



Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

As usual, Christian Hermann is very frank and direct when talking about his work: "2023 was a big, big challenge. The weather turned out to be very rainy in August, as it was in 2010. This was followed by comparatively hot temperatures in September. The development of botrytis was rapid. Like every year, we started our harvest with picking the grapes for our Kabinett. To my great surprise, on the first day of the Riesling harvest, September 20, we managed to harvest TBA in the Wehlener Sonnenuhr. The harvest required us to make countless selections and was very costly in terms of time spent in the vineyards and cellar, which in fact increased our production costs by at least 30%. It also required significant sorting, particularly negative sorting, by throwing many grapes to the ground. But quite honestly, it was not only necessary but also worth it! In the end, the wines show very low levels of volatile acidity. In fact, they are ridiculously low for wines which have been fermented spontaneously. It just goes to show how much we insisted on sorting. Also, our Spätlese bottlings were produced from only 100% clean grapes, and we focused a lot on acidity levels to keep freshness in our wines. We prepared our vineyards differently for the dry wines, as we only did a little defoliation later in the season and no pre-fermentation cold soak. These wines never fermented so well spontaneously. We were also quite lucky because during harvest time the prevailing winds came from the east and we had no more rain, so all the berries for our sweet wines were able to shrivel slowly. We hadn't even initially planned to produce Auslese LGK, but the vintage turned out differently, much to our delight. I observed that the must weights were often very high with comparatively little botrytis. I believe that in difficult vintages such as in 2023, the great vineyards and old vines really delivered. Overall, I'm very excited about the vintage and very pleased with the resulting wines."

Dr. Hermann's team has produced a huge collection in 2023, with over thirty different wines. The nature of the vintage worked fully in favor of the Estate's specialty, i.e. fruity-styled, sweet, and noble-sweet wines. There are no less than 6 Kabinett, 10 different Auslese (4 normal, 4 GK and 2 LGK) and 4 TBA! And the Estate even took the risk and even succeeded in producing 1 Eiswein. The high-end dry portfolio will be made up of 3 GGs, from the vineyards of Treppchen, Försterlay, und Würzgarten. It introduced a new dry wine called Rotschiefer. The Estate also released two red wines, the 2022er Pinot Noir et the 2021er Rosenberg -R-.

Christian Hermann and his team have produced an exceptional collection in 2023, a vintage perfectly mastered despite all the difficulties, particularly during the harvest. The severe sorting and the intensity of work clearly show in the wines which are well defined and express their terroir despite the concentration and richness increase. The nuances in the Auslese are particularly remarkable. The Estate has been moving towards much more freshness and finesse over the past few years and this clearly paid off in 2023. Some wines, particularly the most concentrated such as the Auslese lange GK and TBAs, have very high acidity levels (as they came from grapes picked at the beginning and middle of the harvest). We generally recommend, given the acidity levels, to enjoy these super impressive wines in their relative youth, rather than waiting for them too long (we are still talking about several decades here). Finally, we must once again highlight the quality of the Estate's Pinot Noir wines, among the best in the region.

NB: The 3 2023er GGs (Treppchen, Försterlay, und Würzgarten Alte Reben) will be reviewed in Issue No 72, to be released by early September.

2023er	Dr. Hermann	Erdener Prälat Riesling Trockenbeerenauslese Alte Reben GK	28 24	100
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The 2023er Erdener Prälat Riesling Trockenbeerenauslese Alte Reben lange GK was made with fully botrytized fruit harvested at 220° Oechsle on over 100-year-old un-grafted vines and was fermented down to fully noble-sweet levels (330 g/l). It displays a magnificently ripe yet layered and pure nose of raisin, almond cream, bakery elements, cinnamon, fig, acacia honey, dried apricot, licorice, and orange zest. The wine has huge sweetness and concentration, yet it proves also playful and animating. Candied zesty elements join the party and give a magnificently spicy and refreshing kick to the hugely long and rich finish; The energy and tension of this gorgeous TBA are simple staggering. What a spectacular beauty! 2033-2053+

