/l). It offers a beautifully aromatic noise made of gooseberry, passion fruit, pineapple, whipped creatirusy elements, and fine herbs. The wine proves superbly playful on the palate, where the citrusy side proves a great sense of cut to the sub arthy and spicy flavors of melon and pair. The finish is creamy but also mouthwatering and juicy. This Spätlese "on speed" is really hard to resonance of gooseberry, passion fruit, pineapple, whipped creaming and spicy flavors of melon and pair. The finish is creamy but also mouthwatering and juicy. This Spätlese "on speed" is really hard to resonance of gooseberry. The spatiate of Contents (Alphabetic List of Estates)</li> </ul> Weingut Kerpen (Wehlen – Middle Mosel) 1997er Kerpen Wehlener Sonnenuhr Riesling Auslese * was made from essentially clean fruit picked at 90° Oechsle and was fermented down to sweete of residual sugar (65 g/l). This bright white-green wine offers a stunning nose made of citrusy relements, whipped cream, white flowers, a h f apricot blossom, and smoke. It is impeccably balanced on the palate where succulent flavors of pear, citrusy fruits, and flore leements on hanced by a gorgeous sense of beeswax. Ripe and cests acidity make for a stunning precise and finely chiseled fiel in the finish. The veetness has now melted away into the flavors and only adds to the overall balance. This is a sensational expression of mature Wehler to nonenuhr! Now-2037 2023er Kerpen Wehlener Sonnenuhr Riesling Spätlese * 17.24 Auction 92	2023er	Kees-Kieren	Erdener Treppchen Riesling Spätlese **	22 24	Auction	93
Weingut Kerpen (Wehlen – Middle Mosel)1997erKerpenWehlener Sonnenuhr Riesling Auslese *21 98Auction95The 1997erWehlener Sonnenuhr Riesling Auslese *21 98Auction95The 1997erWehlener Sonnenuhr Riesling Auslese * was made from essentially clean fruit picked at 90° Oechsle and was fermented down to sw evels of residual sugar (65 g/l). This bright white-green wine offers a stunning nose made of citrusy elements, whipped cream, white flowers, a f f apricot blossom, and smoke. It is impeccably balanced on the palate where succulent flavors of pear, citrusy fruits, and floral elements in hnanced by a gorgeous sense of beeswax. Ripe and zesty acidity make for a stunningly precise and finely chiseled feel in the finish. T weetness has now melted away into the flavors and only adds to the overall balance. This is a sensational expression of mature Wehler sonnenuhr! Now-203717 24Auction92	o noble-s itrusy ele arthy and	weet levels of residual sug	gar (100 g/l). It offers a beautifully aromatic nose made of gooseberry, p ie wine proves superbly playful on the palate, where the citrusy side p	bassion fruit, pinea roves a great sens	pple, whipp se of cut to	ed created the sub
(Wehlen – Middle Mosel)1997erKerpenWehlener Sonnenuhr Riesling Auslese *21 98Auction95The 1997er Wehlener Sonnenuhr Riesling Auslese * was made from essentially clean fruit picked at 90° Oechsle and was fermented down to sweles of residual sugar (65 g/l). This bright white-green wine offers a stunning nose made of citrusy elements, whipped cream, white flowers, a h f apricot blossom, and smoke. It is impeccably balanced on the palate where succulent flavors of pear, citrusy fruits, and floral elements an nhanced by a gorgeous sense of beeswax. Ripe and zesty acidity make for a stunningly precise and finely chiseled feel in the finish. T weetness has now melted away into the flavors and only adds to the overall balance. This is a sensational expression of mature Wehler connenuhr! Now-2037Yehlener Sonnenuhr Riesling Spätlese *17 24Auction92	033-2030	3				
evels of residual sugar (65 g/l). This bright white-green wine offers a stunning nose made of citrusy elements, whipped cream, white flowers, a l f apricot blossom, and smoke. It is impeccably balanced on the palate where succulent flavors of pear, citrusy fruits, and floral elements nhanced by a gorgeous sense of beeswax. Ripe and zesty acidity make for a stunningly precise and finely chiseled feel in the finish. weetness has now melted away into the flavors and only adds to the overall balance. This is a sensational expression of mature Wehle connenuhr! Now-20372023erKerpenWehlener Sonnenuhr Riesling Spätlese *17 24Auction92	Weingut	t Kerpen	Return to Table of Contents (Alphabetic List of Estates)			
2023er     Kerpen     Wehlener Sonnenuhr Riesling Spätlese *     17 24     Auction     92	<b>Weingul</b> (Wehle	t <b>Kerpen</b> n – Middle Mosel)		21 98	Auction	95
	Weingut (Wehle <u>1997er</u> he 1997e evels of ru f apricot nhanced	t <b>Kerpen</b> m – Middle Mosel) Kerpen er Wehlener Sonnenuhr Rie esidual sugar (65 g/l). This blossom, and smoke. It is by a gorgeous sense of	Wehlener Sonnenuhr Riesling Auslese * esling Auslese * was made from essentially clean fruit picked at 90° Oed bright white-green wine offers a stunning nose made of citrusy elemen s impeccably balanced on the palate where succulent flavors of pear beeswax. Ripe and zesty acidity make for a stunningly precise and	chsle and was fern its, whipped cream r, citrusy fruits, an d finely chiseled fe	nented down , white flow d floral eler eel in the fi	n to sw ers, a h ments inish. T
he 2023er Wehlener Sonnenuhr Riesling Snätlese * with AP17 (an auction lot) was made from fruit nicked at 95° Oechole and was ferment	Weingut (Wehle <u>1997er</u> he 1997e evels of re f apricot nhanced weetness	t <b>Kerpen</b> on – Middle Mosel) Kerpen er Wehlener Sonnenuhr Rid esidual sugar (65 g/l). This blossom, and smoke. It is blossom, and smoke. It is by a gorgeous sense of s has now melted away ir	Wehlener Sonnenuhr Riesling Auslese * esling Auslese * was made from essentially clean fruit picked at 90° Oed bright white-green wine offers a stunning nose made of citrusy elemen s impeccably balanced on the palate where succulent flavors of pear beeswax. Ripe and zesty acidity make for a stunningly precise and	chsle and was fern its, whipped cream r, citrusy fruits, an d finely chiseled fe	nented down , white flow d floral eler eel in the fi	n to swe ers, a h ments a inish. T

The 2023 Goldtröpfchen Auslese \*\*\*, as it is referred to on the central part of the label, was made from fully botrytized fruit picked at 115° Oechsle and was fermented down to noble-sweet levels of residual sugar (130 g/l). This hay-yellow-colored wine offers a still somewhat backward nose made of wet stone, passion fruit, pear puree, date, almond cream, and herbs. It is nicely juicy and playful on the palate, where more exotic flavors of baked pineapple mingle with the racy and citrusy elements. The finish is honeyed but also full of racy flavors of dried fruits. This gorgeous

2023er

(Piesport – Middle Mosel)

Lehnert-Veit

Auslese could easily exceed our high expectations at maturity as it fleshes out its mid-palate. 2033-2063

Piesporter Goldtröpfchen Riesling Auslese \*\*\*

Auction

93+

14 24



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

By Jean Fisch and David Rayer

<u>2021er</u>	Lehnert-Veit	Piesporter Falkenberg Pinot Noir Alte Reben	24 23	Auction	92
ruit picke prick-red esidual e hrough a	ed on over 30-yea wine offers a bea elements of hazeln and add a great sei	not Noir Alte Reben, as it is referred to on the consumer label, is a special bottling made r-old vines and was fermented and aged in used French barrique for 18 months befor autiful and quite focused nose made of wild strawberry, fine Asian spices, a hint of ba ut (from oak). The wine is still quite firm and chalky on the palate, but the subtle element nse of complexity to the experience. The finish is firm but hugely impressive. This wine is a re remarkable. 2028-2036	e being b arbecue f ts of sligh	oottled unfilten nerbs, and s tly stewed fr	ered. Th still stylis uits com
		Return to Table of Contents (Alphabetic List of Estates)			
Woingu	it Loonooh				
-	<b>it Loersch</b> en – Middle Mose	əl)			
-		e/) Trittenheimer Apotheke Riesling Kabinett	06 24	Auction	94
(Leiwe 2023er The 2023 rines in t subtly cre ruitiness	En – Middle Mose Loersch Ber Apotheke Ries the terraced part of eamy nose of peal is lifted by herbs a	, 	t picked a . This hay e on the p	at 82° Oechs -colored win palate, where	sle on c e offers e the rij

