

MOSELLE 2015

Moselle 2015



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.

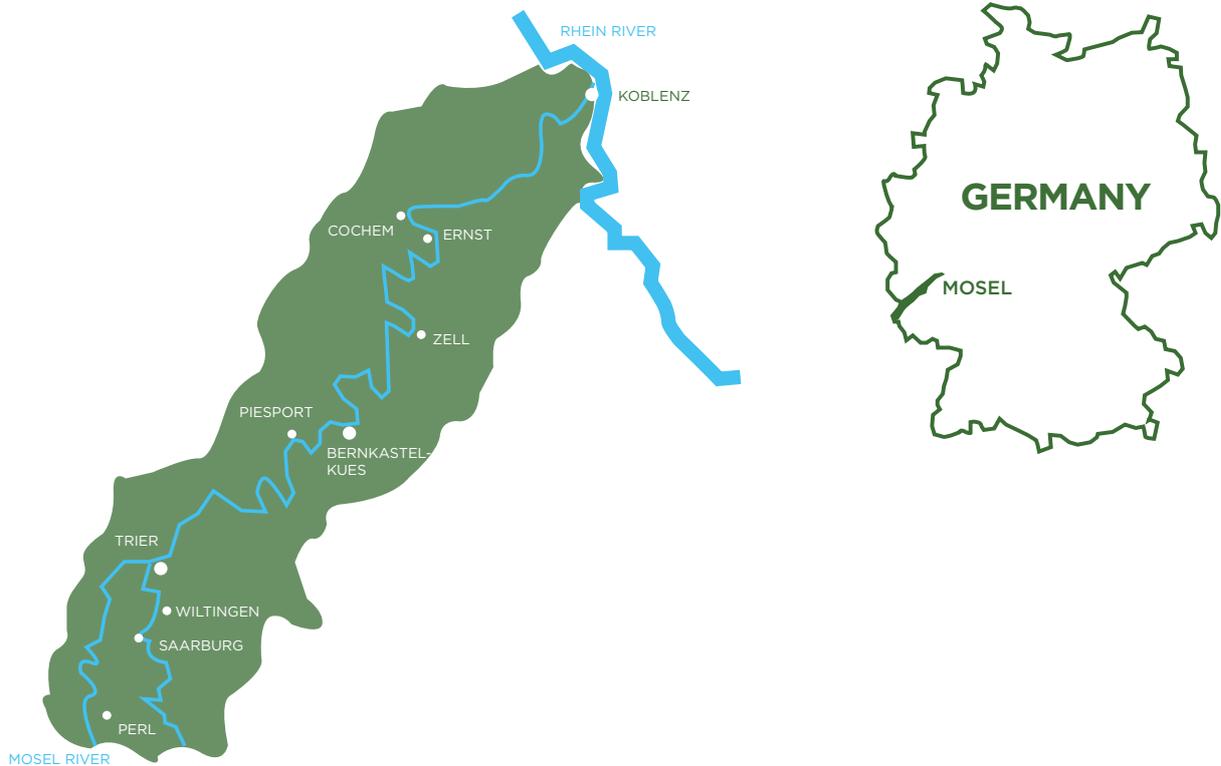
- In many cases, the harvest involves several steps, both for the difficulty of the process and for the number of different labels produced here. For this reason, the grapes are picked at various degrees of ripeness.

- 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'



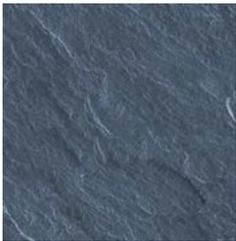
- One year of aging, often spent in the same containers used for the winemaking
- The wine classification is complex and embraces dry labels (troken) in addition to sweet ones in which the Riesling grapes were attacked by noble rot (trokenbeerenauslese). The categories are determined according to the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

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

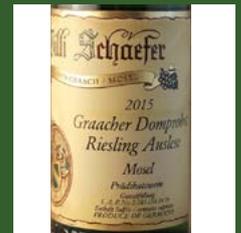
The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



99

 **Riesling Auslese Graacher Domprobst 2015**
WILLI SCHAEFER

Not too much botrytis resulting in a thin but substantial wine. The sensations vary with each sniff of the wine. Complexity recurs in the mouth. The verticality of the citrus and salt is balanced by the roundness of the white fruit and variations on a tropical theme. Excellent persistence.



97

 **Riesling Auslese Wehlener Sonnenuhr 2015**
J.J.PRÜM

Consistent, balanced aromas of exotic fruit with citrusy tones. This mix of sensations returns in the mouth, together with a vivid, flavorful note that lengthens the persistence of this label. The wine enters as white melon and lime, and continues with the exoticism of lychee and guava. Very long, stony finish.



97

 **Riesling Rausch Diabas 2011**
FORSTMEISTER GELTZ ZILLIKEN

From the Saar, a Riesling grown on slate and diabase (rocky formation of volcanic origins). The geological foundation of the Rausch combined with a vintage perfect for grape ripening, brings a crispy acidity to the wine along with more gluttonous notes of exotic fruit. Iodized refrain at full volume, instead of in the background.



