



Mosel Fine Wines

“The Independent Review of Mosel Riesling”

By Jean Fisch and David Rayer

Weingut von Othegraven

(Kanzem – Saar)

Andreas Barth is quite smitten by the quality of the 2017 vintage, which proved again quite extraordinary in its development: “Bud break in the Saar was not particularly early and the very early harvest was a surprise for everybody. The frost did hit us, but not as much as some of my colleagues in the Middle Mosel or at my own Estate in the Terrassenmosel. We suffered yield losses equally through evaporation in the autumn as the grape skins became quite porous. In the end, we lost roughly 25% versus a normal vintage. We started our harvest earlier than in recent vintages, at the end of September, because we wanted to keep the freshness and elegance of a real Kabinett, i.e. 80° Oechsle plus minus 1-2°, which was again possible. The ripening process was no longer that big in October, which proved somewhat surprising given that the vines had still their foliage. This was however a godsend gift as we could harvest until the end of October and thereby had the time to make the necessary selections for our different bottlings. We also made some botrytis selections, which yielded several Auslese as well as one TBA. Overall, 2017 proves a beautiful and very expressive vintage with great vibrant acidity, in particular in the fruity wines.”

The Estate was able to produce its full portfolio, including an auction Kabinett and Spätlese from the Kanzemer Altenberg as well as GG bottlings from the Altenberg and Bockstein. In addition, it produced three Auslese, including one from the Wiltinger Kupp, as well as one TBA from the Altenberg.

This is easily the finest collection of fruity-styled wines at this Estate since the Jauch family has taken over. The wines are of incredibly high quality and shine through zest, purity and presence. Stylistically, the wines may cruise at almost a category higher than what the label states (i.e. the Kabinett have Spätlese presence and the Spätlese show quite some Auslese elements), but the airiness and finesse make more than up for this. Even the smallest wine would be a highlight at many other Estates. The depth of quality is simply stunning. This is a glorious set of wines which showcases the beauty of Saar Riesling like few others. Bravo to the whole team!

NB: The dry and off-dry wines as well as the TBA (still fermenting) were not tasted. The two auction wines will be reviewed in the dedicated Issue to be released ahead of the Auction.

2017er	von Othegraven	Kanzemer Altenberg Riesling Auslese GK	14 18	96
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The 2017er Kanzemer Altenberg Auslese GK was made from a selection of botrytized grapes harvested at a full 115° Oechsle. This offers a great nose of grapefruit puree, passion fruit sorbet, whipped cream, coconut and a hint of starfruit. The wine develops the vibrant exotic complexity of an “Auslese lange GK” on the palate, where more passion fruit, pineapple and grapefruit are blended into some honeyed elements and then whipped up by gorgeously zesty acidity in the long and pure finish. The after-taste leaves one with superbly pure flavors of exotic fruits but also a touch of candy floss which still needs to mellow away. Give this beauty a decade, and you will have a great botrytized Auslese to enjoy over many more years. 2027-2052

2017er	von Othegraven	Kanzemer Altenberg Riesling Auslese	13 18	95
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The 2017er Kanzemer Altenberg Auslese was made from a selection of ripe and botrytized grapes harvested at just under 100° Oechsle. It offers a telltale and vibrant nose of pina colada, passion fruit, whipped cream, fine herbs and spices. The wine is beautifully zesty on the palate and offers a superbly exotic cocktail of fruits and whipped cream in the long and mouthwatering finish. The after-taste is still slightly marked by some candy floss, but this will integrate nicely in a decade or so. What a great success! 2027-2047

2017er	von Othegraven	Wiltinger Kupp Riesling Auslese	11 18	94
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The 2017er Wiltinger Kupp Auslese was made from a selection of ripe and botrytized grapes harvested early at just under 100° Oechsle. It offers a beautiful nose of passion fruit, coconut, apricot blossom, bergamot, fine herbs and spices. The wine is gorgeously focused on the creamy and delicately zesty palate and leaves one with a great feel of passion fruit, pear, apricot, acacia honey and herbs in the long and beautifully refined finish. This very classy Auslese can be enjoyed on its primary fruit (the balance is really very tempting) but should prove simply stunning at maturity, i.e. in a solid decade. 2027-2047

2017er	von Othegraven	Kanzemer Altenberg Riesling Kabinett	04 18	93
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The 2017er Kanzemer Altenberg Kabinett AP 04 was made from fruit harvested at a refreshing 80° Oechsle and fermented down to fully fruity levels (approx. 50 g/l of residual sugar). This offers a beautiful nose of pear, passion fruit, ripe apple, whipped cream and white flowers, all wrapped into quite some smoky slate. The wine proves delicately creamy at first on the palate before a ripe touch of zesty acidity brings some playfulness into the long and fruity finish. The after-taste leaves one with the sweet presence and round playfulness of a gorgeous and delicately vibrant Spätlese. 2027-2047



