



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

2018 Vintage Report

About Mosel Fine Wines

[Independent publication](#) on Mosel Riesling (and beyond!) with reports on vintages, Estates and wines at maturity.

Covering every year up to [1,000 wines from the current vintage](#) from all leading Estates of the region, of which the best make it into the Issues.

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Recommended Wines

Weingut Dr. Hermann

(Erden – Middle Mosel)

Complement

NB: The major part of the 2018 collection of Weingut Dr. Hermann was reviewed in the Mosel Fine Wines Issue No 46 (June 2019). A copy of this Issue is available to subscriber on simple email request.

2018er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeerenauslese Alte Reben lange GK	23 19	100
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The 2018er Erdener Treppchen Riesling TBA Alte Reben lange GK comes from botrytized fruit harvested at a full 245° Oechsle on probably 100 year-old un-grafted vines in the original part of the vineyard just above the Erdener Prälat, and was fermented down to fully noble-sweet levels of residual sugar. It offers a show-stopping nose of baked mango, brown sugar, tangerine peel, barbeque herbs and smoke. Exotic scents of pineapple, coconut and ginger add a gorgeous fresher side with airing. The wine is stunningly refined and elegant on the unctuous, oily and fruity palate. The finish is multi-layered and incredibly elegant despite the currently saturating sweetness. This wine will certainly need two decades to integrate its sweetness but the result will be epic. This is pure baroque TBA perfection! 2038-2118

2018er	Dr. Hermann	Erdener Prälat Riesling Trockenbeerenauslese Alte Reben lange GK	24 19	98+
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The Erdener Prälat Riesling TBA Alte Reben lange GK comes from botrytized fruit harvested at a full 248° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar (360 g/l). It offers a hugely complex nose made of baked mango, apricot puree, barbeque herbs and raisin. The wine is still rather wild and delicately baroque on the palate, where zest and sweetness are wooing for attention. The finish is still saturating and sweet. The wine will certainly need more than two decades to absorb its sweetness but there is immense potential in this Prälat answer to the greatest Tokaji Essencia! 2043-2118

2018er	Dr. Hermann	Ürziger Würzgarten Riesling Trockenbeerenauslese Alte Reben lange GK	22 19	98
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The 2018er Ürziger Würzgarten Riesling TBA Alte Reben lange GK comes from botrytized fruit harvested at a full 200° Oechsle in the classical part of the vineyard, and was fermented down to fully noble-sweet levels of residual sugar. It offers a stunning nose made of candy floss, almond cream, raisin, date, baked pineapple, dried strawberry, and fine spices. The wine is saturating and sweet on the otherwise incredibly complex and multi-layered palate. The finish seems endless even if still packed with the sweetness of a Tokaji Essencia. This will certainly need a few decades to absorb its sweetness but the result will be worth the patience. What a stunner! 2043-2118

2018er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Beerenauslese GK	19 19	97
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The 2018er Piesporter Goldtröpfchen Riesling BA GK comes from partially botrytized fruit harvested at a full 145° Oechsle, and was fermented down to fully noble-sweet levels of residual sugar. It offers a gorgeous nose of baked pineapple, almond cream, cassis, raisin and spices. The wine unfolds a beautifully creamy feel of dried fruits, fresh grapefruit, almond cream and spices on the palate and leaves a slightly sweet but incredibly pure feel of fruits, almond and fine spices in the long finish. This will need time to integrate its sweetness but will reward the patient wine lover with true greatness. 2033-2068