



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Dr. Hermann

(Erden – Middle Mosel)

Complement

NB: The Estate Review, including the bulk of the 2024er wines, was published in the Mosel Fine Wines Issue No 76 (July 2025). A copy of this Issue is available to all subscribers upon simple email request.

2024er	Dr. Hermann	Erdener Treppchen Riesling Trocken GG	24 25	95
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The 2024 Erdener Treppchen Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with 0.5 g/l of residual sugar) made from fruit picked in the prime Kriebslay, Busslay, and Hödlay sectors, and was fermented spontaneously and aged on its gross lees for almost one year. It initially proves quite restrained but already shows great complexity and beautiful freshness with notes of greengage, minty herbs, fine spices, thyme, rosemary, as well as a touch of yellow fruits in the background. The wine is deliciously juicy and herbal yet shows huge focus and energy in the super long and refined finish. The extract is huge, and this is a splendid GG in the making. 2032-2044

2024er	Dr. Hermann	Lösnicher Försterlay Riesling Trocken GG	23 25	94
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The 2024 Lösnicher Försterlay Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with 1 g/l of residual sugar), and was fermented spontaneously and aged in a 4-year-old Fuder on its gross lees for almost one year. It delivers a beautifully fresh and pure nose of aniseed, smoke, minty herbs, lime tree, jasmine, freshly cut herbs, and a touch of almond and coconut. The wine is vibrating and very dynamic on the palate and leaves a beautifully refreshing and pure finish. The aftertaste is full of zesty and salty elements, with just a touch of mouth-watering tartness. This is a splendid GG, with quite some aging potential. 2030-2044

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Weingut Immich-Anker

(Enkirch – Middle Mosel)

N.V.	Immich-Anker	Enkircher Monteneubel Riesling Sekt Brut 1425	08 23	91
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The Riesling Sekt Brut 1425, as it is referred to on the central part of the label, was made from fruit picked in 2020 on vines planted in 1976 in the Enkircher Monteneubel (the vineyard is indicated in small characters on the side of the label) and was left on its lees for 4 years before being disgorged. This Sekt, with AP 08 23, is made from fruit out of the 2020 vintage. This bottle, from a lot disgorged on June 20, 2025 (the disgorgement date is written on the label), offers a beautiful nose of pear sorbet, bergamot, grapefruit, oregano, whipped cream, and smoky elements. It is still a touch vivid and supported by an active *mousse* on the palate following the recent disgorgement, but the structure in the finish is already superbly complex and balanced. This is a gorgeous Sekt in the making, which will reveal its full potential as of year-end. 2026-2033

2020er	Immich-Anker	Enkircher Monteneubel Riesling Sekt Brut	08 23	91
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The 2020er Riesling Sekt Brut, as it is referred to on the central part of the label, was made from vines planted in 1976 in the Enkircher Monteneubel (the vineyard is indicated in small characters on the side of the label) and was left on its lees for 4 years before being disgorged. This bottle, from a lot disgorged on May 20, 2025 (the disgorgement date is written on the label), offers a beautiful nose of pear sorbet, bergamot, grapefruit, oregano, whipped cream, and smoky elements. It is still a touch vivid and supported by an active *mousse* on the palate following the recent disgorgement, but the structure in the finish is already superbly complex and balanced. This is a gorgeous Sekt in the making, which will reveal its full potential as of year-end. 2026-2033

2020er	Immich-Anker	Riesling Sekt Brut Nature Zéro Dosage	07 23	91
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The 2020er Riesling Sekt Brut Nature Zéro Dosage, as it is referred to on the central part of the label, was made from fruit picked in 2020 on vines planted in 1976 in the Enkircher Monteneubel and was left on its lees for 4 years before being disgorged without any dosage. This bottle, from a lot disgorged on June 20, 2025 (the disgorgement date is written on the label), offers a superbly refined nose made of pear, grapefruit zest, whipped cream, chalky minerals, and smoke. It is focused and precise on the palate and leaves a nicely delineated feel of fresh orchard trees and herbal elements in the long finish. This is a superb expression of Sekt Brut Nature. 2026-2035