



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Wingut Dr. Hermann

(Erden – Middle Mosel)

Christian Hermann outs himself as a big fan of the 2019 vintage: "The wines are remarkably animating, concentrated, but also so easy to enjoy already at this early stage. Of course, the growing season was not a long, calm river. We had an early start, followed by a rather turbulent summer with some high temperatures. The harvesting season also proved wet. We started with our full harvest on September 25, and could pick up grapes for our Kabinett wines, as well as some early botrytized affected berries with bright acidity. The weather conditions then started to get wet and we had to be extremely careful to do the right selections. Overall, we selected botrytized berries with three different teams for a full three weeks. I went out every day to have an eye on the status of each vineyard, as the weather proved wet and the selections had to be done at the right moment. This need for selections had one consequence: Yields are down by 50% vs. the 2018 vintage, which, it needs to be remembered, was a full vintage with yields far above our long-term average. Yields were particularly low in the Erdener Herzlei, where we only harvested one-third of what we would achieve in a normal vintage. The harvest proved challenging, but, thankfully, there was little work afterwards in the cellar: The wines were superbly stable with low pH levels and only needed minimal levels of sulfur after their fermentation was stopped. While our acidity levels are not high on paper, the wines are bright, brisk, and hugely enjoyable!"

The Estate was able to produce a full collection of wines, right up to no less than three TBAs from its coveted vineyards in Erden (Treppechen, Herzlei, and Prälat), an Auslese lange GK from the Treppechen and three Auslese GK (from the Piesporter Goldtröpfchen, the Ürziger in der Kranklei, and the Erdener Prälat). The only impact of the vintage on the Estate's collection are that it does not include any Estate Feinherb and Hubertuslay Feinherb, and that the Ürziger in der Kranklei yielded an Auslese GK (instead of a Spätlese as in past vintages).

Christian Herman nailed the 2019 vintage, and this from its "H", which is one of the finest values on the market, right up to TBA perfection (... for the second vintage in a row). The Kabinett have a bit more weight (something not unusual in 2019) but they retain this utter racy balance of great Kabinett. The Spätlese are luscious and the Auslese moreish. The Erdener Treppechen Auslese lange GK is stellar, and set to be one of the Auslese highlights of the vintage. The wines are among the finest we have ever tasted from this Estate and are all warmly recommended!

NB: The Feinherb bottlings as well as the GGs were not ready for tasting.

2019er	Dr. Hermann	Erdener Prälat Riesling Trockenbeerenauslese Alte Reben lange GK	16 20	100
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The 2019er Erdener Prälat Riesling TBA Alte Reben lange GK was made from fully botrytized berries harvested at 235° Oechsle from extremely old un-grafted vines, and was fermented down to fully noble-sweet levels of residual sugar (360 g/l). It offers a magnificent smoky and deeply concentrated nose of exotic fruits (mango, passion fruit, and kumquat), honey, beeswax, lavender, toffee, salted butter cream, candied orange peel, apple jelly, and baked spices. The wine proves hugely concentrated on the viscous, oily, and syrupy palate and, yet, at the same time, it remains almost light and airy despite the huge sensation of sweetness. The finish is ethereally complex, suave, and zesty at the same time, and breathtakingly elegant. Simple put: This is Prälat TBA perfection! 2034-2099

2019er	Dr. Hermann	Erdener Herzlei Riesling Trockenbeerenauslese Alte Reben lange GK	15 20	98
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The 2019er Erdener Treppechen Riesling TBA lange GK was made from fully botrytized berries harvested at 220° Oechsle from extremely old un-grafted vines in this prime sector of the Treppechen, and was fermented down to fully noble-sweet levels of residual sugar (340 g/l). It proves almost overly ripe yet deeply complex and attractive thanks to notes of toffee, acacia honey, plum, dried apricot, mango, candied orange zest, raisin, and tar, all wrapped into a whiff of volatile. The wine is hugely concentrated and oily on the palate, but this syrupy and rich feeling is well wrapped into intense candied and zesty fruits. It leaves a hugely vibrating and pure finish, which is mighty and energetic. This magnificently luscious and noble-sweet TBA only needs a solid two decades to fully shine. 2039-2069

2019er	Dr. Hermann	Erdener Treppechen Riesling Trockenbeerenauslese GK	14 20	98
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The 2019er Erdener Treppechen Riesling TBA GK was made from fully botrytized berries harvested at 200° Oechsle in the prime ("dark red") Kriebslay, Hödlay, and Kammer sectors of the vineyard, and was fermented down to fully noble-sweet levels of residual sugar (300 g/l). It offers a stunning nose of concentrated and ripe notes of marzipan, quince jelly, honey, dried apricot, mango, candied pineapple, nut paste, and even a touch of flowery elements. The wine is deep, concentrated, and still firmly sweet. It then develops a more playful side thanks to a nice kick of acidity, which carries right through the long and pure finish. A touch of power comes through with airing (even though the wine only has 6% of alcohol). This stunning expression of Mosel TBA only needs some extensive cellaring in order to integrate all its components. 2034-2059



