

MOSELLE

Moselle



100% **RIESLING**

The Moselle production area is situated on the river of the same name in the western part of Germany, bordering France and Luxembourg.

Since Roman times this area has been known for excellent quality wines.

Riesling is the variety that dominates the Mosel Valley.

The production area of the Moselle, the third largest in Germany in terms of volume, also includes the vineyards situated along its Saar and Ruwer tributaries.

The components that characterize the wines of this area are:

- Earth composed of different colored slate, such as red, blue, gray, and their nuances.
- Riesling plants, in many cases immune to phylloxera. For this reason, in the Moselle vineyards, one can find 100 or more year-old vines.
- Very steep inclines, with altitudes in some cases, reaching around 80%. Given the structure of the land,

the vineyard is almost entirely worked by manual labor.

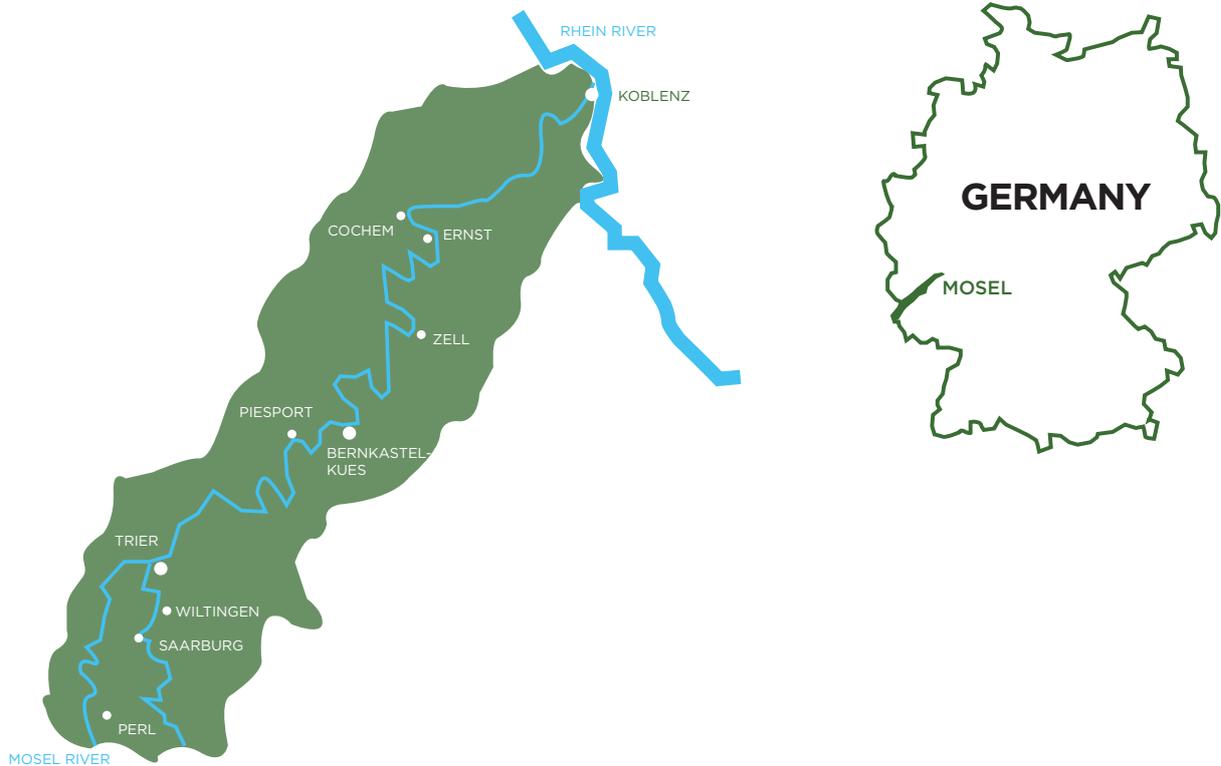
- In many cases, the harvest involves several steps, both for the difficulty of the process and for the number of different labels produced here. For this reason, the grapes are picked at various degrees of ripeness.

- Despite the fact that the production area is farther north, the river still affects the temperature of the area and in a positive manner. It also plays an important role in the growth cycle of the plant by reflecting the sun's rays and acting as a natural mirror.

- The exposure of the vineyards in the Mosel region mainly faces south.

In the cellar, the wines are generally produced in a simple manner, so as not to influence them by the use of wood, particularly that of small dimensions. The characteristics that determine the wine cellar practices for Moselle wines are:

- Spontaneous fermentation
- Vinification in steel or in very old and capacious barrels called 'fuder'



- One year of aging, often spent in the same containers used for the winemaking
- The wine classification is complex and embraces dry labels (troken) in addition to sweet ones in which the Riesling grapes were attacked by noble rot (trokenbeerenauslese). The categories are determined according to the concentration of sugar in the wort (the value is calculated in degrees Oechsle).