96

 **Riesling Spätlese Graacher Himmelreich 2015**
WILLI SCHAEFER

In this label, one finds all manner of white fruit, with a lot of apple and peach, added to tropical sensations represented by mango, pineapple, and guava. Present almost to the point of being dominant, specifically at the finish, a note of flint that renders the whole, more rigorous without necessarily being rigid.



WINE RANKING

96

**Riesling Rausch Kabinett 2015**

FORSTMEISTER GELTZ ZILLIKEN

Perfumes playing on the theme of fresh clementine. The same sensation in the mouth, together with juicy nuances of wild strawberry and white-fleshed fruit. A profound note of flint at mid-sip that gives length and character in a decisive manner. At the end, a pleasing balsamic note that, in some ways softens the sharpness of its stony finish.



96

**Riesling Hofberg Kabinett 2015**

A.J. ADAM

From the Drhon vineyard, plants sown in the 1950s on earth rich in both gray and blue slate, with good quantities of iron salts. The heterogeneity of the soil pays off in a complex sip: an initial floral profile, then an exposition of a rich fruity catalog, culminating in a reintroduced combination of fruit and spice from candied ginger.



96

**Riesling Marienburg Kabinett 2015**

CLEMENS BUSCH

Organic cultivation since the early 1980s, from the Marienburg vineyard of mostly gray slate. A green thumb bestowed 2015 with a very pure wine of both bitter and sweet citrus, non-excessive notes of hydrocarbon, along with a flavorfulness, recalling reef more than rocks. Very good persistence.



96

**Riesling Spätlese Ockfen Bockstein 2015**

VON OTHEGRAVEN

By way of the Saar's fresh climate, this legendary vineyard of slate and dizzying slopes expresses the fruit at the soul of Riesling, along with rose and wisteria that contribute, especially on the nose to its complexity. In the mouth, fruit – typically white tones of lychee and citron – returns. Background of delicate flavor.



96

**Riesling Auslese Kanzem Altenberg Alte Reben 2015**

VON OTHEGRAVEN

Old vines, soils of slate, rich in iron salts: the secret of a label in which the sapidity is necessary in order balance the expressive power of the fruity and spicy components. Takes off on sensations of white fruit, salt, hydrocarbon and a tropical air, which near the end, becomes more exotic with a spice kit of coriander and star anise.



96

**Riesling Beerenauslese Bockstein 2015**

DR. FISCHER

Residual sugars of 229 gr/l. Too much? Not necessarily, as demonstrated by this mellow wine of more than just sugar. The credit goes to a rich panorama of fruity sensations that range from a sweet-acidic tonality of white peach and citron, to an exotic nuance of papaya and mango. Flavorful touches and spicy flashes.



96



Riesling Beerenauslese Wehlener Sonnenuhr Fass 4 2015

S.A. PRÜM

A super selection. The number four refers to the barrel from which this wine is obtained that will be on the market in a few years. For those who want a preview: strong and primarily fruity today, even if very evident sour notes of rhubarb - necessary to maintain the sip's balance - are present. Persistent and not tedious.



95



Riesling Spätlese Graacher Himmelreich 2015

J.J.PRÜM

Aromas of yellow fruit and Flinders rose. In the mouth, the most surprising aspect is its balance, which allows the wine to age in a coherent and progressive manner thanks to its complexity. Primarily evident today are tonalities of yellow and white fruit and a nice dowry of spices, at times mentholated. Miles of persistence.



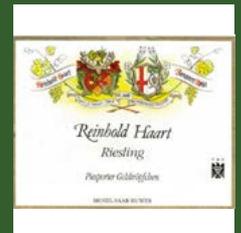
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Riesling Goldtröpfchen Qba 2015

REINHOLD HAART

Goldtröpfchen is a cru dominated by gray slate. Despite the finessed character that the grapes acquire from this terrain, the vintage confers notable expressive strength. Initially this vintage prevails intensely on fruit: golden yellow and pineapples above all. Rounded sip at the start, always on fruity tones that gradually soar on sensations of salt, ginger, and fennel. Smoky finish.



95



Riesling Brauneberger Juffer Trocken GG 2015

FRITZ HAAG

A lot of matter without going to excess: an idea that could sum up this label. Strong but not blaring aromas that combine yellow fruit and naturally soft citrus such as mandarin and citron. In the mouth, the citrusy part - above all the citron - surges quite a lot, but is held at bay by tones of salt, cardamom, and cinnamon.



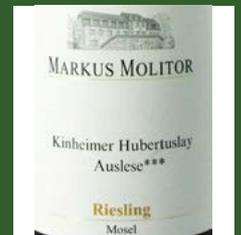
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Riesling Auslese * Kinheimer Hubertuslay 2015**

MARKUS MOLITOR

A rather dry Auslese like long ago. A complexity that, albeit limited on the nose to a range of fruity sensations, distinctly changes register in the mouth. Floral attack - bountiful lily of the valley - followed at mid-mouth by sweet-sour white fruit and finishing on a pleasant spicy duet of anise and ginger. Salty feel on finish.