2023er	Dr. Hermann	Wehlener Sonnenuhr Riesling Trockenbeerenauslese GK	27 24	100
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The 2023er Wehlener Sonnenuhr Riesling Trockenbeerenauslese GK was made with fully botrytized fruit harvested on September 20 at 217° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (320 g/l). It offers a magnificently pure and clean nose of apricot, fig, raisin, spearmint, minty herbs, lavender, candied mango, pineapple, lime, and almond. The wine is superbly playful on the palate, where rich, ripe honeyed and exotic fruits as well as acacia honey interplay with ripe, zesty acidity. The wine shows immense concentration and energy and leaves an almost endless feel of candied citrusy fruits. This is a marvelous, complex, and fresh TBA. 2033-2053+

2023er	Dr. Hermann	Erdener Treppchen Riesling Trockenbeerenauslese GK	26 24	98
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The 2023er Erdener Treppchen Riesling Trockenbeerenauslese GK was made with fully botrytized fruit harvested at mid-slope and in the upper sector of the vineyard at 200° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (300 g/l). Initially comparatively reserved, it only gradually delivers its richness and finesse as notes of raisin, fig, acacia, blueberry, freshly cut herbs, blackberry, apricot, orange blossom, candied mango, and acacia honey. The palate shows huge acidity which goes from one end to the other, even though the sweetness and richness come through and add layers upon layers of complexity and intensity. The aftertaste is racy and concentrated like a laser, and above all extremely long. This TBA-Eiswein styled dessert wine is hugely impressive! 2028-2043+



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2023er	Dr. Hermann	Erdener Treppchen Riesling Auslese lange GK	20 24	98
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The 2023er Erdener Treppchen Riesling Auslese lange GK was made from 50% botrytized fruit harvested in the original Busslay sector at 130° Oechsle and was fermented down to noble-sweet levels of residual sugar (140 g/l). It delivers a gorgeously pure and layered nose of passion fruit, smoke, acacia, orange zest, lime tree, thyme, fresh mirabelle, and elderberry. The wine is very pure also on the palate, where it is driven by ripe, animating acidity. The finish proves very concentrated at this early stage, with intense flavors of citrusy fruits and many spices. The aftertaste is slightly broader and very intense. 2038-2073

2023er	Dr. Hermann	Ürziger Würzgarten Riesling Trockenbeereauslese GK	25 24	97
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The 2023er Ürziger Würzgarten Riesling Trockenbeereauslese GK was made with fully botrytized fruit harvested at 200° Oechsle and was fermented down to fully noble-sweet levels of residual sugar (303 g/l). It offers a very rich and captivating nose of smoke, candied apricot, mango, passion fruit, orange zest, candied lime, lime, green apple, and raisin. The wine proves very intense and packed with a most animating and very straightforward acidity, which gives it a very tight and vibrating feel. The acidity feel reminds one of Eiswein-styled wines from cooler vintage and will please lovers of rich and racy TBA wines. 2028-2043+

2023er	Dr. Hermann	Erdener Prälät Riesling Auslese Alte Reben GK	19 24	97
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The 2023er Erdener Prälät Riesling Auslese Alte Reben GK was made from 15% botrytized grapes harvested at 116° Oechsle on extremely old un-grafted vines and was fermented down to noble-sweet levels of residual sugar (120 g/l). It initially shows light yet animating reduction with plenty of wild herbs, and only gradually shows a magnificent layered and pure nose of spearmint, lime tree, jasmine, citrusy fruits, cassis, and thyme. The wine shows huge concentration on the very animating and refreshing palate. Exotic and honeyed fruits are present, but gorgeously wrapped in citrusy notes and minty herbs. The finish is super long and focused. 2033-2073

2023er	Dr. Hermann	Erdener Herzlei Riesling Spätlese Alte Reben GK	09 24	96
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The 2023er Erdener Herzlei Riesling Spätlese Alte Reben GK was harvested from clean grapes at 95° Oechsle on 128-year-old un-grafted vines in this prime sector of the Treppchen and was fermented down to sweet levels of residual sugar (90 g/l). It shows a restrained yet beautifully complex and layered nose of fine spices, smoke, minty herbs, lime tree, jasmine, thyme, black tea, greengage, and almond. The wine is superbly fresh and intense on the palate, where plenty of spices interplay with fresh elements of greengage, verbena, and thyme. The finish is superbly long, still taut, and vibrating. This is a magnificent, playful Spätlese. 2033-2063