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2019er	Dr. Hermann	Erdener Treppchen Riesling Auslese lange GK	13 20	97
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The 2019er Erdener Treppchen Riesling Auslese lange GK was harvested from botrytized grapes (70%) at 140° Oechsle on un-grafted vines in the prime Kriebslay and Hödlay sectors of the vineyard, and was fermented in Fuder cask down to noble-sweet levels of residual sugar (160 g/l). It delivers a stunningly fresh and deeply complex nose of lime, candied grapefruit, tangerine, minty herbs, smoke, anise, honeyed peach, pineapple, and tar. Despite all the richness and sweetness at play, the wine shines through a beautifully zesty and even racy side on the palate. It reveals a magnificently focused, vibrant, and zesty side in the finish which could easily make one thing of an Eiswein. This racy version of Auslese lange GK is simply stunning, and lovers of acid-driven wines should plunge on this! We would prefer to drink this in the medium term to avoid the risk of the acidity dominating the flavors. 2027-2039+

2019er	Dr. Hermann	Erdener Prälat Riesling Auslese Alte Reben	10 20	95
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The 2019er Erdener Prälat Riesling Auslese Alte Reben was made from fully clean grapes picked at 95° Oechsle on extremely old un-grafted vines higher up on the hill, and was fermented down to noble-sweet levels of residual sugar (105 g/l). The wine displays a magnificently restrained yet complex and deep nose of candied grapefruit, fine mango, honeyed vineyard peach, spices, herbs, dried apricot, tangerine, anise, and smoke. It proves beautifully balanced on the palate, where multi-layered flavors and sweetness are wrapped into a blanket of smoke and candied citrusy fruits. The superb finish is all about almond cream, coconut, honey, and grapefruit zest. This is a breathtaking Prälat Auslese in the making! 2029-2069 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Auslese Alte Reben GK	11 20	95
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The 2019er Ürziger Würzgarten in der Kranklei Riesling Auslese Alte Reben GK was harvested from partially (30%) botrytized grapes at 118° Oechsle on very old un-grafted vines in this prime sector of the Würzgarten, and was fermented down to noble-sweet levels of residual sugar (above 120 g/l). It offers a beautifully spicy, flowery, and delicately honeyed nose of herbs, tangerine, candied grapefruit, mango, passion fruit, and smoke. The wine proves very subtle and nuanced on the palate, despite all the underlying richness at play. The sweetness is already very well integrated into the smooth and delicate texture, even if a decade or more will help to develop more nuances, complexity, and refinement. This is a stunningly playful Auslese GK in the making. 2029-2069

2019er	Dr. Hermann	Erdener Prälat Riesling Auslese Alte Reben GK	12 20	94+
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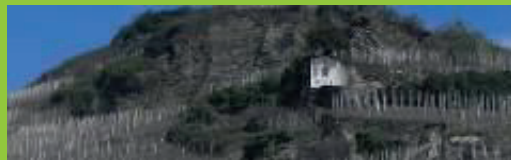
The 2019er Erdener Prälat Riesling Auslese Alte Reben GK was made from a severe selection of grapes harvested at 115° Oechsle on extremely old un-grafted vines, and was fermented down to noble-sweet levels of residual sugar (110 g/l). It proves quite reduced and smoky at first, before opening up to offer notes of mirabelle, greengage, guava, mango, and aniseed herbs. The wine develops the quite compact, honeyed, and exotic structure of a BA on the creamy and delicately viscous palate, yet reveals a juicier side (more in line with that of an Auslese) in the intense, almost powerful, and hugely long finish. This noble-sweet Riesling is still work-in-progress, and it could well surprise us at maturity if it develops more finesse over the years. 2034-2069

2019er	Dr. Hermann	Kinheimer Hubertuslay Riesling Auslese	04 20	94
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The 2019er Kinheimer Hubertuslay Riesling Auslese was harvested at 110° Oechsle on 40-year-old un-grafted vines, and was fermented down to noble-sweet levels of residual sugar (115 g/l). It offers a beautifully flowery, finely aromatic, and complex nose of whipped almond cream, vineyard peach, Pina colada, William's pear, mango, spices, and minty herbs. The wine coats the palate with ample juicy and honeyed fruits as well as a sweet and almost saturating feel of honey and exotic fruits, but leaves a feeling of zest and even a touch of tartness underpinned by bitter-sweet tension in the finish. This big hugely impressive Auslese has the sweet presence of a BA presence and will need quite some time to integrate this succulent richness into its structure. But the waiting will be worth it. 2034-2069