Categories:

- **Kabinett:** must respect the grape variety and the production area. It can be dry or have some residual sugar.
- **Spätlese:** from the late harvest. Not only sweeter wines, but also exemplary ones that are more profound and concentrated. The grapes used for this category must have a perfect level of ripeness. Wines named spätlese can be either dry or sweet.
- **Auslese:** the term can be translated as selected harvest. For this category, grape bunches that have been attacked by noble rot, can also be used. Auslese wines can be both dry or have some residual sugar.
- **Beerenauslese:** the term can be translated as harvest of selected berries. It exists only in a sweet version.
- **Trokenbeerenauslese:** harvest of dry selected berries. Rare, sweet wines with a low alcohol content. During the production of this category, fermentation is rendered difficult by the high sugar content. The Trokenbeerenauslese (abbreviated TBA) can only be dessert wines.
- **Eiswein:** this 'ice wine' is made naturally from frozen berries. Wines of this classification have the same sugar content of Beerenauslese. This category consists of only sweet wines.

WINE RANKING

2015 VINTAGE

A very good vintage in Mosel, as well as in the Saar and Ruwer regions. The grapes enjoyed a rather normal maturation cycle, with a summer that was one of the hottest of the last 100 years, which favored not only a good quality of grape, but also produced a good quantity. The harvest began in early October.

**Blue Slate**

Characteristics: very diffuse in the Mosel, generally gives the wine, from this flavorful terrain, some smoky tones, but above all emphasizes the fruity aspect by adding tropical undertones to it.

Most famous cru: **Bernkasteler Lay**

**Gray Slate**

Generally brings extreme finesse to the Riesling with emerging sensations of flowers, as well as a very evident acidity and flavor. Diffuse in the Mosel but primarily found in the Saar.

Most famous cru: **Piesporter Goldtröpfchen**

**Red Slate**

Not very diffuse in this area. Usually confers a sensation of opulence to the Riesling that expresses itself, while perhaps losing at times a bit of finesse. Herbal tones ascribable to spices, sometimes fresh, but mostly dried.

Most famous cru: **Ürziger Würzgarten**

In reality, the slate varieties - mostly blue and gray - are mixed together in many areas. Thus, the aromatic characteristics of the two types of terrains combine in the wines derived from these soils. One of the most representative crus of this mixed slate variety is the Wehlener Sonnenuhr.

Moselle 2015

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



100

 **Graacher Domprobst Riesling Spätlese 2018**
WILLI SCHAEFER

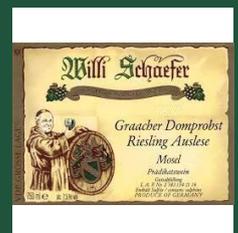
A vineyard characterized by a complexity beyond imagination and a subsoil whose minerality is astonishing; all this results in a wine from late harvest that is able to surprise and to impress, with an extraordinary ability to age. Here is the Riesling. Candied citron, tangerine peel, pineapple in bouquet, with a distinct mineral note. In the mouth it is velvety, incisive, fat, as well as crunchy, with an excellent iodized finish.



99

 **Graacher Domprobst Riesling Auslese 2017**
WILLI SCHAEFER

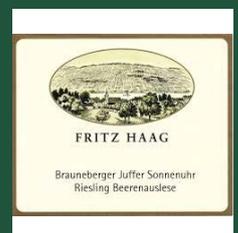
The same legendary wine varietal which displays here a version of carefully selected grapes used for late harvest. Fermented in acacia barrels, this is a wine of undeniable quality. The olfactory spectrum is very wide and varied: dried apricot, kaki, a touch of star anise, candied citron and a wonderful iodized note. Juicy, rich, generous in the mouth combined with a very long-lasting persistence.



99

 **Brauneberger Juffer Sonnenuhr Riesling Beerenauslese 2017**
FRITZ HAAG

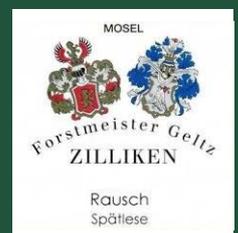
A wine-making just in the centre of the Mosel region. A late harvest executed through manual processes. A very fine texture of aromas and flavours which are magically trapped in the bottle. On the nose, tangerine peel, candied citron, white-fleshed peach. In the mouth, it is appealing, velvety and slender, but never excessive. Also, it provides a good persistence which appears transcendent.