2023er	Dr. Hermann	Erdener Prälät Riesling Auslese Alte Reben	12 24	96
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The 2023er Erdener Prälät Riesling Auslese Alte Reben was harvested from clean grapes at 97° Oechsle on 100-year-old vines and was fermented down to noble-sweet levels of residual sugar (100 g/l). It shows a most attractive and beautifully complex and finely ripe nose of mango, apricot, fresh pineapple, orange zest, tangerine, acacia honey, anise, and smoke. The wine proves still quite compact and driven by a sense of extracts on the focused palate. There are fine notes of exotic fruits giving way to refined and delicate candied zesty fruits in the long and animating finish. This drinking Auslese is simply superb. 2033-2073

2023er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Auslese lange GK	23 24	96
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The 2023er Piesporter Goldtröpfchen Riesling Auslese lange GK was made from 50% botrytized fruit harvested at above 130° Oechsle and was fermented down to noble-sweet levels of residual sugar (145 g/l). It offers a quite intense and aromatic nose of minty herbs, earthy spices, apricot, mango, acacia honey, cassis, cinnamon, tar, and licorice. The wine coats the palate with honeyed, juicy, and creamy rich fruits, which give the whole a ripe and sweet feel right into the very long and slightly broad finish. The aftertaste already shows a superbly well integrated and animating zesty and spicy acidity. This is hugely impressive! 2038-2063

2023er	Dr. Hermann	Ürziger Würzgarten in der Kranklei Riesling Auslese Alte Reben GK	15 24	96
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The 2023er Ürziger Würzgarten in der Kranklei Riesling Auslese Alte Reben GK was made with overripe and slightly botrytized grapes harvested at 128° Oechsle on over 80-year-old un-grafted vines in this prime sector of the Würzgarten and was fermented down to noble-sweet levels of residual sugar. It offers a captivating and very attractive nose of fine spices, minty herbs, tangerine, candied grapefruit, cassis, orange blossom, lime tree, and thyme. The wine has great presence and intensity on the palate, where candied citrusy fruits lead the pace and give a very focused and animating side to the whole. There is a touch of sweetness and creamy elements in the background which still needs to be integrated (which will be done in a decade or so). This is a gorgeous Auslese GK. 2033-2073



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2023er	Dr. Hermann	Erdener Treppchen Riesling Auslese	21 24	95
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The 2023er Erdener Treppchen Riesling Auslese was made from mainly clean grapes harvested in the original Busslay sector at 103-104° Oechsle and was fermented down to noble-sweet levels of residual sugar (110 g/l). It displays a beautifully aromatic and refined nose of fresh candied grapefruit, almond cream, honey, tangerine, lime, and yellow flowers. The wine is superbly engaging and playful on the dynamic and joyful palate. The finish is very pure and clean, with lively notes of candied zesty fruits. The aftertaste is vibrant and mouthwatering, especially for such richness. 2033-2063

2023er	Dr. Hermann	Wehlener Sonnenuhr Riesling Auslese	29 24	95
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The 2023er Wehlener Sonnenuhr Riesling Auslese was made from mainly clean grapes harvested at 98° Oechsle in mid-slope, south-facing parcel and was fermented in stainless steel down to noble-sweet levels of residual sugar (105 g/l). It offers a quite refined and elegant nose of flowery elements, raspberry, cassis, lime tree, dill, litchi, spearmint, and passion fruit. The wine coats the palate with fresh and juicy, ripe yellow fruits before showing more richness as it unfolds. Creamy elements join the party, yet the finish is superbly engaging as plenty of zesty and candied citrusy fruits give a very animating and refreshing kick to the long finish. This joyful and layered Auslese is hugely impressive! 2031-2073

2023er	Dr. Hermann	Wehlener Sonnenuhr Riesling Auslese GK	22 24	95
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The 2023er Wehlener Sonnenuhr Riesling Auslese GK was made with overripe and slightly botrytized grapes harvested on September 20 at 120° Oechsle in mid-slope, south-facing parcel planted on single pole and was fermented in stainless steel down to noble-sweet levels of residual sugar (127 g/l). A quite herbal and refreshing nose only gradually reveals its complexity and ripeness as notes of tangerine, candied grapefruit, plum, mirabelle, smoke, greengage, cherry, cassis, acacia honey, may tree, and Conference pear. The wine proves superbly creamy and delicately fruity and ripe on the palate and is packed with an animating and intense candied acidity in the very long and focused finish. This combines the richness of fruits with tension and freshness in a quite remarkable way. 2033-2053+