The 2023er Apotheke Riesling Spätlese, as it is referred to on the consumer label, with AP10 was made from clean fruit picked at 92° Oechsle on un-grafted vines and was fermented down to sweet levels of residual sugar (79 g/l). It offers a superbly backward nose of white peach, floral elements, smoke, fine spices, and whipped cream. The wine is gorgeously playful on the palate, where subtly creamy elements add depth to the fresh and complex layers of fruits and minerals. The finish is juicy and quite persistent and leads to ripe melon and great spicy complexity in the long and multi-layered aftertaste. This is a gorgeous Spätlese in the making. 2033-2048

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-	<b>it Carl Loewen</b> en – Middle Mosel)				
		Leiwener Klostergarten Riesling Eiswein	19 22	Auction	96

The 2021er Klostergarten Riesling Eiswein, as it is referred to on the front label, was made from fruit harvested at 152° Oechsle from 50-year-old vines in a north-facing plot above Leiwen on December 22 at -9°C (15.8°F) and was fermented down to fully noble-sweet levels of residual sugar (202 g/l). This bright white-yellow wine offers a sensational nose made of passion fruit, honey, white peach, coconut, and subtle spicy elements. The wine proves nicely racy but also beautifully smooth and creamy on the palate, where fresh fruits and unctuous creamy elements are pepped up by firmly racy acidity. The finish is highly sprung, focused, and remarkably persistent. This is a gorgeous Eiswein in the making! 2031-2051

2023e	r Carl Loewen	Thörnicher Ritsch Im Schneidersberg Riesling Kabinett	15 24	Auction	91	
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The 2023 Ritsch "Im Schneidersberg" Riesling Kabinett, as it is referred to on the front label, is made from fruit picked at 85° Oechsle in this special Lieu-Dit tucked away in a side valley of the Mosel and was fermented down to fruity-styled levels of residual sugar (45 g/l). It offers a refined and smoky nose with ripe yet delicate notes of almond cream, aniseed, conference pear, rose, lavender, yellow peach, and spices. The wine starts out juicy and creamy on the palate, with notes of ripe yellow fruits and a sensation of rather round, low acidity. The finish shows more energy and playfulness, while remaining very juicy and suave. It proves long and finely spicy but will need a few years to fully deliver upon its potential. 2031-2043



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By Jean Fisch and David Rayer

#### Weingut Ludwig

(Thörnich – Middle Mosel)

2023er	Ludwig	Thörnicher Ritsch Riesling Auslese ***	06 24	Auction	93+
of residual cream, and backed in and comp	I sugar (130 g/l). This white d quite some earthy spices. spices in the nicely balance	g Auslese *** was made from fruit picked at 110° Oechsle and was fermente -yellow-colored wine offers a still rather shy nose made of wet stone, pea It comes over as playful and overloaded on the palate and leaves a feel of d finish. A great kick of racy passion fruit and lime adds freshness and cut i ssion of Auslese lange GK in the making. We would not be surprised if it 033-2063	ar, white flow saffron, apric to the aftertas	ers, citrusy cot, and hone ste. This is a	element eyed pe a beautif
2023er	Ludwig	Thörnicher Ritsch Riesling Spätlese	14 24	Auction	92
of residual develops a clearly not	l sugar (99 g/l). This golden an unctuous and almost oil	g Spätlese was made from fruit picked at 98° Oechsle and was fermented -hay wine offers a rather backward nose made of almond cream, earthy sp y presence on the palate, where dried fruits, honey, and earthy spices gives nevertheless a superb Auslese lange GK to enjoy on its fruity side now o	ve this an alr	nelon, and m most BA tou	inerals. ich. Wh
		Return to Table of Contents (Alphabetic List of Estates)			
Weinaut	t Markus Molitor				
-	n – Middle Mosel)				
2021er	Markus Molitor	Scharzhofberger Riesling "*** (White Capsule)			
Not tasted					
lot tasted	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)	23 23	Auction	
<u>2022er</u>	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)	23 23	Auction	
<u>2022er</u>	Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)	23 23 23 05	Auction Auction	
2022er Not tasted 2004er	Markus Molitor Markus Molitor				
Not tasted	Markus Molitor Markus Molitor				
2022er Not tasted 2004er Not tasted 2017er	Markus Molitor Markus Molitor Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)		Auction	
2022er Not tasted 2004er Not tasted	Markus Molitor Markus Molitor Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) Zeltinger Sonnenuhr Riesling Beerenauslese *		Auction	
2022er Not tasted 2004er Not tasted 2017er	Markus Molitor Markus Molitor Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule)		Auction	
2022er Not tasted 2004er Not tasted 2017er Not tasted	Markus Molitor Markus Molitor Markus Molitor Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) Zeltinger Sonnenuhr Riesling Beerenauslese *		Auction	
2022er Not tasted 2004er Not tasted 2017er Not tasted Weingut	Markus Molitor Markus Molitor Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) Zeltinger Sonnenuhr Riesling Beerenauslese *		Auction	
2022er Not tasted 2004er Not tasted 2017er Not tasted Weingut	Markus Molitor Markus Molitor Markus Molitor Markus Molitor Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) Zeltinger Sonnenuhr Riesling Beerenauslese *		Auction	
2022er Not tasted 2004er Not tasted 2017er Not tasted Weingul (Kester 2023er	Markus Molitor Markus Molitor Markus Molitor Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) Zeltinger Sonnenuhr Riesling Beerenauslese * Return to Table of Contents (Alphabetic List of Estates)		Auction	
2022er Not tasted 2004er Not tasted 2017er Not tasted Weingul (Kester	Markus Molitor Markus Molitor Markus Molitor Markus Molitor	Zeltinger Sonnenuhr Riesling Spätlese (Golden Capsule) Zeltinger Sonnenuhr Riesling Beerenauslese * Return to Table of Contents (Alphabetic List of Estates)		Auction	



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#### Weingut Axel Pauly

(Lieser - Middle Mosel)

2023er	Axel Pauly	Lieserer Niederberg Helden in der Bärlay Riesling Kabinett	31 24	Auction	92+
The Dörley	v 2022 Niederberg Hel	den Kabinett is it referred to on the consumer label, was made from fruit nicked at		ala in tha n	rime Lieu

The Barlay 2023 Niederberg-Helden Kabinett, is it referred to on the consumer label, was made from fruit picked at 82° Oechsle in the prime Lieu-Dit classified "dark red" on the old Prussian taxation maps and was fermented down to barely fruity-styled levels of residual sugar (38 g/l). This white-hay wine proves still marked by residual scents from its spontaneous fermentation and only gradually reveals a delicate nose made of herbs, earthy spices, pear, and ripe lemon. The wine is nicely zesty and playful on the palate and leaves an impactful but zesty feel in the long finish. The aftertaste is then all about smoke and other reductive elements at this stage. This impressive Kabinett with presence, cut, and depth could easily exceed our high expectations as it blossoms at maturity. 2033-2048

2023er	Axel Pauly	Lieserer Niederberg Helden in der Bärlay Riesling Auslese	18 24	Auction	92	
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The Bärlay 2023 Niederberg-Helden Auslese, as it is referred to on the consumer label, was made from 15% botrytized fruit picked at 95° Oechsle in this prime Lieu-Dit classified "dark red" on the old Prussian taxation maps and was fermented down to fully sweet levels of residual sugar (96 g/l). This bright-white wine offers a superb nose made of citrusy elements, apricot, whipped cream, bergamot, laurel, and a whiff of volatile acidity. It develops a rounder side on the palate, where creamy and honeyed melon makes for a lush yet precise feel. The finish is still somewhat on the sweet side at this stage but already quite promising. This rounder expression of Auslese is no less enjoyable. 2033-2053

<u>2022er</u>	Axel Pauly	Lieserer Niederberg Helden Spätburgunder Trocken GG	35 24	Auction	90+

The Niederberg-Helden 2022 Spätburgunder GG, as it is referred to on the front label, was made from 70% de-stemmed fruit picked on over 20year-old vines and was fermented and aged in used barrique from Rousseau for 24 months before being bottled unfiltered. This black-red wine offers a deep nose of confectionary cherry, cranberry, cooked strawberry, mint, and smoke. The wine is hugely firm and structured on the palate, where minty elements from the oak dominate the fruits at this early stage. The finish already develops more fruity charm, which indicates to us that this could well prove outstanding at maturity, once the oak has been digested. So, patience will be needed! 2027-2037

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#### Weingut Dr. Pauly-Bergweiler

(Bernkastel-Kues - Middle Mosel)

