

MOSELLE 2014

Moselle 2014



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.

Moselle 2014

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.



98



**Brauneberger Juffer Sonnenuhr
Riesling Spätlese 2014**
FRITZ HAAG

Riesling made from a vineyard where the slopes reach dizzying altitudes of almost 85%. On the palate, an elegance that throws its gustative chips both on the table of tropical fruits with guava and passion fruit, and upon that of spices such as cinnamon and cardamom. Savory finish.

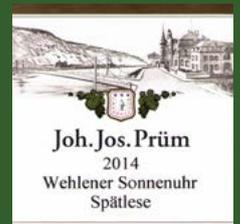


97



Wehlener Sonnenhur Riesling Spätlese 2014
JJPRÜM

Aromas of red fruits, as much raspberry as currant, but also tropical ones of lychee and guava. As the initial, gentle impact melts away, the sip becomes more dynamic due to the penetrating acidity of wild berries. Balsamic, acidic finish of coriander. Lasting persistence.

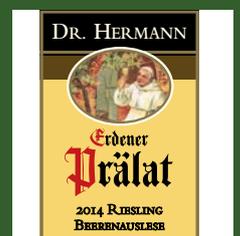


96



**Erdener Prälät Riesling Beerenauslese
Goldkapsel 2014**
DR.HERMANN

Density and concentration are the basis of this label from a century-old vineyard, planted on slate soils mixed with volcanic rocks. In the mouth reminiscent of peach tea, ripe tropical fruit, candied ginger, and rhubarb jam. Unparalleled persistence for the type.



96



Kanzem Altenberg Riesling Auslese 2014
VON OTHEGRAVEN

Explosive nose of sweet notes of peaches in syrup and rose hips, without being excessively filling. The rose hips return in the mouth translated into jam. Rich finale of honeyed notes refreshed by lychee and passion fruit impressions. Long and satisfying finish.



96

**Schloß Saarstein Riesling Auslese 2014**

SCHLOSS SAARSTEIN

Sweetness and acidity stand in a solid equilibrium during this juvenile phase of the wine. The nose alternates upon notes of mandarin, guava and lychee, followed by a 'softness' of peaches in syrup and pear. In the mouth, strength and smoothness are well balanced by piquant spices of cardamom, and salty notes.



96

**Trittenheim Apotheke Riesling Spätlese 2014**

GRANS FASSIAN

The scents are very lively, particularly with sensations of wild strawberry, raspberry, and lychee. In the mouth, the complexity, as much as the body increases, this time due to juicy notes of the Mirabelle plum and yellow flesh peaches. Stony and spicy finish of cumin and coriander.

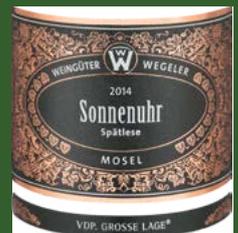


96

**Wehlener Sonnenuhr Riesling Spätlese 2014**

WEGELER

Enchanting on the nose thanks to a realistic note of elderberry flower. In the mouth, the dualism between the acidity of apple, especially represented by the rennet variety, and the sweetness of pear, does not create a contrast, but a blending of very successful impressions. Spicy-balsamic finish of cardamom.

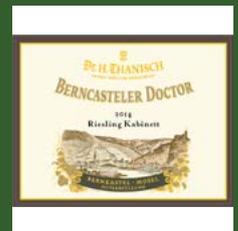


96

**Bernkasteler Doctor Riesling Kabinett 2014**

DR.H.THANISCH ERBEN MÜLLER-BURGGRAEF

From vines over 80-years-old a Riesling in which sweet aromas of fruit are added to the floralness and smoky notes of Turkish rose. In the mouth, the balance perfectly triangulates between sweet-sour sensations and a slightly bitter one, though subtle, which appears on the finish.



96

**Leiwener Laurentiuslay Feinherb Riesling 2014**

NIK WEIS ST.URBANS-HOF

White flowers complemented by juicy citrus fruits are the sensations that catch ones attention as soon as the glass is brought to the nose. In the mouth, the fruity aspect of orange, tangerine, and peach prevails over the flowery one, even if at this stage. Accompanied by spicy notes of white pepper and cumin. Salty finish.

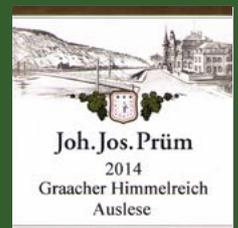


96

**Graacher Himmelreich Riesling Auslese 2014**

JJPRÜM

Initially, the aromas appear to be dominated by a saffron note, which gradually, as the wine rests in the glass, combines with sweeter notes of pear and lychee. In the mouth, the fruity profile becomes more tropical while a spicy note of saffron is added to that of candied ginger. Salty finish.



WINE RANKING

95

**Abtsberg Alte Reben Riesling Trocken 2014**

MAXIMIN GRÜNHAUS SCHLOSSKELLEREI C.VON SCHUBERT

Only the best grapes obtained from the old plants of this Grand Cru are used to produce the label, resulting in a nose characterized by notes of jasmine and elderberry flowers, along with fruity nuances of pear and citrus. The taste is complex and elegant, bringing about a captivating drink. Flavorful and acidic finish.