2023er	Dr. Hermann	Erdener Treppchen Riesling Auslese GK	13 24	94+
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The 2023er Erdener Treppchen Riesling Auslese was made with overripe fruit affected by botrytis (15%) harvested at 118° Oechsle and was fermented down to noble-sweet levels of residual sugar (120 g/l). It offers a quite aromatic and very attractive nose of greengage, verbena, spearmint, smoke, aniseed, and lavender. The wine is initially animating on the palate yet gains in richness and broadness as it unfolds. It proves comparatively powerful and intense in the very long and focused finish. There is a hint of tartness in need of integration, and it could well prove even better than anticipated if it gains finesse with aging. 2033-2048+

2023er	Dr. Hermann	Erdener Treppchen Riesling Kabinett Alte Reben	17 24	94
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The 2023er Erdener Treppchen Riesling Spätlese Alte Reben GK was made from over 100-year-old un-grafted vines in the prime Onnerts sector of the vineyard situated just above Prälät, from early harvested fruit at 80-81° Oechsle and was fermented in Fuder cask down to fruity-styled levels of residual sugar (45 g/l). Initially slightly restrained and reductive, it only gradually delivers a quite refined and smoky nose of white peach, aniseed, laurel, dill, thyme, flintstone, and Conference pear. The wine is quite tight and restrained on the focused palate. However, it proves deliciously light and almost easy in the smoky and airy finish. This refined Kabinett needs at least a decade to fully blossom and deliver. 2033-2053

2023er	Dr. Hermann	Erdener Treppchen Riesling Spätlese	10 24	94
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The 2023er Erdener Treppchen Riesling Spätlese was made from fruit harvested at 90° Oechsle in the Kriebslay and Schönberg and was fermented in stainless-steel tank down to sweet levels of residual sugar (75 g/l). It offers a superbly fresh and refined nose of white flowers, smoke, candied citrusy fruits, lime tree, green apple, Conference pear, and yellow peach, all wrapped in fine residues of its spontaneous fermentation. The wine proves superbly airy and playful on the refreshing and vibrating palate. There is great freshness and purity running through the wine, and the finish is super focused and animating with great length. 2033-2053

2023er	Dr. Hermann	Kinheimer Hubertuslay Riesling Eiswein GK	30 24	94
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The 2023er Kinheimer Hubertuslay Riesling Eiswein GK was made from grapes harvested at 160° Oechsle on January 9 at -8.5°C (17.6°F) and comes only from the first pressing and was fermented down to noble-sweet levels of residual sugar (213 g/l). This already golden-orange-colored wine offers a fully aromatic and captivating nose of baked apple, apricot, cherry, fig, raisin, blood orange, hazelnut cream, almond, violet, and tar. The wine proves hugely rich and sweet with plenty of honeyed and sweet ripe fruits, yet the acidity is quite intense and animating. This aromatic and ripe Eiswein, with TBA-styled aromatics yet huge acidity, is hugely impressive and already ready to enjoy. Now-2033+



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2023er	Dr. Hermann	Wehlener Sonnenuhr Riesling Spätlese	11 24	94
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The 2023er Wehlener Sonnenuhr Riesling Spätlese was made from fruit harvested at 90° Oechsle in a part mid-slope and was fermented in stainless steel down to sweet levels of residual sugar (75 g/l). Slightly restrained at first, it only gradually reveals a quite complex and attractive nose of candied lemon, tangerine, orange zest, vineyard peach, apricot, and plum. The wine coats the palate with quite intense and ripe yellow fruits and proves a slightly broader version of Spätlese with creamy elements also joining the party. The finish is hugely long and leaves an intense feel of smoke and spices. This is a very impressive Spätlese. 2033-2053