2009er Dr. Pauly-Bergwei	er Bernkasteler alte Badstube am Doctorberg Riesling Trockenbeerenauslese	45 10	Auction	96	L
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The 2009er Bernkasteler alte Badstube am Doctorberg Riesling Trockenbeerenauslese was made from fruit picked at 188° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (276 g/l). This bronze-colored wine offers a ripe nose made of pear puree, dried fruits, nuts, orange peel, and smoky elements. It is beautifully focused on the smooth and subtly round palate where dried fruits, candied orange, quince, and barbecue herbs make for a glorious experience. The finish is smooth and soft, but also remarkably precise and multi-layered. This beautifully complex expression of Mosel TBA is now a delight! Now-2039

2023er	Pauly-Bergweiler	Erdener Prälat Riesling Trocken GG	17 24	Auction	88

The Erdener Prälat 2023 Riesling, as it is referred to on the consumer label, is a dry wine with a rather aromatic nose made of gooseberry, citrusy elements, melon, cream, and apricot blossom. The wine is subtly juicy and almost off dry to the touch, with a hint of roundness on the palate, and offers juicy and fruity flavors in the finish. The aftertaste is fully fruit-driven, with immediate direct appeal. 2025-2038



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#### Weingut Philipps-Eckstein

(Graach - Middle Mosel)

2013er Philipps-Eckstein Graacher Domprobst Riesling Auslese ***	31 14	Auction	92	
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The 2013er Domprobst Auslese \*\*\*, as it is simply referred to on the central part of the label, was made from 40% botrytized fruit picked at a full 122° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (137 g/l). This bronze-orange-colored wine offers a mature nose of apricot, bergamot tea, fine spices, grilled canned yellow peach, and almond puree. The wine is gorgeously rich and surprisingly round (for 2013) on the palate where then furniture polish and honeyed grilled pineapple take over. The finish is creamy, sweet, yet also subtly zesty. This beautiful Auslese will particularly appeal to lovers of dramatic expressions of the genre. Now-2038

2023er Philipps-Eckstein Graacher Domprobst Riesling Spätlese ***	22 24	Auction	92	
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The 2023 Alte Reben Domprobst Spätlese, as it is referred to on the consumer label, was made from fruit picked at 92° Oechsle and was fermented down to fully sweet levels of residual sugar (92 g/l). It offers a rich even if subdued nose made of honey, barbeque herbs, raisin, dried fruits, melon, and smoke. The wine develops the creamy and exotic side of an Auslese GK on the palate as more dried fruits, honey, and herbs woe for attention. The finish has the creaminess of a high end Auslese but one with precision and elegance. 2033-2048

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#### Weingut Rebenhof

(Ürzig – Middle Mosel)

2012er Rebennot Orziger wurzgarten Riesling Beerenausiese 18 13 Auction 95	<u>2012er</u>	Rebenhof			Auction	
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The 2012er Ürziger Würzgarten Riesling Beerenauslese was made from fruit picked at a full 156° Oechsle (technically into TBA category) and was fermented down to fully noble-sweet levels of residual sugar (247 g/l). This deep-bronze-colored wine offers a stunning nose of tobacco, furniture polish, nuts, dried fruits, bergamot tea, and fine spices. Far from being overpowering, the wine proves gorgeously focused and playful on the palate, where grilled canned yellow peach, barbeque herbs, and spices make for a superbly jammy feel. A discreet sense of zest then adds cut to the precise yet luscious flavors in the long finish. This superb mature TBA made in a very old-school and complex style is impossible to resist. What a great success! Now-2037

2023er Rebenhof Ürziger Würzgarten Riesling Auslese Fass 7	18 24	Auction	94
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The 2023er Ürziger Würzgarten Riesling Auslese Fass 7 was made from (20-25%) botrytized fruit picked at 112° Oechsle and was fermented down to noble-sweet levels of residual sugar (127 g/l). This hay-yellow-colored wine offers a bright nose made of pear puree, cassis, white flowers, apricot blossom, honeyed cream, and mint. It first unleashes some beautifully pure flavors of creamy pear puree on the palate. These are quickly joined by passion fruit and apricot elements, which bring cut and an almost "drinking Auslese" freshness to the focused finish. The aftertaste is complex, honeyed, fruity, and remarkably persistent. This is a great and remarkably juicy expression of Auslese lange GK in the making! 2033-2053

2023er Rebenhof Ürziger Würzgarten Riesling Spätlese Urglück 15 24 Auction	93	
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The 2023er Ürziger Würzgarten Riesling Urglück, as it is referred to in the central part of the label (the reference to the Prädikat is left for the side), was made from fruit picked at 94° Oechsle on very old vines in this prime and central sector of the vineyard and was fermented down to sweet levels of residual sugar (60 g/l). This white-hay-colored wine offers a beautiful nose made of citrusy elements, smoke, a hint of wet stone, white flowers, peach, and almond cream. It is beautifully balanced on the palate, where a ripe touch of zest provides the right lift to the juicy and finely chiseled flavors. The finish reinforces this sense of complex freshness and adds a touch of apricot for good measure. This is a gorgeously playful and light-footed expression of Spätlese in the making. 2033-2048



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#### Weingut F.J. Regnery

(Klüsserath – Middle Mosel)

2023er       F.J. Regnery       Klüsserather Bruderschaft Riesling Auslese       18 24       Auction       9
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The 2023er Klüsserather Bruderschaft Riesling Auslese was made from botrytized fruit picked at 98° Oechsle and was fermented down to sweet levels of residual sugar (78 g/l). The nose of this yellow-hay-colored wine proves still rather shy at this stage and does not reveal much beyond quite precise but also ripe scents of melon, cream, and pungent earthy spices. It offers some nicely balanced flavors of creamy pear puree lifted by a kick of passion fruit on the palate and leaves one with a racy feel of honeyed passion fruit in the juicy finish. This beautiful Auslese may not be the most ostentatious but will offer much delicate and complex pleasure at maturity. 2033-2053

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#### Weingut Richard Richter

(Winningen - Terrassenmosel)

	<u>2021er</u>	Richard Richter	Uhlen Rothlay Riesling Trocken GG	36 24	Auction	90
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The 2021er Uhlen Rothlay Riesling Trocken GG is a dry wine made from fruit picked in this iron-rich sector of the Winninger Uhlen and was fermented and aged on its fine lees in small wooden casks up to April 2024 (hence the late AP number). This golden-colored wine offers a quite aromatic nose marked still by its oak aging as nicely juicy flavors of yellow fruits are mingling with notes of peat and vanilla precursors. The wine is beautifully focused yet impactful on the palate, where fruits, spices, herbs, and oak elements blend quite nicely. The finish is still a bit under the impact of the oak, but this should fade into the background with a few years of aging. This wine is made for lovers of oak-impacted expressions of dry Riesling. 2026-2036

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herbs. It is beautifully juicy yet also subtly creamy on the palate, where yellow fruits come through and add depth to the experience. The finish is still rather firm and backward but the aftertaste, full of zesty and tart flavors of fruits, already hints at great moments of pleasure at maturity. 2033-2048

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The 2023er Niederhäuser Hermannshöhle Riesling Trocken über m Häuschen was made from fruit picked in a prime sector of the vineyard planted with vines in 1939 and was fermented and aged in a 600-liter wooden cask. This green-white-colored wine offers a still rather backward nose made of grapefruit zest, bergamot, white flowers, smoke, and fine spices. It develops an ample feel of minerals, herbs, and spices on the smooth rather than bone-dry palate and reveals its nicely fruity only in the finish at this stage. The finish is imposing but also subtle and multi-faceted. This bigger expression of dry Riesling could eventually warrant a higher rating at maturity, as it develops more cut with age. 2028-2038

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Issue No 73 - October 2024



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

By Jean Fisch and David Rayer

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

2020er Wwe Dr. H. Thanisch – Erben Müller-Burggraef Bernkasteler Lay Riesling GG "Coral Wine" 16 22 Auct	on 93
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The 2020er Bernkasteler Lay Riesling GG, as it is referred to on the accompanying neck paper, is a legally dry wine from a batch of bottles (covered in corals) which were aged for 9 months under water by Coral Wine in Italy, a method that Maximilian Ferger, the winemaker at Thanisch, was impressed with given the additional freshness it conveys to the wine. This white-hay-colored wine offers only somewhat subdued scents at first and needs quite some time (a few hours) to reveal its fresh and appealing nose made of ripe orchard fruits, a hint of grapefruit, cream, elderflower, ginger, pepper, and laurel. The wine develops a nice dry-tasting playfulness on the palate and leaves one with a juicy and intense feel of zesty fruits and minerals in the finish. The aftertaste is still somewhat tart which would make us opt to leave this wine alone for a few more years before enjoying our bottles. 2026-2035