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2017er	von Othegraven	Kanzemer Altenberg Riesling Spätlese	08 18	93
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The 2017er Kanzemer Altenberg Spätlese AP 08 develops a beautiful nose of white peach, vineyard peach, mirabelle, pear, whipped cream, white flowers and some fine spices, all wrapped into a touch of reduction from spontaneous fermentation and some smoky slate. Beautifully ripe acidity makes for a gorgeously playful feel on the peach and apricot-blossom infused and creamy palate. The finish is engaging, refined and superbly subtle as more flavors of vineyard peach and apricot blossom come through. This flirts with the presence of a "clean" Auslese but, as such, proves simple superb. 2027-2047

2017er	von Othegraven	Kanzemer Altenberg Riesling Spätlese Alte Reben	10 18	93
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The 2017er Kanzemer Altenberg Spätlese Alte Reben was made from a special selection of fruit which shows an ever so slight touch of botrytis. It develops a still slightly reduced nose of pineapple, passion fruit, pear, elderflower and fine herbs. The wine offers an elegant finesse with nice focus and superb fruity flavors driven by tangerine and passion fruit on the palate. The wine comes to life in the finish thanks to a stunning feel of whipped cream, passion fruit and delicately dried fruits, all pepped up by some glorious acidity. This modern-day version of the great "feine Auslese" of days gone by is a huge success even if it will require some patience as the sweetness is still slightly prominent in the after-taste. 2027-2047

2017er	von Othegraven	Ockfener Bockstein Riesling Auslese	12 18	93
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The 2017er Ockfener Bockstein Auslese was made from a selection of ripe and botrytized grapes harvested early at just under 100° Oechsle. It offers a beautiful even if still rather backward nose of creamy pear, mirabelle, plum, vineyard peach and honeyed elements. The wine is beautifully creamy and yet zesty on the palate and leaves a vibrant feel of zesty pear and mirabelle in the long and ethereal finish. The after-taste is all about finesse paired with vibrant presence. This is a gorgeous Auslese GK-styled wine in the making. 2027-2047

2017er	von Othegraven	Ockfener Bockstein Riesling Kabinett	02 18	93
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The 2017er Ockfener Bockstein Kabinett was made from fruit harvested at a refreshing 80° Oechsle and fermented down to fully fruity levels (approx. 50 g/l of residual sugar). It offers a beautiful nose of wet stone, white flowers, succulent white peach and a hint of tangerine blossom. The wine develops the finely sizzled, playful and delicately creamy structure of a Spätlese on the palate, where the tangerine element on the nose turns into tangerine zest. This adds a great note of freshness in the gorgeously mouthwatering finish. The wine has presence but also great focus. The after-taste is simply incredibly pure and airy. This is a stunning fruity-styled wine in the making which proves both ethereally light yet superbly intense. 2027-2047

2017er	von Othegraven	Wawerner Herrenberger Riesling Kabinett	03 18	93
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The 2017er Wawerner Herrenberg Kabinett was made from fruit harvested at a refreshing 80° Oechsle and fermented down to fully fruity levels (approx. 50 g/l of residual sugar). This bright almost white colored wine delivers a stunningly pure nose of vineyard peach, fresh pear, a hint of whipped cream and some herbal elements, in particular laurel and sage. The wine is beautifully refined and subtle on the delicately creamy and juicy palate and leaves an impeccably feel of orchard fruit, minerals and herbs in the long finish. This beautiful wine has the gentle presence of a Spätlese but the finesse and airiness are simply superb. 2027-2047

2017er	von Othegraven	Wawerner Herrenberger Riesling Spätlese	07 18	93
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The 2017er Wawerner Herrenberg Spätlese exhibits a beautifully restrained yet delicately creamy nose made of vineyard peach, apricot blossom, whipped cream and subtle scents of earthy spices. It unfolds a gorgeous set of creamy orchard fruits underpinned by a touch of passion fruit and spices on the palate and leaves one with passion fruit sorbet, laurel and chalky minerals in the delicately mouthwatering finish. This is a gorgeously intense yet incredibly precise and pure expression of Spätlese in the making. 2027-2047

2017er	von Othegraven	Ockfener Bockstein Riesling Spätlese	06 18	92
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The 2017er Ockfener Bockstein Spätlese develops a gorgeous nose of passion fruit, pear, vineyard peach and cream, all wrapped into some apricot blossom. It proves ample yet nicely playful on the tangerine and peach infused palate, and leaves a gorgeously intense and smooth feel in the mouthwatering and delicately tart finish. The sweetness of the wine then comes through in the after-taste. This is a beautifully intense expression of Spätlese, and one which will benefit of a decade of bottle aging to gain in definition and aromatic precision. 2027-2047



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The 2017er Wiltinger Kupp Kabinett was made from fruit harvested at a refreshing 80° Oechsle and fermented down to fully fruity levels (approx. 50 g/l of residual sugar). This bright almost white-colored wine offers a reduced nose of white peach, white flowers, chalky minerals, some pear and a hint of smoky slate, all wrapped into a blanket of apricot blossom and some residual scents from its spontaneous fermentation. The wine proves delicately creamy but superbly pure on the peach and apricot driven palate. A great touch of zesty acidity cleanses the mineral and delicately fruity finish. This impeccably balanced wine has the presence and finesse of a light Spätlese but the zesty acidity makes it hugely enjoyable! Those wishing a bit more grip should just wait for this beauty to integrate its touch of residual sugar still noticeable in the finish. 2027-2047

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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