2023er	Dr. Hermann	Erdener Treppchen Riesling Kabinett -6-	06 24	93
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The 2023er Erdener Treppchen Riesling Kabinett -6- was made from un-grafted vines in the privileged Kammer, Schmitzberg, and Schönberg sectors of the vineyard, from early harvested fruit at 78-79° Oechsle and was fermented in an equal mix of Fuder and stainless-steel tank down to fruity-styled levels of residual sugar (44 g/l). It offers a superbly complex and very singular nose of vineyard peach, verbena, greengage, fresh almond cream, and a hint of litchi and ripe banana. The wine is super concentrated and focused on the palate, where good extract gives a lot of intensity to the whole. The finish is tight and above all quite airy despite all the concentration. This is a great, playful Kabinett. 2033-2053

2021er	Dr. Hermann	Kinheimer Rosenberg Pinot Noir -R-	02 24	93
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The Pinot Noir Kinheimer Rosenberg -R-, as it is referred to on the front label (the vintage is written on a small neck sticker), was made from 70% destemmed fruit harvested on almost 30-year-old vines and was fermented and aged in 50% new Barrique (Tonnellerie Rousseau) and 50% used Barrique from leading Burgundy growers before being bottled unfiltered. Very light red in color, the nose immediately captures one's attention as very fresh and pure notes of peony, dark red cherry, rosemary, black berry, smoke, tar, blueberry, muscade, and elderflower distinctly come through, as well as a fresh, slightly vanilla-flavored (but not toasted) oak. The wine has superb finesse and freshness, as well as good structure and intensity. There are lots of spices coming through on the mid-palate and it leaves a great fresh kick of minty herbs. The length is superb and very pure. This is an excellent Pinot Noir from the Mosel! 2026-2041

2023er	Dr. Hermann	Piesporter Goldtröpfchen Riesling Spätlese	18 24	93
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The 2023er Piesporter Goldtröpfchen Riesling Spätlese was made from clean fruit harvested at 90° Oechsle in the Niederemmel part of the vineyard and was fermented in stainless-steel tank down to sweet levels of residual sugar (75 g/l). It offers a quite smoky and earthy nose of aniseed, herbs, dried white flowers, blackberry, plum, and orange blossom. The wine is superbly playful on the palate, yet there is good intensity and a broader and riper side coming through. The finish proves very long and intense, with purity and freshness. 2031-2053

2023er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben	05 24	93
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The 2023er Ürziger Würzgarten Riesling Kabinett Alte Reben was made from over 80-year-old un-grafted vines in the prime Weltersberg, Urglück and Maxberg sectors of the vineyard from early harvested fruit and was fermented in stainless steel tank down to fruity-styled levels of residual sugar (45 g/l). It offers a captivating and delicately smoky nose of aniseed, fresh almond, greengage, verbena, jasmine, lavender, and plum. The wine starts off on the juicy and fruity side (with plenty of yellow, fresh, and ripe fruits), yet gains in finesse and lightness as it unfolds. The off-dry rather than fruity-styled tasting finish is superbly long and animating. This is an aromatically richer expression of Kabinett, yet it proves very playful. 2031-2048

2023er	Dr. Hermann	Wehlener Sonnenuhr Riesling Kabinett	08 24	93
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The 2023er Wehlener Sonnenuhr Riesling Kabinett was made from fruit harvested at 82-83° Oechsle in a part high up the hill with a high proportion of quartzite in the soil and was fermented in stainless-steel tank down to fruity-styled levels of residual sugar (50 g/l). It offers a quite aromatic and attractive nose of yellow peach, grapefruit, acacia, jasmine, lavender, violet, cinnamon, and almond. The wine proves nicely playful and delicately creamy and leaves a nicely long and joyful feel of fruits and almonds. There is a touch of intensity and restrained power, giving this Kabinett more broadness. 2031-2048



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The 2023er Ürziger Würzgarten Riesling Auslese was harvested from mainly clean grapes at 96-97° Oechsle on over 80-year-old un-grafted vines in this prime sector of the Würzgarten and was fermented down to noble-sweet levels of residual sugar (100 g/l). It has a superbly aromatic and attractively fruity and ripe nose of yellow peach, pineapple, honey, mirabelle, plum, and smoke. The wine is superbly juicy and creamy on the palate, where plenty of ripe yellow and honeyed fruits are wrapped in almond cream. The finish proves slightly broader and rich, yet there is great length and a touch of phenolic presence which adds freshness. This overall richer version of Auslese remains playful and engaging. 2031-2043