2023er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Scharzhofberger Riesling Kabinett	19 24	Auction	93
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The 2023er Scharzhofberger Riesling Kabinett was made from fruit picked at 90° Oechsle with a little bit of botrytis and was fermented down to sweet levels of residual sugar. This yellow-colored wine offers a gorgeous and slightly exotic nose made of classic Scharzhofberger flavors (including citrus, white flowers, and wet stone) enhanced by some apricot, pineapple, and coconut elements. The wine proves gorgeously racy and focused on the palate, where a touch of honeyed elements reinforces the exotic theme in this wine. The finish develops the racy and exotic creaminess of an old-school (i.e. utterly drinkable) Saar Auslese GK. While not made along the classical lines of a Kabinett, it is a truly remarkable drinking Auslese. 2033-2038

<u>2019er</u>	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Bernkasteler Lay Riesling GG "Coral Wine"	04 21	Auction	91

The 2019er Bernkasteler Lay Riesling GG, as it is referred to on the accompanying neck paper, is a legally dry wine from a batch of bottles (covered in corals) which were aged for 7 months under water by Coral Wine in Italy, a method that Maximilian Ferger, the winemaker at Thanisch, was impressed with given the additional freshness it conveys to the wine. This yellow-hay wine proves a touch muted at first and only gradually reveals its beautiful nose made of mirabelle, quince, cardamom, earthy elements, a hint of cream, and fine spices. The wine develops a nice sense of creaminess lifted by some zesty elements on the palate and leaves a clean and juicy feel of ripe fruits, a hint of petrol, and fine spices in the long finish. This beautiful dry Riesling will particularly appeal to lovers of more intense expressions of the genre, but it really needs at least one more year to get rid of its initial reduction. 2025-2029

2023er	Wwe Dr. H. Thanisch – Erben Müller-Burggraef	Berncasteler Doctor Riesling Auslese	18 24	Auction	90
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The 2023er Berncasteler Doctor Riesling Auslese was made from partially (30%) botrytized fruit picked at 104° Oechsle and was fermented down to fully sweet levels of residual sugar. This golden-bronze-colored wine offers a pungent nose made of barbecue herbs, saffron, honey, dried fruits, and pear puree. It develops a firm presence of baked apples, barbeque herbs, and spices on the rich and firm palate and leaves a feel of honeyed spices and apple puree in the firm finish. This Auslese will appeal to lovers of more ostentatious and subtly oxidative expressions of sweet Riesling. 2033-2043+

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#### Weingut Walter

(Briedel - Terrassenmosel)

2023er	Walter	Pündericher Marienburg Riesling Kabinett Alte Reben	10 24	Auction	93

The 2023er Marienburg Riesling Kabinett Alte Reben, as it is referred to on the consumer label, was made from fruit picked at 80° Oechsle on 45year-old vines and was fermented down to fruity-styled levels of residual sugar (44 g/l). This white-hay wine offers a beautifully subdued nose made of citrusy elements, elderflower, laurel, whipped cream, white flowers, and smoke. The wine develops a refreshingly racy feel on the palate, especially in the context of the 2023 vintage, and delivers this racy fruitiness with great cut and superb tartness in the long finish. The aftertaste is all about great tension between lemon zest, pear, and minerals. This is a very nice and "firmly Kabinett" expression of Mosel fruity-styled wine! 2033-2048



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#### Weingut Weller-Lehnert

(Piesport – Middle Mosel)

2023er	Weller-Lehnert	Piesporter Domherr Riesling Spätlese *	16 24	Auction	91

The 2023 Piesporter Domherr Riesling Spätlese, as it is referred to on the consumer label (the reference to the star is left for the back label), is a sweet wine with a hay-yellow color and a still somewhat backward and subtly smoky and ripe nose made of melon, vineyard peach, cream, and fine spices. It develops the creamy sweetness of an Auslese on the palate, where ripe flavors of fruits and fine fruits add to the overall opulence. However, the flavors are delivered with beautiful precision and nice balance right into the smooth and quite persistent finish. A nice sense of lightness in the aftertaste adds to the pleasure of enjoying this Auslese in all but name. 2033-2048

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<b>Weingut Würtzberg</b> (Serrig – Saar)				
2023er Würtzberg	Serriger Würtzberg Riesling Kabinett Vs	20 24	Auction	91

The 2023er Serriger Würtzberg Riesling Kabinett Vs was made from fruit picked at 84° Oechsle on 115-year-old un-grafted vines and was fermented down to barely fruity-styled levels of residual sugar (31 g/l). This hay-colored wine offers a subtly rich nose made of gooseberry, apricot, whipped cream, and minty elements. The wine develops a sense of creaminess more akin to that of a Spätlese at first on the palate, but some zesty acidity then cleanses the flavors in the zesty finish. The aftertaste is all about bitter lemon and minerals at this early stage. While still "work-in-progress" at this early stage, this fruity-styled wine should develop into a juicy expression of "old-school" Auslese with time. 2033-2048



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### Annual Auctions I Tasting Notes - 2024 VDP Trier Auction

We provide here a review of wines that will be auctioned off by the VDP Mosel / Grosser Ring in Trier on November 8, 2024, and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).



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#### Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

2023er     A.J. Adam     Piesporter Goldtröpfchen Riesling Auslese     21 24     Auction
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The 2023 Goldtröpfchen Auslese, as it is referred to on the consumer label, is a fully sweet wine made from clean fruit harvested on October 10 on up to 110-year-old un-grafted vines in the sector situated above the village of Ferres. It shows a very delicate and initially reserved and smoky nose of elderberry, cassis, vineyard peach, jasmine, lime tree, anise, and smoke. The wine subtly coats the palate with intense candied zesty fruits and leaves one with a very pure and straightforward feel of ripe acidity in the very long finish. The intensity and finesse are remarkable. There is just a hint of sweetness in need of integration, so a decade of patience is needed for full pleasure. 2033-2073

2023er A.J. Adam Dhroner Hofberger Riesling Kabinett Alte Reben	20 24 Auction	94
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The 2023 Hofberger Kabinett Alte Reben, as it is referred to on the consumer label, is a fruity-styled wine made from grapes harvested on 70-75year-old vines trained on single pole. It offers a very delicate and finely flowery nose of almond cream, white flowers, violet, aniseed, thyme, laurel, and jasmine. The wine proves very delicate and layered also on the palate, where fine notes of flintstone, spices, and minty herbs come through. The length is remarkable. This is a gorgeous drinking Kabinett with very fine complexity and a lot of finesse. 2031-2043

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#### Weingut Clemens Busch

(Pünderich – Terrassenmosel)

2023er	Clemens Busch	Pündericher Marienburg Riesling Spätlese No. 5 GK	11 24	Auction	95
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The 2023 Marienburg Riesling Spätlese No. 5, as it is referred to on the central part of the label (the reference to Goldkapsel is provided on the side of the label), was made from clean but very ripe fruit picked at 98° Oechsle and was fermented down to almost noble-sweet levels of residual sugar. The wine offers a beautiful nose made of herbs, apricot, cream, pear, citrusy elements, and smoke. It is beautifully creamy and subtly zesty on the palate but only really reveals its upcoming beauty in the superbly multi-layered and finely chiseled finish. This is a stunning Spätlese in the making! 2033-2043

2023er Clemens Busch Pündericher Marienburg Riesling Kabinett No. 4	08 24	Auction	95
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The 2023 Marienburg Riesling Kabinett No. 4, as it is referred to on the central part of the label, was made from fruit picked at 85° Oechsle and was fermented down to fully sweet levels of residual sugar. It offers a stunning nose made of elderflower, white peach, mint, and whipped cream. The wine develops the subtle creaminess of a Spätlese on the palate and leaves a delicately apricot-infused feel of minerals, zest, and creaminess in the long finish. This is a stunning fruity-styled wine in the making! 2033-2043

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#### Weingut Forstmeister Geltz-Zilliken

(Saarburg - Saar)

2023er Geltz-Zilliken

Saarburger Rausch Riesling Auslese GK

01 24 Auction

95

The 2023er Rausch Auslese, as it is referred to on the central part of front label (and with a golden capsule), is a noble-sweet wine made from partially botrytized fruit picked at 105° Oechsle. It offers a beautifully fresh nose of apricot, cream, mint, and grapefruit at first. It is only gradually and above all on the palate that more exotic and riper flavors (including pineapple, date, honey, and almond cream) join the party. The finish is gorgeously engaging and develops a great zesty-sweet balance right into the aftertaste. This is a beautiful expression of Saar Auslese GK in the making! 2033-2053