2019er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Auslese GK	08 20	94
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The 2019er Piesporter Goldtröpfchen Riesling Auslese GK was harvested from partially (30%) botrytized grapes at 118° Oechsle in the Niederremmel part of the vineyard, and was fermented down to noble-sweet levels of residual sugar (120 g/l). It proves comparatively shy and restrained at first, and needs a few minutes to reveal its pure nose of dried apricot, William's pear, candied grapefruit and pineapple, guava, honeyed peach, and earthy herbs. Exotic, honeyed, and syrupy fruits give the wine a very delicate, smooth, and subtle touch on the rich and unctuous palate. Despite all the richness at play, the wine leaves a very delicate feel in the finish and some beautifully smoky, zesty, and herbal elements in the after-taste. This will need extensive cellaring before showing its best. 2034-2069



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2019er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 20	94
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The 2019er Ürziger Würzgarten Riesling Kabinett was harvested at 83° Oechsle in a sector (Horberich) of the vineyard situated on sandstone, and was fermented down to fruity-styled levels of residual sugar (49 g/l). It offers a gorgeously floral and spicy nose of white peach, pear, almond cream, a hint of coconut, anise, and smoke. The wine proves superbly playful on the palate, where subtly fruity flavors and whipped cream are wrapped into some beautifully tickly acidity. It leaves a more off-dry than fully fruity feel in the long and focused finish. The after-taste is superbly mouth-watering and refreshing. While the aromatics and flavors could make one think of Spätlese, the balance is pure Kabinett joy. 2027-2039

2019er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 20	93+
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The 2019er Erdener Herzlei Riesling Spätlese Alte Reben GK was made from fruit harvested at 96° Oechsle on extremely old un-grafted vines in this prime sector of the Treppchen, and was fermented down to fully sweet levels of residual sugar (95 g/l). It reveals a beautifully exotic and very ripe nose of mango, star fruit, apricot, fig, orange, and honeyed pear, all pepped up by great scents of white pepper, ginger, rosemary, and a hint of passion fruit. The wine coats the palate with supple, honeyed, and juicy exotic fruits delivered with the juicy richness of an Auslese GK. It is nicely juicy but also still on the sweet side at this stage in the delicately smoky and zesty aftertaste. This gorgeous sweet wine may well need more than a decade to integrate its sweetness, and could easily surpass our already remarkably high expectations as it develops nuances and play. 2034-2059 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 20	93
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The 2019er Erdener Treppchen Riesling Kabinett -6- was made from fruit picked at 82° Oechsle on un-grafted vines in the prime Kammer part of the sector of the vineyard, and was fermented in a Fuder cask down to fruity-styled levels of residual sugar (48 g/l). The wine develops beautiful scents of fresh flowers, anise, and smoke at first. These are quickly joined by richer and riper elements including some pear, peach, and dried apricot, all wrapped into fresher notes of violet and cassis. The wine coats the palate with yellow and slightly honeyed fruits but they are lifted up by some gorgeous acidity in the finish. The wine then leaves one with a remarkable sense of intense freshness in the aftertaste. This fruity-styled wine is simply superb. 2029-2049 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)

2019er	Dr. Hermann	Erdener Treppchen Riesling Spätlese	07 20	92
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The 2019er Erdener Treppchen Riesling Spätlese was harvested at 92° Oechsle from clean berries on un-grafted vines in the prime ("dark red") Kriebslay sector of the vineyard, and was fermented in Fuder cask down to sweet levels of residual sugar (78 g/l). It offers an opulent and rich nose of pear, pineapple juice, anise, melon, and apricot. The wine proves sweet, supple, and ripe on the palate, but reveals a firmer side in the long and slightly forceful finish. This Auslese in all but name will be best enjoyed with food after a couple of years of cellaring. 2027-2039

2019er	Dr. Hermann	Riesling "H"	01 20	89
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The 2019er Riesling "H" is a tank-fermented fruity-styled wine (with 48 g/l of residual sugar) made from Estate holdings on steep slopes in Erden, Löslich, and Kinheim). It offers an attractive and quite aromatic nose made of pear, honeyed peach, a hint of apricot, Canary melon, and spices. The wine develops quite some presence and intensity on the delicately creamy and juicy palate, a feeling which is enhanced by the touch of honey running through the flavors. The wine leaves one with a hint of power (despite only showing 10.5% of alcohol) in the finish. Some earthy spices nicely balanced out the still sweet presence in the aftertaste. This richer and slightly fuller expression of Dr. Hermann's "H" than usual only needs a couple of years to integrate its components and fully shine. 2022-2029 (Reprint from Mosel Fine Wines Issue No 51 – May 2020)