95



Riesling Bockstein Kabinett 2015

DR. FISCHER

Immediacy not to be confused with banality. The wine demonstrates this by perhaps conceding something with respect to its complexity, boasting an enviable and crystal clear balance of flavors that result in a very desirable pleasantness. The citrusy part turns toward white fruit and closes in a delicately savory manner.



WINE RANKING

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Riesling Marienburg GG 2015
CLEMENS BUSCH

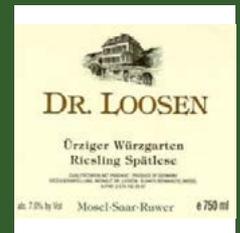
In the mouth, immediately shows off the wine's best quality, its ease of drinkability. Tempting take-off ranging from the citrus tonality of lime juice to softer undertones of mandarin, at the same time widening on small red fruits with raspberry as the protagonist. Flavorful and balsamic touches on the finish.



94

Riesling Spätlese Ürziger Würzgarten 2015
DR. LOOSEN

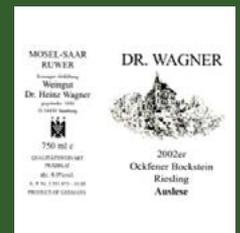
The characteristic red slate of the soil from which this wine is obtained, adds strength and bit of a spicy character. Aroma of tropical fruit, citrus, and even spices. An exotic aspect - notes of cumin, star anise, and white pepper - is lessened in this early phase by its fruity aspects. Evident flavor throughout the entire sip.



94

Riesling Auslese Ockfener Bockstein 2015
DR. WAGNER

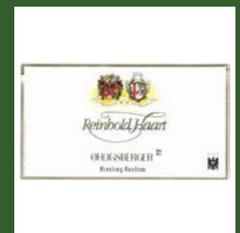
Rather taut and rich, citrus-balsamic aromas that recall bergamot and fennel in a realistic way. Tense mouth with some roundness that leans towards fresh citron, though the sensation that remains more impressive, during the sip, is that of candied Flinders rose. Light and pleasant, smoky finish.



94

Riesling Auslese Ohligsberg 2015
REINHOLD HAART

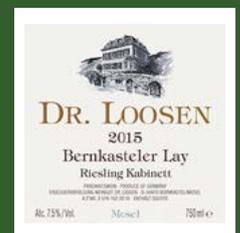
Aromas of reef and citrus. Austerity is avoided since the citruses are those softer ones of mandarin and ripe citron. The mouth leaves no doubt with respect to the typology, revealing itself smoother as its fruity sensations demonstrate. Not spared is the tropicalness of pineapple and mango. Very long finish reignited by touches of cardamom.



94

Riesling Kabinett Bernkasteler Lay 2015
DR. LOOSEN

Great dynamism in the mouth thanks to a succulent and at the same time delicate wine. Strong take-off on a citrus theme that screams of mandarin, followed by consistent notes of passion fruit, which never abandon the long and enjoyable sip. A slight lack in the complexity, perhaps, is made up for with a notable pleasantness and good quality of finesse.



94

Riesling Spätlese Wehlener Sonnenuhr 2015
S.A. PRÜM

The finesse of this cru, represented by touches of flint and white flowers, manifests itself not as the principle aspect of the label, but as one of its prominent factors which enrich the range of sensations that are the most proportionally represented to date, recalling fruit - pineapple, white peach, and passion fruit. Flavor present from mid-mouth and beyond.



WINE RANKING

94

**Riesling Leiwener Alte Reben Qba 2015**

GRANS-FASSIAN

Wine of character, as is the cru from which it is born, with fruit as the protagonist. Not without those variations on the theme of sweetness with quince and white melon. Despite the strength of the sensations, nothing is stolen from the finesse, which has a fruity side of lime and bergamot. Saltiness along the entire sip, which peaks at mid-mouth and beyond.



94

**Riesling Uhlen Blaufüßer Lay 2015**

HEYMANN-LÖWENSTEIN

Crackling nose for the quality and quantity of aromas. Citrus attack of lime followed by delicious tones of candied lemon and star anise. In the mouth, the game is played on a table of white fruit and completed by spicy balsamic notes that recall daikon and ginger. Only a good persistence.



94

**Riesling Auslese 'Le Gallais' Wiltinger Braune Kupp 2015 (auction wine)**

EGON-MÜLLER

Le Gallais is a monopole acquired by Egon-Müller in the 1950s. The aromas to date are dominated by the duality, or if you prefer the contrast, between the sweetness of white fruit and the spicy balsamic of horseradish. In the mouth, gradual sensations are present in stereo even though their expressive force is a bit damaged by the complexity. Evident sapidity from mid-mouth and beyond.



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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FEBRUARY 2017

MOSELLE WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
FEBRUARY 2017