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 2023er
 Geltz-Zilliken
 03 24
 Auction
 92+

The 2023er Rausch Kabinett, as it is referred to on the central part of front label, with AP 03 (the auction lot) is a barely sweet wine with a great even if still somewhat reduced made of green apple, fresh cucumber, grapefruit, whipped cream, chalk, white peach, and pear. It is beautifully balanced on the fresh and engaging palate and leaves a nice and ethereally light-footed feel of minerals, whipped cream, and fruits in the long finish. The aftertaste is nicely mouthwatering but also subtly creamy. This is a gorgeous Kabinett in the making and one which could easily exceed our high expectations at maturity, as it develops its focus. 2033-2053

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#### Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2023er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14	14 24	Auction	95

The 2023er Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14 is a sweet wine with a stunning nose of mint, whipped cream, lemon, grapefruit zest, and chalk. It proves subtly infused with apricot blossom on the creamy yet nicely playful palate and leaves a great multi-layered feel of fruits and herbs in the hugely long finish. The aftertaste is creamy but also incredibly finely chiseled. What a great success! 2033-2053

2023er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Kabinett 13 24	Auction	93

The 2023er Brauneberger Juffer-Sonnenuhr Riesling Kabinett is a fruity-styled wine with a gorgeous nose of mint, whipped cream, citrusy elements, and chalk. The wine proves beautifully juicy and precise on the palate and leaves a long and hugely engaging feel of juicy fruits and tart minerals in the long finish. This is a beautiful even if subtly creamy expression of Kabinett in the making! 2033-2053

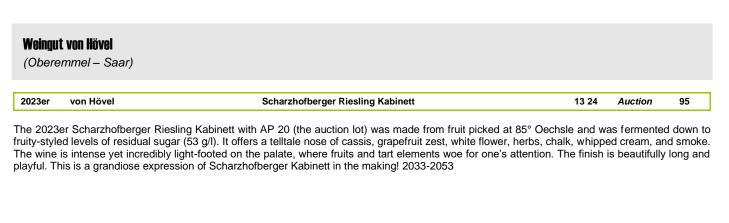
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#### Weingut Haart

(Piesport - Middle Mosel)

· · · ·	2023er	Haart	Piesporter Goldtröpfchen Riesling Kabinett	24 24	Auction	94
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The 2023er Goldtröfpchen Kabinett, as it is referred to on the consumer label, with AP 24 was made from fruit picked at 83° Oechsle in the southeast-facing Standel sector of the vineyard already infused with some red slate and was fermented and matured in stainless-steel tank down to fruity-styled levels of residual sugar (40 g/l). The wine offers a superb nose of passion fruit, mint, grapefruit, pear, pepper, smoke, and residual scents from its spontaneous fermentation. It proves hugely engaging on the palate where the fruity flavors mingle nicely with tart elements. The finish is comparatively light-footed and superbly persistent. This is a gorgeous Kabinett in the making! 2033-2053





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Oberemmeler Hütte Riesling Kabinett 2023er von Hövel 19 24 Auction 94 The 2023er Oberemmeler Hütte Riesling Kabinett with AP 19 (the auction lot) was made from fruit picked at 83° Oechsle and was fermented down to fruity-styled levels of residual sugar (53 g/l). This wine proves still somewhat shy at this stage and needs some time to reveal its beautifully pure and elegant nose made of passion fruit sorbet, white flowers, whipped cream, smoke, fine herbal elements, and white flowers. The wine develops a superbly racy and engaging feel of more citrusy sorbet, chalk, white herbs, and whipped cream on the palate and leaves one with a gorgeously light-footed yet intense feel of fruits and herbs in the long and beautifully focused finish. This is a gorgeous Kabinett in the making! 2033-2053 Return to Table of Contents (Alphabetic List of Estates) Weinaut Peter Lauer (Ayl - Saar) 2023er Peter Lauer Ayler Kupp Riesling Kabinett N°5 05 24 Auction 95 The 2023 Kupp Kabinett N°5, as it is referred to on the central part of the label, was made from fruit harvested at 78° Oechsle on the original Kupp hill and was fermented down to barely fruity-styled level of residual sugar (42 g/l). It offers a stunning nose made of cassis, herbs, white peach, herbs, and smoke. The wine proves stunningly crisp, precise, elegant and racy on the palate and leaves an energizing and still somewhat tart feel in the long and vibrating finish. This is a stunning Kabinett driven by raciness and depth! 2033-2043 2023er Peter Lauer **Biebelhausener Feils Riesling Auslese** 34 24 Auction 95 The 2023 Feils Auslese, as it is referred to on the central part of the label, was made from partially (8-10%) botrytized fruit harvested at 106° Oechsle and was fermented down to noble-sweet level of residual sugar (115 g/l). This wine offers a superb nose made of pineapple, coconut, cream, barbecue herbs, spices, and herbs. It is superbly complex and multi-layered on the palate where ripe acidity provides some sense of juiciness. The finish is creamy and smooth, but also incredibly precise and complex. This is a gorgeously sensual and beautifully precise expression of Auslese in the making! 2033-2053 2023er Peter Lauer Ayler Kupp Riesling Spätlese N°23 23 24 Auction 94 The 2023 Kupp Spätlese N°23, as it is referred to on the central part of the label, was made from essentially clean fruit harvested at 92° Oechsle on the original Kupp hill and was fermented down to sweet level of residual sugar (74 g/l). The wine offers a beautiful nose made of apricot, yellow peach, grapefruit zest, cream, and spices. It proves quite lively and yet beautifully balanced on the palate where grapefruit adds cut to the beautifully creamy and juicy structure. The finish shows more cut and raciness. This is a beautiful Spätlese in the making. 2033-2053 2023er Peter Lauer Ayler Lambertskirch Riesling Trocken GG 114 24 Auction 91 The 2023 Lambertskirch GG, as it is referred to in the central part of the label, is a bone-dry wine (with less than 3 g/l of residual sugar) made with fruit picked on this south-east facing Lieu-Dit overseeing the Saar. It offers a beautifully restrained and smoky nose of minty herbs, white flowers, peach, candied lemon, sage, dill, and herbal tea. The wine develops a nice sense of grip on the palate and develops a more creamy and subtle side as it evolves. The finish is slightly broader, quite intense, and impactful. This is an impressive expression of dry Riesling made in a slightly more demonstrative style. 2027-2033 Weingut Schloss Lieser (Lieser - Middle Mosel) 2023er Schloss Lieser Wehlener Sonnenuhr Riesling Auslese lange GK 38 24 Auction 98 The 2023er Wehlener Sonnenuhr Riesling Auslese lange GK is a noble-sweet wine made from 50%-botrytized grapes. It offers a superbly fresh nose made of cassis, honey, pear, coconut, ginger, spices, and fine herbal elements. It proves superbly creamy and finely oily yet also nicely juicy and zesty on the almond-infused and suave palate. Dried, exotic, and honeyed fruits in the incredibly focused finish underline the richness and finesse of this beautiful BA in all but name. What a stunning success! 2038-2063



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2023er Schloss Lieser Bernkasteler Doctor Riesling Spätlese	37 24	Auction	96
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The Doctor Riesling Spätlese 2023, as it is referred to on the consumer label, is a fully sweet wine with a superb nose of pear, hay, mint, greengage, spices, and creamy elements. The wine proves quite spicy and playful on the creamy yet subtly zesty palate and leaves a hugely elegant and playful feel in the finish. The feel of fruity and zesty finesse in the aftertaste is remarkable. This is a stunning expression of creamy Spätlese in the making. 2033-2048

2023er         Schloss Lieser         Graacher Domprobst Riesling Kabinett         36 24         Auction	94
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The Domprobst Riesling Kabinett 2023, as it is referred to on the consumer label, is a fully fruity-styled wine with a great even if still rather backward nose of cassis, mint, chalk, laurel, apple, and smoke. The wine proves firm yet elegant on the palate and leaves a very pure and ethereal feel of zesty fruits and minerals in the long finish. This is a beautiful Kabinett with a little creaminess in the making. 2033-2048

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#### Maximin Grünhaus – Weingut der Familie von Schubert

(Mertesdorf - Trier-Ruwer)