98

 **Riesling Spätlese 2018**
ZILLIKEN RAUSCH

Saarburg, the heart of Zilliken, a winery existing in this territory since the first half of the eighteenth century. A subsoil made of volcanic rock and basalt, vineyards on steep slopes between 35% and 75%, which produce a Riesling also considered as an illuminating example of extreme viticulture. On the nose, aromas of green apple, melon and yellow-fleshed peach with a nice mineral presence. In the tasting phase, it is extraordinarily rich, with a crunch and ample fruit held by a long-lasting acidity and a very long persistence ending majestically in balsamic notes.



WINE RANKING

98



Riesling Trockenbeerenauslese 2018

ZILLIKEN RAUSCH

This wine from Zilliken, also in this newly-marketed version made with botrytis grapes, displays uncommon technical skills. A sweet, decisive wine which surprises for its elegance, composure but especially for its mineral touch. It can be easily thought as a sommelier's secret weapon when it comes to matching it with food. On the nose, aromas of honey, candied citron, dried apricot. The mouthfeel is disconcerting, deep, creamy, scented and full-bodied, with an excellent persistence.



98



Brauneberger Juffer Riesling Spätlese 2017

FRITZ HAAG

A wine-making just in the centre of the Mosel region.. This product made by Fritz Haag as to Spätlese stands out for its fascinating and appealing nose: fruity aromas rich in citrus notes, where candied citron, kiwi and toasted pistachio nut are predominant. When tasted, it is creamy, vegetal and mineral with a great consistency. On the finish, a very thick iodized note from an almost marine-like flavour.



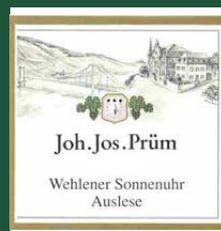
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Wehlener Sonnenuhr Riesling Auslese 2017

WEINGUT JOH. JOS. PRÜM

The 2017 vintage was very arduous and despite the small quantities of crops due to the frost damage occurred at the end of August, it was able to richly reward with its fruit concentration and ripeness which were already impressive. On the nose, this Auslese displays aromas of green apple, alpine grass mowing, star anise and saffron. The mouthfeel is deep, sumptuously mineral with a breath-taking finish, especially if we consider the possibility to develop in bottle during the next thirty years.



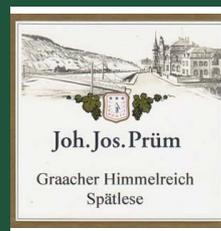
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Graacher Himmelreich Riesling Spätlese 2017

WEINGUT JOH. JOS. PRÜM

This version of Spätlese, produced by a winery which contributed to define the standards for this appellation, appears vibrating and lively as teenagers, but with a mature strength. It shows a wonderful crystalline colour. On the nose, it displays melon, green apple and kaki aromas. The sip is creamy and extraordinarily iodized enhanced by a spicy note. A very charming crunchy fruit perceived until the end of swallowing.



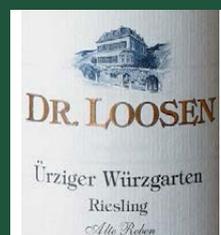
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Ürziger Würzgarten 2017

DR. LOOSEN

A winery devoted to develop a wine varietal representing the cornerstone for the entire European viticulture, within a territory which is considered perfect for wine-growing. That alone, together with a history lasting over two hundred years, would be enough, but Dr. Loosen has done much more: it is still responsible for the qualitative standards. This Riesling, coming from late harvest, is surprisingly expressive and shows much character. On the nose it is soft, with scents of yellow-fleshed peach, apricot and a hint of lime. The mouthfeel is salty, fresh and very distinct with a magnificent mineral finish.



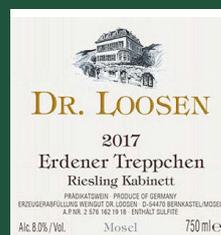
96



Erdener Treppchen 2017

DR. LOOSEN

A vineyard whose sloping is hard to figure and whose soil is filled with slate. A crystalline, clear and muscular wine. Very sweet on the nose, with aromas of pineapple, kaki, kiwi and a note of grass mowing. On the palate it has a vertical and very clear tasting, a mineral and involving boost and a persistent finish on the notes of pepper leaf.

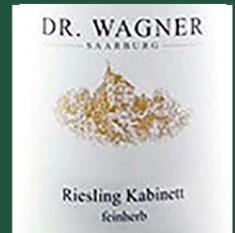


WINE RANKING

95

 **Riesling Kabinett 2017**
DR. WAGNER

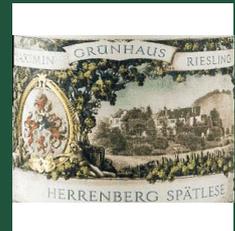
A perfect example of the aims of another historic label of the Mosel region. On the nose, a great range of aromas which include little citrus fruits, grass mowing and yellow-fleshed peach. In the mouth it is deeply mineral and crunchy, wide, with a proper and long persistence and a finish which is greatly and thickly iodized.