2023er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett	14 24	91
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The 2023er Ürziger Würzgarten Riesling Kabinett was made from over 60-year-old un-grafted vines in the upper part of the vineyard, based on sandstone and rhyolite soils and early harvested fruit at 80° Oechsle, and was fermented down to fruity-styled levels of residual sugar (44 g/l). It offers a quite aromatic and very spicy nose of raspberry, strawberry, vineyard peach, acacia, and a hint of quince. The wine starts off on the round and juicy side, with delicate yellow and ripe fruits, which are then wrapped in candied, ripe acidity. It combines intensity and lightness in a very good way. The finish is superbly long and playful. This is a superb Kabinett. 2031-2043

2023er	Dr. Hermann	Kinheimer Hubertuslay Riesling Kabinett	16 24	90
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The 2023er Kinheimer Hubertuslay Riesling Kabinett was made from early harvested fruit at 82° Oechsle on 45-50-year-old vines and was fermented in stainless steel down to fruity-styled levels of residual sugar (approx. 45 g/l). It offers a very attractive and aromatic nose of almond, cassis, grapefruit, orange blossom, and anise. The wine proves super light-weighted and airy on the deliciously juicy and finely creamy palate. The finish is nicely tight and light, with good energy and tension. It is a superb Kabinett. 2031-2043

2022er	Dr. Hermann	Pinot Noir	01 24	90
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The 2022 Pinot Noir, as it is referred to on the front label, was made from 90% destemmed fruit harvested in the 50% Zeltinger Himmelreich (25-year-old) and 50% Kinheimer Rosenberg (20-year-old) was fermented and aged in 1/3 new Barrique (Tonnellerie Rousseau), 1/3 1-year-old used Barrique, and 1/3 used Barrique, among others from leading Burgundy growers, for 12 months before being bottled unfiltered. Very light red-cherry in color, it offers a superbly aromatic and perfumed nose of red berry fruits, morello cherry, violet, cinnamon, and a whiff of oak influence. The wine proves rather structured yet superbly refreshing on the palate, where peppery tannins coupled to zesty acidity give focus to the straight finish. There is a bit more power in the aftertaste. This is a great, aromatic Pinot Noir. 2026-2032

2023er	Dr. Hermann	Riesling Trocken Rotschiefer	07 24	90
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The 2023er Rotschiefer Riesling Trocken is a bone-dry wine (less than 4 g/l of residual sugar) made from younger vines on red slate from late-harvested fruit harvested in the Kinheimer Hubertuslay and was harvested at 88-89° Oechsle and fermented and matured in stainless-steel tank. It offers an attractive and elegant nose, initially still marked by residues from its spontaneous fermentation, of white flowers, minty spices, cherry, orange blossom, rose, thyme, and smoke. The wine is playful and nicely juicy on the linear and spicy palate. The finish is clean, pure, and very long. This is a superb expression of light-weighted dry Riesling. 2026-2035

2023er	Dr. Hermann	Riesling Trocken	04 24	88
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The 2023er Riesling Trocken is a Fuder-fermented bone-dry wine (with less than 1 g/l of residual sugar) made from Estate holdings fruit on steep slopes in the prime Lösnicher Försterlay, the Erdener Herrenberg und Treppchen vineyards. It offers a very refreshing and smoky nose of lime, earthy spices, thyme, gooseberry, and green apple. The wine proves very nicely pure and engaging on the zesty and linear palate. The finish is taut and vibrating, with plenty of spices and salty elements. This racy, bone-dry Riesling is very good. 2025-2031



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The H Riesling, as it is written on the front label (the reference to the vintage is given on the back label), is a tank-fermented fruity-styled wine (with approx. 40 g/l of residual sugar) made from Estate holdings in the prime Löslicher Försterlay, Kinheimer Hubertuslay, and Erdener Herrenberg as well as early selections from the Erdener Treppchen and Ürziger Würzgarten. Slightly reductive at first and still marked by residues from its spontaneous fermentation, it opens up to offer nice fruity notes of yellow peach, apricot, may tree, orange zest, and smoke. The wine comes over as slightly sweet and juicy on the palate, yet it has good lightness and finesse, especially as a nice acidity kick comes through in the finish. Now-2031

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 finest ones make it into the Issues.

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