2023er Maximin Grünhaus Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 16	75 24	Auction	95	
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The 2023er Maximin Grünhäuser Abtsberg Riesling Kabinett Nr. 16 is a sweet wine with a superb even if still somewhat reduced nose made of bitter grapefruit, vineyard peach, herbs, and fine spices. It is subtly creamy yet also nicely vivid and finely chiseled on the palate and leaves a stunning feel of fresh fruits, mint, and minerals in the impeccably balanced finish. This stunning sweet wine made in a classic Grünhaus style is pure bottled joy. 2033-2038

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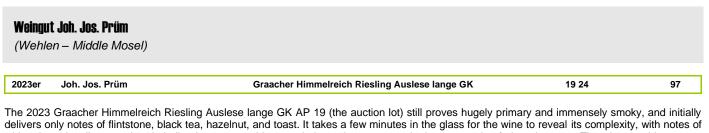
#### Weingut Josef Milz

(Trittenheim – Middle Mosel)

	2022er	Josef Milz	Trittenheimer Leiterchen Riesling Trockenbeerenauslese Schatzkammer	07 23	Auction	95
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The Leiterchen Trockenbeerenauslese Schatzkammer, as it is referred to on the consumer label (the reference to the vintage is left for the back label), is a noble-sweet wine made from fruit picked at 155° Oechsle in this solely owned steep south-south-west facing vineyard situation in the heart of the original Apotheke vineyard. The golden-colored wine offers a telltale nose made of honey, date, nut, pear, almond paste, barbecue herbs, and smoke. The wine proves beautifully ripe, smooth, and oily on the comparatively precise and focused palate and leaves a superbly long and nicely multi-layered feel of honeyed dried and delicately exotic fruits in the long and persistent finish. 2032-2052

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delivers only notes of flintstone, black tea, hazelnut, and toast. It takes a few minutes in the glass for the wine to reveal its complexity, with notes of white almond, yellow peach, mirabelle plum, orange blossom, bakery elements, acacia, butter, passion fruit and mange. The wine combines great complexity on the palate with lots of exotic fruit, light honey, a touch of caramel, marzipan and fresher, livelier notes of candied citrus and sweet spices. The finish is pure and vibrant, with plenty of presence at this stage and a slightly broader, more powerful, and structured aftertaste. This Auslese lange GK is remarkable. 2038-2073



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#### 2023er Joh. Jos. Prüm Wehlener Sonnenuhr Riesling Spätlese 17 24 95

The 2023 Wehlener Sonnenuhr Riesling Spätlese AP 17 (the auction lot) has a light, silvery-white color and is initially slightly closed with a light reduction and dominant smoky notes. It gradually develops fine aromas of spearmint, lime, lavender, violet, jasmine, anise, thyme, and yellow peach. With a little more aeration, richer and riper notes of yellow fruits appear, while the whole remains marked by freshness. The wine is subtly aromatic and juicy on the palate, with rounder and sweeter notes of yellow fruits. The wine has a certain thickness and density, but remains wrapped in a lovely freshness and tension, which lifts the finish. The zesty intensity in the background is remarkable, even if the richness is quite present. This is a magnificent Spätlese, combining richness and freshness. 2033-2053

2023er Jo	oh. Jos. Prüm	Wehlener Sonnenuhr Riesling Auslese GK	18 24	94+
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The 2023 Wehlener Sonnenuhr Riesling Auslese GK AP 18 (the auction lot) has an initial nose which is still quite primary, smoky, and herbaceous, but already intense and concentrated, with notes of hot spices, pineapple, fir honey, guava, orange peel, toast, cinnamon, clove, coconut, mirabelle plum, and melon, all with a hint of volatility which amplifies the aromatics. The wine is rich and rather broad on the palate, with quite some sweetness and plenty of richness. There is also a touch of raisin, toffee, candy sugar, and candy floss, which combine with the honeyed sensation to give a great richness. The finish is smoky, very spicy, and quite high in acidity, preceding a rather intense side. The aftertaste is slightly broad and superbly long. This impressive Auslese GK needs a couple of years to fully integrate its elements and could well prove even better than anticipated at maturity. 2033-2053

2023er Joh. Jos. Prür	n Wehlener Sonnenuhr Riesling Kabinett	16 24	92+
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The 2023 Wehlener Sonnenuhr Riesling Kabinett AP 16 (the auction lot) offers a fruity and quite aromatic nose with delicate, ripe notes of vineyard peach, fresh apricot, anise, yellow flowers, mirabelle, pomegranate, and fine smoke. The wine proves even slightly riper on the palate, where quite some juicy and fruity elements dominate, with even a hint of honeyed presence, which reinforces the overall creaminess and smoothness. The finish, however, is well-defined and even straightforward and salivating, giving a little extra pep to the wine, which behaves more like a juicy Spätlese than a light Kabinett, and as such is an excellent wine, which could well prove even better at maturity if it gains in finesse. 2030-2043

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#### Weingut Schloss Saarstein

(Serrig - Saar)

	2023er	Schloss Saarstein	Serriger Schloss Saarsteiner Riesling Auslese GK	13 24	Auction	94
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The 2023er Serriger Schloss Saarsteiner Riesling Auslese GK was made from clean, but fully ripe (golden) grapes picked at 105° Oechsle and was fermented down to noble-sweet levels of residual sugar (106 g/l). The wine offers a superbly fresh nose of passion fruit, citrusy elements, almond cream, pineapple, coconut, and smoke. It develops a great sense of zest paired with creaminess on the palate and leaves an almost tart feel of grapefruit zest, honeyed and creamy almond, and pina colada in the hugely satisfying finish. The combination of opulence and freshness is remarkable! 2033-2053

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The 2023er Wehlener Sonnenuhr Riesling Auslese is a sweet wine with, initially, a quite reserved and almost non-saying nose which needs quite some time to reveal a fresh and very pure smoky nose of vineyard peach, candied pineapple, almond cream, jasmine, tangerine, anise, thyme, and smoke. The wine proves superbly sweet yet playful and delicately rich and proves hugely long and intense. The acidity only comes through in the intense and almost powerful aftertaste. This is an epic Auslese in the making, with all the qualities needed to reach perfection in a decade's time. 2033-2063



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#### 2023er Willi Schaefer Graacher Domprobst Riesling Spätlese #13 13 24 Auction 97

The 2023er Graacher Domprobst Riesling Spätlese #13 (the reference to #13 is written in small on the bottom right of the label) is a sweet wine made from fruit harvested mainly in the Gerdsgrub. It offers a very pure and fresh nose of aniseed, citrusy fruits, minty herbs, yellow peach, a hint of pineapple, William pear, smoke, and orange zest. The wine proves richer on the palate, as some candied citrusy fruits, vineyard peach, and a touch of exotic flavors as well as some honeyed yellow fruits come through, yet the ripe acidity has everything under control and brings great liveliness to the whole experience. The finish is super long, smoky, and delicately fruity. This is a stunningly playful, ripe, and animating expression of Spätlese. 2031-2063

2023erWilli SchaeferGraacher Domprobst Riesling Kabinett #0101 24Auction96
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The 2023er Graacher Domprobst Riesling Kabinett #01 (the reference to #01 is written in small on the bottom right of the label) is a fruity-styled wine with a stunningly pure nose made of citrusy fruits, pear, herbs, and smoky elements. The wine proves incredibly precise and focused on the multi-layered palate and leaves a stunningly precise feel of fruits, minerals, and ripe acidity in the incredibly persistent finish. The focus, elegance, intensity, and yet lightness is simply remarkable. What a stunning Kabinett! 2033-2043

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#### Weingut Wwe Dr. H. Thanisch – Erben Thanisch

(Bernkastel-Kues – Middle Mosel)

2023er Wwe Dr. H. Thanisch – Erben Thanisch Berncasteler Doctor Riesling Spätlese Nr. 7	07 24	Auction	94
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The 2023er Berncasteler Doctor Riesling Spätlese Nr. 7 is a sweet wine with a stunningly engaging nose driven by pear, citrusy fruits, cream, laurel, herbs, and smoky elements. The wine is beautifully silky on the finely zesty yet creamy palate. Great multi-layered flavors of fruit and spices make for an incredibly complex and engaging feel on the palate. The finish develops a superb feel of freshness while delivering stunningly creamy and complex flavors. What a great Doctor Spätlese. 2033-2053

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# Weingut Van Volxem (Wiltingen – Saar) 2023er Van Volxem Ockfener Geisberg Riesling Kabinett GK Auction 91+