95

 **Riesling Spätlese 2017**
MAXIMIN GRÜNHAUS HERRENBERG

Great wine from the countless and very thin nuances which are clear already on the nose, with aromas of wildflowers, Abate Fetel pear, saffron and a spicy note of ginger. The sip reveals ripe fruit, without being excessive, Rennet apple, white-fleshed nectarine and a wonderful mineral note which accompanies the tasting to a finish of distinct salinity.



95

 **Hütte Auslese -5- 2017**
VON HÖVEL

An excellent late harvest wine which is crystalline and delicious. The nose is marvelously reduced with notes of pear, yellow-fleshed peaches, a trace of passion fruit and a vegetal hint, due to grass mowing. Delicate aromas of herbs and spices in the aftertaste. In the mouth it is pleasant, with a taste of dried apricot, a touch of lime and acacia honey, an iodized and captivating finish.



95

 **Wehlener Sonnenuhr 2018**
S.A. PRÜM

An extraordinary vineyard for the Riesling, as it is characterized by a steep sloping and more than 80-year-old vines: all this is reflected in a crystalline wine, very mineral, of excellent manufacture. On the nose it is very rich in aromas, with a lot of citrus fruits, but also an innate softness which gives this wine roundness. Apricot purée, white-fleshed nectarine, great spiciness. In the mouth it is undeniable its great minerality due to a land full of slate: the taste is clean, crunchy, of great astringency. Firmness on the finish.



94

 **Abtsberg Riesling GG 2017**
MAXIMIN GRÜNHAUS

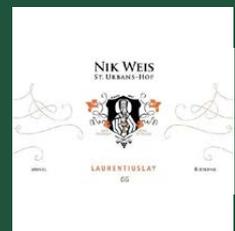
A very rich Riesling which represents a worthy product of an excellent vineyard. It starts from the nose: a great iodized note, lemongrass, green apple, a hint of citrus fruits – pink grapefruit above all – which is not excessive. Then, the tasting is all creamy, elegant, crunchy, enveloping on the palate in an extraordinary and stylish way. The salty note is excellent and it accompanies the sip to its natural finish.



94

 **Laurentiuslay GG 2016**
NIK WEIS - ST. URBANS-HOF

A great project of viticulture under the aegis of the motto "con natura – no invicem". Extraordinarily overhanging vineyards on the Mosel region, blue slate soil type: the one of Nik Weis is another clear example of heroic viticulture. Ageing in traditional wooden barrels which give off aromas of pink grapefruit and citron on the nose together with an extraordinary complexity, which is accompanied by a distinct mineral taste in the mouth.



WINE RANKING

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Sonnenuhr GG 2017

S.A. PRÜM WEHLENER

A dry Riesling with a great roundness, a very rich nose, with aromas of Abate Fetel pear, lime, grass mowing and a mentholated trace, which peeks out in the aftertaste. The mouth is compact, very round, of great crunchiness. The finish is magnificently full of minerality, with a long persistence.



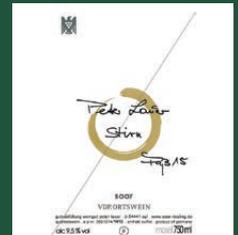
94



STIRN 2017

PETER LAUER FAB 15

A name which has gained prestige and respect thanks to a solid and high technical work that begins in the vineyard, with a management which is strictly non-interventionist. Sixty-year-old vines which make the wine extremely stylish, of great minerality. Citrusy boost on the nose, a memory of grass mowing and fresh spices, where pepper dominates. The mouth is salty, iodized, with a quite preponderant compact fruit.



94



Altenberg 2017

VON OTHEGRAVEN

The accurate hand of Günther Jauch and the meticulous attention of his wife Dorothea for a classy Riesling, very enjoyable. Fine nose, due to acacia honey note, a wild trace, then apricot and plum purée. The palate is creamy, clanging, yet supple, young, of great crunchiness and with an aromatic intensity which lasts until a finish of rare sharpness.



93



Saar Riesling Kabinett 'S'

VON HÖVEL

Intense, captivating, charming already on the nose, this is a wine which comes from a meticulous organic management. A dense concentrate of aromas which start from the nose, with a palette made of citrus fruits, tangerine, citron, nectarine, a trace of exotic fruit and an herbaceous finish in the tones of dill; whereas the mouth reveals a fruity explosion, that is balanced by a very intense minerality and an iodized finish.



THIS TASTING WAS MADE UP OF ABOUT 190 SAMPLES, FOR THE MOST PART BLIND TASTINGS, COLLECTED BY THE VDP MOSEL-SAAR-RUWER, WHO DESERVE SPECIAL THANKS FROM LUCA GARDINI AND HIS STAFF.

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MOSELLE WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
MARCH 2019

