



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut A.J. Adam

(Neumagen-Dhron – Middle Mosel)

2024er	A.J. Adam	Piesporter Goldtröpfchen Riesling Auslese	19 25	Auction	96
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The 2024er Goldtröpfchen Auslese, as it is referred to on the consumer label, was made from clean fruit picked at 92° Oechsle on up to 110-year-old un-grafted vines in the sector situated above the village of Ferres and was fermented down to fully sweet levels of residual sugar (94 g/l). It offers a beautifully precise nose made of gooseberry, mint, peach, cream, passion fruit, and smoke. The wine is superbly balanced on the palate, where fresh pineapple and pear mingle with cream and ripe acidity. The finish is precise, light, deep, and incredibly persistent. This plays on elegance and refinement. What a great Auslese! 2044-2064

2024er	A.J. Adam	Dhroner Hofberger Riesling Kabinett Alte Reben	18 25	Auction	94
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The 2024er Hofberg Kabinett Alte Reben, as it is referred to on the consumer label, is an auction lot made from fruit harvested at approx. 75° Oechsle and was fermented down to fruity-styled levels of residual sugar (48 g/l). It offers a superb but backward nose of prune, grapefruit, pear, minerals, and fine spices. The wine proves precise and quite zesty on the palate and leaves a stunningly light-footed and pure feel in the very long finish. This "drinking" Kabinett superbly combines freshness and complexity. 2034-2044

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Weingut Fritz Haag

(Brauneberg – Middle Mosel)

2024er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14	14 25	Auction	97
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The 2024er Brauneberger Juffer-Sonnenuhr Riesling Spätlese #14 is a sweet wine. It displays a stunning nose of smoke, lime, whipped cream, grapefruit, vineyard peach, and thyme. The wine develops a creamier side on the palate, where apricot-infused flavors mingle with cream, grapefruit, and fine spices. The finish is hugely complex, alluring, and multi-layered. It will need a full decade to fully develop its huge inner complexity and gain even more in finesse. This is a great expression of subtly creamy Spätlese in the making! 2034-2054

2024er	Fritz Haag	Brauneberger Juffer-Sonnenuhr Riesling Kabinett #13	13 25	Auction	96
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The 2024er Brauneberger Juffer-Sonnenuhr Riesling Kabinett #13 is a fruity-styled wine. It offers a superb and telltale nose of citrusy whipped cream, cassis, grapefruit, mint, smoke, thyme, aniseed, and greengage. The wine proves superbly alluring on the palate, where the fruit is superbly lifted by a ripe touch of acidity. The finish is stunningly airy and multi-layered. This is a great Kabinett in the making cut along the classic lines that has made the success of the Estate over the years! 2034-2054

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Weingut Dr. Hermann

(Erden – Middle Mosel)

2024er	Dr. Hermann	Erdener Prälat Riesling Spätlese Alte Reben GK	20 25	Auction	96
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The 2024er Erdener Prälat Riesling Spätlese Alte Reben GK was harvested from clean grapes at 90° Oechsle on 100-year-old un-grafted vines in the upper part of the vineyard and was fermented down to sweet levels of residual sugar (80 g/l). This offers a stunning nose made of yellow peach, grapefruit, pineapple, cream, laurel, and smoke. The wine proves subtly creamy, hugely pure, and delicately zesty on the palate and leaves a beautiful feel of greengage and spices in the beautifully long finish. This proves a stunning and incredibly pure expression of creamy yet zesty Spätlese. 2034-2054



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2024er	Dr. Hermann	Ürziger Würzgarten Riesling Kabinett Alte Reben Nr.12	12 25	Auction	96
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The 2024er Ürziger Würzgarten Riesling Kabinett Alte Reben Nr. 12 (the reference to Nr. 12 is written in small on the bottom right of the label) is a special selection made from fruit picked on over 80-year-old un-grafted vines in the Maxberg sector of the vineyard and was fermented in stainless steel tank down to fruity-styled levels of residual sugar (50 g/l). The wine offers a reserved and backward nose made of smoke, minty herbs, citrusy fruits, prune, blackberry, laurel, white peach, and fresh herbs. The wine is hugely precise and elegant on the palate and leaves a superbly intense yet light-footed feel in the long finish. This is a stunning Kabinett with a very unique and hugely appealing flavor structure. What a great success! 2034-2054

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Weingut Peter Lauer

(Ayl – Saar)

2024er	Peter Lauer	Ayler Kupp Riesling Auslese GK	30 25	Auction	95
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The 2024er Ayler Kupp Riesling Auslese GK was made from late harvested botrytized fruit (at the end of October) and was fermented down to noble sweet levels of residual sugar (115 g/l). Quite smoky at first, it quickly offers a quite splendid nose of candied grapefruit, dried apricot, pineapple, mango, acacia, tangerine zest, cinnamon, ginger, and toffee. The wine proves superbly creamy, juicy, and sweet, and has great intensity and presence, with huge extract and density. The finish is super long and impressive, with just a slightly broader and opulent side. This is a hugely impressive and rich expression of Auslese GK. 2032-2054

2024er	Peter Lauer	Ayler Kupp Riesling Kabinett N°5	05 25	Auction	94
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The 2024 Kupp Kabinett N°5, as it is referred to on the central part of the label, was made from fruit harvested at 78° Oechsle on the original Kupp hill and was fermented down to barely fruity-styled level of residual sugar (35 g/l). It delivers a superbly complex, smoky, and attractive nose of white flowers, cassis, wet stone, spearmint, white peach, jasmine, lime tree, vineyard peach, and fresh white almond. It offers a good sense of presence but also a beautifully airy and flowery side on the palate. The finish is zesty and very delicate. This is a very refined and elegant expression of Kabinett in the making. 2034-2049

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Weingut Le Gallais

(Kanzem – Saar)

2023er	Le Gallais	Wiltinger braune Kupp Riesling Auslese GK	13 24	Auction	97
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The 2023er Wiltinger braune Kupp Riesling Auslese GK is a noble-sweet wine with a very impressive and smoky nose of tar, mango, peach, almond paste, bergamot, grapefruit, and passion fruit. The wine proves firmly zesty and alluring on the palate and leaves a racy and incredibly complex feel of honeyed almond paste, grapefruit, and aniseed herbs in the incredibly vibrant and precise finish. The intensity in the aftertaste is hugely impressive. This opulent, yet racy Auslese GK is a great dessert wine, made for lovers of racy wines. 2033-2053

2023er	Le Gallais	Wiltinger braune Kupp Riesling Spätlese	11 24	Auction	96
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The 2023er Wiltinger braune Kupp Riesling Spätlese is a sweet wine with sweet wine with a superbly delicate nose of cassis, gooseberry, bergamot, apricot blossom, a hint of cream, fine smoky elements, and a hint of flowers. The wine is beautifully balanced on the palate, where the apricot, peach, passion fruit, and floral elements are superbly lifted by a kick of zest. The finish is incredibly light-footed and airy despite the intense precision. This is a gorgeous Spätlese in the making! 2033-2063

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