The 2023er Ockfener Geisberg Riesling Kabinett GK is a fruity-styled wine with a slightly subdued, yet playful nose made of pear, melon, a hint of apricot, ginger, slate, and some subtly creamy elements. The wine proves nicely balanced and harmonious on the palate, where ripe acidity mingles with subtle sweetness. The finish develops a touch of Spätlese creaminess as apricot elements come through. The aftertaste is edgeless, balanced, and persistent. This richer expression of Kabinett could eventually warrant a higher rating if it reveals its zest, depth, and cut at maturity. 2033-2048

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#### Weingut Wegeler

(Bernkastel-Kues - Middle Mosel)

2023er	Wegeler	Wehlener Sonnenuhr Riesling Spätlese Alte Reben	28 24	Auction

The 2023 Wehlener Sonnenuhr Riesling Spätlese Alte Reben is a sweet wine made from clear grapes picked on 120-year-old un-grafted vines in the Nonnenberg sector of the vineyard. It opens to beautiful and subtly fresh scents of whipped cream, white flowers, mint, chalk, and smoke. The wine proves superbly rich and ripe at first on the palate, but quickly fresher and zestier elements add cut to this "drinking Auslese" structured wine. The finish is finely chiseled and precise. This is a gorgeous expression of sweet Mosel wine in the making. 2033-2053

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### Annual Auctions I Tasting Notes - 2024 VDP Bad Kreuznach Auction

We provide here a review of wines that will be auctioned off by the VDP Ahr-Nahe-Pfalz-Rheinhessen in Bad Kreuznach on November 9, 2024, and that we can recommend on quality grounds. This includes wines from the following Estates (presented in alphabetic order).

Battenfeld-Spanier	Hohen-Sülzen	Rheinhessen
Diel	Rümmelsheim	Nahe
Dönnhoff	Oberhausen	Nahe
Emrich-Schönleber	Monzingen	Nahe
K. F. Groebe	Westhofen	Rheinhessen
Gunderloch	Nackenheim	Rheinhessen
Hermannsberg	Niederhausen	Nahe
Keller	Flörsheim-Dalsheim	Rheinhessen
H. J. Kreuzberg	Dernau	Ahr
Philipp Kuhn	Laumersheim	Pfalz
Prinz Salm	Wallhausen	Nahe
Joh. Bapt. Schäfer	Rümmelsheim	Nahe
Schäfer-Fröhlich	Bockenau	Nahe
Wagner-Stempel	Siefersheim	Rheinhessen
Wittmann	Westhofen	Rheinhessen



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#### Weingut Battenfeld-Spanier

(Hohen-Sülzen – Rheinhessen)

NB: The Estate is certified organic according to general EU guidelines.

2019er         Battenfeld-Spanier         Zeller Kreuzberg Riesling GG Treasure Collection         49 20         91
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The Kreuzberg 19, as it is referred to on the consumer label (and with a round sticker mentioning "Treasure Collection" on the bottle), is a legally dry wine which was fermented and aged in *Halbstückfass* (600-liter wooden cask) from grapes harvested on approx. 50-year-old vines. It has a delicately ripe and aromatic nose of mirabelle, butter cream, acacia, bergamot, honeyed peach, fresh coconut, blueberry, and pineapple. The wine shows more freshness on the palate, where it starts out on the fresh and animating side, and slowly gains in presence and creaminess. The finish is broader and gently subtle and suave. This juicy and aromatic Riesling, rather than a dry one, is nicely seductive and will suit lovers of ripe wines in a direct style. Now-2027

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#### **Schlossgut Diel**

(Rümmelsheim – Nahe)

2019er Diel Pinot Noir ARA	Auction 92
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The Pinot Noir 2019 ARA, as it is simply referred to on the consumer label (ARA are the initials of Caroline and Sylvain's 3 children, Anouk, Raphael and Alice), is a lightly-red-colored wine with a superbly aromatic yet refined nose, which shows the first signs of evolution as it displays notes of fresh cherry, peony, blackberry, smoky herbs, cassis cream, raspberry, black tea, and fine and fresh toast. The wine is light-weighted and subtle on the finely creamy and delicately juicy palate. The tannins are already nicely integrated and quite suave, and there is just a touch of spices and fresh elements coming through in the finish. The aftertaste has some herbal elements which still need to be integrated. This beautiful expression of Pinot Noir now just needs a few years to reveal its full beauty. 2026-2036

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_	t <b>Hermann Dönnhoff</b> ausen – Nahe)				
2023er	Dönnhoff	Oberhäuser Brücke Riesling Trocken GG	30 24	Auction	94

The 2023er Oberhäuser Brücke Riesling Trocken GG, which uses the old classic label of the Estate, offers a hugely perfumed and superbly appealing nose of candied grapefruit, tangerine, orange blossom, aniseed, candy floss, and yellow flowers. The wine proves subtly juicy and delicately smooth on the palate, yet this is well balanced by some herbal and slightly earthy flavors of herbal tea and citrusy zest. The finish is herbal and smoky and proves superbly long. There is a touch of tartness still in need of integration before true greatness. 2028-2038



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#### Weingut Emrich-Schönleber

(Monzingen - Nahe)

2023er         Emrich-Schönleber         Monzinger Auf der Ley Riesling Trocken GG         46 24         Aut	
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The 2023 Auf der Ley Riesling GG, as it is referred to on the central part of the label, comes from the prime "Lieu-Dit" (Gewann) Auf der Ley situated just above the Monzinger Halenberg, and within the Grosse Lage Monzinger Frühlingsplätzchen. It offers initially a comparatively restrained nose of aniseed, minty herbs, and almond cream, before showing more complex scents of spices, herbal tea, smoke, and candy floss. The wine is slightly driven by fresh fruity flavors at first, yet it quickly develops more herbal and spicy notes. It proves superbly focused and almost compact on the very long and smoky finish. This will need some time to deliver its full complexity, but there is great potential. 2029-2038+

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#### Weingut K. F. Groebe

(Westhofen – Rheinhessen)

<u>2018er</u>	K. F. Groebe	Westhofener Kirchspiel Riesling Grande Réserve	20 19	Auction	91

The Kirchspiel Riesling Grande Réserve 2018, as it is referred to on the central part of the label, is a barely off-dry Riesling (with 13 g/l of residual sugar) which was aged in *Halbstückfass* (600-liter wooden cask). It shows an intensely aromatic and slightly ripe nose of William pear, ginger cream, almond milk, aniseed, herbal elements, and cardamom. The wine proves fruity and delicately subtle and suave on the juicy palate. It tastes off-dry, yet the finish has some presence and energy. This is a superb off-dry and ripe wine. Now-2028

· · ·	2023er	K. F. Groebe	Westhofener Kirchspiel Riesling Kabinett	11 24	Auction	91
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The Kirchspiel Riesling Kabinett 2023, as it is referred to on the central part of the label, is a fruity-styled wine (with 51 g/l of residual sugar) with an aromatic yet refined nose aniseed, candied grapefruit, conference pear, minty herbs, and freshly cut herbs. The wine proves quite smooth and juicy on the delicately suave palate, which clearly shows Spätlese ripeness. The finish, while smooth, brings some intensity and grip. This riper style of Kabinett is impressive. 2027-2038

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#### Weingut Gunderloch

(Nackenheim – Rheinhessen)

2023er Gunderloch Nackenheimer Fenchelberg Riesling Trocken GG 17 24 Auction	94
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The 2023 Fenchelberg Nackenheim GG, as it is referred to on the consumer label, displays a layered and beautifully primary and smoky nose of fine spices, wild herbs, aniseed, fennel seeds, bergamot, and flint stone. The wine is very pure and engaging on the palate, where plenty of refined herbal and floral elements interplay with fresh and zesty spices. The finish is hugely long and energetic, with beautifully focused precision and lightness. This is a great, refined dry Riesling. 2028-2043



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#### **Gut Hermannsberg**

(Niederhausen - Nahe)

2017er Hermannsberg Riesling Sekt Extra-Brut	200 24	Auction	92
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The Kupfergrube 2017, as it is referred to on the copper-colored and metallic consumer label, was made from grapes harvested in the Schlossböckelheimer Kupfergrube, was fermented and aged for almost 1 year in a mix of *Halbstückfass* (600-liter wooden cask) and stainless-steel tank, before being bottled and was then disgorged with less than 1 g/l of dosage in April 2024 (the disgorgement date is written on the back label). It offers a superbly fresh and finely aromatic nose of spearmint, fine spices, greengage, almond cream, orange blossom, and aniseed. It has a superbly focused and refreshing palate, with herbal elements as well as fine mousse. The finish is quite racy and straightforward as intense notes of citrusy zest and lemon zest come through. This racy, yet layered and complex Sekt is superb. 2025-2032