95

**Projekt 156 Feinherb Riesling 2014**

PROJEKT 156

Normally this company produces only one wine, since it has to only 1000 available plants that are cultivated in the most natural way possible. In the mouth, citrus fruits of tangerine and cedar are mixed with white fruit such as pear, and hydrocarbon notes. The flavorful acid finish enhances drinkability.

95

**Schloß Saarsteiner GG Riesling Trocken 2014**

SCHLOSS SAARSTEIN

The balsamic smoothness of white melon and the freshness of guava dominate the nose. The taste takes off from these sensations and is completed with suggestions of fresh pineapple, passion fruit and a deep, infiltrating flavor. Salty feel finish.

95

**Juffer Riesling Trocken 2014**

FRITZ HAAG

Citrusy departure on the nose, in which orange, tangerine, and denser sensations of cedar notes alternate. In the mouth, a fresh aspect mixes with a flavorful one, though not lacking those "softer" orange ones, which provide balance and complexity. Slightly smoky finish.

94

**Laurentiuslay GG Riesling Trocken 2014**

GRANS - FASSIAN

White melon and ripe pineapple characterize the aromas. In the mouth, dense, slightly abundant with fruity notes, in this case, of melon and white peach. In addition, a refreshing note of anise that lightens the sip. Stony finish.

94

**Graacher Ortswein Feinherb Riesling 2014**

WEGELER

Guava, pineapple, and passion fruit aromas characterize this label. In the mouth, a more citrusy register of tangerine and lime. On the finish, spicy impressions of candied ginger and cumin appear which break the fruity hegemony and give more complexity to sip.

WINE RANKING

94

 **Kasseler Ortswein Riesling Trocken 2014**
REICHSGRAF VON KESSELSTATT

Profoundly spicy nose in which fruit, mainly citrus, remains slightly concealed by nuances of cardamom, cumin, ginger, and licorice root. The spicy proportion decreases in the mouth, to the advantage of enamel, pineapple, pear, and hydrocarbons. Salty and slightly smoky finish.

94

 **Piesporter Treppchen von den Terrassen Riesling 2014 Feinherb**
GÜNTHER STEINMETZ

The feature of this label is to play upon, with great refinement, the bittersweet contrast. If the sweetness is derived from the floral notes of lily and candied violets, the bitter aspect is manifested through impressions of fresh citrus peel, tangerine, and cedar. Smooth finish of acacia honey.

94

 **Erdener Prälat Riesling Auslese 2014**
DR.HERMANN

From one of the steepest vineyards of the Moselle comes a complex wine, which at the nose proposes a combination of chamomile and yellow-fleshed fruit (apricot and peach). In the mouth, a dense, almost oily impression. A balanced flavor reminiscent of acacia honey, ripe mango, spices (ginger and cardamom), and salt.

93

 **Herrenberg Riesling Kabinett 2014**
MAXIMIN GRÜNHAUS SCHLOSSKELLEREI C. VON SCHUBERT

The ground of slate, primarily red, gives not only a strong, but also a vigorous flavor to the sip. In the mouth, this label boasts a varied catalog of flavors that, while not disregarding fruit especially those of yellow flesh, also emits impressions of lavender, elderberry flower, and oyster.

93

 **Bernkasteler Doctor Riesling Auslese 2014**
DR.H.THANISH ERBEN MÜLLER-BURGGRAEF

Intense golden yellow color. Sweet scents of apricot, both fresh and dried, mango, citrus zest, and acacia honey. In the mouth, almost viscous, generous in terms of softness of fruit, spicy sensations, and a sweet matrix of cinnamon. The finish is long and creamy.

93

 **Riesling Trocken 2014**
ZILLIKEN

A dry Riesling, typical of the maison, in which the residual sugar (7,8g/l) serves to balance the elevated acidity. In the mouth, it recalls citrus, such as tangerine and bergamot, passion fruit, mango, pineapple, both fresh and dry, and salt. Excellent capacity for aging.

93

**Röttgen GG Riesling Trocken 2014**

HEYMANN-LOWENSTEIN

Already very open nose, fruity notes that recall the yellow flesh of apricot and mango. In the mouth, the power and opulent character of this label emphasize its fruited profile, lessened during the sip by a well-dosed bitter note, reminiscent of hops. Savory finish.

92

**Goldtröpfchen Riesling Auslese 2014**

REINHOLD HAART

The fruit of this label appears both on the nose and in the mouth through impressions of baked apple, peaches in syrup, and dried pineapple. To balance this softness, which is abundant even for an Auslese, an encouraging iodized note appears upon the finish.

92

**Saar Riesling Trocken 2014**

VON HÖVEL

The nose travels on a citrusy-spicy register for which grapefruit and cumin are the most obvious descriptors. In the mouth, the greatest austerity shown by the wines of the Saar, especially when young, is manifested here in a less rough manner, with sensations of pineapple, lime, and cinnamon.

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FEBRUARY 2016

MOSELLE WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
FEBRUARY 2016

