



Mosel Fine Wines

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

By Jean Fisch and David Rayer

Weingut Haart

(Piesport – Middle Mosel)

2024er	Haart	Piesporter Riesling Trocken Mosel	10 26	91+
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The Piesporter Riesling, as it is referred to on the consumer label (the vintage is written on the neck label and the back label, which also includes the reference to Trocken), is a tank-fermented bone-dry wine (with 3 g/l of residual sugar) made from fruit picked in the Goldtröpfchen (2/3) and the Grafenberg (1/3). It offers a beautifully backward nose made of pear, passion fruit, smoke, cream, and smoky elements. The wine is superbly focused and packed with orchard fruits and minerals and leaves a great feel of fresh fruits and fine spices in the long and delicate finish. This is a gorgeous dry Riesling in the making and one which may ultimately exceed our expectations as it expands aromatically! 2029-2044

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

Weingut Dr. Hermann

(Erden – Middle Mosel)

2025er	Dr. Hermann	Erdener Treppchen Riesling Trocken GG	31 26	94
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The 2025 Erdener Treppchen Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with 3 g/l of residual sugar) made from fruit picked in the prime Kriebslay, Busslay, and Hödlay sectors which was fermented spontaneously and aged on its gross lees in an equal blend of stainless steel and aged Fuder cask for 10 months. It delivers a superbly complex and primary nose, which is initially still marked by spontaneous fermentation residues, yet it quickly gives way to great scents of minty herbs, wild spices, herbal tea, wet slate, laurel, lead pencil, and cassis. The wine is comparatively light-weighted and very delicate on the palate, and leaves a superbly refreshing, zesty, and bone-dry finish. This is a subtle GG, with an airy and delicate side. 2033-2050

2025er	Dr. Hermann	Lösnicher Försterlay Riesling Trocken GG	30 26	93
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The 2025 Lösnicher Försterlay Riesling GG, as it is referred to on the consumer label, is a bone-dry wine (with 2 g/l of residual sugar) made from fruit picked on 50-year-old vines which was fermented spontaneously and aged on its gross lees in an equal blend of stainless steel and aged Fuder cask for 10 months. Quite restrained and herbal at first, it gradually reveals a complex and fresh nose of aniseed, almond, rose, acacia, plum, spices, and peach. The wine proves much more on the palate, where delicately juicy and more aromatic elements come into play. The finish is juicy yet focused and refreshing. This is still work-in-progress and will need a couple of years to fully blossom. 2030-2045

[Return to Table of Contents \(Alphabetic List of Estates\)](#)

Gut Hermannsberg

(Niederhausen – Nahe)

2021er	Hermannsberg	Schlossböckelheimer Kupfergrube Riesling Trocken GG	10 23	91
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The 2021 Kupfergrube GG Schlossböckelheim, as it is referred to on the consumer label (and with a round sticker "5 Jahre Reserve Schatzkammer"), offers a beautifully aromatic and ripe nose, blending orange zest, yellow peach, acacia honey, cinnamon, apricot, buttercream, and tar. On the palate, this wine is deliciously juicy and fruity, and leaves a sensation of fresh, vibrant acidity in a very long and vibrating finish. It beautifully combines the fruitiness and ripeness of the fruit with the liveliness of the 2021 vintage and will delight lovers of Riesling with a slightly exotic character and plenty of tension. Now-2031

2021er	Hermannsberg	Niederhäuser Hermannsberg Riesling Trocken GG	05 23	90
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The 2021 Hermannsberg GG Niederhausen, as it is referred to on the consumer label (and with a round sticker "5 Jahre Reserve Schatzkammer"), delivers a rich and ripe nose of almond and coconut cream, candied yellow peach, Conference pear, quince, lavender, and candied grapefruit. The wine is delicately smooth and juicy on the comparatively light palate, rather than bone-dry, and leaves a very long, smoky, and herbal finish. This mature GG will please lovers of creamy and lighter version of GG. Now-2031