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#### Weingut Keller

(Dalsheim-Flörsheim – Rheinhessen)

2023er Keller	Piesporter Schubertslay Riesling Trocken GG Alte Reben	Auction	96+	
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The 2023 Schubertslay -Alte Reben-, as it is referred to on the consumer label, was made from fruit harvested on 120-year-old un-grafted vines. It displays gorgeously elegant and flowery, with lily blossom, blueberry, cassis, white peach, fine spices, herbal tea, jasmine, aniseed, and smoke. On the palate, the wine is very delicate and airy, with a fine smoothness and suavity. The finish is very spicy and finely fruity and leaves a beautifully refreshing and light taste. This wine is superbly refined, gaining in intensity and depth with every sip, even showing much more tension and precision than it did at first, when it had a more suave, almost creamy side. The finish even develops impressive smoky notes typical of the vineyard. It is clearly in a primary phase and will need a lot of ageing (think at least a full decade) to show all its facets and complexity, and clearly has great potential. 2033-2063

	20	023er	Keller	Niersteiner Hipping Riesling Trocken GG	Auction	96
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The 2023 Hipping, as it is referred to on the consumer label, shows a still primary yet hugely spicy and complex nose of wild herbs, white and yellow flowers, tangerine zest, candied grapefruit, orange blossom, smoke, and cardamom. The wine develops a direct sense of grip and energy as it hits the palate, with plenty of freshness and spices interplaying with herbs. The finish proves still restrained and marked by tartness and the aftertaste is full of spices and already displays huge length and intensity. This is still work-in-progress and will develop finesse and precision only over time. 2033-2053

2023er Keller Niersteiner Pettenthal Riesling Trocken GG	Auction 95
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The 2023 Pettenthal, as it is referred to on the consumer label, displays a hugely smoky and primary nose of smoke, bacon, white flowers, pepper, aniseed, conference pear, grapefruit zest, greengage, juniper, and a hint of coconut. The wine proves superbly focused and layered on the splendidly energetic and intense palate. Refined spices and herbal elements are wrapped in mouthwatering tartness. The finish is intensely smoky, just a touch broader, suave, and very intense. It is a gorgeously impressive dry Riesling, which superbly combines power and freshness. 2030-2048



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#### Weingut H.J. Kreuzberg

(Dernau - Ahr)

	<u>2022er</u>	H.J. Kreuzberg	Spätburgunder Trocken Devonschiefer -R- "Reserve" GK	10 24	Auction	91+
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The 2022 Devonschiefer R Spätburgunder, as it is referred to on the consumer label (and with a golden capsule), offers a fully aromatic and appealing nose of red cherry, rose petal, cassis, blueberry, and smoke, all wrapped in a hint of vanilla infused scents. The wine proves subtly juicy and delicately smooth on the layered and refined palate. The tannins are already superbly well integrated and smooth. The finish proves very long and superbly smoky and delicately floral. There is just the touch of wood impact in need of integration. This is a great Spätburgunder, all about finesse and delicacy, which has some upside if it succeeds in better integrating its wood. 2027-2037

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#### Weingut Philipp Kuhn

(Laumersheim – Pfalz)

2023ei Philipp Kunn Zener Philippsbrunnen Riesning Trocken GG 32 24 Aucuon 324	2023er	Philipp Kuhn	Zeller Philippsbrunnen Riesling Trocken GG		Auction	
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The 2023 Philippsbrunnen Zell GG Riesling, as it is referred to on the consumer label, was harvested on 40-45-year-old vines in this similarly named Gewann in the Zeller Kreuzberg vineyard. It shows a hugely smoky and primary nose, which is initially still marked by residues from its spontaneous fermentation, before revealing notes of ginger, greengage, white pepper, aniseed, menthol, cardamom, and yellow peach. The wine proves quite straightforward on the palate, where plenty of zesty, herbal, and spicy elements are present. There is also quite some tartness in need of integration. The aftertaste is all fully bone-dry and racy, but also slightly broader and powerful. This compact and racy dry Riesling needs a couple of years to fully integrate and deliver. 2027-2035+

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Weingut Prinz Salm (Wallhausen – Nahe)					
2023er	Prinz Salm	Wallhäuser Felseneck Riesling Kabinett Alte Reben GK	03 24		91
aromatic with plent	nose of aniseed, canned	nett -Alte Reben-, as it is referred to on the consumer label (and with a golde yellow peach, grapefruit zest, candy floss, blackberry, and smoke. It combi wrapped in citrusy fruits. The finish is light, nicely pure, and long. This fresh	ines juicy and	refreshing	elements,
		Return to Table of Contents (Alphabetic List of Estates)			
Weingu	t Joh. Bapt. Schäfer				
(Rümn	nelsheim – Nahe)				
2023er	Joh. Bapt. Schäfer	Dorsheimer Goldloch Riesling Kabinett	20 24	Auction	94

The 2023 Goldloch Riesling Kabinett, as it is referred to on the central part of the label, was made from clean fruit and was fermented down to fully fruity-styled levels of residual sugar (50 g/l). It has a hugely primary and reductive nose with intense residues from its spontaneous fermentation as wild herbs and bacon, before developing refined scents of white flowers, aniseed, white pepper, greengage, pear, white peach, bergamot, violet, and flint stone. The wine is superbly playful and light-weighted on the straightforward and precise palate. The finish has grip and energy, with intense zesty elements bringing huge tension. This is a superb, classic Kabinett in the making. 2030-2043

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#### Weingut Schäfer-Fröhlich

(Bockenau - Nahe)

2023er Schäfer-Fröhlich Riesling Trocken Final	25 24	Auction	96
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The 2023 Final, as it is referred to on the consumer label, comes from fruit harvested in one of the oldest and steepest parts of the Bockenauer Felseneck and saw extensive aging (until August after the vintage, together with the GGs). It offers a hugely smoky and primary nose with still quite some residues from its spontaneous fermentation as scents of wild herbs and flint stone come through. With more airing it develops a more classic nose of lemon zest, white flowers, dried flowers, smoke, dill, and thyme. The wine is delicately juicy and refined on the comparatively light-weight yet complex palate. The finish is super precise and hugely spicy. There is also a hint of tartness in need of integration. This great dry wine combines finesse, lightness, and intensity. 2029-2043

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#### Weingut Wagner-Stempel

(Siefersheim – Rheinhessen)

2023er         Wagner-Stempel         Riesling Trocken EMT         20 24         Auction         9
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The EMT 2023, as it is simply referred to on the consumer label, comes from a 50-year-old parcel in the original part of the Siefersheimer Heerkretz (EMT is not the name of a parcel but a reference to the name of the previous owner of this parcel). It offers a beautifully refined, flowery, and spicy nose of white pepper, ginger, grapefruit zest, greengage, aniseed, conference pear, and candy floss. The wine is precise and focused on the straightforward yet finely smooth and delicate palate. The lightness is superb, as it the spicy and flowery side. This is not a super impressive dry Riesling, yet it makes up for its delicacy and suavity. 2028-2038

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(Westhofen - Rheinhessen)

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

The "La Borne" Riesling Alte Reben 2023, as it is referred to on the consumer label, comes from a parcel planted with old vines in the Grand Cru Westhofener Morstein. It displays a beautifully restrained yet intense nose of aniseed, herbal tea, earthy spices, candied grapefruit, freshly cut herbs, candy floss, and menthol, with a touch of conference pear and apricot in the background. The wine proves compact and intense on the palate, where some tartness (from tannins) currently gives quite some presence to the wine. The finish is slightly smoother yet very long and spicy. This intense and powerful La Borne needs time to integrate all its elements and fully deliver, it even has some upside if it gains in finesse. 2029-2038+



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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:

December 2024	2023 Vintage Report Part IV
	Detailed Estate Reviews
	Other Noteworthy Wines
	Dry German Riesling Report
	Auction Look-Back
February 2025	Winter Stories
	2023 Vintage Look-Back & Highlights
	2024 Vintage: What is in Store?
	Background Articles
April 2025	Mature Issue
	2015 Vintage: "10-Years-After" Retrospective
	Notes from the Cellar
	Background Articles
In Parallel	Regular Postings on our Website and Social Media, including:
	<ul> <li>News</li> </ul>
	Issue Highlights
	Vintage Highlights
	2024 Growing Conditions
	<ul> <li>Updates of our Tasting Notes Database (via CellarTracker)</li> </ul>
	Interesting Articles from other Sources
	Follow us on social media (click on logo)